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ROYAL SERIES



NEW DELUX SERIES



PRICES EFFECTIVE JANUARY 1, 2021



RESTAURANT RANGES

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 36" Ranges 1
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STANDARD FEATURES:

- Stainless Steel front, sides, landing ledge, backguard, shelf, valve cover and kick plate.
- Heavy gauge welded front frame.
- 6" legs with adjustable feet.
- Two year parts and labor warranty.

STANDARD OVEN:

- Porcelain finish on contact surfaces.
- Standing pilot with 100% safety shut down.
- Stainless Steel "U" Burner rated at 35,000 BTU/hr. (26" oven), 27,000 BTU/hr. (20" oven).
- Insulated oven cavity has one chrome rack with 5 position chrome rack guides.

GRIDDLE:

- Highly polished 3/4" thick griddle plate with 3" wide grease trough.
- 20,000 BTU/hr. Stainless steel burner every 12".
- Manual controls standard, thermostatic control is optional.

RAISED GRIDDLE/BROILER:

- Available in 12", 24" and 36" widths.
- 20,000 BTU/hr. Stainless steel burner every 12".
- Heavy duty removable chrome rack with 2 position adjustment.
- Full width large removable drip tray.

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OPEN BURNERS:

- 2 piece lift off cast iron burner rated at 30,000 BTU/hr.
- Protected standing pilot for each burner.
- 12" x 12" cast iron top grate with double angled slope for efficient heating.

CONVECTION OVEN:

- 2 speed (1725/1140 rpm) 1/2 HP motor. 120V, 50-60 Hz, single phase, 8 amps.
- 6 foot, 3 prong grounded power cord.
- 30,000 BTU/hr. S/S "U" burner with automatic ignition.
- 3 heavy duty chrome racks with 5 position adjustment.
- Cook and Cool option on the switch.
- Thermostat adjustable from 150° to 500° F.
- High and low speed fan switch.

RADIANT BROILER:

- Stainless steel burners rated at 15,000 BTU/hr. located every 6".
- Heavy cast iron radiants.
- Reversible cast iron top grates.

GAS:

Manifold Pressure 5" W.C. for Natural Gas
 10" W.C. for Propane Gas
 Manifold Inlet 3/4" NPT male connection.
 Pressure regulator supplied with the appliance to be installed in the field.

INFORM FACTORY FOR INSTALLATION ABOVE 2,000 FEET ELEVATION.





Accommodates Full Size Sheet Pan 18" x 26"

RR-4

Shown with optional casters
Crated Dimensions: 42" D x 36" H x 26-1/2" W

MODEL	BTU	SHIP WT.	LIST PRICE	TOP VIEW
RR-4 (4) Open Burners	147,000	400 lbs.	\$5,385	
RR-2G12 (2) Open Burners 12" Wide Griddle	107,000	420 lbs.	\$6,855	
RR-G24 24" Wide Griddle	67,000	440 lbs.	\$6,985	
RR-4SU (4) Open Burners (2) in rear step up	147,000	410 lbs.	\$7,235	

OPTIONS Open storage base and no oven (-XB) deduct **\$475**



12" x 12" TOP GRATE
Pilot shield protects Pilot from spills and grease
Easy to see and light the pilot
Cast Iron Construction for heavy duty use
Sloping design of cast iron bowl guides any spill away from the burner ports, not allowing clogs
Heat is radiated upward



RR-6

Shown with optional casters
Crated Dimensions: 42" D x 36" H x 38-1/2" W

36" RANGE SERIES

(with one 26-1/2" wide oven)

MODEL	BTU	SHIP WT.	LIST PRICE	TOP VIEW
RR-4-36 (4) Open Burners	155,000	580 lbs.	\$7,225	
RR-6 (6) Open Burners	215,000	600 lbs.	\$6,270	
RR-2G24 (2) Open Burners 24" Wide Griddle	135,000	630 lbs.	\$7,475	
RR-4G12 (4) Open Burners 12" Wide Griddle	175,000	620 lbs.	\$7,250	
RR-G36 36" Wide Griddle	95,000	650 lbs.	\$8,015	
RR-4RG12 (4) Open Burners 12" Wide Raised Griddle	175,000	655 lbs.	\$7,750	
RR-6SU (6) Open Burners (3) in rear step up	215,000	610 lbs.	\$8,530	

OPTIONS Open storage base no oven (-XB) deduct **\$745**
Convection Oven (-C) add **\$4,045**

OPEN BURNER

Easy to clean, cast iron burner heads - removable
Designed so flame stays under pan or pot and delivers heat where you need it



For additional range options see page 6

48" RANGE SERIES

(with two 20" wide ovens)



RR-4G24

Shown with optional casters
Crated Dimensions:
42" D x 36" H x 50-1/2" W

MODEL	BTU	SHIP WT.	LIST PRICE	TOP VIEW
RR-8 (8) Open Burners	294,000	800 lbs.	\$10,490	
RR-6G12 (6) Open Burners 12" Wide Griddle	254,000	820 lbs.	\$12,210	
RR-4G24 (4) Open Burners 24" Wide Griddle	214,000	830 lbs.	\$12,450	
RR-2G36 (2) Open Burners 36" Wide Griddle	174,000	850 lbs.	\$12,975	
RR-G48 48" Wide Griddle	134,000	870 lbs.	\$13,720	
RR-8SU (8) Open Burners (4) in rear step up	294,000	810 lbs.	\$13,535	

OPTIONS

For single 26-1/2" wide oven (-126) deduct **\$320**
Specify open storage left or right side.

For 26-1/2" wide **Convection Oven** and open storage base (-126C) add **\$3,520**
Specify open storage left or right side

60" RANGE SERIES

(with two 26-1/2" wide ovens)



RR-6G24

Shown with optional casters
Crated dimensions:
42" D x 36" H x 62-1/2" W

MODEL	BTU	SHIP WT.	LIST PRICE	TOP VIEW
RR-10 (10) Open Burners	370,000	1005 lbs.	\$10,840	
RR-8G12 (8) Open Burners 12" Wide Griddle	330,000	1035 lbs.	\$12,825	
RR-6G24 (6) Open Burners 24" Wide Griddle	290,000	1085 lbs.	\$12,460	
RR-4G36 (4) Open Burners 36" Wide Griddle	250,000	1110 lbs.	\$13,275	
RR-2G48 (2) Open Burners 48" Wide Griddle	210,000	1120 lbs.	\$13,555	
RR-G60 60" Wide Griddle	170,000	1140 lbs.	\$15,165	
RR-6RG24 (6) Open Burners 24" Wide Raised Griddle	290,000	1135 lbs.	\$12,945	

OPTIONS

For open storage base with (1) standard oven (-126-XB) deduct **\$745**
Specify oven on the left or right side

For open storage base and (1) **convection oven** (-126C-XB) add **\$3,520**
Specify **convection oven** on the left or right side

For (2) 26-1/2" wide **convection ovens** (-CC) add **\$8,090**

For (1) 26-1/2" wide **convection oven** (-C) and (1) standard oven add **\$4,045**
Specify Convection oven on left or right side

For additional range options see page 6

72" RANGE SERIES

(with two 26-1/2" wide ovens)



RR-6G36

Shown with optional casters
Crated Dimensions:
42" D x 36" H x 74-1/2" W

MODEL	BTU	SHIP WT.	LIST PRICE	TOP VIEW
RR-12 (12) Open Burners	430,000	1206 lbs.	\$13,230	
RR-10G12 (10) Open Burners 12" Wide Griddle	390,000	1030 lbs.	\$15,140	
RR-8G24 (8) Open Burners 24" Wide Griddle	350,000	1200 lbs.	\$15,480	
RR-6G36 (6) Open Burners 36" Wide Griddle	310,000	1230 lbs.	\$15,725	
RR-4G48 (4) Open Burners 48" Wide Griddle	270,000	1255 lbs.	\$16,450	
RR-2G60 (2) Open Burners 60" Wide Griddle	230,000	1280 lbs.	\$18,965	
RR-G72 72" Wide Griddle	190,000	1350 lbs.	\$20,600	

OPTIONS

For open storage base with (1) standard oven (-126-XB) deduct **\$745**
Specify oven on the left or right side

For open storage base and (1) **Convection Oven** (-C-XB) add **\$3,520**
Specify **Convection Oven** on the left or right side

For (2) 26-1/2" wide **Convection Ovens**
(-CC) add **\$8,090**

For (1) 26-1/2" **Convection Oven** (-C)
and (1) standard oven add **\$4,045**
Specify **Convection Oven** on the left
or right side

For additional range options see page 6

CUSTOM COMBINATION RANGES



RR-G24-4-24RB

Shown with optional casters

PRICE CALCULATION:

Add the base price from the table on the right and the appropriate pricing or the selected options from table below. Base size must be equal to the sum of the option widths selected. Contact factory for shipping weight of unit with selected options.

BASE SIZES	BASE PRICE
Range 24"	\$3,995
Range 36"	\$4,580
Range 48"	\$8,040
Range 60"	\$8,715
Range 72"	\$10,370

BASE CONFIGURATION OPTIONS

- For Griddle in middle of range, add **\$765**
- For 24" Base, open storage base, no oven (-XB), deduct **\$475**
- For 36" Base, open storage base, no oven (-XB), deduct **\$745**
- For 36" Base, **Convection Oven** base (-C), add **\$4,045**
- For 48" Base, (2) 20" wide ovens (-220), is standard
- For 48" Base, (1) 20" oven (-120-XB), deduct **\$475**
- For 48" Base, (1) 26-1/2" oven (-126), deduct **\$320**
Specify oven on the left or right side
- For 48" Base, (1) 26-1/2" **Convection Oven** add **\$3,520**
Specify oven on the left or right side
- For 60" / 72" Base (2) 26-1/2 wide Standard Ovens is standard
- For 60" / 72" Base (1) Standard Oven (-126-XB), deduct **\$745**
Specify oven on the left or right side
- For 60" / 72" Base (1) 26-1/2 wide Standard Oven, and
(1) 26-1/2 wide **Convection Oven** (-C) add **\$4,045**
Specify Convection oven on the left or right side
- For 60" / 72" Base with (2) 26-1/2" wide **Convection Ovens**
(-CC), add **\$8,090**

***NOTE:**
On 60" Wide Base, Convection cannot be placed under Radiant Broiler Top Section

SECTION OPTION	12"	24"	36"	48"
OPEN BURNER	\$1,470	\$2,240	\$3,045	\$4,085
GRIDDLE	\$2,265	\$3,060	\$4,085	\$5,315
CHROME GRIDDLE	\$3,820	\$6,945	\$9,910	\$13,085
RADIANT BROILER	\$3,230	\$4,345	\$5,885	\$7,405
HOT TOP	\$2,120	\$2,860	\$3,820	\$4,995
RAISED GRIDDLE BROILER	\$2,315	\$3,170	\$4,150	

CUSTOM RANGE SECTION DESIGNATIONS FOR MODEL NUMBER

OPEN BURNERS		RADIANT BROILER		RAISED GRIDDLE/ BROILER	
12" (2 burners)	-2	12"	-12RB	12"	-RG12
24" (4 burners)	-4	24"	-24RB	24"	-RG24
36" (6 burners)	-6	36"	-36RB	36"	-RG36
48" (8 burners)	-8	48"	-48RB		
GRIDDLE		HOT TOP			
12"	-G12	12"	-1HT		
24"	-G24	24"	-2HT		
36"	-G36	36"	-3HT		
48"	-G48	48"			



High shelf not recommended with broiler tops

18" riser without shelf is standard

Convection Oven 26 1/2" (-C) add **\$4,045**

RADIANT RANGE SERIES

RR-36RB-126

Shown with optional casters

Crated Dimensions: 42" D x 42-1/2" H x Width + 2-1/2"

MODEL	BTU	SHIP WT.	LIST PRICE
RR-24RB-120 Radiant Broiler, 24" Wide (1) 20" Wide Oven	87,000	515 lbs.	\$10,685
RR-24RB-XB Radiant Broiler, 24" Wide Storage Base	60,000	330 lbs.	\$10,150
RR-36RB-126 Radiant Broiler, 36" Wide (1) 26-1/2" Wide Oven	125,000	635 lbs.	\$11,740
RR-36RB-XB Radiant Broiler, 36" Wide Storage Base	90,000	440 lbs.	\$11,215
RR-48RB-126 Radiant Broiler, 48" Wide (1) 26-1/2" Wide Oven	155,000	800 lbs.	\$15,575



RR-12SPR

Shown with optional casters

Crated Dimensions:

42" D x 36" H x Width + 2-1/2"

RANGE MATCH SPREADER SERIES

MODEL	SHIP WT.	LIST PRICE
RR-12SPR 12" wide, Stainless Steel Work Surface Spreader	150 lbs.	\$1,320
RR-18SPR 18" wide, Stainless Steel Work Surface Spreader	160 lbs.	\$1,450
RR-24SPR 24" wide, Stainless Steel Work Surface Spreader	195 lbs.	\$1,820
RR-36SPR 36" wide, Stainless Steel Work Surface Spreader	210 lbs.	\$2,175

All Welded and Polished Edges



SINGLE DECK AND DOUBLE DECK OVENS



RR-36-LB
Shown with optional casters

SINGLE DECK OVENS

Crated Dimensions : 39" D x 29" H x 38 1/2" W

MODEL	BTU	SHIP WT.	LIST PRICE
RR-36-LB	35,000	185 lbs.	\$5,570
RR-36-LB-C	30,000	205 lbs.	\$9,575



RR-36-DS-C
Shown with optional casters

DOUBLE DECK OVENS

Crated Dimensions: 39" D x 62" H x 38-1/2" W

MODEL	BTU	SHIP WT.	LIST PRICE
RR-36-DS	70,000	373 lbs.	\$11,115
RR-36-DS-C	65,000	390 lbs.	\$15,110
RR-36-DS-CC	60,000	405 lbs.	\$19,120

RANGE OPTIONS/ACCESSORIES

BURNER HEADS:

- Saute **\$150**
- Wok **\$150**

WOK RING:

Stainless Steel 10" dia **\$320**

SWIVEL CASTERS:

- Set of 4 (2 locking) **\$320**
- Set of 6 (3 locking) **\$485**

OVEN RACKS:

- 20" Oven **\$165**
- 26" Oven **\$165**

STORAGE CABINET:

