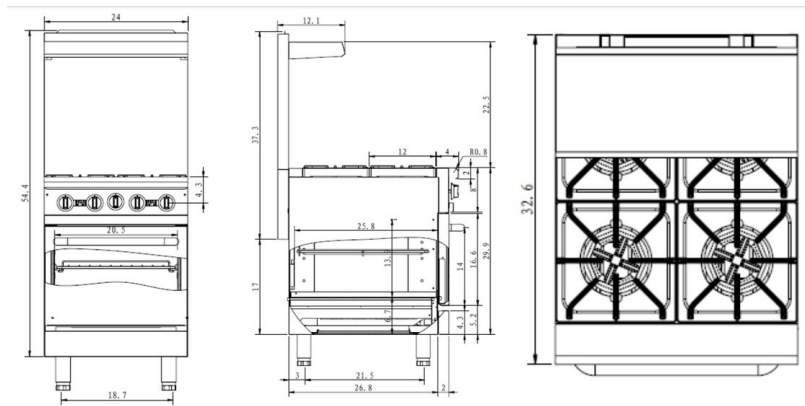


RGR Series - Commercial Ranges

RGR24

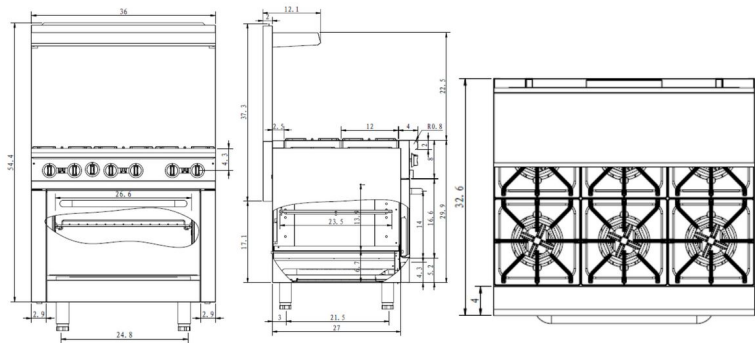


Temperature Range	BTUs (Natural Gas)	Dimensions - LxWxD mm / in
250°F - 550°F	151,000	1520 / 60" 610 / 24" 829 / 32 3/4"

- Fully MIG welded frame for stability
- Stainless steel front, back-riser, galvanized sides
- 6" stainless steel adjustable heavy duty legs
- Four open top burners, each 30,000 BTU/hr
- Covered pilot burner cover to prevent clogging from spillage
- Stainless steel pilot for durability
- Heavy duty cast grates, 12"x12" (30x30cm) in size, easy to be removed
- Pull out crumb tray with rounded edges to prevent heat transfer
- 31,000 BTU/hr. U-shape burner for bottom oven
- Full size sheet pans fit side-to-side or front-to-back
- Oven thermostat adjusts from 250°F to 550°F
- Two oven racks and four rack positions
- 3/4" NPT rear gas connection
- Optional with castors

RGR Series - Commercial Ranges

RGR36

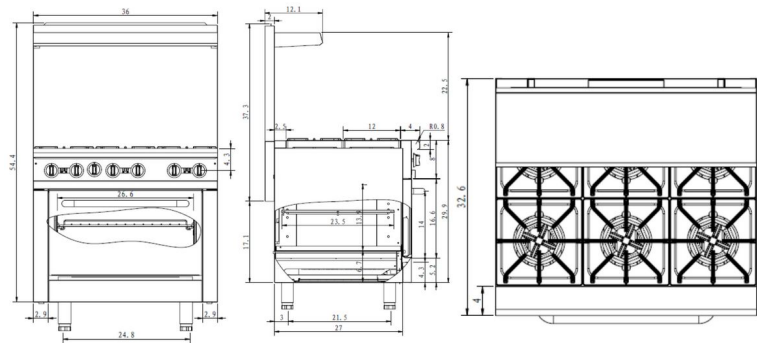


Temperature Range	BTUs (Natural Gas)	Dimensions - LxWxD mm / in
250°F - 550°F	210,000	1520 / 60" 915 / 36" 829 / 32 3/4"

