



Engineered for Excellence.

Your next restaurant project starts with the right cookline - Upgrade your cooking line configuration

Restaurant Ranges: RR & RDR Series



CAPACITIES

Available as 24-, 36-, 48-, 60- and 72-inch-wide units. Royal and Royal Delux configurable options available to offer operational flexibility that precisely fits any available space, cooking volume, and menu requirements without paying for unused capacity.

FEATURES & BENEFITS

- ⑦ 3/4" thick polished steel griddle or 12" x 12" heavy-duty cast-iron top grates with unique bowl design and pilot shield. Providing superior heat retention and more even heat distribution for consistent cooking performance. Protects the pilot from spills and grease, while guiding liquids away from burner ports to prevent clogging.
- ⑦ 16 ga. Porcelain oven interior, heavy-gauge welded steel frame and a reinforced door featuring dual 1" square tubes and spring hinges. Reliable durability and simplified cleaning to ensure long lasting worry-free operation and superior cooking results.
- ⑦ Piezo ignition, U-shaped oven burner, and V-Shaped 12-gauge heat deflector plate. Matchless lighting and air baffle technology optimize heat management, ensuring uniform heat distribution, consistent cooking results, and maximum efficiency throughout the cavity



Optional Accessories:

- | | | | | | | |
|--|-------------------------|--------------------------|------------------------|-------------------------|-----------------------------|---------------------|
| • Wok burner head with 10" diameter S/S Ring | • 6" Tall S/S stub back | • 1" Thick griddle plate | • Chrome griddle plate | • Grooved griddle plate | • 9" Deep S/S landing ledge | • 5" Swivel casters |
|--|-------------------------|--------------------------|------------------------|-------------------------|-----------------------------|---------------------|

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Radiant Ranges: RR-RB & RDR-RB Series



CAPACITIES

Available as 24-, 36-, and 48-inch-wide units. Royal and Royal Delux configurable options with stainless steel construction providing the ideal balance of broiling capacity, oven production, and kitchen space utilization.

FEATURES & BENEFITS

- ⑦ Heavy duty cast iron grates, individually adjustable stainless steel tubular burners delivering 15,000 BTU/hr each, equipped with fully welded, independently removable firebox. Exceptional durability for supporting heavy duty stainless radiant covers, while providing precise powerful heat and simplified cleaning and servicing.
- ⑦ 16 ga. Porcelain oven interior, heavy-gauge welded steel frame and a reinforced door featuring dual 1" square tubes and spring hinges. Engineered for durability and easy cleaning, delivering dependable operation and consistent, high-quality cooking performance.
- ⑦ Piezo ignition, U-shaped oven burner, and V-Shaped 12-gauge heat deflector plate. Matchless lighting and air baffle design optimizes heat management to distribute heat evenly throughout the cavity while maximizing cooking efficiency.



Optional Accessories:

- 6" High S/S stub back
- S/S side splash guard, up to 12" high
- Fish grate
- Diamond grate
- 5" Swivel casters

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Custom Combination Ranges: RR Series



CAPACITIES

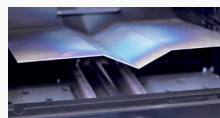
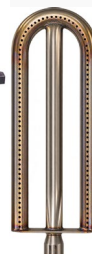
Available as 24-, 36-, 48-, 60- and 72-inch-wide units. Configurable options delivering customized operational flexibility, allowing you to optimize space, production volume, and menu execution while avoiding the cost of unused capacity.

FEATURES & BENEFITS

- ⑦ Choice of heavy-duty cast-iron grates with individually adjustable stainless steel tubular burners, 3/4" thick polished steel griddle, or 12" x 12" heavy-duty cast-iron top grates with unique bowl design and pilot shield. Providing superior heat retention and more even heat distribution for consistent cooking performance. Protects the pilot from spills and grease, while guiding liquids away from burner ports to prevent clogging.

- ⑦ 16 ga. Porcelain oven interior, heavy-gauge welded steel frame and a reinforced door featuring dual 1" square tubes and spring hinges. Combining rugged durability with easy cleaning for dependable, worry-free operation and consistently superior cooking results.

- ⑦ Piezo ignition, U-shaped oven burner, and V-Shaped 12-gauge heat deflector plate. Match lighting and air baffle design enhances heat flow throughout the cavity, delivering even cooking performance and exceptional energy efficiency.



Optional Accessories:

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- Fish or Diamond grate
- Wok burner head with 10" diameter S/S Ring
- 6" Tall S/S stub back
- 1" Thick griddle plate
- Chrome griddle plate
- Grooved griddle plate
- 9" Deep S/S landing ledge
- 5" Swivel casters



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Electric Ranges: RRE Series



CAPACITIES

Available as 24-, 36-, 48-, 60- and 72-inch-wide units. Configurable options allowing you to build the ideal cooking solution for your space, production volume, and menu requirements, ensuring maximum efficiency without investing in unused capacity.

FEATURES & BENEFITS

- ⑦ **3/4" thick polished steel griddle or 9" heavy-duty sealed solid plate burner elements.** Providing superior heat retention and more even heat distribution for consistent cooking performance and long-lasting durability in demanding kitchen environments.
- ⑦ **16 ga. Porcelain oven interior, heavy-gauge welded steel frame and a reinforced door featuring dual 1" square tubes and spring hinges.** Reliable durability and simplified cleaning to ensure long lasting worry-free operation and superior cooking results.
- ⑦ **Full width of oven top and bottom heating elements and individual built-in circuit breakers for each burner.** Even heat distribution across the entire oven cavity, with multiple circuit breakers allow for the unit to still be operational if one element become inoperable



Optional Accessories:

- 6" Tall S/S stub back
- 1" Thick griddle plate
- Chrome griddle plate
- Grooved griddle plate
- 9" Deep S/S landing ledge
- 5" Swivel casters

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