- Deduct for in lieu of 20" Oven **\$475**
- Deduct for in lieu of 26" Oven **\$745**
- Add for 12" or 18" Door (each) **\$355**
- Add for 2 Doors (36" unit) **\$640**, (48" unit) **\$955**
- Add for Stainless Steel Shelf (each 12" section) **\$355**

HOT TOP: (replaces 12" section of griddle) N/C

6" Stainless Steel splash guard to separate open burners and griddle or radiant broiler sections **\$445**

THERMOSTATIC GRIDDLE CONTROL: (3/4" thick plate)

- 12" Griddle (1 Thermostat 1 Burner) **\$895**
- 24" Griddle (1 Thermostat 2 Burners) **\$895**
- 36" Griddle (2 Thermostats 3 Burners) **\$1,320**
- 48" Griddle (2 Thermostats 4 Burners) **\$1,320**
- 60" Griddle (3 Thermostats 5 Burners) **\$2,725**
- 72" Griddle (3 Thermostats 6 Burners) **\$2,725**
- Additional thermostats (other than specified above) each **\$565**

1" Thick Griddle Plate:

- 12" Griddle **\$490**
- 24" Griddle **\$640**
- 36" Griddle **\$755**
- 48" Griddle **\$855**
- 60" Griddle **\$990**
- 72" Griddle **\$1,100**

Grooved Griddle per 12" section **\$1,105**

Griddle is standard on the left, please specify if to be on the right

Chrome Griddle Per 12" section **\$1,945**

Shut-off Valve in manifold **\$595**

Piezo Ignitor Manual Spark Ignition **\$405 + \$165** for every 12" Section

Quick Disconnect (Flex hose with restraining device), 3/4" x 48" long **\$750**

6" Stub Back in lieu of high riser N/C

6" Stub Back for Raised Griddle range, add **\$245** per 12" section

Convection Oven Base (26" Oven) add **\$4,045** each

Range Mount Kit (to mount RSB/RCM on Range) **\$290**

S/S work surface in lieu of 2(OB), add **\$580** per 12" section

8" deep S/S front landing ledge **\$400** plus **\$220** per 12" section

Cut out for Sauce Pan add **\$95** each cut out

SALAMANDER BROILERS

STANDARD FEATURES

- Cool touch handle with easy vertical adjustment, multiple positions
- Infrared Burners with dual controls and standing pilots for instant intense heat
- Heavy duty racks on a smooth roller guide mechanism
- Can be wall or range mounted



RSB-36

Crated Dimensions:
25" D x 23" High x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RSB-24	1	17,500	17-3/4"	24"	160 lbs.	\$4,025
RSB-36	2	35,000	17-3/4"	36"	210 lbs.	\$5,185
RSB-48	2	40,000	17-3/4"	48"	252 lbs.	\$6,890

OPTIONS

Range Mount kit **\$290**

3/4" Gas Connection from range to RCM, **\$610**

Wall Mount kit **\$290**

CHEESEMELTER BROILERS

STANDARD FEATURES

- Stainless Steel front and sides
- Infrared burner for instant intense heat
- Standing pilot(s) for rapid and safe ignition
- Can be wall or range mounted



RCM-36

Crated Dimensions:
25" D x 23" High x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RCM-24	1	20,000	17-3/4"	24"	105 lbs.	\$3,170
RCM-36	1	35,000	17-3/4"	36"	165 lbs.	\$4,320
RCM-48	2	40,000	17-3/4"	48"	210 lbs.	\$5,265
RCM-60	2	55,000	17-3/4"	60"	275 lbs.	\$6,585
RCM-72	2	70,000	17-3/4"	72"	335 lbs.	\$7,890

OPTIONS

Range Mount kit **\$290**

3/4" Gas Connection from range to RCM, **\$610**

Wall Mount kit **\$290**

ELECTRIC RANGES



RRE-6

Shown with optional casters



RRE-6GT24

Shown with optional casters

Electrical: 208V or 240V, 1 ph or 3 ph

STANDARD FEATURES:

- Stainless Steel front, sides, landing ledge, backguard, shelf, valve cover and kickplate
- Heavy gauge welded front frame
- 6" legs with adjustable feet
- Two year parts and labor warranty

TOP ELEMENTS

- 2 KW solid 9" round element for even and faster heat up
- Sealed element for easy maintenance
- Heavy Stainless Steel mounting panels
- Stainless Steel Crumb tray for easy cleanup of spills
- Infinite switch for variable heat control

24" RANGE SERIES (with one 20" wide oven)

MODEL	TOTAL KW	SHIP WT.	LIST PRICE	TOP VIEW
RRE-4 (4) Top Elements	12 KW	400 lbs.	\$9,450	
RRE-2GT12 (2) Top Elements 12" Wide Griddle	11.4 KW	420 lbs.	\$11,950	
RRE-GT24 (4) Top Elements 24" Wide Griddle	10.8 KW	440 lbs.	\$12,175	

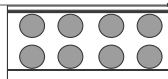
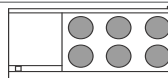


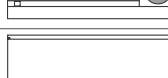
Crated Dimensions: 42" D x 36" H x 26-1/2" W
Open storage base no oven - XB deduct **\$745**

36" RANGE SERIES (with one 26-1/2" wide oven)

RRE-6 (6) Top Elements	17 KW	600 lbs.	\$11,045	
RRE-4GT12 (4) Top Elements 12" Wide Griddle	16.2 KW	620 lbs.	\$13,060	
RRE-2GT24 (2) Top Elements 24" Wide Griddle	15.8 KW	630 lbs.	\$13,190	
RRE-GT36 36" Wide Griddle	15.2 KW	650 lbs.	\$13,425	

Crated Dimensions: 42" D x 36" H x 38-1/2" W

48" RANGE SERIES (with two 20" wide ovens)

MODEL	TOTAL KW	SHIP WT.	LIST PRICE	TOP VIEW
RRE-8 (8) Top Elements	24 KW	800 lbs.	\$16,210	
RRE-6GT12 (6) Top Elements 12" Wide Griddle	23.4 KW	820 lbs.	\$18,685	
RRE-4GT24 (4) Top Elements 24" Wide Griddle	22.8 KW	830 lbs.	\$19,135	
RRE-2GT36 (2) Top Elements 36" Wide Griddle	22.2 KW	850 lbs.	\$20,030	
RRE-GT48 48" Wide Griddle	21.6 KW	870 lbs.	\$21,395	

Crated Dimensions: 42" D x 36" H x 50-1/2" W

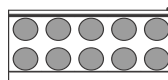
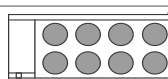
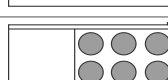



GRIDDLE

- 3/4" highly polished griddle with 3" wide trough
- 3.4 KW element for even heat, every 12"
- Thermostatic control every 12"
- Large capacity grease can
- Griddle standard on left side

OVEN

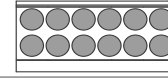
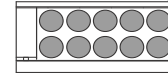
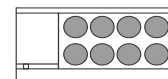
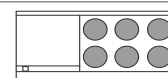
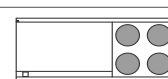


- Oven with porcelain sides, back, bottom and door liner
- 4 KW bake element and 1 KW broiler (26 1/2" oven only) element working in conjunction for fast and even bake
- 5 position chrome rack guide with one chrome rack standard
- Insulated oven cavity including bottom for max efficiency

60" RANGE SERIES (with two 26-1/2" wide ovens)

RRE-10 (10) Top Elements	30 KW	1005 lbs.	\$18,275	
RRE-8GT12 (8) Top Elements 12" Wide Griddle	29.4 KW	1035 lbs.	\$18,870	
RRE-6GT24 (6) Top Elements 24" Wide Griddle	28.8 KW	1085 lbs.	\$18,015	
RRE-4GT36 (4) Top Elements 36" Wide Griddle	28.2 KW	1110 lbs.	\$19,495	
RRE-2GT48 (2) Top Elements 48" Wide Griddle	27.6 KW	1120 lbs.	\$21,600	
RRE-GT60 60" Wide Griddle	27 KW	1160 lbs.	\$23,825	

Crated Dimensions: 42" D x 36" H x 62-1/2" W

72" RANGE SERIES (with two 26-1/2" wide ovens)

RRE-12 (12) Top Elements	34 KW	1206 lbs.	\$18,400	
RRE-10GT12 (10) Top Elements 12" Wide Griddle	33.4 KW	1030 lbs.	\$20,985	
RRE-8GT24 (8) Top Elements 24" Wide Griddle	32.8 KW	1200 lbs.	\$21,820	
RRE-6GT36 (6) Top Elements 36" Wide Griddle	32.2 KW	1230 lbs.	\$22,535	
RRE-4GT48 (4) Top Elements 48" Wide Griddle	31.6 KW	1255 lbs.	\$23,445	
RRE-2GT60 (2) Top Elements 60" Wide Griddle	31 KW	1280 lbs.	\$25,650	
RRE-GT72 72" Wide Griddle	30.4 KW	1350 lbs.	\$31,030	

Crated Dimensions: 42" D x 36" H x 74-1/2" W

OPTIONS

For open storage base with (1) standard oven (-126-XB) deduct **\$955** Specify oven on the left or right side.

Convection Oven add **\$4,045**

For 48" unit with 1 oven, open

storage base (-120-XB) deduct **\$745**

HEAVY DUTY HOT PLATES



RHPE-36-6

Crated Dimensions:
D + 3" x 15" H x Width + 2-1/2"

MODEL	ELEMENTS	KW	D	W	SHIP WT.	LIST PRICE
RHPE-12-1	1	2	16"	12"	60 lbs.	\$3,055
RHPE-12-2	2	4	30-1/2"	12"	95 lbs.	\$3,670
RHPE-24-4	4	8	30-1/2"	24"	155 lbs.	\$5,400
RHPE-36-6	6	12	30-1/2"	36"	215 lbs.	\$6,815
RHPE-48-8	8	16	30-1/2"	48"	275 lbs.	\$8,835



RTGE-36

Crated Dimensions:
31" D x 14" H x Width + 2-1/2"

STANDARD FEATURES

- S/S grease trough, 4" spatula width.
- 1-1/2 gallon capacity S/S grease can.
- 4" legs are standard.

HEAVY DUTY THERMOSTATIC GRIDDLES

MODEL	ELEMENTS	KW	D	W	SHIP WT.	LIST PRICE
RTGE-12	1	3.4	27-1/2"	12"	140 lbs.	\$4,180
RTGE-24	2	6.8	27-1/2"	24"	210 lbs.	\$5,410
RTGE-36	3	10.2	27-1/2"	36"	290 lbs.	\$7,300
RTGE-48	4	13.6	27-1/2"	48"	370 lbs.	\$9,365
RTGE-60	5	17.0	27-1/2"	60"	460 lbs.	\$11,485
RTGE-72	6	20.4	27-1/2"	72"	540 lbs.	\$13,970



PASTA COOKER

STANDARD FEATURES

- All 316 Stainless Steel Tank Assembly
- Heavy Duty Stainless Steel Base
- (6) Individual Stainless Steel Baskets
- Electro-mechanical Thermostat 150°-250°
- Stainless Steel Front, Sides and Top
- Easy to use front mounted Water Valve
- Millivolt Controls-No Power Required
- (3) - 24,000 BTU Cast Iron Burners

OPTIONS

Full Pot S/S Basket **\$525**

Stainless Steel Tank Cover **\$550**

RPC-14

Crated Dimensions:
D + 3" x 15" H x Width + 2-½"

MODEL	BURNER	BTU	CAPACITY	D	W	SHIP WT	LIST PRICE
RPC-14	3	72,000	14 GAL	30 1/2	15 1/2	220 lbs.	\$8,720



ENERGY EFFICIENT DEEP FAT FRYER

STANDARD FEATURES

- 54.4% Efficient
- Less than 10 Seconds Recovery Time
- Insulated Tank for Outstanding Heat Retention
- Heat Recovery System for Superior Temperature Recovery
- Designed so that the Baskets of Food Products sit Lower in the Cooking Oil. More Product Cooked Equates to More Profit.
- Save up to \$600 a Year in Energy Costs

REEF-35

MODEL	BURNERS	BTU	OIL CAPACITY	D	W	SHIP WT.	LIST PRICE
REEF-35	3	72,000	35 lbs.	30-1/2"	15-1/2"	220 lbs.	\$6,095
REEF-65	4	92,000	65 lbs.	34-1/2"	19-1/2"	350 lbs.	\$7,100

OPTIONS

S/S Casters, 2 locking, 2 non-locking	\$320
Joiner Strip	\$165
S/S Splash Guard, 8" High	\$355
S/S Tank Cover	\$370



HIGH EFFICIENCY DEEP FAT FRYERS

STANDARD FEATURES

- Stainless steel tank assembly.
- All stainless steel cabinet.
- Innovative heat exchanger assembly transfers maximum heat to the oil.
- Round tube heat entry with easily removable diffusers reduces thermal stress.
- Automatic pilot ignition with 100% safety.
- High efficiency in-shot burners rated at 33,000 BTU/hr each.
- 1 1/4" full port drain valve.
- DM-Solid state control with temperature readout.
- DM - 2 Product Solid state control with temperature readout.
- CM - 8 product computer control with individual programming capabilities for temperature and compensating time.
- Ten year limited (prorated) warranty on S/S tank.
- Two year limited warranty, parts and labor.



RHEF-45-CM



RHEF-45-DM-2



RHEF-45-DM

All shown with optional casters

45 lb CAPACITY

MODEL	BURNERS	BTU	OIL CAPACITY	D	W	SHIP WT.	LIST PRICE
RHEF-45-CM	3	99,000	45 lbs.	33-1/2"	15"	240 lbs.	\$11,275
RHEF-45-DM-2	3	99,000	45 lbs.	33-1/2"	15"	240 lbs.	\$9,515
RHEF-45-DM	3	99,000	45 lbs.	33-1/2"	15"	240 lbs.	\$8,335

75 lb CAPACITY

RHEF-75-CM	4	132,000	75-80 lbs.	37-1/2"	19"	380 lbs.	\$13,535
RHEF-75-DM-2	4	132,000	75-80 lbs.	37-1/2"	19"	380 lbs.	\$11,410
RHEF-75-DM	4	132,000	75-80 lbs.	37-1/2"	19"	380 lbs.	\$10,000

OPTIONS

Stainless steel tank cover **\$370**

Stainless steel side splash guard **\$355**

48" quick disconnect and restraining cable **\$750**

5" swivel casters (set of four - 2 locking) **\$320**

Crated Dimensions RHEF-45: 35-1/2" D x 42" H x Width + 2-1/2" RHEF-75: 39-1/2" D x 42" H x Width + 2-1/2"

DEEP FAT FRYERS

STANDARD FEATURES

- High quality heavy gauge Stainless Steel Tank.
- Cast Iron burners (tube design) engineered for maximum efficiency.
- Flame stays within the tube to heat the oil instead of escaping out the flue, wasting energy.
- No additional flue assembly in the field, ready to install.
- Open base construction provides better airflow allowing gas to burn cleaner for better combustion.
- Designed so that baskets of food product sit lower in cooking oil. More product cooked equates to more profit!
- Tube fired design has faster recovery for high volume cooking.



