



Item: _____

Quantity: _____

Project: _____

36" Gas Restaurant Range

Royal Series

Models:	<input checked="" type="checkbox"/> RR-6	<input type="checkbox"/> RR-4G12	<input type="checkbox"/> RR-2G24	<input type="checkbox"/> RR-G36	<input type="checkbox"/> RR-4-36
	<input type="checkbox"/> RR-4RG12	<input type="checkbox"/> RR-6SU	<input type="checkbox"/> RR-4GT12	<input type="checkbox"/> RR-2GT24	<input type="checkbox"/> RR-GT36



RR-6 with optional casters

Gas Type: Natural LP

Elevation (if above 2000 ft.): _____

Standard Features

- Stainless steel drip tray/grease can
- Stainless steel front, sides, valve cover, and kick plate including backguard and high shelf
- Stainless Steel oven "U" burner rated at 35,000 BTU/hr
- Oven pilot with 100% safety shut down
- Two piece, heavy duty lift off cast iron burner heads rated at 30,000 BTU/hr
- 12" x 12" cast iron top grates with pilot shield
- Five position heavy gauge chrome rack guides
- One chrome rack per oven
- Five surface porcelain oven interior
- Stainless steel tubing for burners and pilots
- 3/4" thick polished steel griddle plate
- GT Griddle Series - standard with one thermostat per two burners
- SU - step up rear burners
- RG - raised griddle/broiler

Options and Accessories

- 6" high S/S stub back in lieu of high shelf
- 1" thick griddle plate
- Griddle on right (Left hand side standard)
- Chrome griddle plate
- Grooved griddle (specify width: _____")
- One thermostat per burner (GT Griddle Series)
- Convection Oven base - add suffix "-C"
- 12" hot top section - add suffix "-HT"
- 9" deep S/S front landing ledge, with or without sauce pan cutouts
- Additional oven racks
- Open storage cabinet base - add suffix "-XB"
- Cabinet doors
- Intermediate shelf
- Wok burner head with 10" diameter S/S ring
- 48" quick disconnect and restraining cable
- 5" swivel casters (set of four - 2 locking)

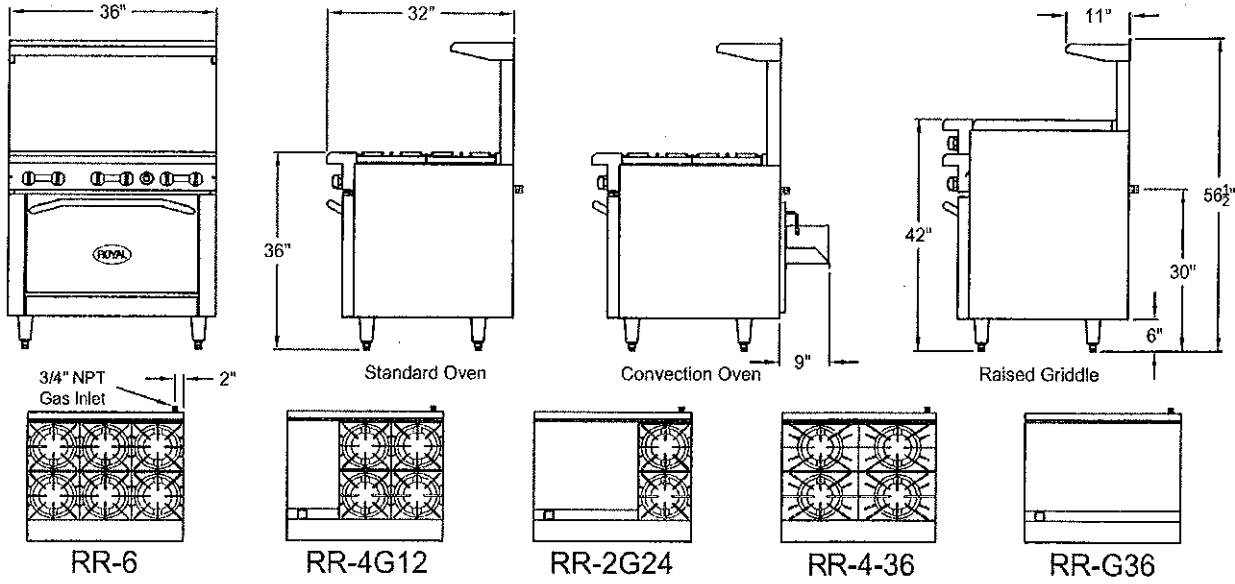


MADE IN



2 YEAR LIMITED, PARTS AND LABOR WARRANTY

36" Gas Restaurant Range



Model Number	Open Burners	Griddle Burners	Total BTU	Ship Weight
RR-6	6	0	215,000	600 lbs.
RR-4-36	4	0	155,000	580 lbs.
RR-2G(T)24	2	2	135,000	630 lbs.
RR-4G(T)12	4	1	175,000	620 lbs.
RR-G(T)36	0	3	95,000	650 lbs.
RR-4RG12	4	1	175,000	655 lbs.
RR-6SU	6	0	215,000	610 lbs.

Notes:

- For no oven (cabinet base) add suffix "-XB" and deduct 35,000 BTUs.
- For Convection Oven (30,000 BTU/hr) add suffix "-C" and deduct 5,000 BTUs.
- Open burners at 30,000 BTU/hr each.
- Griddle Burners: 1 per 12" at 20,000 BTU/hr each.
- Oven burner at 35,000 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.

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

Electrical Requirements:

Convection Oven: 120 V, 50/60hz, 1 Ph., 8 amps

Two speed motor (1725/1140 RPM) 1/2 HP

Provided with 6' power cord fitted with a standard three prong grounded plug.

