



Item # _____

Radiant Broiler Ranges

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.
- ◆ Heavy Cast iron grates can be positioned for optimum control for specific cooking needs.
- ◆ Stainless Steel tube burners rated at 15,000 BTU/hr. each.
- ◆ Standing pilot on each 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.
- ◆ Full width removable crumb/drip trays under burners.



RR-36RB-126 Shown
With Optional Casters

OPTIONS:

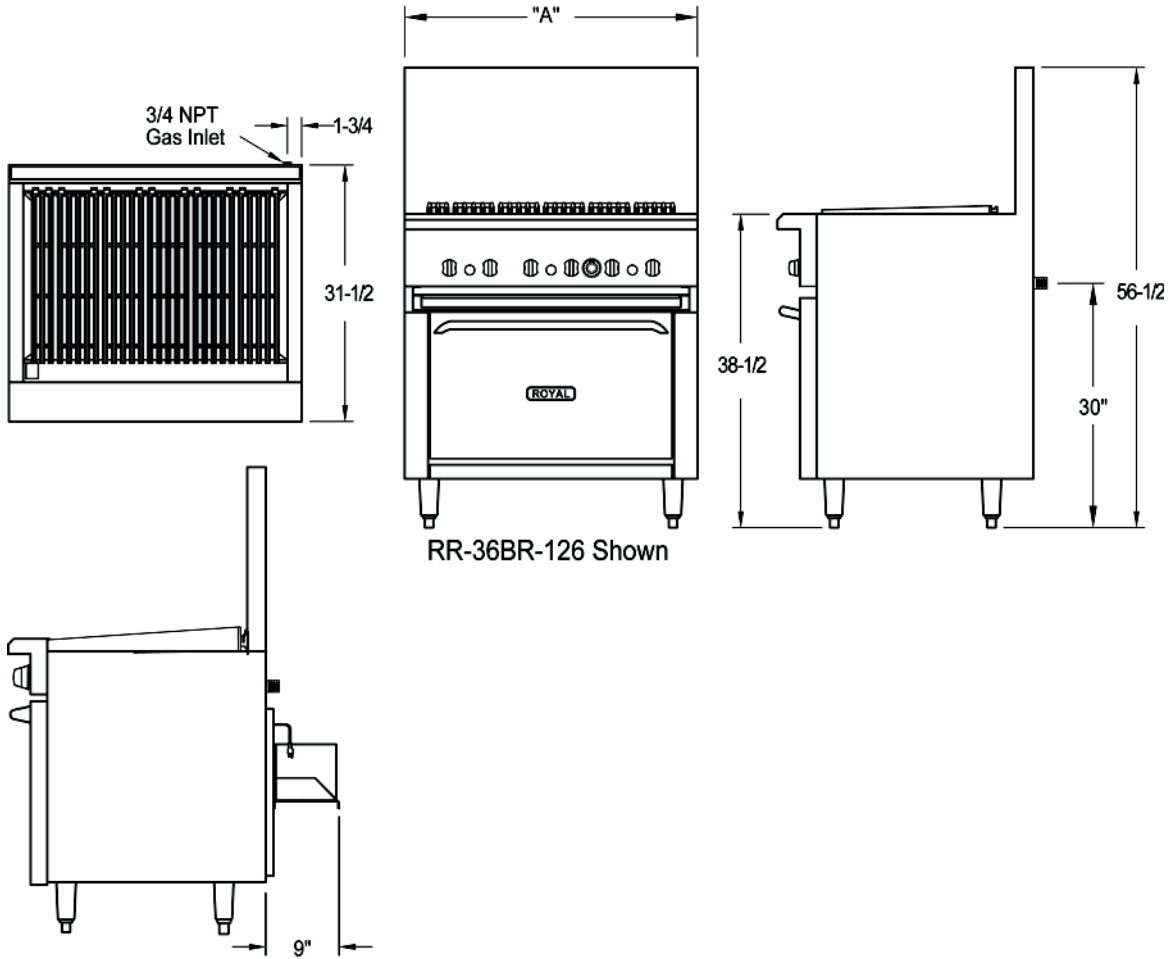
- ◆ Extra oven rack (One per oven is standard).
- ◆ 6" High Casters (2 locking, 2 swivel).
- ◆ 6" High stainless steel stub back in lieu of the high back riser assembly.
- ◆ Stainless Steel side splash guard, up to 12" high.
- ◆ Convection Oven, not available for 24" wide model.

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.

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@dslextreme.com
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Radiant Broiler Range Series



RR-36BR-126 Shown

MODEL NUMBER	WIDTH (A)	RADIANT BURNERS*	OVEN BURNERS	TOTAL BTU	SHIP WEIGHT
RR-24RB-120	24	4	1 ¹	87,000	515 Lbs.
RR-24RB-XB	24	4	0	60,000	330 Lbs.
RR-36RB-126	36	6	1 ²	125,000	635 Lbs.
RR-36RB-XB	36	6	0	90,000	440 Lbs.
RR-48RB-126	48	8	1 ²	155,000	800 Lbs.
RR-36RB-126C	36	6	1 ³	120,000	690 Lbs.
RR-48RB-126-C-XB	48	8	1 ³	150,000	855 Lbs.

Notes:

* Radiant burners @ 15,000 BTU / hr. each.

1. 20" Wide Oven with Burner @ 27,000 BTU/ hr. each ("-120").

2. 26-1/2" Wide Oven with Burner @ 35,000 BTU / hr. each ("-126").

3. 26-1/2" Wide Convection Oven with Burner @ 30,000 BTU/hr. each ("-126C").

Units without oven have an open cabinet base without door or inner shelves, which are available options at additional cost.

These are available only with a back riser with no shelf, or a 6" high stub back

("-XB") is open storage base.

("-126C") is convection oven base.

Electrical requirements Convection Oven: 120VAC 50-60hz, Single phase.

8 amps per oven.

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.

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

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