RFT-50

MODEL	BURNERS	BTU	OIL CAPACITY	D	W	SHIP WT.	LIST PRICE
RFT-50	3	114,000	50 lbs.	30-1/2"	15-1/2"	210 lbs.	\$5,830
RFT-60	4	152,000	60 lbs.	30-1/2"	19-1/2"	275 lbs.	\$6,350
RFT-75	4	152,000	75 lbs.	34-1/2"	19-1/2"	350 lbs.	\$6,735

LIST PRICE

RFT-25	Add-on-Fryer, 1/2 size S/S frypot (2)	76,000	25 lbs.	30-1/2"	7-7/8"	115 lbs.	\$4,115
RFT-2525	Split S/S frypot (4)	152,000	25/25 lbs.	30-1/2"	15-1/2"	230 lbs.	\$8,035



RFT-75

COUNTERMODEL	BURNERS	BTU	OIL CAPACITY	D	H	W	SHIP WT.	LIST PRICE
RCF-25	3	54,000	25 lbs.	29-3/4"	14"	15-1/2"	80 lbs.	\$4,515

DRAIN STATION	D	W	SHIP WT.	LIST PRICE
RFT-DS	30-1/2"	15-1/2"	130 lbs.	\$3,220



RFT-25

RCF-25



RFT-DS

Heat lamp optional



S/S Tank Cover

OPTIONS

S/S Casters, 2 locking, 2 non-locking	\$320
Stainless Steel Tank Cover	\$370
Joiner Strip	\$165
S/S Splash Guard, 8" High	\$355
Quick Disconnect (Flex hose with restraining device), 3/4" x 4' long	\$750

Twin Fryer Basket for RCF-25, REEF-35, RFT-50, RFT-25, RFT-60	\$175
Twin Fryer Basket for RFT-75	\$255
Heat Lamp	\$1,015

All shown with optional casters.
Crated Dimensions: D + 2 x 42" H x Width + 2-1/2"

ELECTRIC CONVECTION OVENS

STANDARD FEATURES



RECO-2

Shown with optional casters
Crated Dimensions:
D + 2" x 72"H x 36" W



RECO-1

Shown with optional casters
Crated Dimensions:
D + 2" x 38" H x 36" W

- Air deflectors strategically placed around the blower for efficient air circulation.
- 5 Chrome plated racks with 11 rack positions.
- Can stack two ovens.
- Bakery depth accommodates full size sheet pans front to back, side to side.
- Standard depth accommodates full size sheet pans side to side.
- 3 heating elements per oven.
- Standard depth - 9 KW.
- Bakery depth - 12 KW.

MODEL STANDARD	VOLTAGE	TOTAL KW	D	W	SHIP WT.	LIST PRICE
RECO-1 Single Deck	208 / 240	9	40-1/2"	34"	495 lbs.	\$8,860
RECO-2 Double Deck	208 / 240	18	40-1/2"	34"	940 lbs.	\$17,720
RECO-6K-1 Single Deck	208 / 240	6	40-1/2"	34"	495 lbs.	\$8,860
RECO-6K-2 Double Deck	208 / 240	12	40-1/2"	34"	940 lbs.	\$17,720

MODEL BAKERY DEPTH	VOLTAGE	TOTAL KW	D	W	SHIP WT.	LIST PRICE
RECOD-1 Single Deck	208 / 240	12	44-1/2"	34"	535 lbs.	\$12,015
RECOD-2 Double Deck	208 / 240	24	44-1/2"	34"	1,020 lbs.	\$24,035

OPTIONS	PRICE	OPTIONS	PRICE
Stainless Steel Bottom Shelf, Standard Depth	\$570	Oven Rack, Standard Depth (5 are included as standard) each	\$195
Stainless Steel Bottom Shelf, Bakery Depth	\$685	Oven Rack, Bakery Depth (5 are included as standard) each	\$210
Pan Rack, Standard Depth	\$520	Glass View Door for Left Side (Right side is standard)	\$1,550
Pan Rack, Bakery Depth	\$615	Water Injection Upcharge	\$2,070
Stacking Kit for (2) ovens, Includes 6" Legs or Casters	\$450	480V Upcharge	\$1,550
Heavy Duty Casters, set of 4 (2 locking, 2 nonlocking) specify for single or double deck oven	\$355		

Two Speed Motor (1725/1140 RPM) 1/2 HP Rating - Voltage and Line AMPS

208V	1 ph	9KW (12KW)	45 (60) AMPS
208V	3 ph	9KW (12KW)	26, 25, 25 (35, 34, 34) AMPS
240V	1 ph	9KW (12KW)	39 (50) AMPS
240V	3 ph	9KW (12KW)	23, 22, 22 (30, 29, 29) AMPS
480V	3 ph	9KW (12KW)	12, 11, 11 (16, 15, 15) AMPS

GAS CONVECTION OVENS

STANDARD FEATURES



- Air deflectors strategically placed around the blower for efficient air circulation.
- 5 chrome plated racks with 11 rack positions.
- Can stack two ovens. Unique design requires NO additional flue extensions, easy installation.
- Bakery depth accommodates full size sheet pans front to back, side to side.
- Standard depth accommodates full size sheet pans side to side.
- 70,000 BTU in the standard depth oven and 80,000 BTU in the bakery depth oven, designed for rapid heat up and recovery.



RCOS-2

Shown with optional casters
Crated Dimensions:
D + 2" x 72" H x 40" W

RCOS-1

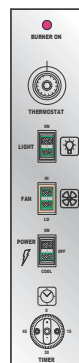
Shown with optional casters, pan racks and pans
Crated Dimensions:
D + 2" x 38" H x 40" W

MODEL STANDARD	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RCOS-1 Single Deck	2	70,000	40-1/2"	38"	520 lbs.	\$9,140
RCOS-2 Double Deck	4	140,000	40-1/2"	38"	1,005 lbs.	\$18,280

MODEL BAKERY DEPTH	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RCOD-1 Single Deck	2	80,000	44-1/2"	38"	600 lbs.	\$12,445
RCOD-2 Double Deck	4	160,000	44-1/2"	38"	1,185 lbs.	\$24,890

OPTIONS		
	Stainless Steel Bottom Shelf, Standard Depth	\$570
	Stainless Steel Bottom Shelf, Bakery Depth	\$685
	Pan Rack, Standard Depth	\$520
	Pan Rack, Bakery Depth	\$615
	Stacking Kit for (2) ovens, Includes 6" Legs or Casters	\$450
	Direct Connect Vent (1) oven	\$475
	Direct Connect Vent (2) ovens	\$905
	Heavy Duty Casters, set of 4 (2 locking, 2 non locking) specify for single or double deck oven	\$355
	Oven Rack, Standard Depth (5 are included as standard) each	\$195
	Oven Rack, Bakery Depth (5 are included as standard) each	\$210
	Glass View Door for Left Side (Right side is standard)	\$1,550

Single Point Gas Connection for Stacked RC	\$570
208/240 Volt Conversion, Upcharge (Gas Oven)	\$765
Water Injection Upcharge	\$2,070



- Temperature Control 150°F to 500°F
- On/Off Light Switch
- 2 Speed Fan Switch
- Oven On/Off, Cool Down Control
- Manual Timer, 1 hour buzzer



RMG-36

Crated Dimensions:
34" D x 14" H x Width + 2-1/2"

STANDARD FEATURES

- 3/4" thick highly polished steel plate.
- "U" shaped burners rated at 30,000 BTU for the Heavy Duty line, evenly spaced every 12".
- 20,000 BTU for the snack series evenly spaced every 12".
- Griddle cooking surface depth 24" for the heavy duty series, 18" for the snack series.
- S/S grease trough, 4" spatula width.
- 1-1/2 gallon capacity S/S grease can.
- 4" legs are standard.

HEAVY DUTY MANUAL GRIDDLES

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RMG-12	1	30,000	32-1/2"	12"	140 lbs.	\$2,130
RMG-18	1	30,000	32-1/2"	18"	165 lbs.	\$2,565
RMG-24	2	60,000	32-1/2"	24"	210 lbs.	\$2,910
RMG-36	3	90,000	32-1/2"	36"	290 lbs.	\$3,815
RMG-48	4	120,000	32-1/2"	48"	370 lbs.	\$5,095
RMG-60	5	150,000	32-1/2"	60"	460 lbs.	\$6,265
RMG-72	6	180,000	32-1/2"	72"	540 lbs.	\$7,565

HEAVY DUTY SNACK MANUAL GRIDDLES

Compact (26-1/4") depth design gives greater versatility for tight kitchen spaces. 3/4" thick plate.

Crated Dimensions: 28" D x 14" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RSMG-12	1	20,000	26-1/2"	12"	120 lbs.	\$1,775
RSMG-18	1	20,000	26-1/2"	18"	142 lbs.	\$2,130
RSMG-24	2	40,000	26-1/2"	24"	175 lbs.	\$2,570
RSMG-36	3	60,000	26-1/2"	36"	240 lbs.	\$3,125
RSMG-48	4	80,000	26-1/2"	48"	305 lbs.	\$4,230
RSMG-60	5	100,000	26-1/2"	60"	380 lbs.	\$5,275

OPTIONS

- For 1" plate add **10%** AND "-1" to model number
- For grooved griddle add **\$1,105** per 12" w section
- For S/S Splash to separate foods, add **\$710**
- For Chrome Griddle add **\$1,945** per 12" w section

STANDARD
FEATURES

- 1" thick, highly polished steel plate. (RTG)
- One thermostat per burner is standard.
- "U" shaped burners rated at 30,000 BTU for the Heavy Duty line, evenly spaced every 12".
- 20,000 BTU for the snack series, evenly spaced every 12".
- Griddle cooking surface depth.
- 24" for Heavy Duty Series.
- 18" for Snack Series.
- S/S grease trough, 4" spatula width.
- 1-½ gallon capacity S/S grease can.
- 72" wide model, 2 S/S grease cans are standard.
- 4" legs are standard.

**RTG-36**

Crated Dimensions:
36" D x 14" H x Width + 2-½"

HEAVY DUTY THERMOSTATIC GRIDDLES

MODEL	THERMOSTATS	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RTG-12	1	1	30,000	32-1/2"	12"	145 lbs.	\$3,230
RTG-18	1	1	30,000	32-1/2"	18"	170 lbs.	\$4,210
RTG-24	2	2	60,000	32-1/2"	24"	250 lbs.	\$4,670
RTG-36	3	3	90,000	32-1/2"	36"	350 lbs.	\$6,030
RTG-48	4	4	120,000	32-1/2"	48"	445 lbs.	\$7,685
RTG-60	5	5	150,000	32-1/2"	60"	550 lbs.	\$10,355
RTG-72	6	6	180,000	32-1/2"	72"	650 lbs.	\$12,760

OPTIONS

For grooved griddle, add **\$1,105** for each 12" w section.

For 2 Open Burners (-2OB) add **\$1,550**

For Chrome Griddle top add **\$1,945** per 12" w section

HEAVY DUTY SNACK THERMOSTATIC GRIDDLES

Compact (26-1/2") depth design gives greater versatility for tight kitchen space. 3/4" thick plate.

Crated Dimensions: 31" D x 14" High x Width + 2-½"

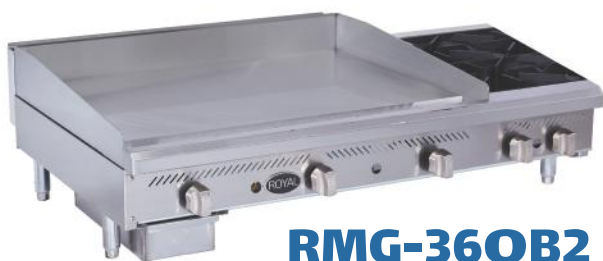
MODEL	THERMOSTATS	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RSTG-12	1	1	20,000	26-1/2"	12"	125 lbs.	\$2,425
RSTG-18	1	1	20,000	26-1/2"	18"	148 lbs.	\$3,190
RSTG-24	2	2	40,000	26-1/2"	24"	180 lbs.	\$3,715
RSTG-36	3	3	60,000	26-1/2"	36"	250 lbs.	\$4,775
RSTG-48	4	4	80,000	26-1/2"	48"	315 lbs.	\$5,945

OPTIONS

For grooved griddle, add **\$1,105** for each 12" w section.

For 1" plate add **10%** and -1 to model number.

COMBINATION MANUAL GRIDDLE / OPEN BURNERS



RMG-36OB2

Crated Dimensions:
34" D x 14" H x Width + 2-1/2"

STANDARD FEATURES

- Combination unit combines griddle with open burners.
- Manual Griddle has 3/4" thick, highly polished steel plate.
- "U" shaped burners evenly spaced every 12" for even heat distribution.
- Burners are 30,000 BTU each.
- S/S grease trough 4" spatula width.
- 1-1/2 gallon capacity S/S grease can is standard.
- Griddle cooking surface depth 24".

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RMG-12OB2	(2) OB / (1) G	90,000	32-1/2"	24"	295 lbs.	\$3,040
RMG-24OB2	(2) OB / (2) G	120,000	32-1/2"	36"	405 lbs.	\$3,935
RMG-24OB4	(4) OB / (2) G	180,000	32-1/2"	48"	465 lbs.	\$4,745
RMG-36OB2	(2) OB / (3) G	150,000	32-1/2"	48"	535 lbs.	\$4,610
RMG-36OB4	(4) OB / (3) G	210,000	32-1/2"	60"	595 lbs.	\$5,540
RMG-48OB2	(2) OB / (4) G	180,000	32-1/2"	60"	695 lbs.	\$5,875
RMG-48OB4	(4) OB / (4) G	240,000	32-1/2"	72"	864 lbs.	\$6,855

OPTIONS

For grooved griddle, add **\$1,105** for each 12" w section.

