



Item: _____

Quantity: _____

Project: _____

Delux Series

Models: RDR-12 RDR-10G12 RDR-8G24 RDR-6G36 RDR-4G48 RDR-2G60
 RDR-G72 RDR-10GT12 RR-8GT24 RDR-6GT36 RDR-4GT48 RDR-2GT60 RDR-GT72



RDR-4G48

Gas Type: Natural LP

Elevation (if above 2000 ft.): _____

Options and Accessories

- 6" high S/S stub back in lieu of high shelf
- 1" thick griddle plate
- Griddle on right (Left hand side standard)
- Chrome griddle plate
- Grooved griddle (specify width: _____")
- One thermostat per burner (GT Griddle Series)
- One Standard 26½" W Oven - add suffix "-126"
Cabinet space: Left Right
- Two 26½" Convection Ovens - add suffix "-CC"
- One Convection Oven and one Standard Oven
Convection Oven: Left Right
- One 26½" Convection Oven - add suffix "-C"
Cabinet space: Left Right
- 12" hot top section - add suffix "-HT"
- 9" deep S/S front landing ledge, with or without
sauce pan cutouts
- Additional oven racks
- Open storage cabinet base - add suffix "-XB"
- Cabinet doors
- Intermediate shelf
- Wok burner head with 10" diameter S/S ring
- 48" quick disconnect and restraining cable
- 5" swivel casters (set of six - 3 locking)

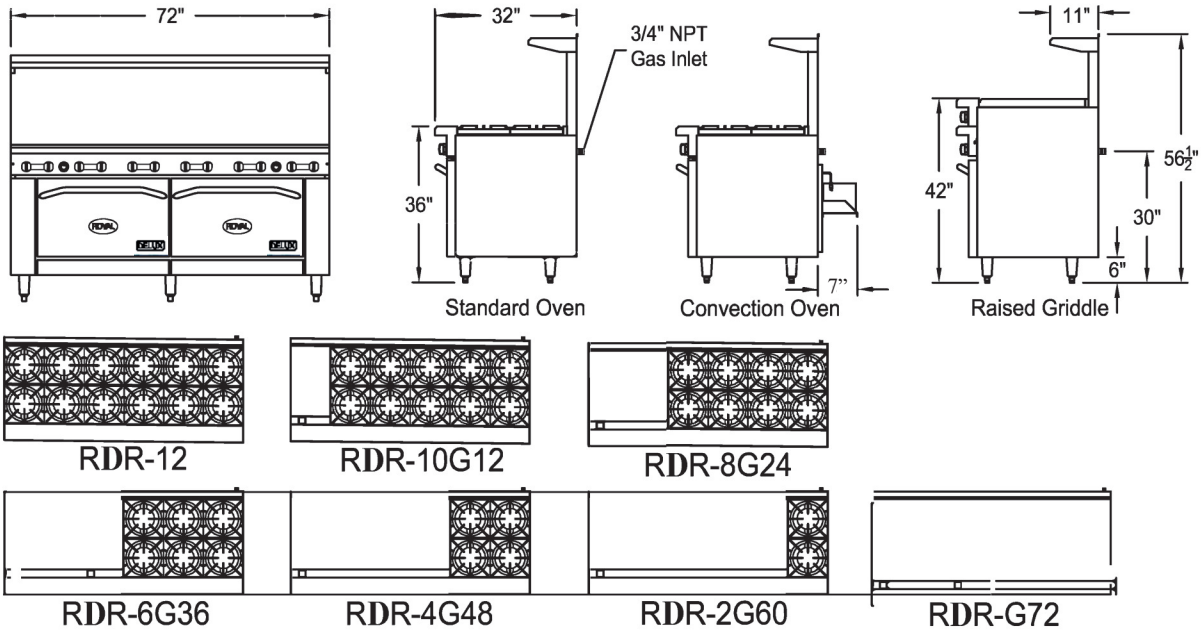
Standard Features

- Fully welded frame with lifetime warranty
- All stainless steel burner box
- 1,200°F mineral wool insulation
- Stainless steel drip tray/grease can
- Accommodates 18" x 26" full sheet pan
- Stainless steel front, sides, valve cover and
kick plate including backguard and high shelf
- Stainless Steel oven "U" burner rated at
27,000 BTU/hr
- Oven pilot with 100% safety shut down
- Two piece, heavy duty lift off cast iron
burner heads rated at 30,000 BTU/hr each
- 12" x 12" cast iron top grates with pilot shield
- Five position heavy gauge chrome rack
guides
- One chrome rack per oven
- Five surface porcelain oven interior
- Stainless steel tubing for burners and pilots
- 3/4" thick polished steel griddle plate
- GT Griddle Series - standard with one thermo-
stat per two burners



LIMITED WARRANTY, TWO YEAR PARTS AND ONE YEAR LABOR

72" Gas Restaurant Range



Model Number	Open Burners	Griddle Burners	Total BTU	Ship Weight
RDR-12	12	0	430,000	1,206 lbs.
RDR-10G(T)12	10	1	390,000	1,030 lbs.
RDR-8G(T)24	8	2	350,000	1,200 lbs.
RDR-6G(T)36	6	3	310,000	1,230 lbs.
RDR-4G(T)48	4	4	270,000	1,255 lbs.
RDR-2G(T)60	2	5	230,000	1,280 lbs.
RDR-G(T)72	0	6	190,000	1,350 lbs.

Notes:

- For no oven (cabinet base) add suffix "-XB" and deduct 70,000 BTUs
- For single 26-1/2" Standard Oven and open storage add suffix "-126-XB", deduct 35,000 BTUs.
- For single 26-1/2" Convection Oven add suffix "-C" and deduct 5,000 BTUs per oven burner.
- For double Convection Ovens add suffix "-CC" and deduct 10,000 BTU/hr.
- Open burners at 30,000 BTU/hr each.
- Griddle Burners: 1 per 12" at 20,000 BTU/hr each.
- Oven burners at 35,000 BTU/hr each.
- For Raised Griddle option, contact factory for specs.

Specify type of gas and altitude, if over 2,000 feet, when ordering.

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.

Electrical Requirements:

Convection Oven: 120 V, 50/60hz, 1 Ph., 8 amps

Two speed motor (1725/1140 RPM) 1/2 HP

Provided with 6' power cord fitted with a standard three prong grounded plug.

Gas Pressure:

5" W.C.	Natural Gas
10" W.C.	Propane

Clearances:

	Combustible	Non-Combustible
Rear	4"	0"
Sides	15"	0"

Due to continuing product development to ensure best possible performance, these specifications are subject to change without prior notification.

Royal Range of California
 3245 Corridor Dr. • Eastvale, CA 91752 • (800) 769-2414 • (951) 360-1600
 Fax: (951) 360-7500 • www.royalranges.com • sales@royalranges.com