

Heavy Duty Thermostatic Griddles

Standard Features:

- * 3/4" thick, highly polished steel plate (see note).
- * One thermostat per 2 burners is standard.
- * "U" shaped burners rated at 30,000 BTU for the Heavy Duty line, evenly spaced every 12" 20,000 BTU for the snack series, evenly spaced every 12" for even heat distribution on griddle surface.
- * Griddle cooking surface depth 24" for Heavy Duty Series 21" for Snack Series.
- * S/S grease trough, 4" spatula width.
- * 1-1/2 gallon capacity grease can is standard, on 72" Wide Model 2 grease cans are standard.
- * 4" legs are standard.



RTG-36

Model	Burners	Total BTU	Thermostats (standard)	Size			Ship Wt. Lbs	List Price
				D	H	W		
RTG-12	1	30,000	1	32"	14"	12"	145	\$2040
RTG-18	1	30,000	1	32"	14"	18"	170	\$2670
RTG-24	2	60,000	1	32"	14"	24"	215	\$2900
RTG-36	3	90,000	2	32"	14"	36"	300	\$3750
RTG-48	4	120,000	2	32"	14"	48"	350	\$4790
RTG-60*	5	150,000	3	32"	14"	60"	640	\$6980
RTG-72*	6	180,000	3	32"	14"	72"	745	\$8600

* For 60" & 72" Models 1" thick plate is standard

Crated Dimensions: 36" D x 17" H x Width + 2-1/2".

- Options:**
- For additional thermostat(s), add **\$405** each.
 - For 1" plate add **20%** and -1 to model number.
 - For grooved griddle, add **\$800** for each 12" w section.
 - For 2 Open Burners (-2OB) add **\$1160**.
 - For Chrome Griddle top add **\$1,100** per 12" w section



Heavy Duty Snack Thermostatic Griddles

* Compact (26-1/4") depth design gives greater versatility for tight kitchen space. 5/8" thick plate.

Model	Burners	Total BTU	Thermostats (standard)	Size			Ship Wt. Lbs	List Price
				D	H	W		
RSTG-12	1	20,000	1	26-1/4"	14"	12"	125	\$1530
RSTG-18	1	20,000	1	26-1/4"	14"	18"	148	\$2010
RSTG-24	2	40,000	1	26-1/4"	14"	24"	180	\$2290
RSTG-36	3	60,000	2	26-1/4"	14"	36"	250	\$2945
RSTG-48	4	80,000	2	26-1/4"	14"	48"	315	\$3760

Crated Dimensions: 31" D x 17" H x Width + 2-1/2".

- Options:**
- For additional thermostat(s), add **\$405** each.
 - For 1" plate add **20%** and -1 to model number.
 - For grooved griddle, add **\$800** for each 12" w section.



Combination Manual Griddle / Open Burners

Standard Features:

- * Combination unit combines griddle with open burners.
- * Manual Griddle has 3/4" thick, highly polished steel plate.
- * "U" shaped burners evenly spaced every 12" for even heat distribution on griddle surface.
- * Burners are 30,000 BTU each
- * S/S grease trough, 4" spatula width, for easy cleaning.
- * 1-1/2 gallon capacity grease can is standard.
- * Griddle cooking surface depth 24"



RMG-24OB2

Model	Burners OB = Open Burners G = Griddle	Total BTU	Size			Ship Wt. Lbs	List Price
			D	H	W		
RMG-12OB2	(2) OB / (1) G	90,000	32"	14"	24"	295	\$1980
RMG-24OB2	(2) OB / (2) G	120,000	32"	14"	36"	405	\$2635
RMG-24OB4	(4) OB / (2) G	180,000	32"	14"	48"	465	\$3175
RMG-36OB2	(2) OB / (3) G	150,000	32"	14"	48"	535	\$3090
RMG-36OB4	(4) OB / (3) G	210,000	32"	14"	60"	595	\$3710
RMG-48OB2	(2) OB / (4) G	180,000	32"	14"	60"	695	\$3935
RMG-48OB4	(4) OB / (4) G	240,000	32"	14"	72"	864	\$4545

Crated Dimensions: 36" D x 17" H x Width + 2-1/2"

- Options:**
- For grooved griddle, add **\$800** for each 12" w section
 - Saute or Wok Burner Head **\$105**, S/S Wok Ring **\$ 230**.
 - For 1" plate add **20%** and -1 to model number.

