



Item: _____

Quantity: _____

Project: _____

Solid State Thermostatic Infrared Griddle

Delux Series

Models: RD100-24 RD100-36 RD100-48 RD100-60 RD100-72
 RD100-84



RD100-48

Gas Type: Natural LP

Elevation (if above 2000 ft.): _____

Standard Features

- Solid State Infrared Turbo Griddle
- Fully welded frame with lifetime warranty
- 30% higher efficiency infrared burners
- Solid state controller with embedded sensor adjustable from 150°-450° F
- Pilot safety and electronic ignition
- 1" thick griddle plate with polished cooking surface
- 24" deep cooking surface
- Stainless steel front and sides
- Burner "on" indicator lights
- Burner every 12", rated at 20,000 BTU/hr
- Large capacity stainless steel grease can (2 on 48" and above)
- Thermostatic control every 12"
- 4" high adjustable heavy duty legs included

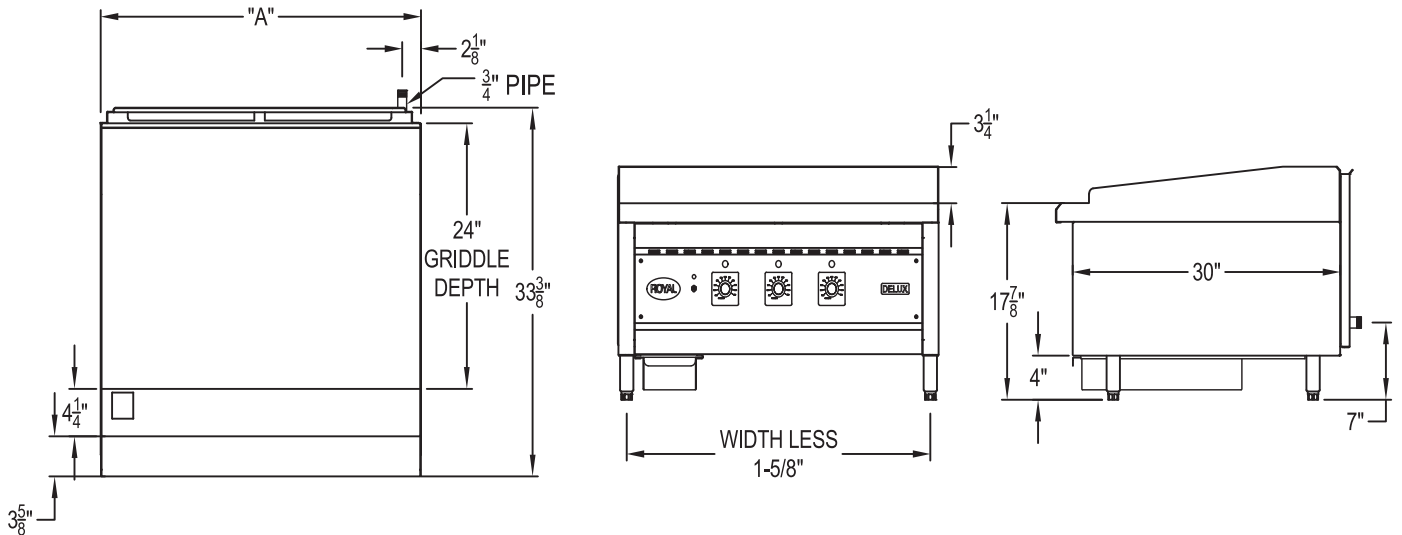
Options and Accessories

- Grooved griddle (specify width: _____")
 - Chrome griddle plate
 - Cutting board
 - Plate shelf
 - Stainless Steel Equipment Stand
 - Knock Down All Welded
- Size
- 12" 18" 24" 30" 36" 48" 60" 72"
 - 5" swivel casters (set of four - 2 locking)
 - 5" swivel casters (set of four - 2 locking) (60" and 72" stands)



LIMITED WARRANTY, TWO YEAR PARTS AND ONE YEAR LABOR

Solid State Thermostatic Infrared Griddle



Model Number	Width (A)	Number of Thermostats	Number of Infrared Burners	Total BTU	Ship Weight
RD100-24	24"	2	2	40,000	285 lbs.
RD100-36	36"	3	3	60,000	395 lbs.
RD100-48	48"	4	4	80,000	593 lbs.
RD100-60	60"	5	5	100,000	652 lbs.
RD100-72	72"	6	6	120,000	786 lbs.
RD100-84	84"	7	7	140,000	905 lbs.

Notes:

Gas Connection:

3/4" NPT on the right hand rear of the appliance.

The pressure regulator (supplied) is to be connected by the installer.

Specify type of gas and altitude, if over 2,000 feet, when ordering.

Electrical: 120V, 60Hz, 1 phase, 1 amp

Provided with 6' power cord fitted with standard 3 prong grounded plug

Gas Pressure:

5" W.C.	Natural Gas
10" W.C.	Propane

Clearances:

	Combustible	Non-Combustible
Rear	6"	0"
Sides	4"	0"

Due to continuing product development to ensure best possible performance, these specifications are subject to change without prior notification.

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