



Item: \_\_\_\_\_

Quantity: \_\_\_\_\_

Project: \_\_\_\_\_

72" Gas Restaurant Range

## 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.): \_\_\_\_\_

### 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 thermostat per two burners

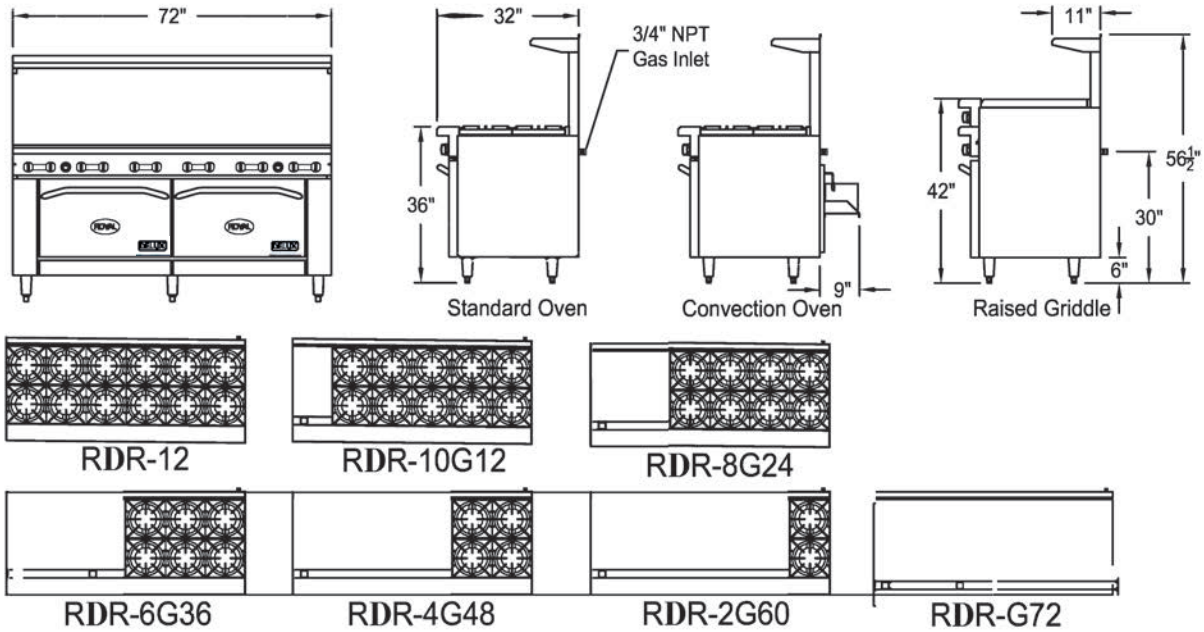
### Options and Accessories

- 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)



**2 YEAR LIMITED, PARTS AND LABOR WARRANTY**

# 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.

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