

G**24" HEAVY DUTY GAS RANGE**

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

FOOD SERVICE EQUIPMENT
Heavy Duty Range**MODELS**

- R-R4** - (4) open top burners
- R-R2G-12** - (2) open top burners with 12" (305 mm) griddle top
- R-RG24** - 24" (610 mm) griddle top

DESCRIPTION

The Market Forge 24" Heavy Duty Range provides as standard many of the optional upgrades normally offered at a premium on other Range lines. The Convection Oven has the ability to cook with the convection system engaged or for foods that do not require convection.

The Market Forge Heavy Duty Range offers as standard, features that are first in the industry and innovations, such as:

- Cast iron top grates, 12" x 12", for open burners
- Two piece, heavy duty lift off cast iron burner heads, rated at 30,000 BTU/hr
- Spill protected standing pilot on each open burner for instant safe ignition
- 5/8" thick griddle plate, highly polished, with 3" wide grease trough. Griddle on the left is standard
- Full width removable crumb/drip trays under open burners
- Accommodates full size sheet pans

OVEN SPECIFICATIONS

Constructed of stainless steel front, sides, valve corner and kick plate. Heavy gauge stainless steel plate ledge and 11" deep stainless steel high self on standard back guard with stainless steel splash panel. Frame constructed of heavy duty welded metal. Oven contact surfaces have porcelain finish for easy maintenance. Porcelainized oven interior includes; sides, rear, deck and door linings. Oven doors constructed for heavy use, easily removable for cleaning.

"U" shaped oven burner provides 27,000 BTU/hr. for constant heating. Oven design enhances airflow. Oven safety valve provides 100% shut down if pilot flame goes out.

Oven Controls include a piezo type push button (matchless) ignition to light the oven's standing pilot.

SHIPPING WEIGHT

- **R-R4** - 400 lbs (181 kg)
- **R-R2G-12** - 420 lbs (191 kg)
- **R-RG24** - 440 lbs (200 kg)

Crated Dimensions - 42" D x 36" H x 26.5" W
(1067mm x 914mm x 673mm)



R-R4 shown with optional casters and shelf

OPTIONS & ACCESSORIES

(at additional charge)

- **Optional Range Tops**

- Work Surface, 12" Section (in lieu of burner)
- French Hot Top Section, 12" wide x 24" deep
- Grooved Griddle Section, 12" or 24" Wide
- 3/4" Thick Griddle Plate, 12" or 24" Wide
- Thermostatic control for the griddle (3/4" thick plate)
- Saute or Wok Style Burner Heads

- **Quick Disconnect Gas Hose with Restraining Device**

- 3/4" NPT x 48" Long
- 3/4" NPT x 60" Long

- **Broilers**

- Salamander Broiler R-RSB-24
- Cheesemelter Broiler R-RCM-24
- Extra Chrome Rack (One per oven is standard)
- Casters, 6" High (Set of 4, 2 with brakes)
- Storage Cabinet in lieu of 20" oven (deduct from price)
- Shelf, Stainless Steel, 8" Deep x 12" Long
- Wok Ring, 10"Ø Stainless Steel, (fits over top grate)
- Splash Guard, Stainless Steel, 6" (separates open burners, griddle and/or radiant burner sections)
- Flanged Feet
- Prison Package, (Consult Factory)



MARKET FORGE
INDUSTRIES INC.

GAS CONNECTIONS

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:

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

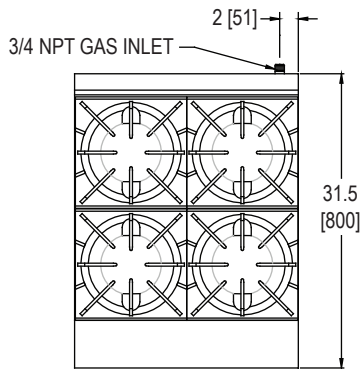
Gas Rating:

- R-R4 - 215,000 BTU/hr
- R-R2G-12 - 107,000 BTU/hr
- R-RG24 - 67,000 BTU/hr

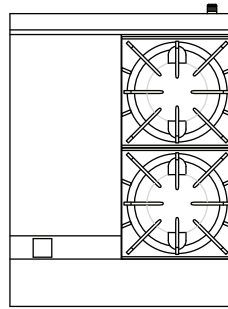
INSTALLATION CLEARANCE

When installing against combustible surfaces (side walls) is 15" (381mm) and (rear walls) is 4" (102mm) clearance is required. When installing against non-combustable surfaces (rear or side walls) 0" clearance is required.

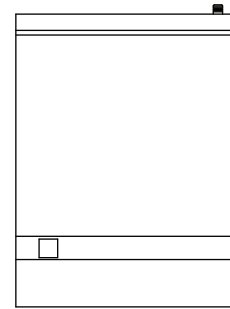
DIMENSIONS ARE IN INCHES [MM]



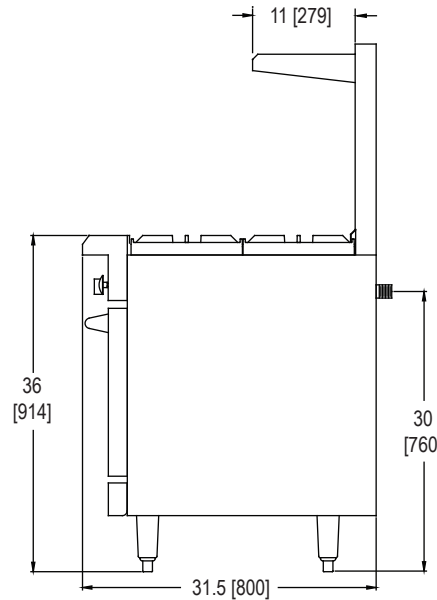
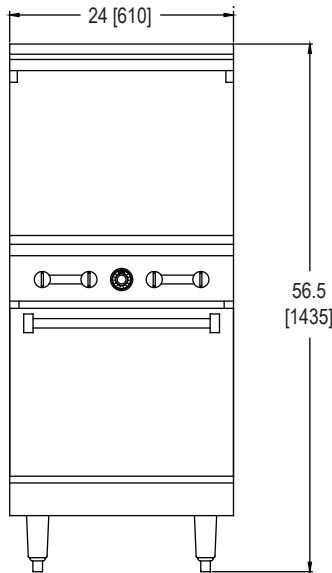
R-R4-4



R-R2G-12



R-RG-24



FOOD SERVICE EQUIPMENT
Heavy Duty Range

It is our policy to build equipment which is design certified by C.S.A. and N.S.F. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed and consequently not all models bear the appropriate agency labels at all times.

The manufacturer reserves the right to modify materials and specifications without notice.