



# Range Series 48

## STANDARD FEATURES:

- ◆ Frame constructed of heavy gauge metal solidly welded.
- ◆ 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.
- ◆ 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 Oven Burner provides 27,000 BTU/hr for consistent heating. Oven design enhances airflow.
- ◆ Dual 20" wide ovens are standard.
- ◆ 5/8" thick griddle plate, highly polished, with 3" wide grease trough.
- ◆ Full width removable crumb/drip trays under open burners.



**RR-4G24**  
Shown with 2 standard  
20-1/2" wide ovens  
with optional casters

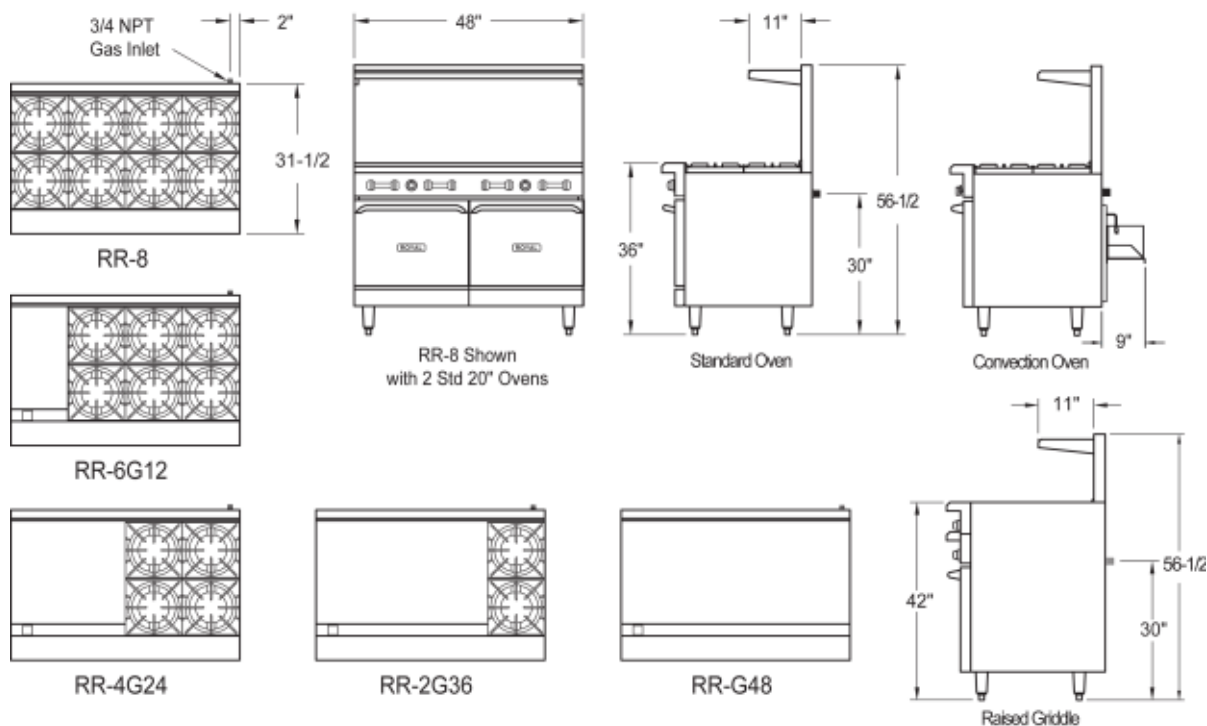
## OPTIONS:

- ◆ Griddle section. Highly polished 3/4" thick plate from 12" to 48" wide.  
*Note: Each 12" of griddle replaces one pair of open burners.*
- ◆ Thermostatic control for the griddle (3/4" thick plate).
- ◆ 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).
- ◆ One Standard 26-1/2" wide oven with storage space on the right door and shelf are optional.
- ◆ Convection oven in 26-1/2" width with storage space on right (add suffix -C).
- ◆ Hot Top sections 12" wide x 24" deep each.
- ◆ Seismic Flanged Feet.

*Royal 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. There is a push button ignitor for easy lighting of the oven pilot. 12" x 12" heavy cast iron grates cover the unique two piece lift off burners, rated at 30,000 BTU/hr. each.*



# **48" Range Series Specifications**



MODEL NUMBER <sup>1,2</sup>	OPEN BURNERS <sup>4</sup>	GRIDDLE BURNERS <sup>5</sup>	OVEN BURNERS <sup>7,6,1,2</sup>	TOTAL BTU	SHIP WEIGHT
RR-8	8	0	2	294,000	800 Lbs.
RR-6G12	6	1	2	254,000	820 Lbs.
RR-4G24	4	2	2	214,000	830 Lbs.
RR-2G36	2	3	2	174,000	850 Lbs.
RR-G48	0	4	2	134,000	870 Lbs.
RR-4RG24	4	2	2	214,000	910 Lbs.
RR-8SU	8	0	2	294,000	810 Lbs.

**NOTES:**

1. For Single Standard Oven (26-1/2") with open storage base add Suffix "-126" (See also note 6).
2. For open storage with no ovens, add suffix "-XB", deduct 54,000 BTU.
3. For open storage base with one 20" wide oven. add suffix -120-XB, deduct 27,000 BTU.
4. Open Burners @ 30,000 BTU/HR. each.
5. Griddle Burners: 1 per 12" @ 20,000 BTU/HR. each.
6. Oven Burners @ 27,000 BTU/HR. each oven.  
For single 26-1/2" oven (-126) change oven burners to 1 @ 35,000 BTU/hr.
7. For one 26-1/2" wide convection oven, add suffix "-126C" and deduct 24,000 BTU.

**Electrical requirements Convection Oven:** 120VAC 50-60hz, Single phase.

8 amps per oven (single).

Two speed motor (1725 / 1140 RPM) 1/2 HP.

Provided with 6' power cord fitted with a standard three prong grounded plug.

**Gas Connection:** 3/4" NPT on the right hand rear of the appliance

Gas pressure: 5" W.C. - Natural Gas

The pressure regulator (supplied) is to be connected here by the installer.

10" W.C. - Propane

**Combustible Clearances:**

15 inches sides

4 inches rear

**Non-combustible Clearances:**

0 inches sides

0 inches rear

Specify type of gas and altitude, if over 2,000 feet, when ordering.

*Due to continuing product development to ensure best possible performance, these specifications are subject to change without prior notification*