

COMMERCIAL GAS RANGES WITH RAISED GRIDDLE BROILER

Model	Gas	Ovens	Burners	Griddle
RGB-N	Natural	2	6	3
RGB-P	Propane	2	6	3



This Commercial Gas Range and Griddle has powerful 30,000 BTU cast iron burners. Each burner has an individual pilot light - heavy duty 11.9" x 11.9" removable cast iron grate and individual instant light control knob. It is constructed with a stainless steel front, 24.75" high backriser and shelf, 6" adjustable stainless steel legs or casters and a 3/4" NPT gas connection.

The standard oven is powered with a 30,000 BTU Burner and comes with two easy to remove oven racks. It includes a porcelain oven liner for easy cleaning and a compression spring door hinge system for durability. The oven thermostat adjusts from 200°F - 600°F and is equipped with a flame failure safety device.

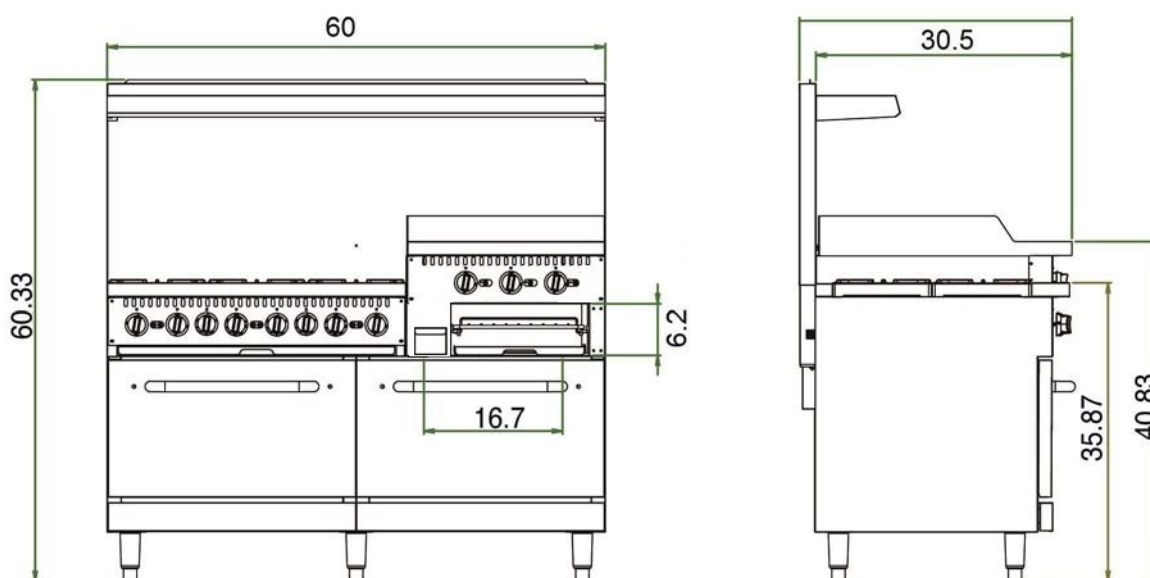
The Raise Griddle/Broiler has three cast iron razor burners at 12,000 BTU's each. Sufficiently heats the griddle and broils below. One broiling rack with two positions. Versatile cooking in your kitchen.

STANDARD FEATURES

- Cast iron burners each giving off 30,000 BTU/hour
- 12" x 12" cast iron top grates are removable for easy cleaning
- Each burner has an individual standing pilot light
- Push in knob with efficient Hi-Low burner system
- Removable crumb tray
- Includes 4" Swivel Casters (3 locking)
- **Raised Griddle/Broiler**
 - 24" manual raised griddle-broiler, 36,000 BTU/ hour
 - 4" wide grease trough
 - 3/4" thick griddle plate - 4" welded griddle side shield
 - 3 Cast Iron Burners with Standing Pilots
 - Valve control every 8"
 - Extra deep pull out crumb tray with welded corner
 - One Rack for Broiling, two rack positions
- **Oven**
 - Includes 2 removeable and adjustable oven racks
 - 30,000 BTU/hr total output per oven
 - Flame failure safety device
 - Adjustable thermostat fro 250°F – 550°F
 - Door liner is coated in nano-porcelain
 - Cool to touch stainless steel oven door handles
- **Construction**
 - Stainless steel front, back riser and shelf
 - Spring loaded door with cool to touch stainless steel oven door handle
 - 3/4" rear NPT rear gas connection

Warranty: Exclusive parts and labor FUSS warranty takes effect from 1 year after end user purchase.

- A pressure regulator is provided with this unit.
Natural Gas 4.0" W.C.
Propane Gas 10.0" W.C.
- ¾" NPT Rear Gas Connection
If using Flex-Hose, the I.D. should not be smaller than 3/4" and must comply with ANSI Z 21.69



Model	External Dimensions			Internal Oven Dimensions			BTU's (per open burner)	BTU's (per oven)	BTU's (griddle burner)	Total BTU's	Crated Weight (lbs)
	W	D	H	W	D	H					
RGB-N	59.95	30.49	60.33	26.88	25.8	13.8	30,000 x 6	30,000 x 2	12,000 x 3	276,000	860
RGB-P	59.95	30.49	60.33	26.88	25.8	13.8	30,000 x 6	30,000 x 2	12,000 x 3	276,000	860