

Item # \_\_\_\_\_



# **RRB / RSRB** Radiant Broilers, Combinations



**RRB-24 Shown**

### **STANDARD FEATURES:**

- ◆ Compact heavy gauge chassis for long life.
- ◆ Stainless steel sides and front valve cover.
- ◆ Double wall panels for better insulation.
- ◆ All welded fire box supports heavy duty radiant covers.
- ◆ Steel tubular burners rated at 15,000 BTU/hr. in the heavy duty and combo (RRB) models, at 12,500 BTU/ hr. for the snack (RSRB) models.
- ◆ Open burners feature two piece lift off tops of heavy cast iron rated at 30,000 BTU / Hr.
- ◆ All burners are controlled by individual valves and each one has a standing pilot for rapid and safe ignition.
- ◆ Heavy duty cast iron top grates.
- ◆ Full width removable crumb pan under the broiler, with a separate pan under the open burner section in the combination models.
- ◆ Full width heavy stainless steel plate ledge complements the work surface and aids in food handling.
- ◆ 4" high adjustable heavy duty legs included.

### **OPTIONS:**

- ◆ Round rod grate for the broiler section.
- ◆ 10" diameter Stainless Steel wok rings to fit on top grate for open burners.
- ◆ Interchangeable wok or saute burner heads for open burners.
- ◆ Stainless steel stand with adjustable legs.
- ◆ Casters for stand.
- ◆ Stainless Steel splash guard, up to 12" high, sides tapered to 4" in front.

*Royal Radiant Broilers meet the need for high performance underfired cooking.*

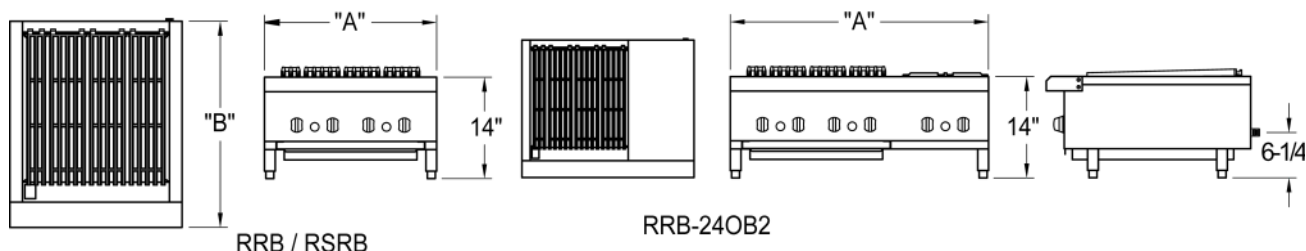
*Heavy-Duty and Snack radiant broilers come with heavy cast iron radiants and tubular steel burners.*

*Quality insulated chassis and burner placement ensure even heat distribution. Standard cast iron top grate configuration gives the operator flexibility to cook rare, medium and well-done food simultaneously.*

*Combination units add two or four open top burners to increase efficiency and add flexibility for the crowded kitchen facility.*



## ***Radiant Broiler Specifications***



<b><i>Snack Radiant Broiler</i></b>					
MODEL NO.	WIDTH (A)	DEPTH (B)	NUMBER OF BURNERS *	TOTAL BTU	SHIP WEIGHT
RSRB-12	12"	26"	1	12,500	113 Lbs.
RSRB-18	18"	26"	3	37,500	150 Lbs.
RSRB-24	24"	26"	4	50,000	197 Lbs.
RSRB-30	30"	26"	5	62,500	260 Lbs.
RSRB-36	36"	26"	6	75,000	311 Lbs.
RSRB-48	48"	26"	8	100,000	365 Lbs.
* Snack Radiant Burner(s) @ 12,500 BTU/hr. each					
<b><i>Heavy Duty Radiant Broiler</i></b>					
MODEL NO.	WIDTH (A)	DEPTH (B)	NUMBER OF BURNERS *	TOTAL BTU	SHIP WEIGHT
RRB-12	12"	29-3/4"	1	15,000	170 Lbs.
RRB-18	18"	29-3/4"	3	45,000	235 Lbs.
RRB-24	24"	29-3/4"	4	60,000	300 Lbs.
RRB-30	30"	29-3/4"	5	75,000	340 Lbs.
RRB-36	36"	29-3/4"	6	90,000	383 Lbs.
RRB-48	48"	29-3/4"	8	120,000	460 Lbs.
RRB-60	60"	29-3/4"	10	150,000	510 Lbs.
RRB-72	72"	29-3/4"	12	180,000	670 Lbs.
* Radiant Burner(s) @ 15,000 BTU/hr. each					
<b><i>Radiant Broiler Hot Plate Combinations</i></b>					
MODEL NO.	WIDTH (A)	DEPTH (B)	NUMBER OF BURNERS *	TOTAL BTU	SHIP WEIGHT
RRB-12OB2	24"	29-3/4"	1R / 2 OB	75,000	255 Lbs.
RRB-18OB2	30"	29-3/4"	3R / 2 OB	105,000	330 Lbs.
RRB-24OB2	36"	29-3/4"	4R / 2 OB	120,000	395 Lbs.
RRB-24OB4	48"	29-3/4"	4R / 4 OB	180,000	455 Lbs.
RRB-30OB2	42"	29-3/4"	5R / 2 OB	135,000	435 Lbs.
RRB-30OB4	54"	29-3/4"	5R / 4 OB	195,000	495 Lbs.
RRB-36OB2	48"	29-3/4"	6R / 2 OB	150,000	480 Lbs.
* R=Radiant Burner(s) @ 15,000 BTU/hr. each / OB=Open Burners @ 30,000 BTU/hr. each					

**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:** For use only in non-combustible locations  
**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*