- Fully MIG welded frame for stability
- Stainless steel front, back-riser, galvanized sides
- 6" stainless steel adjustable heavy duty legs
- Six open top burners, each 30,000 BTU/hr
- Covered pilot burner cover to prevent clogging from spillage
- Stainless steel pilot for durability
- Heavy duty cast grates, 12"x12"(30x30cm) in size, easy to be removed
- Pull out crumb tray with rounded edges to prevent heat transfer
- 31,000 BTU/hr. U-shape burner for bottom oven
- Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 550°F
- Two oven racks and four rack positions
- 3/4" NPT rear gas connection
- Optional with castors

RGR Series - Commercial Ranges

RGR36C

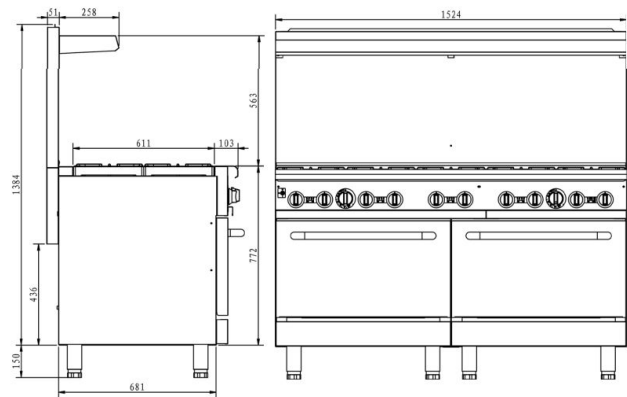


Temperature Range	BTUs (Natural Gas)	Dimensions - LxWxD mm / in
250°F - 550°F	211,000	1435 / 56.5" 915 / 36" 889 / 35"

- Stainless steel front, galvanized sides
- Cast iron open burner, each 30,000 BTU/hr
- Thermostat (220°F- 490°F) controlled oven
- Cooling switch to reduce cavity temperature quickly
- Double circulating fans to ensure temperature evenness
- Welded frame structure for best stability
- Standby S/S pilot for easy start
- Adjustable heavy duty legs
- 12" x12"(30x30cm) cast iron grate
- Anti-clogging pilot cover under the grate
- A pull-out crumb tray with angled handle in the front
- U shape oven burner with 31,000 BTU/hr
- Thermal coupling safety valve for the oven
- Stainless steel oven door with good insulation
- Stainless steel handle for bottom oven
- Kick plate at the bottom for easy access for servicing
- ¾" NPT rear gas connection

RGR Series - Commercial Ranges

RGR60



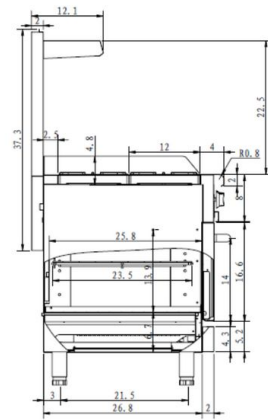
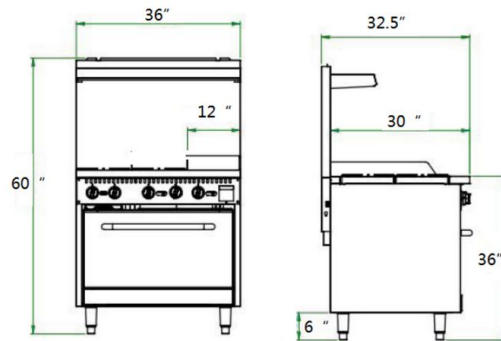
Temperature Range BTUs
(Natural Gas) Dimensions - LxWxD mm / in

250°F - 550°F 362,000 1524 / 60"
1524 / 60"
830 / 32 ¾"

- Fully MIG welded frame for stability
- Stainless steel front, back-riser, galvanized sides
- 6" stainless steel adjustable heavy duty legs
- Ten open top burners, each 30,000 BTU/hr
- Covered pilot burner cover to prevent clogging from spillage
- Stainless steel pilot for durability
- Heavy duty cast grates, 12"x12"(30x30cm) in size, easy to be removed
- Pull out crumb tray with rounded edges to prevent heat transfer
- 31,000 BTU/hr. U-shape burner for bottom oven
- Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 550°F
- Two oven racks and four rack positions
- ¾" NPT rear gas connection
- Optional with castors

