

Quality at an affordable price

RANKIN-DELUX®

COMMERCIAL COOKING EQUIPMENT

RDMG / RDSMG

Manual Griddles, Combinations

Standard Features:

- ◆ Compact heavy gauge chassis for long life.
- ◆ Stainless steel sides and front valve cover.
- ◆ Double side panels for better insulation.
- ◆ Cast iron lift off head burners rated at 30,000 BTU/hr in the hot plate section.
- ◆ Heavy duty burner every 12", rated at 20,000 BTU/hr for the snack line and 30,000 BTU/hr for the heavy duty line.
- ◆ Manual control for each burner.
- ◆ 3/4" thick plate griddle plate with polished cooking surface on heavy duty models.
- ◆ 5/8" thick griddle plate with polished cooking surface on the snack series..
- ◆ 4" wide grease trough with large drain opening for easy cleaning.
- ◆ Full width removable crumb pan under open burners.
- ◆ Large 1-/12 gallon capacity grease can.
- ◆ 4" high adjustable heavy duty legs included.



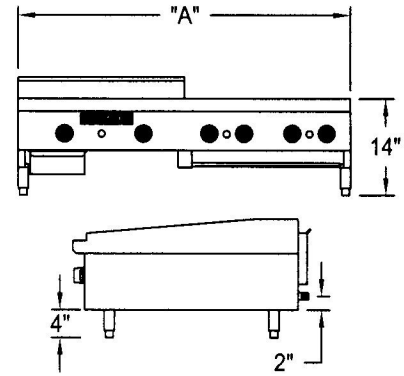
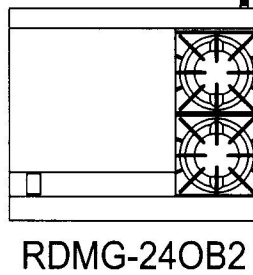
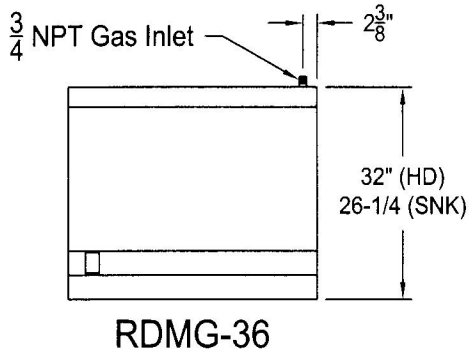
Options:

- ◆ 1" thick griddle plate.
- ◆ 10" diameter stainless steel wok rings to fit on top grate for open burners.
- ◆ Interchangeable wok or saute burner heads for open burners.
- ◆ Thermostat control for the griddle, see RTG/RSTG series
- ◆ Stainless steel stand with adjustable legs.
- ◆ Casters for the stand.

Rankin-Delux Manual Griddles and Hot Plate/Griddle combinations are designed for optimum performance, durability, easy cleanup and maintenance. The griddles feature 30,000 BTU "U" burners in the heavy duty and combo units with 20,000 BTU/hr on the snack line. The open burner sections all feature our unique two piece lift off burner head rated at 30,000 BTU/hr. Each burner has an individual heavy duty brass control and a standing pilot for easy safe ignition.

The griddle plates are highly polished with spatula width grease trough. Open burners are covered by a 12" x 12" heavy duty cast iron grate. You can select two or four open top burners per unit to add flexibility to the space constrained cooking lineup. A heavy all stainless steel plate ledge complements either section and aids in food preparation and serving.

Due to continuing product development, these specifications are subject to change without prior notice



SNACK GRIDDLE

MODEL	WIDTH (A) inch	DEPTH (B) inch	NUMBER OF BURNERS	TOTAL BTU	SHIP WEIGHT lbs / kg
RDSMG-12	12	26-1/4	1	20,000	120 / 55
RDSMG-18	18	26-1/4	1	20,000	142 / 65
RDSMG-24	24	26-1/4	2	40,000	175 / 80
RDSMG-36	36	26-1/4	3	60,000	240 / 109
RDSMG-48	48	26-1/4	4	80,000	305 / 139
RDSMG-60	60	26-1/4	5	100,000	380 / 173

HEAVY DUTY GRIDDLE

MODEL	WIDTH (A) inch	DEPTH (B) inch	NUMBER OF BURNERS	TOTAL BTU	SHIP WEIGHT lbs / kg
RDMG-12	12	32	1	30,000	140 / 64
RDMG-18	18	32	1	30,000	165 / 75
RDMG-24	24	32	2	60,000	210 / 95
RDMG-36	36	32	3	90,000	290 / 132
RDMG-48	48	32	4	120,000	370 / 168
RDMG-60	60	32	5	150,000	460 / 209
RDMG-72	72	32	6	180,000	540 / 245

GRIDDLE / OPEN BURNER COMBO

MODEL	WIDTH (A) inch	DEPTH (B) inch	NUMBER OF BURNERS	TOTAL BTU	SHIP WEIGHT lbs / kg
RDMG-12OB2	24	32	1G / 2 OB	90,000	295 / 134
RDMG-24OB2	36	32	2G / 2 OB	120,000	405 / 184
RDMG-24OB4	48	32	2G / 4 OB	180,000	465 / 211
RDMG-36OB2	48	32	3G / 2 OB	150,000	535 / 243
RDMG-36OB4	60	32	3G / 4 OB	210,000	595 / 270
RDMG-48OB2	60	32	4G / 2 OB	180,000	695 / 316
RDMG-48OB4	72	32	4G / 4 OB	240,000	864 / 393

Gas connection: 3/4" NPT on the right hand rear of the appliance. The pressure regulator (supplied) is to be connected at the inlet by the installer.

Gas pressure: 5" W.C. - Natural gas 10" W.C. - Propane

Clearances: Sides Rear Specify type of gas and altitude if over 2,000 feet when ordering.

Combustible 15" 6"

Non-combustible 0 0

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