For 1" plate add **10%** and -1 to model number.

Sauté or Wok Burner Head **\$150**.

S/S Wok Ring **\$320**.

COMBINATION RADIANT BROILER / OPEN BURNERS

STANDARD FEATURES

- Combination unit combines radiant broiler with open burners.
- S/S burners, 15,000 BTUs each, spaced for even high heat cooking on radiant broiler section.
- 30,000 BTU non-clogging burners on open burner section.



RRB-36OB2

Crated Dimensions:
32" D x 18" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RRB-12OB2	(2) OB / (1) RB	75,000	30-1/2"	24"	255 lbs.	\$3,025
RRB-18OB2	(2) OB / (3) RB	105,000	30-1/2"	30"	330 lbs.	\$3,840
RRB-24OB2	(2) OB / (4) RB	120,000	30-1/2"	36"	395 lbs.	\$4,850
RRB-24OB4	(4) OB / (4) RB	180,000	30-1/2"	48"	455 lbs.	\$5,705
RRB-30OB2	(2) OB / (5) RB	135,000	30-1/2"	42"	435 lbs.	\$6,010
RRB-30OB4	(4) OB / (5) RB	195,000	30-1/2"	54"	495 lbs.	\$6,815
RRB-36OB2	(2) OB / (6) RB	150,000	30-1/2"	48"	480 lbs.	\$6,215

HEAVY DUTY HOT PLATES / STEP UP HOT PLATES



RHP-36-6

Crated Dimensions:
34" D x 15" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RHP-12-1	1	30,000	16"	12"	60 lbs.	\$1,195
RHP-12-2	2	60,000	30-1/2"	12"	95 lbs.	\$1,495
RHP-24-2	2	60,000	16"	24"	95 lbs.	\$1,665
RHP-24-4	4	120,000	30-1/2"	24"	155 lbs.	\$2,090
RHP-36-6	6	180,000	30-1/2"	36"	215 lbs.	\$2,905
RHP-48-8	8	240,000	30-1/2"	48"	275 lbs.	\$3,805



RHP-24-4SU

Crated Dimensions:
D +3" x 15" H x W+ 2-1/2"
Add 4" to Height for Step Up.

*Step up models with rear burners 4" higher than the front

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RHP-12-2SU	2	60,000	30-1/2"	12"	95 lbs.	\$2,095
RHP-24-4SU	4	120,000	30-1/2"	24"	155 lbs.	\$2,995
RHP-36-6SU	6	180,000	30-1/2"	36"	215 lbs.	\$4,155
RHP-48-8SU	8	240,000	30-1/2"	48"	280 lbs.	\$5,435

STANDARD FEATURES

- 30,000 BTU cast iron non-clogging lift-off removable burner heads.
- Burns even flame pattern for exceptional heat distribution.
- 12" x 12" heavy duty cast iron top grates with unique bowl design.
- Heavy Duty Stainless Steel front, sides and plate ledges.
- Each burner has a standing pilot for immediate ignition.
- 4" legs are standard.

OPTIONS

- Sauté or Wok Burner Head **\$150**
- S/S Wok Ring **\$320**

STANDARD FEATURES

- Heavy duty Stainless Steel front and sides.
- Stainless Steel burners, 15,000 BTUs each, heavy duty series.
- 12,000 BTUs, snack series, spaced for even high heat cooking.
- Top grate design flows grease to front gutter.
- 4" legs are standard.



RRB-36

Crated Dimensions:
32" D x 15" H x Width + 2-1/2"

HEAVY DUTY RADIANT BROILERS

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RRB-12	1	15,000	30-1/2"	12"	170 lbs.	\$2,170
RRB-18	3	45,000	30-1/2"	18"	235 lbs.	\$3,235
RRB-24	4	60,000	30-1/2"	24"	300 lbs.	\$4,270
RRB-30	5	75,000	30-1/2"	30"	340 lbs.	\$5,535
RRB-36	6	90,000	30-1/2"	36"	383 lbs.	\$5,735
RRB-48	8	120,000	30-1/2"	48"	450 lbs.	\$7,445
RRB-60	10	150,000	30-1/2"	60"	510 lbs.	\$9,350
RRB-72	12	180,000	30-1/2"	72"	570 lbs.	\$12,130

HEAVY DUTY SNACK RADIANT BROILERS

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RSRB-12	1	12,500	25-1/2"	12"	113 lbs.	\$1,735
RSRB-18	3	37,500	25-1/2"	18"	150 lbs.	\$2,580
RSRB-24	4	50,000	25-1/2"	24"	197 lbs.	\$3,435
RSRB-30	5	62,500	25-1/2"	30"	260 lbs.	\$4,445
RSRB-36	6	75,000	25-1/2"	36"	311 lbs.	\$4,595
RSRB-48	8	100,000	25-1/2"	48"	365 lbs.	\$5,965

Crated Dimensions: 27" D x 15" H x Width + 2-1/2"

STEAK HOUSE BROILERS

STANDARD FEATURES

- 20,000 BTU's each, Stainless Steel burners.
- Stainless Steel front and sides.
- 5 position incline adjustment for grates.

RARB-36

Crated Dimensions:
32" D x 19" H x Width + 2-1/2"



MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RARB-24	4	80,000	31-1/2"	24"	275 lbs.	\$5,590
RARB-36	6	120,000	31-1/2"	36"	375 lbs.	\$7,515
RARB-48	8	160,000	31-1/2"	48"	410 lbs.	\$10,125
RARB-60	10	200,000	31-1/2"	60"	525 lbs.	\$12,285
RARB-72	12	240,000	31-1/2"	72"	600 lbs.	\$15,920

Diamond Grate 10 5/8" x 24" **\$245** Each

INFRARED RADIANT BROILERS

STANDARD FEATURES

- High heat broiler, perfect for high volume cooking.
- Infrared Burners rated at 35,000 BTUs each.
- Unique S/S baffle design protects infrared burner, no flareups.
- 4" legs are standard.



RIB-36

Crated Dimensions:
33" D x 19" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RIB-24	2	70,000	31"	24"	160 lbs.	\$5,200
RIB-36	3	105,000	31"	36"	204 lbs.	\$6,525
RIB-48	4	140,000	31"	48"	260 lbs.	\$8,485
RIB-60	5	175,000	31"	60"	325 lbs.	\$10,510

OPTIONAL

S/S Splash Guard (up to 12") high sides tapered 4" to front.

12" - 18" wide	\$800	48" wide	\$1,400
24" - 30"	\$1,000	60" wide	\$1,600
36" wide	\$1,200	72" wide	\$1,800



STANDARD FEATURES

- Infrared burner every 12" rated at 35,000 BTUs.
- Stainless steel front, sides and hood.
- Individual manual control for each burner.
- Thermostat control for entire unit.
- Fully welded fire box.
- Heavy gauge fully welded stainless steel radiants.
- 4" legs.



RIBT-36

Crated Dimensions:
33-1/4" D x 30-1/4" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RIBT-24	2	70,000	31"	24"	240 lbs.	\$6,550
RIBT-36	3	105,000	31"	36"	325 lbs.	\$8,155
RIBT-48	4	140,000	31"	48"	420 lbs.	\$10,240

OPTIONS

4 Bar Fish Grates 3" wide x 21" long **\$185** per foot

S/S Round Rod Top Grate **\$560** per foot

Diamond Grate 10 5/8" x 24" **\$245** Each

STANDARD FEATURES

- Stainless steel front and sides
- “H” Style cast iron burners rated at 40,000 BTU/hr, heavy duty series; 35,000 BTU/hr, snack series, for intense heat
- Heavy cast iron top and bottom grates



RCB-36

Crated Dimensions
31” D x 15” H x Width + 2-½”

HEAVY DUTY CHAR ROCK BROILERS

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RCB-18	1	40,000	28”	18”	240 lbs.	\$2,650
RCB-24	2	80,000	28”	24”	262 lbs.	\$3,445
RCB-30	3	120,000	28”	30”	309 lbs.	\$4,315
RCB-36	3	120,000	28”	36”	383 lbs.	\$5,160
RCB-48	4	160,000	28”	48”	441 lbs.	\$6,150
RCB-60	5	200,000	28”	60”	498 lbs.	\$6,900

HEAVY DUTY SNACK CHAR ROCK BROILERS

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RSCB-12	1	35,000	24”	12”	113 lbs.	\$1,705
RSCB-18	1	35,000	24”	18”	135 lbs.	\$2,220
RSCB-24	2	70,000	24”	24”	160 lbs.	\$2,715
RSCB-36	3	105,000	24”	36”	268 lbs.	\$3,775
RSCB-48	4	140,000	24”	48”	395 lbs.	\$5,240

TEPPAN-YAKI GRIDDLES - Japanese Style Cooking

STANDARD FEATURES

- 33,000 BTU round burner in the center creates hot zone for Teppan-Yaki style cooking
- 3/4” thick griddle plate
- S/S grease trough
- Large removable grease can

RTY-36

Shown with optional frame and splash
Crated Dimensions:
34”D x 16”H x Width + 2-½”



MODEL	BURNERS	BTU	D	H	W	SHIP WT.	LIST PRICE
RTY-24	1	33,000	28-3/4”	10-1/8”	24”	235 lbs.	\$2,675
RTY-36	1	33,000	28-3/4”	10-1/8”	36”	315 lbs.	\$4,000
RTY-48	1	33,000	28-3/4”	10-1/8”	48”	395 lbs.	\$5,335
RTY-60	1	33,000	28-3/4”	10-1/8”	60”	475 lbs.	\$6,655

OPTIONS Plate splash on three sides, add **8%**
Body side frame on three sides, add **10%**

Safety pilot, add **\$450** per burner
Extra Burner(s) add **\$850** per burner

STOCK POT AND WOK RANGES

STANDARD FEATURES

- S/S front and sides.
- Heavy duty 3 Ring Burners rated at 90,000 BTU/hr total (RSP series).
- Powerful Jet Burners rated at 125,000 BTU/hr (RMJ / RSPJ series).
- Heavy duty cast iron top grates (RSP series).
- Heavy gauge steel tops and cylinders (RMJ series).



RSP-18



Jet Burner



RMJ-15

Crated Dimensions:
D + 3" x H + 4" x W + 2-1/2"



3-Ring Burner

MODEL	BURNERS	BTU	D	H	W	SHIP WT.	LIST PRICE
RSP-18-18	(1) 3 Ring	90,000	21"	18"	18"	105 lbs.	\$1,860
RSP-18	(1) 3 Ring	90,000	21"	24"	18"	110 lbs.	\$1,860
RSP-18-36	(1) 3 Ring	90,000	21"	36"	18"	110 lbs.	\$1,940
RSP-18D-24	(2) 3 Ring	180,000	42"	24"	18"	220 lbs.	\$4,635
RSP-18D-36	(2) 3 Ring	180,000	42"	36"	18"	220 lbs.	\$4,635
RSP-24	(1) 3 Ring	90,000	24"	24"	24"	160 lbs.	\$2,815
RSP-18T	(1) 3 Ring	90,000	21"	24"	18"	135 lbs.	\$2,345
RSPJ-18	(1) 18 Tip Jet	125,000	21"	24"	18"	140 lbs.	\$2,110
RSPJ-18D	(2) 18 Tip Jet	250,000	42"	24"	18"	260 lbs.	\$6,105
RMJ-13	(1) 18 Tip Jet	125,000	21"	30"	18"	130 lbs.	\$2,095
RMJ-15	(1) 18 Tip Jet	125,000	21"	30"	18"	135 lbs.	\$2,165

OPTIONS

- Casters, set of 4 (2 locking) **\$320**
- Casters, set of 6 (3 locking) **\$485**
- Additional black stock pot top grate **\$355**
- Upgrade 13" or 15" black Wok Top to stainless steel **\$495**

- Additional stainless steel 13" or 15" Wok Top **\$775**
- Upgrade to 32 tip Jet Burner, add **\$305**

KABOB TURBO BROILER - 18" Skewers



RKTB-36

Crated Dimensions:
26" D x 13" H x Width + 2-1/2"

STANDARD FEATURES

- Stainless Steel front and sides
- All welded, insulated chassis
- Heavy gauge isolated fire box
- Special S/S radiants and baffles

OPTIONS 5" x 18" Top Grate **\$65**

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RKTB-24	4	72,000	24-1/4"	25-1/2"	260 lbs.	\$7,485
RKTB-30	5	90,000	24-1/4"	31"	305 lbs.	\$8,570
RKTB-36	6	108,000	24-1/4"	36"	350 lbs.	\$10,020
RKTB-48	8	144,000	24-1/4"	48"	405 lbs.	\$12,600
RKTB-60	10	180,000	24-1/4"	60"	455 lbs.	\$15,085
RKTB-72	12	216,000	24-1/4"	72"	510 lbs.	\$17,620
RKTB-84	14	252,000	24-1/4"	84"	570 lbs.	\$22,685

KABOB TURBO BROILER - 15" Skewers

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RSKTB-24	4	56,000	22-3/4"	25-1/2"	230 lbs.	\$6,805
RSKTB-30	5	70,000	22-3/4"	31"	272 lbs.	\$7,720
RSKTB-36	6	84,000	22-3/4"	36"	308 lbs.	\$9,105
RSKTB-48	8	112,000	22-3/4"	48"	360 lbs.	\$11,495
RSKTB-60	10	140,000	22-3/4"	60"	410 lbs.	\$13,855
RSKTB-72	12	168,000	22-3/4"	72"	460 lbs.	\$16,090

ACCESSORIES

9 BAR FISH GRATE



DIAMOND



REVERSIBLE GRATE WITH TROUGH



REMOVABLE PLATE SHELF FOR GRIDDLES OR BROILERS



WITH OPTIONAL SAUCE PANS

\$400 plus **\$200** per 12" w section.
Cut out for Sauce Pan - **\$95** each cut out



SNACK LINE

MODEL	D	H	W	SHIP WT.	LIST PRICE
RSS-12SN	24"	25"	12-1/2"	32 lbs.	\$640
RSS-18SN	24"	25"	18-1/2"	42 lbs.	\$720
RSS-24SN	24"	25"	24-1/2"	52 lbs.	\$805
RSS-30SN	24"	25"	30-1/2"	62 lbs.	\$885
RSS-36SN	24"	25"	36-1/2"	72 lbs.	\$1,040
RSS-48SN	24"	25"	48-1/2"	82 lbs.	\$1,270
RSS-60SN	24"	25"	60-1/2"	95 lbs.	\$1,545

OPTIONS		
Casters, Set of 4 (2 locking)		\$355
Casters, Set of 6, for 60" and 72" stands (3 locking)		\$485
For All Welded Construction		add 35%

STAINLESS STEEL EQUIPMENT STANDS

STANDARD FEATURES

- Heavy duty Stainless Steel construction
- Knock down design for easier shipping and field assembly
- Stainless Steel undershelf

HEAVY DUTY LINE

MODEL	D	H	W	SHIP WT.	LIST PRICE
RSS-12HD	30"	25"	12-1/2"	40 lbs.	\$675
RSS-18HD	30"	25"	18-1/2"	50 lbs.	\$755
RSS-24HD	30"	25"	24-1/2"	60 lbs.	\$840
RSS-30HD	30"	25"	30-1/2"	70 lbs.	\$930
RSS-36HD	30"	25"	36-1/2"	80 lbs.	\$1,085
RSS-48HD	30"	25"	48-1/2"	90 lbs.	\$1,305
RSS-60HD	30"	25"	60-1/2"	105 lbs.	\$1,580
RSS-72HD	30"	25"	72-1/2"	122 lbs.	\$1,835

LIMITED WARRANTY - Two Year Limited Parts and Labor**

Royal Range of California, Inc. (hereafter referred to as Royal) warranty applies to all equipment that has been unaltered, properly installed and maintained in accordance with national and local codes and in accordance with the Royal installation manuals.

