

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" 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	\$1960
RTG-18	1	30,000	1	32"	14"	18"	170	\$2565
RTG-24	2	60,000	1	32"	14"	24"	215	\$2785
RTG-36	3	90,000	2	32"	14"	36"	300	\$3605
RTG-48	4	120,000	2	32"	14"	48"	350	\$4605
RTG-60*	5	150,000	3	32"	14"	60"	640	\$6710
RTG-72*	6	180,000	3	32"	14"	72"	745	\$8265

* 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 \$385 each. For 1" plate add 20% and -1 to model number.
 For grooved griddle, add \$765 for each 12" section. For 2 Open Burners (-2OB) add \$1115.



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	\$1470
RSTG-18	1	20,000	1	26-1/4"	14"	18"	148	\$1930
RSTG-24	2	40,000	1	26-1/4"	14"	24"	180	\$2200
RSTG-36	3	60,000	2	26-1/4"	14"	36"	250	\$2830
RSTG-48	4	80,000	2	26-1/4"	14"	48"	315	\$3615

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

- Options:** For additional thermostat(s), add \$385 each. For 1" plate add 20% and -1 to model number.
 For grooved griddle, add \$765 for each 12" 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	\$1900
RMG-24OB2	(2) OB / (2) G	120,000	32"	14"	36"	405	\$2530
RMG-24OB4	(4) OB / (2) G	180,000	32"	14"	48"	465	\$3050
RMG-36OB2	(2) OB / (3) G	150,000	32"	14"	48"	535	\$2970
RMG-36OB4	(4) OB / (3) G	210,000	32"	14"	60"	595	\$3565
RMG-48OB2	(2) OB / (4) G	180,000	32"	14"	60"	695	\$3780
RMG-48OB4	(4) OB / (4) G	240,000	32"	14"	72"	864	\$4370

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

- Options:** For grooved griddle, add \$765 for each 12" section For 1" plate add 20% and -1 to model number.
 Saute or Wok Burner Head \$100, S/S Wok Ring \$ 220.



GRIDDLES COMBINATION GRIDDLE / OPEN BURNERS