RGR-G Series - Commercial Ranges

RGR36-G12

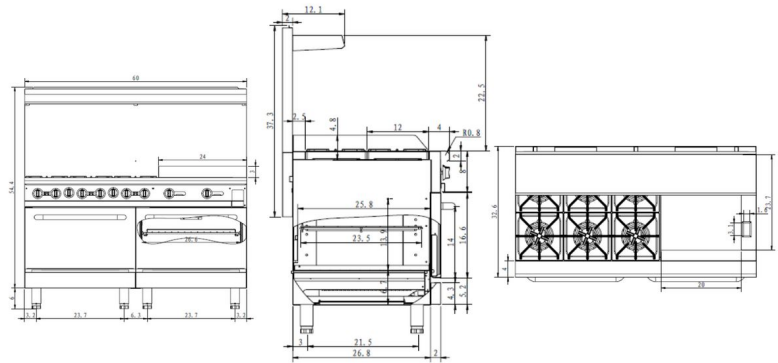


Temperature Range	BTUs (Natural Gas)	Dimensions - LxWxD mm / in
250°F - 550°F	171,000	1532 / 60" 914 / 35" 826 / 32 1/2"

- Fully MIG welded frame for stability
- Stainless steel front, back-riser, galvanized sides
- 6" stainless steel adjustable heavy duty legs
- Four open top burners, each 30,000 BTU/hr
- Covered pilot burner cover to prevent clogging from spillage
- Stainless steel pilot for durability
- Heavy duty cast grates, 12"x12"(30x30cm) in size, easy to be removed
- Pull out crumb tray with rounded edges to prevent heat transfer
- 31,000 BTU/hr. U-shape burner for bottom oven
- With 20,000 BTU/hr burner (1 pc) for griddle
- Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 550°F
- Two oven racks and four rack positions
- 12" griddle plate, 3/4" thickness
- 3/4" NPT rear gas connection
- Optional with castors

RGR-G Series - Commercial Ranges

RGR36-G24



Temperature Range	BTUs (Natural Gas)	Dimensions - LxWxD mm / in
250°F - 550°F	171,000	1524 / 60" 915 / 35" 828 / 32 1/2"

- Fully MIG welded frame for stability
- Stainless steel front, back-riser, galvanized sides
- 6" stainless steel adjustable heavy duty legs
- Two open top burners, each 30,000 BTU/hr
- Covered pilot burner cover to prevent clogging from spillage
- Stainless steel pilot for durability
- Heavy duty cast grates, 12"x12" (30x30cm) in size, easy to be removed
- Pull out crumb tray with rounded edges to prevent heat transfer
- 31,000 BTU/hr. U-shape burner for bottom oven
- With 20,000 BTU/hr burner (2 pc) for griddle
- Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 550°F
- Two oven racks and four rack positions
- 24" griddle plate, 3/4" thickness, U shape burner
- 3/4" NPT rear gas connection
- Optional with castors

RGR-G Series - Commercial Ranges

RGR60-GS24



Temperature Range	BTUs (Natural Gas)	Dimensions - LxWxD mm / in
250°F - 550°F	171,000	1531 / 60 ¼" 1524 / 60" 775 / 30 ½"

- Fully MIG welded frame for stability
- Stainless steel front, back-riser, galvanized sides
- 6" stainless steel adjustable heavy duty legs
- Six open top burners, each 30,000 BTU/hr
- Covered pilot burner cover to prevent clogging from spillage
- Stainless steel pilot for durability
- Heavy duty cast grates, 12"x12"(30x30cm) in size, easy to be removed
- Pull out crumb tray with rounded edges to prevent heat transfer
- 31,000 BTU/hr. U-shape burner for bottom oven
- Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 550°F
- Two oven racks and four rack positions
- 24" griddle plate, 3/4" thickness with 12,000 BTU cast iron burner (3 pcs)
- ¾" NPT rear gas connection