Royal products are warranted to the original purchaser to be free from defects in material and workmanship under normal use and service for a period of (2) years from the date of original installation or 30 months from date of manufacture.

Parts wear is not considered a defect. Cast iron parts are warranted for 90 days.

This warranty does not apply to equipment damaged, altered or abused, accidentally or intentionally modified by unqualified service personnel or with missing or altered serial nameplates.

Fryers: Two year parts and labor. Limited warranty on the stainless steel fry tank: five (5) years, prorated.** One (1) year limited warranty on RFT-50 fryer

Royal agrees to repair or replace defective parts (with normal ground shipping) due to flaws in material or workmanship during the warranty period. Labor to repair or replace defective parts shall be warranted when performed by an authorized Royal service agency.

Travel over 50 miles, holiday or overtime labor charges are not covered.

Proper installation, initial check out, air shutter adjustments, or normal maintenance such as lubrication, adjustment or calibration of controls is the responsibility of the dealer, owner-user or installing contractor and is not covered by this warranty.

PRICES: All prices are subject to change without notice. Prices do not include sales or any other local state tax.

SHIPMENTS: Shipments must be inspected promptly upon receipt. No claims for damaged merchandise or missing parts or other errors will be recognized unless written notice thereof is give to Royal within 30 days after the shipping date.

NOTE: Royal Range reserves the right without prior notice to make changes and revisions in product specifications, design and materials, which in the opinion of the company will provide greater efficiency, performance, and durability.

RETURNED GOODS: Returned goods are subject to a 20% re-stocking charge and the cost of reconditioning. Prior authorization by Royal must be granted, and returned goods must be shipped freight pre-paid.

Custom units built to buyers specifications may not be returned or canceled.

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STANDARD FEATURES:

- All welded frame with Lifetime Warranty
- 1,200°F Mineral wool insulation
- All stainless steel burner box
- Stainless Steel front, sides, landing ledge, backguard, shelf, valve cover and kick plate.
- Heavy gauge welded front frame.
- 6" legs with adjustable feet.
- Two year parts and labor warranty.

STANDARD OVEN:

- Porcelain finish on contact surfaces.
- Standing pilot with 100% safety shut down.
- Stainless Steel "U" Burner rated at 35,000 BTU/hr. (26" oven), 27,000 BTU/hr. (20" oven).
- Insulated oven cavity has one chrome rack with 5 position chrome rack guides.

GRIDDLE:

- Highly polished 3/4" thick griddle plate with 3" wide grease trough.
- 20,000 BTU/hr. Stainless steel burner every 12".
- Manual controls standard, thermostatic control is optional.

GRIDDLES

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OPEN BURNERS:

- 2 piece lift off cast iron burner rated at 30,000 BTU/hr.
- Protected standing pilot for each burner.
- 12" x 12" cast iron top grate with double angled slope for efficient heating.

CONVECTION OVEN:

- 2 speed (1725/1140 rpm) 1/2 HP motor. 120V, 50-60 Hz, single phase, 8 amps.
- 6 foot, 3 prong grounded power cord.
- 30,000 BTU/hr. S/S "U" burner with automatic ignition.
- 3 heavy duty chrome racks with 5 position adjustment.
- Cook and Cool option on the switch.
- Thermostat adjustable from 150° to 500° F.
- High and low speed fan switch.

RADIANT BROILER:

- Stainless steel burners rated at 15,000 BTU/hr. located every 6".
- Heavy cast iron radiants.
- Reversible cast iron top grates.

GAS:

Manifold Pressure 5" W.C. for Natural Gas
 10" W.C. for Propane Gas
 Manifold Inlet 3/4" NPT male connection.
 Pressure regulator supplied with the appliance to be installed in the field.

INFORM FACTORY FOR INSTALLATION ABOVE 2,000 FEET ELEVATION.





Accommodates
Full Size Sheet
Pan 18" x 26"

RDR-2G12

Crated Dimensions: 42" D x 36" H x 26-1/2" W

24" RANGE SERIES

(with one 20" wide oven)

MODEL	BTU	SHIP WT.	LIST PRICE	TOP VIEW
RDR-4 (4) Open Burners	147,000	400 lbs.	\$6,510	
RDR-2G12 (2) Open Burners 12" Wide Griddle	107,000	420 lbs.	\$7,980	
RDR-G24 24" Wide Griddle	67,000	440 lbs.	\$8,110	
RDR-4SU (4) Open Burners (2) in rear step up	147,000	410 lbs.	\$8,360	

OPTIONS

Open storage base and no oven (-XB) deduct **\$475**



All welded frame



1200°F wool insulation



RDR-2G24

Crated Dimensions: 42" D x 36" H x 38-1/2" W



All stainless steel burner box

36" RANGE SERIES

(with one 26-1/2" wide oven)

MODEL	BTU	SHIP WT.	LIST PRICE	TOP VIEW
RDR-4-36 (4) Open Burners	155,000	580 lbs.	\$8,515	
RDR-6 (6) Open Burners	215,000	600 lbs.	\$7,560	
RDR-2G24 (2) Open Burners 24" Wide Griddle	135,000	630 lbs.	\$8,765	
RDR-4G12 (4) Open Burners 12" Wide Griddle	175,000	620 lbs.	\$8,540	
RDR-G36 36" Wide Griddle	95,000	650 lbs.	\$9,305	
RDR-4RG12 (4) Open Burners 12" Wide Raised Griddle	175,000	655 lbs.	\$9,040	
RDR-6SU (6) Open Burners (3) in rear step up	215,000	610 lbs.	\$9,820	

OPTIONS

Open storage base no oven (-XB) deduct **\$745**
Convection Oven (-C) add **\$4,045**

For additional range options see page 4



RDR-4G24

Crated Dimensions:
42" D x 36" H x 50-1/2" W

48" RANGE SERIES

(with two 20" wide ovens)

MODEL	BTU	SHIP WT.	LIST PRICE	TOP VIEW
RDR-8 (8) Open Burners	294,000	800 lbs.	\$12,010	
RDR-6G12 (6) Open Burners 12" Wide Griddle	254,000	820 lbs.	\$13,730	
RDR-4G24 (4) Open Burners 24" Wide Griddle	214,000	830 lbs.	\$13,970	
RDR-2G36 (2) Open Burners 36" Wide Griddle	174,000	850 lbs.	\$14,495	
RDR-G48 48" Wide Griddle	134,000	870 lbs.	\$15,240	
RDR-8SU (8) Open Burners (4) in rear step up	294,000	810 lbs.	\$15,055	

OPTIONS

For single 26-1/2" wide oven (-126) deduct **\$320**
Specify open storage left or right side

For 26-1/2" wide **Convection Oven** and open storage base (-126C) add **\$3,520**
Specify open storage left or right side



RDR-4G36

Shown with optional casters
Crated dimensions:
42" D x 36" H x 62-1/2" W

60" RANGE SERIES

(with two 26-1/2" wide ovens)

MODEL	BTU	SHIP WT.	LIST PRICE	TOP VIEW
RDR-10 (10) Open Burners	370,000	1005 lbs.	\$12,665	
RDR-8G12 (8) Open Burners 12" Wide Griddle	330,000	1035 lbs.	\$14,650	
RDR-6G24 (6) Open Burners 24" Wide Griddle	290,000	1085 lbs.	\$14,285	
RDR-4G36 (4) Open Burners 36" Wide Griddle	250,000	1110 lbs.	\$15,100	
RDR-2G48 (2) Open Burners 48" Wide Griddle	210,000	1120 lbs.	\$15,380	
RDR-G60 60" Wide Griddle	170,000	1140 lbs.	\$16,990	
RDR-6RG24 (6) Open Burners 24" Wide Raised Griddle	290,000	1135 lbs.	\$14,770	

OPTIONS

For open storage base with (1) standard oven (-126-XB) deduct **\$745**
Specify oven on the left or right side

For open storage base and (1) **convection oven** (-126C-XB) add **\$3,520**
Specify **convection oven** on the left or right side

For (2) 26-1/2" wide **convection ovens** (-CC) add **\$8,090**

For (1) 26-1/2" wide **convection oven** (-C) and (1) standard oven add **\$4,045**
Specify Convection oven on left or right side

72" RANGE SERIES

(with two 26-1/2" wide ovens)



RDR-4G48

Crated Dimensions:
42" D x 36" H x 74-1/2" W

MODEL	BTU	SHIP WT.	LIST PRICE	TOP VIEW
RDR-12 (12) Open Burners	430,000	1206 lbs.	\$15,365	
RDR-10G12 (10) Open Burners 12" Wide Griddle	390,000	1030 lbs.	\$17,275	
RDR-8G24 (8) Open Burners 24" Wide Griddle	350,000	1200 lbs.	\$17,615	
RDR-6G36 (6) Open Burners 36" Wide Griddle	310,000	1230 lbs.	\$17,860	
RDR-4G48 (4) Open Burners 48" Wide Griddle	270,000	1255 lbs.	\$18,585	
RDR-2G60 (2) Open Burners 60" Wide Griddle	230,000	1280 lbs.	\$21,100	
RDR-G72 72" Wide Griddle	190,000	1350 lbs.	\$22,735	

OPTIONS

For open storage base with (1) standard oven (-126-XB) deduct **\$745**
Specify oven on the left or right side

For open storage base and (1) **Convection Oven** (-C-XB) add **\$3,520**
Specify **Convection Oven** on the left or right side

For (2) 26-1/2" wide **Convection Ovens** (-CC) add **\$8,090**

For (1) 26-1/2" **Convection Oven** (-C) and (1) standard oven add **\$4,045**.
Specify **Convection Oven** on the left or right side



High shelf not recommended with broiler tops

18" riser without shelf is standard

Convection Oven 26 1/2" (-C) add **\$4,045**

RADIANT RANGE SERIES

RDR-36RB-126

Shown with optional casters

Crated Dimensions: 42" D x 42-1/2" H x Width + 2-1/2"

MODEL	BTU	SHIP WT.	LIST PRICE
RDR-24RB-120 Radiant Broiler, 24" Wide (1) 20" Wide Oven	87,000	515 lbs.	\$12,290
RDR-24RB-XB Radiant Broiler, 24" Wide Storage Base	60,000	330 lbs.	\$11,675
RDR-36RB-126 Radiant Broiler, 36" Wide (1) 26-1/2" Wide Oven	125,000	635 lbs.	\$13,500
RDR-36RB-XB Radiant Broiler, 36" Wide Storage Base	90,000	440 lbs.	\$12,900
RDR-48RB-126 Radiant Broiler, 48" Wide. (1) 26-1/2" Wide Oven	155,000	800 lbs.	\$17,910

RANGE OPTIONS/ACCESSORIES

BURNER HEADS:

Saute **\$150**

Wok **\$150**

WOK RING:

Stainless Steel 10" dia **\$320**

SWIVEL CASTERS:

Set of 4 (2 locking) **\$320**

Set of 6 (3 locking) **\$485**

OVEN RACKS:

20" Oven **\$165**

26" Oven **\$165**

STORAGE CABINET:

Deduct for in lieu of 20" Oven **\$475**

Deduct for in lieu of 26" Oven **\$745**

Add for 12" or 18" Door (each) **\$355**

Add for 2 Doors (36" unit) **\$640**, (48" unit) **\$955**

Add for Stainless Steel Shelf (each 12" section) **\$355**

HOT TOP: (replaces 12" section of griddle) N/C

6" Stainless Steel splash guard to separate open burners and griddle or radiant broiler sections **\$445**

THERMOSTATIC GRIDDLE CONTROL: (3/4" thick plate)

12" Griddle (1 Thermostat 1 Burner) **\$895**

24" Griddle (1 Thermostat 2 Burners) **\$895**

36" Griddle (2 Thermostats 3 Burners) **\$1,320**

48" Griddle (2 Thermostats 4 Burners) **\$1,320**

60" Griddle (3 Thermostats 5 Burners) **\$2,725**

72" Griddle (3 Thermostats 6 Burners) **\$2,725**

Additional thermostats (other than specified above) each **\$565**

1" Thick Griddle Plate:

