



COMMERCIAL GAS RANGES WITH RAISED GRIDDLE BROILER

COMMERCIAL COOKING

Model	Gas	Ovens	Burners	Griddle
R10-RGB24-N	Natural	2	6	3
R10-RGB24-P	Propane	2	6	3



STANDARD FEATURES

- Cast iron burners each giving off 30,000 BTU/hour
 - 12" x 12" cast iron top grates are removable for easy cleaning
 - Each burner has an individual standing pilot light
 - Push in knob with efficient Hi-Low burner system
 - Removable crumb tray
 - Swivel Caster, front locking.
- **Raised Griddle/Broiler**
 - 24" manual raised griddle/broiler, 36,000 BTU/ hour
 - 4" wide grease trough
 - 3/4" thick griddle plate
 - 4" welded griddle side shields
 - 3 Lance Port Steel Burners with Standing Pilots
 - Valve control every 8"
 - Extra deep pull out crumb tray with welded corner
 - One Rack for Broiling, two rack positions
- **Oven**
 - Includes 2 removable and adjustable oven racks
 - 30,000 BTU/hr total output per oven
 - Flame failure safety device
 - Adjustable thermostat fro 250°F – 550°F
 - Oven bottom is coated in nano-porcelain
 - Oven door liner is 430 Stainless
 - Cool to touch stainless steel oven door handles
- **Construction**
 - Stainless steel front, back riser and shelf
 - Spring loaded door with cool to touch stainless steel oven door handle
 - 6" stainless steel adjustable legs
 - 3/4" rear NPT rear gas connection

Broiler has powerful 30,000 BTU cast iron burners. Each burner has an individual pilot light - heavy duty 11.9" x 11.9" removable cast iron grate and individual instant light control knob. It is constructed with a stainless steel front with aluminized sides, 24.75" high backriser and shelf, 6" adjustable stainless steel legs or casters and a 3/4" NPT gas connection.

The standard oven is powered with a 30,000 BTU Burner and comes with two easy to remove oven racks. It includes a nonceramic oven bottom for easy cleaning and a compression spring door hinge system for durability. The oven thermostat adjusts from 250°F - 550°F and is equipped with a flame failure safety device. The Raised Griddle/Broiler has 3 lance port steel burners rated at 12,000 BTU each, 3/4" thick griddle plate and on boiling rack with two positions.

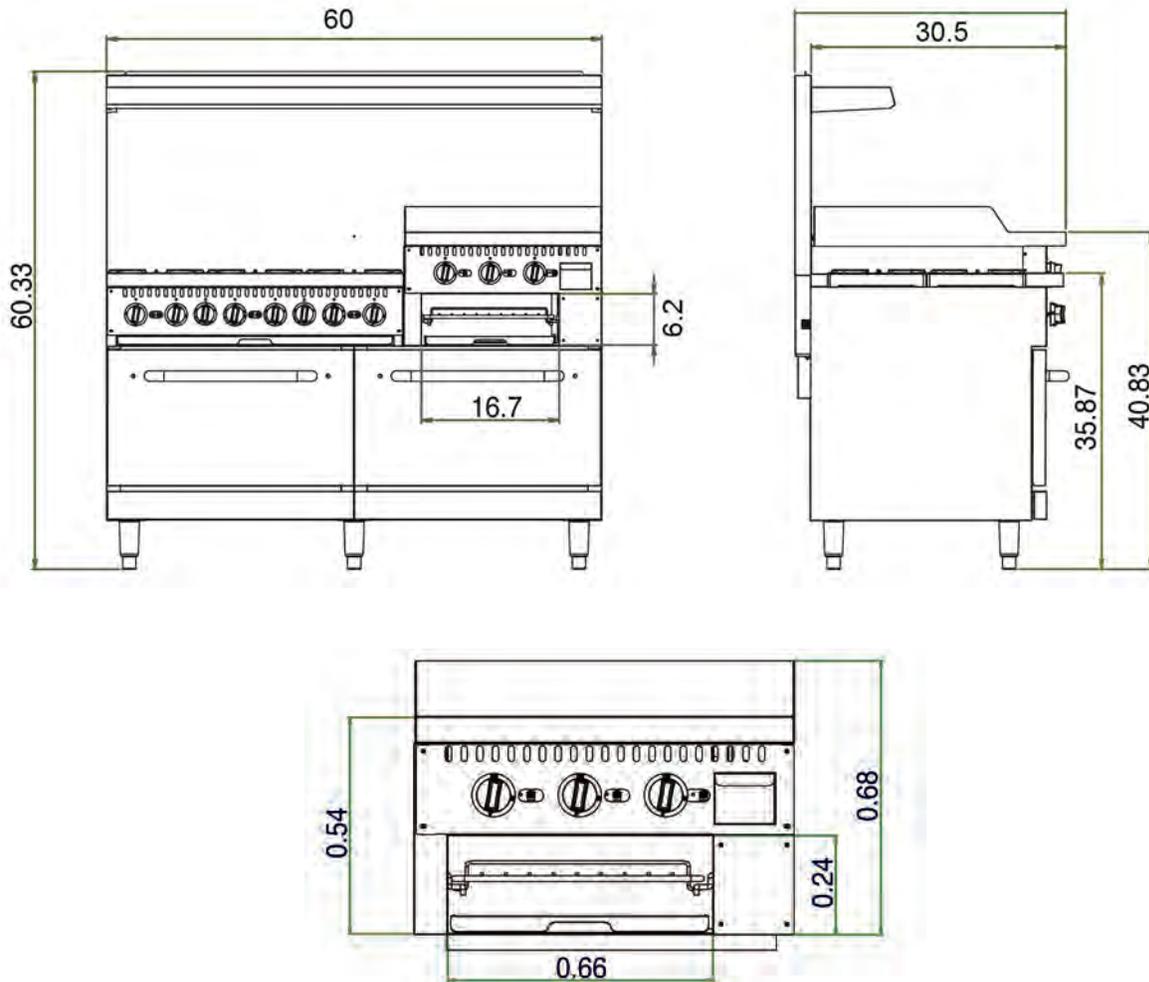
Warranty: Entrée's exclusive parts and labor FUSS warranty takes effect from 1 year after end user purchase.





DETAILS AND DIMENSIONS

- A convertible 3/4" NPT appliance pressure regulator is provided with this unit and set for:
 Natural Gas 4.0" W.C.
 Propane Gas 10.0" W.C.
- Rear Gas Connections is 3/4" NPT
 Recommended incoming pressure:
 Natural Gas 4.5" W.C. with not more than a 1/2" W.C. pressure drop
 LP Gas 10.5" W.C. with not more than a 1/2" W.C. pressure drop
- If using a commercial flex it must comply with ANSI Z 21.69



Model	External Dimensions			Internal Oven Dimensions			BTU's (per open burner)	BTU's (per oven)	BTU's (griddle burner)	Total BTU's	Crated Weight (lbs)
	W	D	H	W	D	H					
R10-RGB24-N	59.95	30.49	60.33	26.88	25.8	13.8	30,000 x 6	30,000 x 2	12,000 x 3	276,000	860
R10-RGB24-P	59.95	30.49	60.33	26.88	25.8	13.8	30,000 x 6	30,000 x 2	12,000 x 3	276,000	860