



Item # _____

Range Series 72

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 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 trays under open burners.



RR-6G36
Shown
With Optional Casters

OPTIONS:

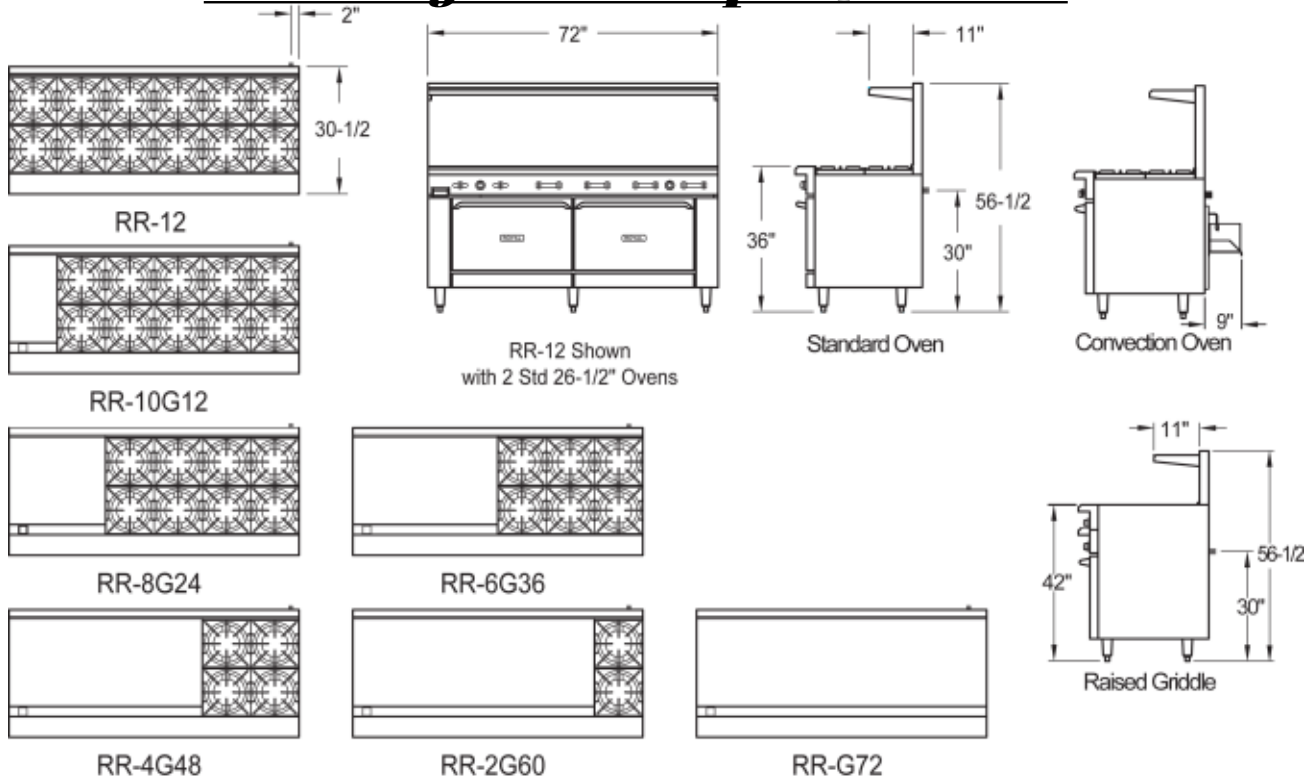
- ◆ Griddle section. Highly polished 3/4" thick plate, from 12" to 72" wide.
Note: Each 12" of griddle replaces one pair of open burners.
- ◆ Thermostatic control for the griddle (3/4" thick plate).
- ◆ Extra oven rack (One per oven is standard).
- ◆ 6" High Casters (2 locking, 2 swivel).
- ◆ 6" High 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).
- ◆ Convection oven (add suffix -C) (S).
- ◆ 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.

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72" Range Series Specifications



MODEL NUMBER ^{1,3}	OPEN BURNERS ⁴	GRIDDLE BURNERS ⁵	OVEN BURNERS ^{6,1,2}	TOTAL BTU	SHIP WEIGHT
RR-12	12	0	2	430,000	1,206 Lbs.
RR-10G12	10	1	2	390,000	1,030 Lbs.
RR-8G24	8	2	2	350,000	1,200 Lbs.
RR-6G36	6	3	2	310,000	1,230 Lbs.
RR-4G48	4	4	2	270,000	1,255 Lbs.
RR-2G60	2	5	2	230,000	1,280 Lbs.
RR-G72	0	6	2	190,000	1,350 Lbs.

Notes:

1. For open storage with no ovens, add suffix "-XB" and deduct 35,000 BTU's for each oven.
 2. For one 26-1/2" wide oven with open storage base, add "-126-XB", deduct 35,000 BTU.
 3. For Convection Oven Add Suffix "-C" and deduct 5,000 BTU's for each oven burner.
For Double Convection Ovens, add suffix "-2C" and deduct 10,000 BTU/HR.
 4. Open Burners @ 30,000 BTU/HR. each.
 5. Griddle Burners: 1 per 12" @ 20,000 BTU/HR. each.
 6. Oven Burners @ 35,000 BTU/HR. each oven.
- * For Raised Griddle option, contact factory for specifications.

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

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

Combustible Clearances:

15 inches sides

4 inches rear

Non-combustible Clearances:

0 inches sides

0 inches rear

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

10" W.C. - Propane

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

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