12" Griddle **\$490**

24" Griddle **\$640**

36" Griddle **\$755**

48" Griddle **\$855**

60" Griddle **\$990**

72" Griddle **\$1,100**

Grooved Griddle per 12" section **\$1,105**

Griddle is standard on the left, please specify if to be on the right

Chrome Griddle Per 12" section **\$1,945**,

Shut-off Valve in manifold **\$595**

Piezo Ignitor Manual Spark Ignition **\$405** + **\$165** for every 12" Section

Quick Disconnect (Flex hose with restraining device), 3/4" x 48" long **\$750**

6" Stub Back in lieu of high riser N/C

6" Stub Back for Raised Griddle range, add **\$245** per 12" section

Convection Oven Base (26" Oven) add **\$4,045** each

Range Mount Kit (to mount RSB/RCM on Range) **\$290**

S/S work surface in lieu of 2(OB), add **\$580** per 12" section

8" deep S/S front landing ledge **\$400** plus **\$200** per 12" section

Cut out for Sauce Pan add **\$95** each cut out

ROYAL FILTER SOLUTIONS



STANDARD FEATURES

ROYAL BUILT-IN FILTRATION SYSTEM

- Fast and convenient
- Shortening return through the wash down hose
- Small, lightweight and easy to handle filter pan
- Crumb catcher, paper hold down bracket and bottom screen
- All welded stainless-steel construction

OPTIONAL FEATURES

- Triple filtration for heavily breaded applications
- Permafil filter screen in lieu of filter paper
- Filter tub cover
- Heat tape for solid shortening
- Fine mesh screen with handles



STANDARD FEATURES

ROYAL PLUS BUILT-IN FILTRATION SYSTEM

- Fast, safe and convenient
- Shortening returns to the fryer tank
- Small, lightweight and easy to handle filter pan
- Crumb catcher, paper hold down bracket and bottom screen
- All welded stainless-steel construction

OPTIONAL FEATURES

- Triple filtration for heavily breaded applications
- Permafil filter screen in lieu of filter paper
- Filter tub cover
- Heat tape for solid shortening
- Fine mesh screen with handles



STANDARD FEATURES

ROYAL ULTRA-PLUS BUILT IN FILTRATION SYSTEM

- Fast, safe and convenient
- Shortening returns to the fryer tank or to the wash down hose for easy cleaning
- Laser cut identification labels
- Small, lightweight and easy to handle filter pan
- Crumb catcher, paper hold down bracket and bottom screen
- All welded stainless-steel construction

OPTIONAL FEATURES

- Rear shortening disposal valve
- Triple filtration for heavily breaded applications
- Permafil filter screen in lieu of filter paper
- Filter tub cover
- Heat tape for solid shortening
- Fine mesh screen with handles

HIGH EFFICIENCY FRYERS WITH BUILT IN FILTER SYSTEM

RHEF

STANDARD FEATURES

- Exclusive heat exchange design results in increased production
- Less than 370° flue temperature
- Stainless steel tank assembly
- Zero recovery time
- All welded stainless-steel cabinet
- 1 1/4" full port drain valve
- 10-year prorated tank warranty
- Bank up to four fryers together



MODEL	NUMBER OF TANKS	DIGITAL CONTROLS	DIGITAL CONTROLS	COMPUTER CONTROLS
		DM	DM-2	CM
RHEF-45-1	1	\$16,320	\$18,090	\$19,545
RHEF-45-2	2	\$27,850	\$31,385	\$34,285
RHEF-45-3	3	\$39,380	\$44,685	\$49,040
RHEF-45-4	4	\$50,920	\$58,045	\$63,845
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RHEF-75-1	1	\$19,910	\$21,685	\$23,135
RHEF-75-2	2	\$33,570	\$37,105	\$40,005
RHEF-75-3	3	\$47,215	\$52,520	\$56,875
RHEF-75-4	4	\$60,875	\$67,945	\$73,750

ENERGY EFFICIENT GAS FRYERS WITH BUILT-IN FILTER SYSTEM

REEF

STANDARD FEATURES

- 54% Cooking Efficiency
- 35 lb. oil capacity
- Stainless steel tank assembly
- 10 second recovery time
- All welded stainless-steel cabinet
- 1 1/4" full port drain valve
- 5-year prorated tank warranty
- Bank up to four fryers together



MODEL	NUMBER OF TANKS	DIAL THERMOSTAT	DIGITAL CONTROLS	COMPUTER CONTROLS
		EM	DM-2	CM
REEF-35-2	2	\$21,475	\$25,015	\$27,915
REEF-35-3	3	\$29,085	\$34,395	\$38,750
REEF-35-4	4	\$36,695	\$43,775	\$49,585
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REEF-65-2	2	\$25,090	\$28,630	\$31,530
REEF-65-3	3	\$33,885	\$39,195	\$43,545
REEF-65-4	4	\$42,690	\$49,770	\$55,570

GAS FRYER WITH BUILT IN FILTER SYSTEM

RFT

STANDARD FEATURES

- High-quality stainless steel tank
- Cast iron burners for maximum efficiency
- Tube fired design for faster recovery for high volume frying
- 5-year prorated tank warranty
- All welded stainless-steel cabinet
- Bank up to four fryers together



MODEL	NUMBER OF TANKS	DIAL THERMOSTAT	DIGITAL CONTROLS	COMPUTER CONTROLS
		EM	DM-2	CM
RFT-50-2	2	\$20,030	\$23,560	\$26,465
RFT-50-3	3	\$26,905	\$32,210	\$36,560
RFT-50-4	4	\$33,790	\$40,860	\$46,665
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RFT-60-2	2	\$22,075	\$25,615	\$28,520
RFT-60-3	3	\$29,570	\$34,875	\$39,230
RFT-60-4	4	\$37,065	\$44,140	\$49,945
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RFT-75-2	2	\$23,090	\$26,625	\$29,530
RFT-75-3	3	\$30,885	\$36,190	\$40,545
RFT-75-4	4	\$38,690	\$45,750	\$51,560

OPTIONS

Royal Plus Filtration **\$2,000**

Royal Ultra-Plus Filtration **\$4,500**

Triple filtration for heavy breading **\$1,099**

Permafil stainless steel filter screen **\$630**

Dump Station 15"W **\$3,855**

Heat Tape **\$680**

Fine mesh Screen with handles,

42304 for 14" X 14" tank **\$635**

42307 for 14" X 18" tank **\$665**

42310 for 18" X 18" tank **\$695**

Stainless steel splash guard **\$355**

Vat joiner strip **\$165**

Casters (set of 4, 2 locking) **\$320**

Stainless steel tank cover **\$370**

48" quick disconnect and restraining cable **\$750**

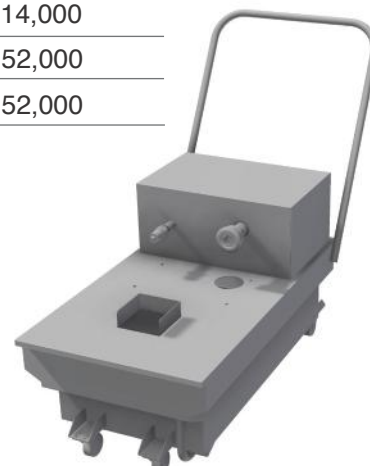
Item **2768** Filter paper 19 1/2" X 27 1/2" (100 per case) **\$247**

MODEL	BTU PER FRYER
RFT-50	114,000
RFT-60	152,000
RFT-75	152,000

PORTABLE FILTER MACHINE

- Sleek, streamlined design
- 50-75 pound shortening capacity
- Crumb catcher, paper hold down bracket and bottom screen included
- All stainless-steel construction
- 8 gpm filter pump

MODEL	
RPF-50	\$5,360



SALAMANDER BROILERS

STANDARD FEATURES

- All welded frame-1200°F mineral wool insulation
- Cool touch handle with easy vertical adjustment, multiple positions
- Infrared Burners with dual controls and standing pilots for instant intense heat
- Heavy duty racks on a smooth roller guide mechanism
- Can be wall or range mounted



RDSB-36

Crated Dimensions:
25" D x 23" High x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RDSB-24	1	17,500	17-3/4"	24"	160 lbs.	\$4,925
RDSB-36	2	35,000	17-3/4"	36"	210 lbs.	\$6,135
RDSB-48	2	40,000	17-3/4"	48"	252 lbs.	\$7,890

OPTIONS

Range Mount kit **\$290**

3/4" Gas Connection from range to RCM, **\$610**

Wall Mount kit **\$290**

CHEESEMELTER BROILERS

STANDARD FEATURES

- All welded frame-1200°F mineral wool insulation
- Stainless Steel front and sides
- Infrared burner for instant intense heat
- Standing pilot(s) for rapid and safe ignition
- Can be wall or range mounted



RDCM-36

Crated Dimensions:
25" D x 23" High x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RDCM-24	1	20,000	17-3/4"	24"	105 lbs.	\$4,070
RDCM-36	1	35,000	17-3/4"	36"	165 lbs.	\$5,270
RDCM-48	2	40,000	17-3/4"	48"	210 lbs.	\$6,265
RDCM-60	2	55,000	17-3/4"	60"	275 lbs.	\$7,585
RDCM-72	2	70,000	17-3/4"	72"	335 lbs.	\$8,890

OPTIONS

Range Mount kit **\$290**

3/4" Gas Connection from range to RCM, **\$610**

Wall Mount kit **\$290**

TB INFRARED "TURBO" BROILER

STANDARD FEATURES

- All welded frame
- 1,200°F Mineral wool insulation
- 23" deep cooking area
- Stainless steel radiants
- Stainless steel front and sides
- Cast iron burners
- Heavy duty cast iron grates
- Stainless steel drip pan
- Fully removable and replaceable fire box
- 14" height
- 4" legs



TB-836

Crated Dimensions:
32" D x 15" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
TB-315	2	22,000	23"	14 1/2"	114 lbs.	\$4,855
TB-321	3	33,000	23"	21"	144 lbs.	\$5,610
TB-325	4	44,000	23"	25"	184 lbs.	\$6,730
TB-330	5	55,000	23"	30 3/8"	207 lbs.	\$7,710
TB-336	6	66,000	23"	35 3/4"	248 lbs.	\$8,990
TB-815	2	29,000	28 1/2"	14 1/2"	144 lbs.	\$5,475
TB-821	3	43,500	28 1/2"	21"	181 lbs.	\$6,360
TB-825	4	58,000	28 1/2"	25"	212 lbs.	\$7,225
TB-830	5	72,500	28 1/2"	30 3/8"	250 lbs.	\$8,605
TB-836	6	87,000	28 1/2"	35 3/4"	296 lbs.	\$10,090
TB-841	7	101,500	28 1/2"	41 1/8"	322 lbs.	\$11,625
TB-846	8	116,000	28 1/2"	46 1/2"	369 lbs.	\$12,790
TB-860	10	145,000	28 1/2"	60"	460 lbs.	\$15,969
TB-872	12	174,000	28 1/2"	71"	565 lbs.	\$20,360
TB-884	15	217,500	28 1/2"	84"	671 lbs.	\$23,810

TB INFRARED "TURBO" BROILER WITH SMOKER

STANDARD FEATURES

- All welded frame
- 1,200°F Mineral wool insulation
- Stainless steel radiants
- Extra deep water pan
- Stainless steel front and sides
- Log and chip holder
- Cast iron burners
- Heavy duty cast iron grates
- Fully removable and replaceable fire box
- 17 1/2" height
- 4" legs



TB-836-SM

Crated Dimensions:
32" D x 19" H x Width + 2-1/2"

MODEL	WATER PAN	CHIP PAN	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
TB-836-SM	1	3	6	87,000	28 1/2"	12"	113 lbs.	\$13,695
TB-841-SM	1	3	7	101,500	28 1/2"	18"	150 lbs.	\$15,460
TB-846-SM	2	4	8	116,000	28 1/2"	24"	197 lbs.	\$17,330
TB-860-SM	2	6	10	145,000	28 1/2"	30"	260 lbs.	\$21,725
TB-872-SM	2	8	12	174,000	28 1/2"	36"	311 lbs.	\$27,425
TB-884-SM	2	8	15	217,500	28 1/2"	48"	365 lbs.	\$31,080

RB RADIANT CHAR BROILER

STANDARD FEATURES

- All welded frame
- 1,200°F Mineral wool insulation
- 23" deep cooking area
- Cast iron radiants
- Stainless steel front and sides
- Cast iron burners
- Heavy duty cast iron grates
- Stainless steel drip pan
- Fully removable and replaceable fire box
- 14" height
- 4" legs



RB-825

Crated Dimensions:
32" D x 15" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RB-815	2	29,000	28 1/2"	14 1/2"	135 lbs.	\$3,510
RB-821	3	43,500	28 1/2"	21"	178 lbs.	\$4,055
RB-825	4	58,000	28 1/2"	25"	217 lbs.	\$4,745
RB-830	5	72,500	28 1/2"	30 3/8"	251 lbs.	\$5,540
RB-836	6	87,000	28 1/2"	35 3/4"	310 lbs.	\$6,660
RB-841	7	101,500	28 1/2"	41 1/8"	358 lbs.	\$7,410
RB-846	8	116,000	28 1/2"	46 1/2"	392 lbs.	\$8,180
RB-860	10	145,000	28 1/2"	60"	494 lbs.	\$10,420
RB-872	12	174,000	28 1/2"	71"	520 lbs.	\$12,900
RB-884	15	217,500	28 1/2"	84"	682 lbs.	\$15,160

Same as above with 18" cooking area

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
DRB-815	2	22,000	23"	14 1/2"	113 lbs.	\$2,900
DRB-821	3	33,000	23"	21"	151 lbs.	\$3,320
DRB-825	4	44,000	23"	25"	181 lbs.	\$3,890
DRB-830	5	55,000	23"	30 3/8"	213 lbs.	\$4,630
DRB-836	6	66,000	23"	35 3/4"	253 lbs.	\$5,310

HEAVY DUTY RADIANT BROILER

STANDARD FEATURES

- All welded frame
- 1,200°F Mineral wool insulation
- 21" deep cooking area
- Cast iron radiants
- Stainless steel front and sides
- Stainless steel burners
- Heavy duty cast iron grates
- Stainless steel drip pan
- Fully removable and replaceable fire box
- 11" height
- 4" legs



RDRB-36

Crated Dimensions:
32" D x 15" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RDRB-24	4	60,000	32"	24"	300 lbs.	\$5,030
RDRB-36	6	90,000	32"	36"	382 lbs.	\$6,575
RDRB-48	8	120,000	32"	48"	450 lbs.	\$8,285
RDRB-60	10	150,000	32"	60"	510 lbs.	\$10,260
RDRB-72	12	180,000	32"	72"	570 lbs.	\$13,040

