

*Quality at an affordable price***RANKIN-DELUX®****COMMERCIAL COOKING EQUIPMENT**

RANGE SERIES 36

Standard Features:

- ◆ Heavy gauge welded front frame.
- ◆ All stainless steel front, sides, valve cover, and kick plate.
- ◆ Heavy gauge stainless steel plate ledge.
- ◆ 11" deep stainless steel high shelf on standard backguard with stainless steel splash panel.
- ◆ Cast iron top grates, 12" x 12", for open burners.
- ◆ Two piece, heavy duty lift off cast iron burner heads, rated at 30,000 BTU/hr.
- ◆ Spill protected standing pilot on each open burner for instant safe ignition.
- ◆ Oven contact surfaces have porcelain finish for easy maintenance.
- ◆ Chrome rack (1) with 5 position removable chrome guides.
- ◆ Oven door constructed for heavy use, easily removable for cleaning.
- ◆ Oven safety valve provides 100% shut down if pilot flame goes out.
- ◆ Piezo type, push button (matchless) ignition to light the standing pilot on the oven.
- ◆ "U" shape over burner provides 35,000 BTU/hr for consistent heating. Oven design enhances airflow.
- ◆ 5/8" thick griddle plate, highly polished, with 3" wide grease trough. Griddle on the left is standard.
- ◆ Full width removable crumb/drip tray is under open burners.

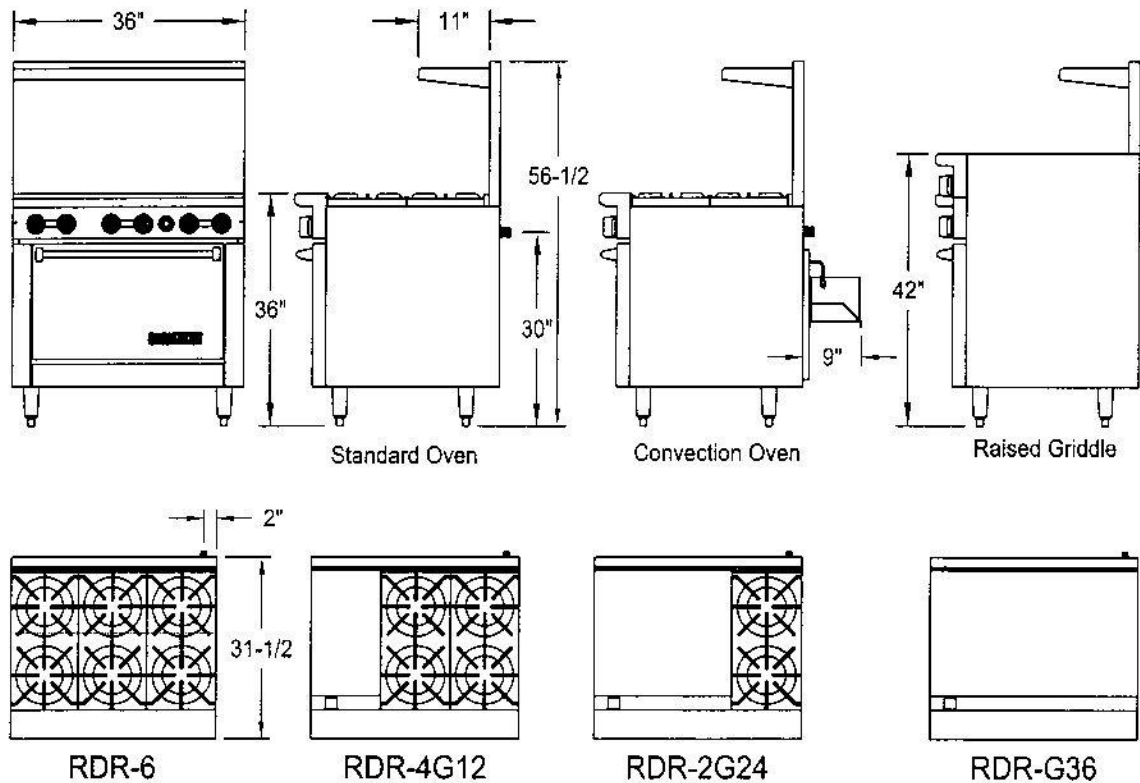


Options:

- ◆ Griddle section. Highly polished 3/4" thick plate, 12", 24", or 36" wide. Note: Each 12" of griddle replaces one pair of open burners.
- ◆ Thermostatic control for the griddle.
- ◆ Extra oven rack (One per oven is standard).
- ◆ 6" high casters (2 locking, 2 swivel)
- ◆ 6" high stainless steel stub back in lieu of the high shelf assembly.
- ◆ Saute or wok style burner heads.
- ◆ 10" diameter stainless steel wok ring (fits over top grate).
- ◆ Hot top section 12" wide x 24" deep.
- ◆ Seismic flanged feet.

Rankin-Delux Restaurant Ranges have been designed to give the most useful features at an affordable cost. All stainless steel sides, and front panels, including the oven doors and kick plate are easily cleaned and rugged enough to withstand the constant heavy usage of a busy kitchen. Oven interiors are porcelain coated on all contact surfaces for fast and easy cleanup. The ovens are thermostatically controlled with 100% safety on the pilots to shut off the oven gas flow if the flame should go out. Push button ignitor provided for easy lighting of the oven pilot. 12" x 12" heavy cast iron grates placed over the unique two piece lift off burners, rated at 30,000 BTU/hr each.

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



MODEL	OPEN BURNERS	GRIDDLE BURNERS	OVEN BURNERS	TOTAL BTU	SHIP WEIGHT lbs / kg
RDR-6	6	0	1	215,000	600 / 273
RDR-4G12	4	1	1	175,000	620 / 282
RDR-2G24	2	2	1	135,000	630 / 282
RDR-G36	0	3	1	95,000	650 / 295
RDR-4RG12	4	1	1	175,000	655 / 295
RDR-6SU	6	0	1	215,000	610 / 277
RDR-4-36	4	0	1	155,000	600 / 273

NOTES:

1. For no oven (storage base) add suffix "-XB" and deduct 35,000 BTU.
2. For Convection Oven (30,000 BTU/hr) add suffix "-C" and deduct 5,000 BTU.
3. Griddle burners: 1 per 12" @ 20,000 BTU/hr each.

Electrical (Convection Oven): 120VAC, 50-60Hz, Single Phase, 8 amps per oven. 1/2HP 2-speed motor (1725 / 1140 RPM). 6' power cord with a standard 3 prong grounded plug.

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" 4"

Non-combustible 0 0