

Equipment for the Foodservice Industry value + quality + service

36" Ranges



*Optional Casters and Oven rack available

36" Ranges

Features

Features:

- Stainless steel front, back, sides, kick plate including back guard and high shelf
- Heavy duty lift-off cast iron burners rated at 25,000 BTU/hr
- 12" x 12" cast iron top grates
- ¾" thick polished steel griddle plate on applicable models
- Grease trough on griddle models
- Oven size is 26 ½ x 26 x 14"
- Oven burner rated at 27,000 BTU/hr
- Oven pilot with 100% safety shut off
- Stainless steel oven burners and pilots
- Multiple position oven rack guides

- One chrome rack per oven. Additional racks available
- Manifold Operating Pressure
- 5" WC/ 11mbar natural gas
- 10" WC/ 25mbar propane

Warranty:

One year limited warranty parts and labor.
For full warranty details visit https://www.efifoodequip.com/warranty-info.php

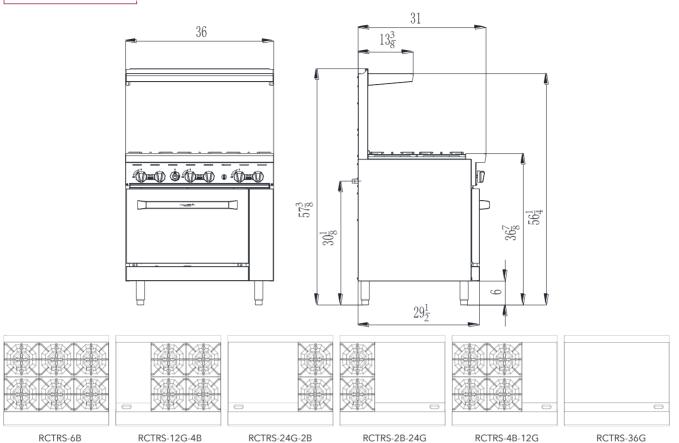












Model	Description	Total B.T.U./h	Shipping Weight Lbs/kg
RCTRS-6B-N	6 Burners	177,000	532/242
RCTRS-6B-P		165,000	
RCTRS-12G-4B-N	12" Griddle and 4 Burners	148,000	563/256
RCTRS-12G-4B-P		140,000	
RCTRS-24G-2B-N	24" Griddle and 2 Burners	125,000	590/268
RCTRS-24G-2B-P		121,000	
RCTRS-2B-24G-N	2 Burners and 24"Griddle	125,000	590/268
RCTRS-2B-24G-P		121,000	
RCTRS-4B-12G-N	4 Burners and 12" Griddle	148,000	563/256
RCTRS-4B-12G-P		140,000	
RCTRS-36G-N	36" Griddle	102,000	615/279
RCTRS-36G-P		102,000	

Specifications subject to change without notice.