23 SERIES LAVA ROCK CHAR BROILER

STANDARD FEATURES

- All welded frame
- 1,200°F Mineral wool insulation
- 21" deep cooking area
- Cast iron burners
- Stainless steel front and sides
- Volcanic (Lava) rock
- Heavy duty cast iron grates
- Stainless steel drip pan
- Fully removable and replaceable fire box
- 12 1/2" height
- 2 1/2" legs



3223

Crated Dimensions:
27" D x 19" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHP WT.	LIST PRICE
1223	1	30,000	23"	12"	87 lbs.	\$1,925
2123	2	60,000	23"	21 1/2"	134 lbs.	\$2,570
3223	3	90,000	23"	32"	206 lbs.	\$3,635
4223	4	120,000	23"	42"	274 lbs.	\$4,610
5223	5	150,000	23"	52"	342 lbs.	\$5,830
6223	6	180,000	23"	62"	410 lbs.	\$6,745
7223	7	210,000	23"	72"	520 lbs.	\$7,865

RADIANT BROILER/THERMOSTATIC GRIDDLE

STANDARD FEATURES

- All welded frame
- 1,200°F Mineral wool insulation
- Broiler 23" deep cooking area
- Cast iron burners
- Stainless steel front and sides
- Cast iron radiants
- Heavy duty cast iron grates
- 21" deep highly polished 1" thick steel plate
- Griddle Thermostat every 12"
- Stainless steel drip pan
- Fully removable and replaceable fire box
- 14" height
- 4" legs

BG-2424

Crated Dimensions:
32" D x 15" H x Width + 2-1/2"



MODEL	BTU	D	BROILER WIDTH	GRIDDLE WIDTH	SHP WT.	LIST PRICE
BG-1512	53,000	28"	15"	12"	325 lbs.	\$6,895
BG-1524	77,000	28"	15"	24"	385 lbs.	\$8,045
BG-1536	101,000	28"	15"	36"	470 lbs.	\$9,540
BG-2412	82,000	28"	24"	12"	353 lbs.	\$8,140
BG-2424	106,000	28"	24"	24"	460 lbs.	\$9,290
BG-2436	130,000	28"	24"	36"	557 lbs.	\$10,770
BG-3612	111,000	28"	36"	12"	448 lbs.	\$9,700
BG-3624	135,000	28"	36"	24"	540 lbs.	\$10,555
BG-4812	140,000	28"	48"	12"	570 lbs.	\$11,240
BG-4824	164,000	28"	48"	24"	645 lbs.	\$12,365
BG-6012	169,000	28"	60"	12"	616 lbs.	\$13,375

MANUAL GRIDDLE/OVER FIRED BROILER

STANDARD FEATURES

- All welded frame
- 1,200°F Mineral wool insulation
- Stainless steel mesh radiants
- Stainless steel front and sides
- Cast iron burners
- 17" deep highly polished 3/4" thick steel plate
- Stainless steel drip pan
- 20" height
- 4" legs

GB-36

Crated Dimensions:
32" D x 25" H x Width + 2-1/2"



MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
GB-24	4	30,000	32"	24"	200 lbs.	\$3,670
GB-36	6	50,000	32"	36"	280 lbs.	\$4,560
GB-48	8	70,000	32"	48"	370 lbs.	\$5,945

INFRARED TURBO™ GRIDDLE

STANDARD FEATURES

- All welded frame
- 24" deep cooking area
- Infrared burner every 12"
- Solid state thermostat with embedded probe 1/4" under the plate
- Removable belly bar
- Pilot safety and electronic ignition
- 1" thick highly polished steel plate
- Stainless steel front and sides
- Stainless steel drip pan
- 17" height
- 4" legs



RD100-36

Crated Dimensions:
32" D x 15" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RD100-24	2	40,000	34 5/8"	24"	305 lbs.	\$11,570
RD100-36	3	60,000	34 5/8"	36"	410 lbs.	\$13,335
RD100-48	4	80,000	34 5/8"	48"	550 lbs.	\$16,175
RD100-60	5	100,000	34 5/8"	60"	670 lbs.	\$19,675
RD100-72	6	120,000	34 5/8"	72"	895 lbs.	\$22,860
RD100-84	7	140,000	34 5/8"	84"	1,120 lbs.	\$26,005

SOLID STATE SNAP ACTION GRIDDLE

STANDARD FEATURES

- All welded frame
- 24" deep cooking area
- Stainless steel "U" burner every 12"
- Solid state thermostat with embedded probe 1/4" under the plate
- Removable belly bar
- 3" wide S/S grease gutter
- 1" thick highly polished steel plate
- Stainless steel front and sides
- Stainless steel drip pan
- 14" height
- 4" legs



RD85-36

Crated Dimensions:
34" D x 15" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RD85-24	2	48,000	34 5/8"	24"	285 lbs.	\$7,020
RD85-36	3	72,000	34 5/8"	36"	385 lbs.	\$9,240
RD85-48	4	96,000	34 5/8"	48"	525 lbs.	\$11,430
RD85-60	5	120,000	34 5/8"	60"	640 lbs.	\$13,610
RD85-72	6	144,000	34 5/8"	72"	765 lbs.	\$15,575

Same as above with Pilot Safety and Electronic Ignition

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RD85-24-SAE	2	48,000	34 5/8"	24"	285lbs.	\$7,800
RD85-36-SAE	3	72,000	34 5/8"	36"	385 lbs.	\$10,470
RD85-48-SAE	4	96,000	34 5/8"	48"	525 lbs.	\$13,055
RD85-60-SAE	5	120,000	34 5/8"	60"	640 lbs.	\$15,625
RD85-72-SAE	6	144,000	34 5/8"	72"	765 lbs.	\$17,925

OPTIONS

Rear Gutter is available for RD80, RD85 and RD85-SAE
ADD **\$545** and ADD RG as suffix to the Model Number

RD80 SERIES THERMOSTATIC GRIDDLE

STANDARD FEATURES

- All welded frame
- 24" deep cooking area
- Stainless steel "U" burner every 12"
- 150-450° thermostat every 12"
- 1" thick highly polished steel plate
- Removable belly bar
- Stainless steel front and sides
- Stainless steel drip pan
- 3" wide S/S grease gutter
- 14" height
- 4" legs

RD80-36

Crated Dimensions:
32" D x 15" H x Width + 2-1/2"



MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RD80-24	2	64,000	34 5/8"	24"	285 lbs.	\$5,540
RD80-36	3	96,000	35 5/8"	36"	385 lbs.	\$7,005
RD80-48	4	128,000	36 5/8"	48"	525 lbs.	\$8,695
RD80-60	5	160,000	37 5/8"	60"	640 lbs.	\$11,490
RD80-72	6	192,000	38 5/8"	72"	765 lbs.	\$13,945

GT SERIES THERMOSTATIC GRIDDLE

STANDARD FEATURES

- All welded frame
- 21 1/2" deep cooking area
- Stainless steel "U" burner every 12"
- 150-450° thermostat every 12"
- 1" thick highly polished steel plate
- Stainless steel front and sides
- Stainless steel drip pan
- 3" wide S/S grease gutter
- 14" height
- 4" legs

GT-36

Crated Dimensions:
32" D x 15" H x Width + 2-1/2"



MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
GT-12	2	24,000	28"	12"	144 lbs.	\$3,510
GT-18	3	36,000	28"	18"	181 lbs.	\$4,425
GT-24	4	48,000	28"	24"	212 lbs.	\$3,977
GT-30	5	60,000	28"	30"	250 lbs.	\$5,980
GT-36	6	72,000	28"	36"	296 lbs.	\$6,190
GT-48	8	96,000	28"	48"	322 lbs.	\$7,745
GT-60	10	120,000	28"	60"	369 lbs.	\$9,575
GT-72	12	144,000	28"	72"	460 lbs.	\$10,955

OPTIONS

Rear Gutter is available for RD80, RD85 and RD85-SAE
ADD **\$545** and ADD RG as suffix to the Model Number



STANDARD FEATURES

- All welded frame
- 1,200°F Mineral wool insulation
- 11" overall height
- 1" thick highly polished steel plate
- "U" shaped burners rated at 30,000 BTU evenly spaced every 12"
- 24" griddle cooking surface depth
- 4" S/S grease trough. 4" spatula width
- 1-1/2 gallon capacity S/S grease can
- 4" legs are standard

RDMG-36

Crated Dimensions:
37" D x 14" H x Width + 2-1/2"

HEAVY DUTY MANUAL GRIDDLES

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RDMG-24	2	60,000	34-3/4"	24"	250 lbs.	\$3,670
RDMG-36	3	90,000	34-3/4"	36"	350 lbs.	\$4,655
RDMG-48	4	120,000	34-3/4"	48"	445 lbs.	\$5,935
RDMG-60	5	150,000	34-3/4"	60"	550 lbs.	\$7,175
RDMG-72	6	180,000	34-3/4"	72"	650 lbs.	\$8,475

HEAVY DUTY 30" DEEP MANUAL GRIDDLES

30" cooking depth design gives greater volume cooking in your kitchen. 1" thick plate.
Crated Dimensions: 42" D x 14" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RDMG-24-D	2	60,000	40-3/4"	24"	300 lbs.	\$4,485
RDMG-36-D	3	90,000	40-3/4"	36"	420 lbs.	\$5,880
RDMG-48-D	4	120,000	40-3/4"	48"	535 lbs.	\$7,885
RDMG-60-D	5	150,000	40-3/4"	60"	660 lbs.	\$9,660
RDMG-72-D	6	180,000	40-3/4"	72"	780 lbs.	\$11,660

OPTIONS

- For grooved griddle add **\$1,105** per 12" w section 24" depth
- For grooved griddle add **\$1,380** per 12" w section 30" depth
- For S/S Splash separate foods, add **\$710**
- For Chrome Griddle add **\$1,945** per 12" w section 24" depth
- For Chrome Griddle add **\$2,445** per 12" w section 30" depth



RDMG-36-D

Crated Dimensions:
37" D x 14" H x Width + 2-1/2"



STANDARD FEATURES

- All welded frame
- 1,200°F Mineral wool insulation
- 11" overall height
- 1" thick highly polished steel plate
- "U" shaped burners rated at 30,000 BTU evenly spaced every 12"
- 150°-450° thermostat every 12"
- 24" griddle cooking surface depth
- 4" S/S grease trough. 4" spatula width
- 1-1/2 gallon capacity S/S grease can
- 4" legs are standard

RDTG-36

Crated Dimensions:
37" D x 14" H x Width + 2-1/2"

HEAVY DUTY THERMOSTATIC GRIDDLES

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RDTG-24	2	60,000	34-3/4"	24"	250 lbs.	\$5,430
RDTG-36	3	90,000	34-3/4"	36"	350 lbs.	\$6,870
RDTG-48	4	120,000	34-3/4"	48"	445 lbs.	\$8,525
RDTG-60	5	150,000	34-3/4"	60"	550 lbs.	\$11,265
RDTG-72	6	180,000	34-3/4"	72"	650 lbs.	\$13,670

HEAVY DUTY 30" DEEP THERMOSTATIC GRIDDLES

30" cooking depth design gives greater volume cooking in your kitchen. 1" thick plate.

Crated Dimensions: 42" D x 14" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RDTG-24-D	2	60,000	40-3/4"	24"	300 lbs.	\$6,205
RDTG-36-D	3	90,000	40-3/4"	36"	420 lbs.	\$8,010
RDTG-48-D	4	120,000	40-3/4"	48"	535 lbs.	\$10,210
RDTG-60-D	5	150,000	40-3/4"	60"	660 lbs.	\$13,755
RDTG-72-D	6	180,000	40-3/4"	72"	780 lbs.	\$17,000

OPTIONS

- For grooved griddle add **\$1,105** per 12" w section 24" depth
- For grooved griddle add **\$1,380** per 12" w section 30" depth
- For S/S Splash separate foods, add **\$710**
- For Chrome Griddle add **\$1,945** per 12" w section 24" depth
- For Chrome Griddle add **\$2,445** per 12" w section 30" depth



RDTG-36-D

Crated Dimensions:
37" D x 14" H x Width + 2-1/2"



STANDARD FEATURES

- All welded frame
- 1,200°F Mineral wool insulation
- 14" overall height
- 1" thick highly polished steel plate
- "U" shaped burners rated at 30,000 BTU evenly spaced every 12"
- Solid state thermostat with embedded probe, 1/4" under the plate
- Pilot safety and electronic ignition
- 24" griddle cooking surface depth
- 4" S/S grease trough. 4" spatula width
- 1-1/2 gallon capacity S/S grease can
- 4" legs are standard

RDSAC-36

Crated Dimensions:
37" D x 17" H x Width + 2-1/2"

HEAVY DUTY SNAP ACTION GRIDDLES

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RDSAC-24	2	60,000	32-1/4"	24"	260 lbs.	\$7,435
RDSAC-36	3	90,000	32-1/4"	36"	360 lbs.	\$9,810
RDSAC-48	4	120,000	32-1/4"	48"	455 lbs.	\$12,155
RDSAC-60	5	150,000	32-1/4"	60"	560 lbs.	\$14,475
RDSAC-72	6	180,000	32-1/4"	72"	670 lbs.	\$16,575

HEAVY DUTY 30" DEEP SERIES SNAP ACTION GRIDDLES

30" cooking depth design gives greater volume cooking in your kitchen. 1" thick plate.

