ROYAL
ENGINEERED FOR EXCELLENCE

Item: _____

Quantity: _____

Project: _____

72" Gas Restaurant Range

72" Gas Restaurant Range

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

RR-6G36 with optional casters

Gas Type: ☐ Natural ☐ LP

Elevation (if above 2000 ft.): _____

Standard Features

- Stainless steel drip tray/grease can
- Two 26½" wide ovens
- Stainless steel front, sides, valve cover, and kick plate including backguard and high shelf
- Stainless Steel oven "U" burner rated at 35,000 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
- 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 thermostat per two burners

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)

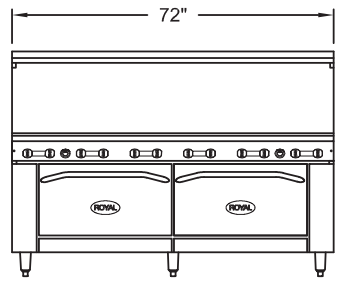
DESIGN CERTIFIED

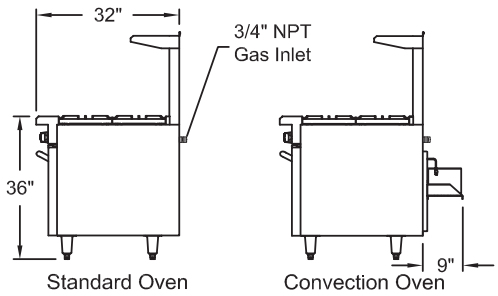
NSF

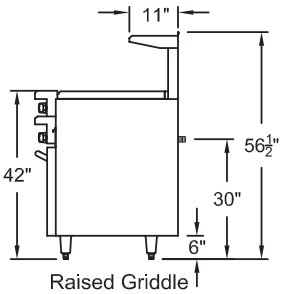
MADE IN U. S. A.

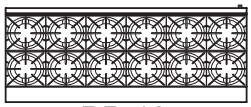
2 YEAR LIMITED, PARTS AND LABOR WARRANTY

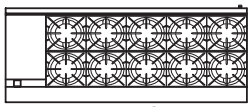
72” Gas Restaurant Range








RR-12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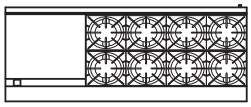
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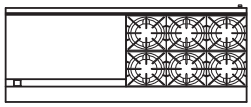
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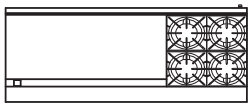
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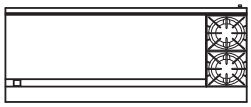
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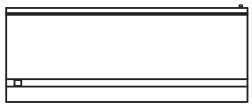
RR-G72

Model Number	Open Burners	Griddle Burners	Total BTU	Ship Weight
RR-12	12	0	430,000	1,206 lbs.
RR-10G(T)12	10	1	390,000	1,030 lbs.
RR-8G(T)24	8	2	350,000	1,200 lbs.
RR-6G(T)36	6	3	310,000	1,230 lbs.
RR-4G(T)48	4	4	270000	1,255 lbs.
RR-2G(T)60	2	5	230,000	1,280 lbs.
RR-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 26-½” 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) ½ 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.

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