

Item # _____



RHP Hotplates



STANDARD FEATURES:

- ◆ Compact heavy gauge chassis for long life.
- ◆ Stainless steel sides, valve cover and plate ledge for easy cleaning.
- ◆ Double side panels for better insulation.
- ◆ 30,000 BTU cast iron burners featuring removable non-clog lift off heads with flat top design.
- ◆ Heavy cast iron 12" x 12" top grates with unique bowl design, level to the plate ledge so large pots are easily moved.
- ◆ Protected standing pilot for each burner to provide immediate safe ignition.
- ◆ Manual control for each burner.
- ◆ Full width removable crumb pan.
- ◆ 4" high adjustable heavy duty legs included.

RHP-24-4 Shown

OPTIONS:

- ◆ 10" diameter Stainless Steel wok rings to fit on top grate
- ◆ Interchangeable wok or saute burner heads
- ◆ Stainless steel stand with adjustable legs
- ◆ Casters for stand

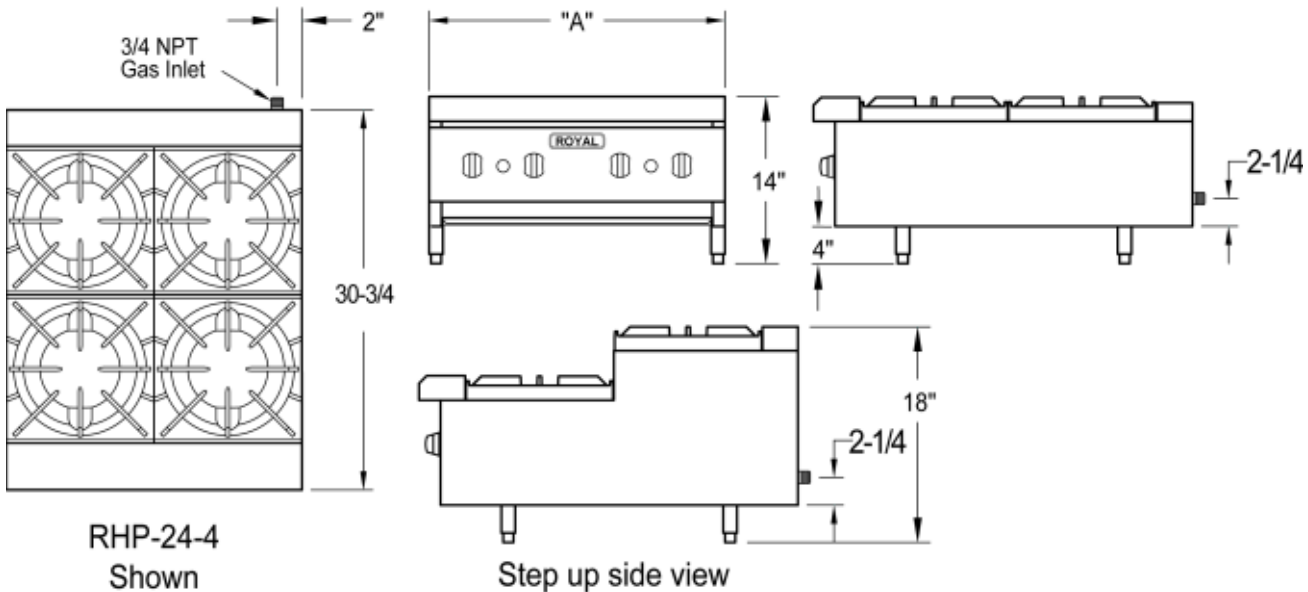
Step up models also available (see specifications on the back)

Royal Hot Plates are user friendly, designed to last and easy to clean. They are made of heavy gauge stainless steel with a heavy gauge chassis. The heavy cast iron top grates and large plate ledge complement the work surface. Models ranging from one to eight open burners are available. The heavy duty cast iron top grates in 12" x 12" sections can be removed easily and safely. A protected standing pilot light for each burner provides immediate safe ignition.

ROYAL RANGE OF CALIFORNIA, INC.
3245 CORRIDOR DRIVE, EASTVALE, CA 91752
(800) 769-2414 in the U.S. (951) 360-1600 Fax: (951) 360-7500
www.royalranges.com E-mail: royalrange@dslxtreme.com
PRINTED IN THE U.S.A. (08/11)



Hot Plate Specifications



| Standard Hot Plates | | | | | |
|--|-----------|---------|--------------------|-----------|-------------|
| MODEL NO. | WIDTH (A) | DEPTH | NUMBER OF BURNERS* | TOTAL BTU | SHIP WEIGHT |
| RHP-12-1 | 12" | 15-3/4" | 1 | 30,000 | 60 Lbs. |
| RHP-12-2 | 12" | 30-3/4" | 2 | 60,000 | 95 Lbs. |
| RHP-24-2 | 24" | 15-3/4" | 2 | 60,000 | 95 Lbs. |
| RHP-24-4 | 24" | 30-3/4" | 4 | 120,000 | 155 Lbs. |
| RHP-36-6 | 36" | 30-3/4" | 6 | 180,000 | 215 Lbs. |
| RHP-48-8 | 48" | 30-3/4" | 8 | 240,000 | 280 Lbs. |
| * Each burner is rated @ 30,000 BTU/hr | | | | | |
| Step-up Hot Plates | | | | | |
| MODEL NO. | WIDTH (A) | DEPTH | NUMBER OF BURNERS* | TOTAL BTU | SHIP WEIGHT |
| RHP-12-2S | 12" | 30-3/4" | 2 | 60,000 | 95 Lbs. |
| RHP-24-4S | 24" | 30-3/4" | 4 | 120,000 | 155 Lbs. |
| RHP-36-6S | 36" | 30-3/4" | 6 | 180,000 | 215 Lbs. |
| RHP-48-8S | 48" | 30-3/4" | 8 | 240,000 | 280 Lbs. |
| * Each burner is rated @ 30,000 BTU/hr | | | | | |

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.

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

Combustible Clearances:
15 inches sides
6 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