Crated dimensions: 42" D x 14" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RDSAC-24-D	2	60,000	40 3/4"	24"	310 lbs.	\$8,870
RDSAC-36-D	3	90,000	40 3/4"	36"	430 lbs.	\$11,915
RDSAC-48-D	4	120,000	40 3/4"	48"	545 lbs.	\$15,030
RDSAC-60-D	5	150,000	40 3/4"	60"	670 lbs.	\$18,020
RDSAC-72-D	6	180,000	40 3/4"	72"	790 lbs.	\$20,810

OPTIONS

- For S/S Splash to separate foods, add **\$710**
- For Chrome Griddle add **\$1,945** per 12" w section 24" depth
- For Chrome Griddle add **\$2,445** per 12" w section 30" depth

RDSAC-36-D

Crated Dimensions:
34" D x 17" H x Width + 2-1/2"





STANDARD FEATURES

- All welded frame
- 1,200°F Mineral wool insulation
- 11" overall height
- 1" thick highly polished steel plate.
- "U" shaped burners rated at 30,000 BTU evenly spaced every 12"
- Solid state thermostat
- Free standing pilot
- 24" griddle cooking surface depth
- 4" S/S grease trough, 4" spatula width
- 1-1/2 gallon capacity S/S grease can
- 4" legs are standard

RDSA-36

Crated Dimensions:
37" D x 17" H x Width + 2-1/2"

HEAVY DUTY SNAP ACTION GRIDDLES

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RDSA-24	2	60,000	32-1/4"	24"	250 lbs.	\$6,880
RDSA-36	3	90,000	32-1/4"	36"	300 lbs.	\$9,060
RDSA-48	4	120,000	32-1/4"	48"	350 lbs.	\$11,205
RDSA-60	5	150,000	32-1/4"	60"	550 lbs.	\$13,345
RDSA-72	6	180,000	32-1/4"	72"	650 lbs.	\$15,270

HEAVY DUTY 30" DEEP SERIES SNAP ACTION GRIDDLES

30" cooking depth design gives greater volume cooking in your kitchen. 1" thick plate.
Crated dimensions: 42" D x 14" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RDSA-24-D	2	60,000	40-3/4"	24"	300 lbs.	\$8,135
RDSA-36-D	3	90,000	40-3/4"	36"	420 lbs.	\$10,920
RDSA-48-D	4	120,000	40-3/4"	48"	535 lbs.	\$13,770
RDSA-60-D	5	150,000	40-3/4"	60"	660 lbs.	\$16,520
RDSA-72-D	6	180,000	40-3/4"	72"	780 lbs.	\$19,080

OPTIONS

- For S/S Splash to separate foods, add **\$710**
- For Chrome Griddle add **\$1,945** per 12" w section 24" depth
- For Chrome Griddle add **\$2,445** per 12" w section 30" depth
- Piezo Ignitor** Manual Spark Ignition \$405 + \$165 for every 12" Section



RDSA-36-D

Crated Dimensions:
34" D x 17" H x Width + 2-1/2"

HEAVY DUTY HOT PLATES / STEP UP HOT PLATES



RDHP-36-6

Crated Dimensions:
32" D x 15" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RDHP-12-2	2	60,000	30-1/2"	12"	95 lbs.	\$2,095
RDHP-24-4	4	120,000	30-1/2"	24"	155 lbs.	\$2,850
RDHP-36-6	6	180,000	30-1/2"	36"	215 lbs.	\$3,745
RDHP-48-8	8	240,000	30-1/2"	48"	275 lbs.	\$4,645



RDHP-24-4SU

Crated Dimensions:
D +3" x 15" H x W+ 2-1/2"
Add 4" to Height for Step Up.

*Step up models with rear burners 4" higher than the front

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RDHP-12-2SU	2	60,000	30-1/2"	12"	95 lbs.	\$2,855
RDHP-24-4SU	4	120,000	30-1/2"	24"	155 lbs.	\$3,755
RDHP-36-6SU	6	180,000	30-1/2"	36"	215 lbs.	\$4,995
RDHP-48-8SU	8	240,000	30-1/2"	48"	280 lbs.	\$6,275

STANDARD FEATURES

- All welded frame
- 30,000 BTU cast iron non-clogging lift-off removable burner heads
- Burns even flame pattern for exceptional heat distribution
- 12" x 12" heavy duty cast iron top grates with unique bowl design
- Heavy Duty Stainless Steel front, sides and plate ledges
- Each burner has a standing pilot for immediate ignition
- 4" legs are standard

OPTIONS

- Sauté or Wok Burner Head **\$150**
- S/S Wok Ring **\$320**

ORIGINAL FLEX SYSTEM

STANDARD FEATURES

- All welded frame
- Stainless steel front and sides
- Heavy 3/8" plate with 9 3/4" S/S wok ring
- Mix and match wok rings and grates
- 10" height
- 4" legs



ORHP-336

Crated Dimensions:
19" D x 15" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
ORHP-112	1	22,000	15"	12"	45 lbs.	\$1,810
ORHP-224	2	33,000	15"	24"	78 lbs.	\$2,535
ORHP-336	3	44,000	15"	36"	108 lbs.	\$3,395

ORIGINAL FLEX SYSTEM STEP-UP

STANDARD FEATURES

- All welded frame
- Stainless steel front and sides
- Heavy 3/8" plate with 9 3/4" S/S wok ring
- Mix and match wok rings and grates
- 4" legs



ORSU-636

Crated Dimensions:
32" D x 15" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
ORSU-212	2	60,000	31-1/2"	12"	96 lbs.	\$3,195
ORSU-424	4	120,000	31-1/2"	24"	154 lbs.	\$5,195
ORSU-636	6	180,000	31-1/2"	36"	220 lbs.	\$7,220
ORSU-848	8	240,000	31-1/2"	48"	312 lbs.	\$19,010

COUNTER TOP CONVECTION OVEN

STANDARD FEATURES

- All welded frame
- 1,200°F mineral wool installation
- 150°-500°F thermostat
- Stainless steel front, sides, top, interior.
- 120V/60/1PH 2.5 amps
- Gas safety valve
- 14 3/8" height
- 4" legs



RDCO-32

Crated Dimensions:
36" D x 17" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RDCO-32	1	16,000	18 3/8"	32 1/2"	190 lbs.	\$7,860



SPR STOCK POT RANGE

STANDARD FEATURES

- All welded frame
- Stainless steel front and sides
- Outer ring rated at 35,000 btu, inner ring 15,000 btu
- Stainless steel drip pan
- 6" legs

SPR-180

Crated Dimensions:
D + 3" x H x Width + 2-1/2"

MODEL	BTU	H	D	W	SHIP WT.	LIST PRICE
SPR-180	50,000	25"	21"	12"	110 lbs.	\$2,100
SPR-360	100,000	25"	21"	24"	255 lbs.	\$3,825
SPR-540	150,000	25"	21"	36"	320 lbs.	\$5,445



SSPR HIGH BTU STOCK POT RANGE

STANDARD FEATURES

- All welded frame
- Stainless steel front and sides
- Outer ring rated at 50,000 btu, inter ring 50,000 btu
- Stainless steel drip pan
- 6" legs

SSPR-110

Crated Dimensions:
D + 3" x H x Width + 2-1/2"

MODEL	BTU	H	D	W	SHIP WT.	LIST PRICE
SSPR-110	100,000	25"	21"	18"	125 lbs.	\$2,270
SSPR-220	200,000	25"	21"	36"	255 lbs.	\$4,255



ORIGINAL WOK RANGE

STANDARD FEATURES

- All welded frame
- Stainless steel front and sides
- Heavy 3/8" plate with 16" stainless steel wok ring
- Stainless steel drip pan
- 6" legs

OR-18-W

Crated Dimensions:
27" D x 25" H x Width + 2-1/2"

MODEL	BTU	H	D	W	SHIP WT.	LIST PRICE
OR-18-W	90	30 3/8"	20 1/4"	18"	100 lbs.	\$2,355



LIFT-OFF GRIDDLE FOR BROILER

STANDARD FEATURES

- All welded 1/2" highly polished steel plate with handles for use on selected broilers
- Does not cover the entire broiler top for venting

MODEL	SIZE	FOR USE WITH	W	SHIP WT.	LIST PRICE
LOG-1017	10"X19 1/2"	23 SERIES BROILER (REPLACES 2 GRATES)	18"	100 lbs.	\$505
LOG-1019	15" X 19 1/2"	23 SERIES BROILER (REPLACES 3 GRATES)	18"	101 lbs.	\$560
LOG-1022	10" X 17 1/2"	TB3/DRB SERIES BROILER (REPLACES 2 GRATES)	18"	102 lbs.	\$645
LOG-1517	15" X 17 1/2"	TB3/DRB SERIES BROILER (REPLACES 3 GRATES)	18"	103 lbs.	\$655
LOG-1519	10" X 22 1/2"	TB/RB-8 SERIES BROILER (REPLACES 2 GRATES)	18"	104 lbs.	\$715
LOG-1522	15" X 22 1/2"	TB3/DRB SERIES BROILER (REPLACES 3 GRATES)	18"	105 lbs.	\$830

REMOVABLE STAINLESS STEEL SPLASH GUARDS FOR DRB & RB-8



16 GA - 6" High
Stainless Steel
removable
splash guard

MODEL	FOR USE WITH	LIST PRICE	MODEL	FOR USE WITH	LIST PRICE
RB8-RS21	RB-821	\$1,000	DRB-RS21	DRB-21	\$775
RB8-RS25	RB-825	\$1,000	DEB-RS25	DRB-25	\$925
RB8-RS30	RB-830	\$1,200	DRB-RS30	DRB-30	\$1,075
RB8-RS36	RB-836	\$1,200	DRB-RS36	DRB-36	\$1,075
RB8-RS41	RB-841	\$1,400			
RB8-RS46	RB-846	\$1,400			
RB8-RS60	RB-860	\$1,600			
RB8-RS72	RB-872	\$1,800			

STAINLESS STEEL PLATE SHELF FOR GRIDDLE AND BROILERS



MODEL	LIST PRICE	MODEL	LIST PRICE
PS-12	\$600	PS-48	\$1,200
PS-24	\$800	PS-60	\$1,400
PS-30	\$1,000	PS-72	\$1,600
PS-36	\$1,000	PS-84	\$1,800
PS-46	\$1,200		

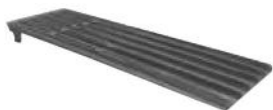
Cut out for Sauce Pan add **\$95** each

SNAP ON BOARD



MODEL	W	L	THICK	LIST PRICE
SB-24	6"	23 3/4"	1/2"	\$300
SB-36	6"	35 3/4"	1/2"	\$435
SB-48	6"	47 3/4"	1/2"	\$560
SB-60	6"	59 3/4"	1/2"	\$695
SB-72	6"	71 3/4"	1/2"	\$825

THESE GRATES ARE AVAILABLE FOR THE TB (TURBO BROILER) & RB (RADIANT) SERIES BROILERS



Grease runner cast iron grates with adjustable height. Best for steaks & hamburgers, these are the standard grates on the TB and RB broilers.



Cast iron fish grates - Good for fish, chicken, vegetables and meat. Non adjustable height. No additional charge when ordered with the broiler.



Cast iron 23 series grates. General all purpose grate. Non adjustable height. No additional charge when ordered with the broiler.



3/8" Round Steel Rod Grates. Rods are on 3/4" centers. Best for fish, chicken and vegetables. Makes a brown mark on the product. Each grate replaces two cast iron grates. Non adjustable height. Other spacing is available on special order.

LIST: STEEL \$410

LIST: SS \$560



3/8" Square Steel Rod Grates. (Rods pictured are on an angle) Flat Rods are also available. Rods are on 3/4" centers. Good for all uses. Makes a brown mark on the product. Each grate replaces two cast iron grates. Non adjustable height. Other spacing is available on special order.

LIST: STEEL \$410

LIST: SS \$560



Diamond Grates. Makes a diamond mark without turning product. Non adjustable height. Contact factory for additional cost.

LIST: \$245

Export Representatives:

MBH International Sales, Inc.

4907 SW 75th Ave.

Miami, FL 33155 U.S.A.

Phone: (212) 594-6700 ; (305) 669-1894

Fax: (212) 594-7100

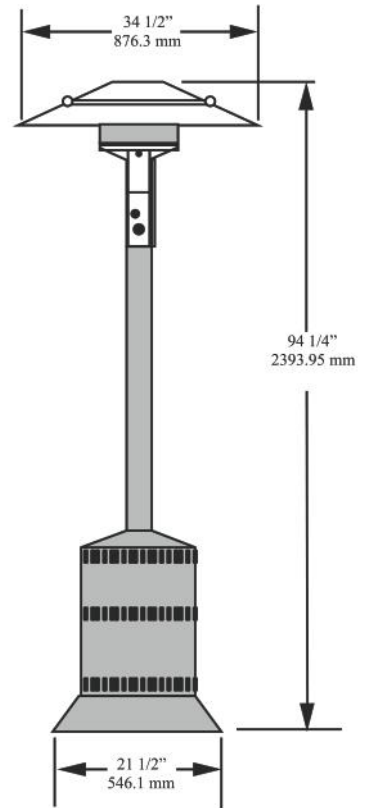
e-mail : sales@mbhny.com

Visit our website to learn about all of our product offerings! : www.mbhny.com

NOTE: Royal Range reserves the right without prior notice to make changes and revisions in product specifications, design and materials, which in the opinion of the company will provide greater efficiency, performance, and durability.

THE ULTRA™ PATIO HEATER

To insure a rust free product that stands up in the most severe weather, our heaters are fabricated with stainless steel and aluminum. The tough, durable color finish is electrostatically applied over an aluminum base metal. This means rust-free longevity. Other brand heaters are common mild steel base and paint. When it chips or scuffs, rusting begins. Royal Delux uses solid stainless steel bolts for assembly - insuring a rust-free product. The ULTRA™ Patio Heater comes with a lifetime guarantee* against rust on the body, stainless steel panels and the base. Your choice of four standard colors and black. Custom Colors are available at a minimum cost. The ULTRA™ Patio Heater radiates a circle of 20 feet (6.1 meters) or soft heat (10 foot radius).



MODEL	BTU	FINISH	W	SHIP WT.	LIST PRICE
RDSH-1SS	40,000	STAINLESS STEEL	FREE STANDING	100 lbs.	\$2,710
RDSH-1GR	40,000	HUNTER GREEN	FREE STANDING	100 lbs.	\$1,880
RDSH-1BR	40,000	BRONZETONE	FREE STANDING	100 lbs.	\$1,880
RDSH-1BL	40,000	ROYAL BLUE	FREE STANDING	100 lbs.	\$1,880
RDSH-1WF	40,000	WHITE FLECK	FREE STANDING	100 lbs.	\$1,880
RDSH-1BK	40,000	BLACK	FREE STANDING	100 lbs.	\$1,880
RDSH-2SS	40,000	STAINLESS STEEL	FREE STANDING	100 lbs.	\$2,435

Also available as a built in, Model NO. RDSH-2 and Deduct \$200 list.

TANK IS NOT FURNISHED WITH THE PATIO HEATER

BASE ACCOMODATES A 20lb. TANK

BURN TIME AT HIGH SETTING IS APPROXIMATELY 10 Hrs.

*