



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

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

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

Radiant Broiler Range

## Delux Series

Models:  RDR-24RB-120  RDR-24RB-XB  RDR-36RB-126  RDR-36RB-XB  
 RDR-48RB-126



RDR-36RB-126 with optional casters

Gas Type:  Natural  LP

Elevation (if above 2000 ft.): \_\_\_\_\_

### Standard Features

- Fully welded frame with lifetime warranty
- 1,200°F mineral wool insulation
- Easily removable and replaceable independent firebox assembly
- Full width, removable stainless steel crumb pan under the broiler for easy cleaning
- Stainless steel sides, front, valve cover and kick plate including backguard
- Stainless steel tubular burners rated at 15,000 BTU/hr each
- Individually adjustable burners provide powerful radiant heat
- Standing pilots for instant safe ignition
- Heavy duty cast iron top grates
- Stainless Steel Oven "U" shaped burner rated at 27,000 BTU/hr for 20" oven
- Stainless Steel Oven "U" shaped burner rated at 35,000 BTU/hr for 26" oven
- Five position heavy gauge chrome rack guides
- One chrome rack per oven
- Five surface porcelain oven interior
- Stainless steel tubing for burners and pilots

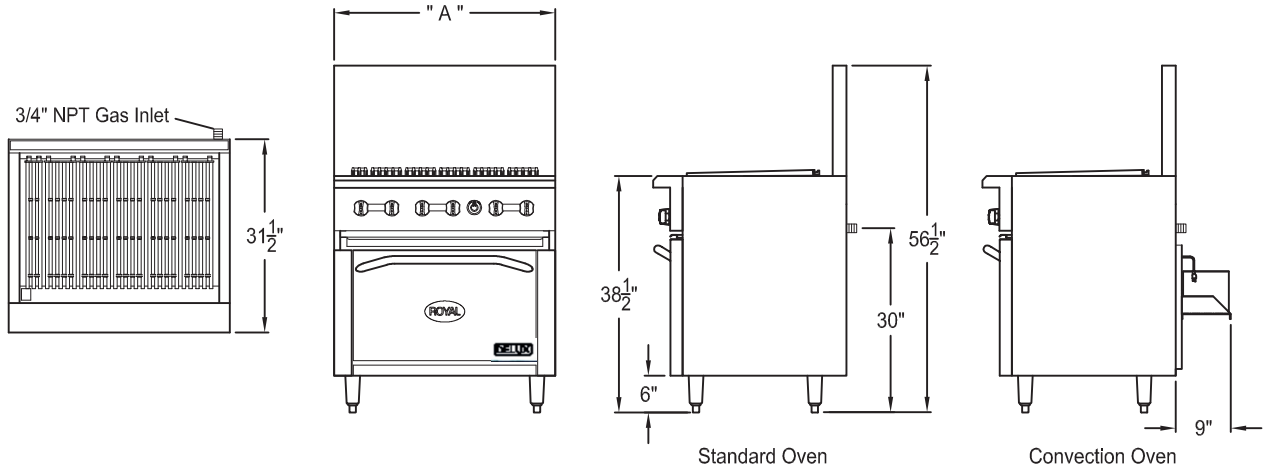
### Options and Accessories

- Fish grate
- Diamond grate
- Stainless steel side splash guard, up to 12" high
- 9" deep S/S front landing ledge with or without cutouts
- Extra oven rack
- 6" high S/S stub back in lieu of high back riser
- Convection oven base - add suffix "C" (not available for 24" model)
- Door for open storage area ("-XB" models)
- Shelves for open storage area ("-XB" models)
- 5" swivel casters (set of four - 2 locking)



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

# Radiant Broiler Range



| Model Number | Width (A) | Radiant Burners | Oven Burners   | Total BTU | Ship Weight |
|--------------|-----------|-----------------|----------------|-----------|-------------|
| RDR-24RB-120 | 24"       | 4               | 1 <sup>1</sup> | 87,000    | 515 lbs.    |
| RDR-24RB-XB  | 24"       | 4               | 0              | 60,000    | 330 lbs.    |
| RDR-36RB-126 | 36"       | 6               | 1 <sup>2</sup> | 125,000   | 635 lbs.    |
| RDR-36RB-XB  | 36"       | 6               | 0              | 90,000    | 440 lbs.    |
| RDR-48RB-126 | 48"       | 8               | 1 <sup>2</sup> | 155,000   | 800 lbs.    |

**Notes:**

- 20" wide oven with burner at 27,000 BTU/hr each ("-120")
- 26½" wide oven with burner at 35,000 BTU/hr each ("-126")
  - Radiant burners at 15,000 BTU/hr
  - "-XB" is an open storage base
  - Convection Oven with burner at 30,000 BTU/hr - add suffix "C" and deduct 5,000 BTU/hr

**Gas Connection:**

3/4" NPT on the right hand rear of the appliance. The pressure regulator (supplied) is to be connected by the installer.

**Gas Pressure:**

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

**Clearances:** For installation in non combustible locations only

|       | Combustible | Non-Combustible |
|-------|-------------|-----------------|
| Rear  | N/A         | 0"              |
| Sides | N/A         | 0"              |

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

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

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