Gas Pressure:

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

Clearances:

	Combustible	Non-Combustible
Rear	4"	0"
Sides	15"	0"

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

Royal Range of California, Inc.

3245 Corridor Dr. • Eastvale, CA 91752 • (800) 769-2414 • (951) 360-1600
 Fax: (951) 360-7500 • www.royalranges.com • sales@royalranges.com



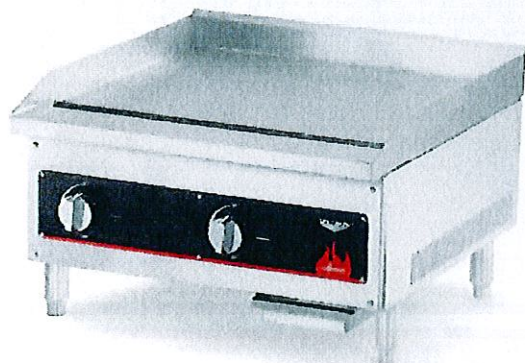
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Project:

Item Number:

Quantity:

CAYENNE® MEDIUM-DUTY FLAT TOP GAS GRIDDLES



Cayenne® Gas Griddle - Model 40720

DESCRIPTION

Vollrath's Cayenne® Gas Griddles provide a simple and effective way to prepare food in an economical, safe and hassle-free way. These griddles are ideally suited for use in steak houses, restaurants, coffee shops, clubs and pubs.

CLEARANCE AND POSITIONING

This appliance must be installed adjacent to non-combustible surfaces only, with a minimum of 6" (15.2 cm) from all sides. This appliance must be a minimum distance of 6" (15.2 cm) from another appliance. The appliance must have the supplied 4" (10.2 cm) legs installed and be placed on a non-combustible surface.

Agency Listings



Due to continued product improvement, please consult www.vollrath.com for current product specifications.

ITEMS

Item No.	Model No.	Description
Manually Controlled Griddles		
40718	FTG9012	12" Gas Griddle, 28,000 BTU
40719	FTG9016	18" Gas Griddle, 28,000 BTU
40720	FTG9024	24" Gas Griddle, 56,000 BTU
40721	FTG9036	36" Gas Griddle, 84,000 BTU
40839	FTG9048	48" Gas Griddle, 112,000 BTU
40840	FTG9060	60" Gas Griddle, 140,000 BTU
Thermostatically Controlled Griddles		
40722	FTA1024	24" Gas Griddle, 56,000 BTU
40723	FTA1036	36" Gas Griddle, 84,000 BTU

FEATURES

- Shipped set up for natural gas, includes kit for conversion to propane
- Includes regulator and gas valve
- 28,000 BTU custom stainless steel U-shaped burners for superior versatility, even heat distribution and efficient operation
- 12" (30.5 cm) wide heating zone per control (18" griddle has one burner)
- Stainless aluminized steel with fully-welded construction for durability and long life
- Polished 3/4" (1.09 cm) thick steel griddle plate for even heat distribution and retention
- Welded griddle plate seams eliminate grease and dirt traps
- All metal knobs and knob guards protect gas valves from damage and won't break or crack and are **GUARANTEED FOR LIFE**
- 3/4" NPT gas inlet
- Heavy-duty adjustable legs
- Thermostatically controlled griddles maintain user settings to ensure consistent surface temperature

WARRANTY: All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to www.Vollrath.com.

Approvals	Date

Cayenne® Medium-Duty Flat Top Gas Griddles

The Vollrath Company, L.L.C.



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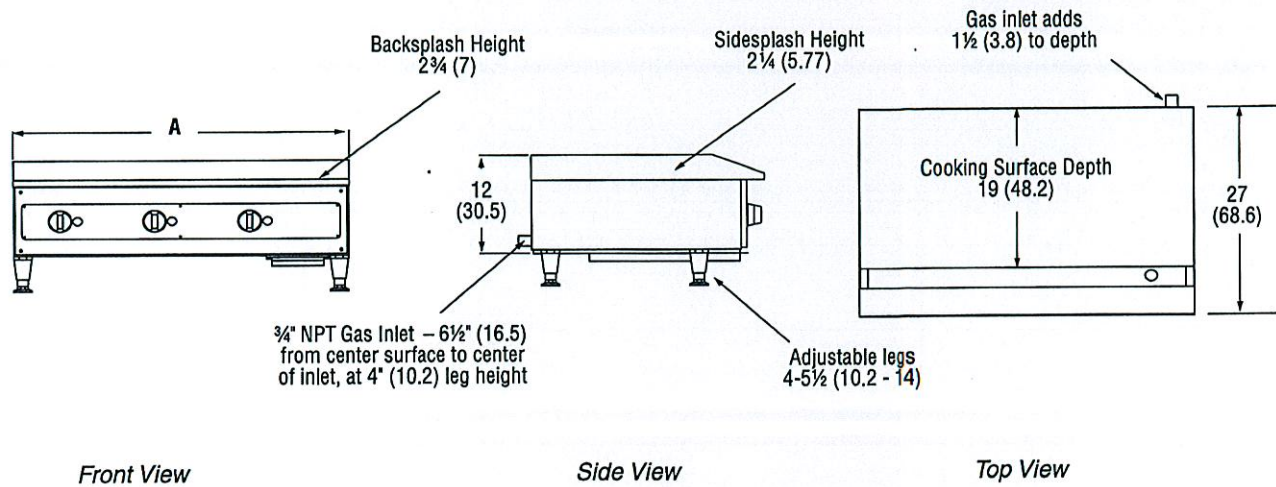
www.vollrath.com

The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560
Main Fax: 800.752.5620 or 920.459.6573

Technical Services: 800.628.0832
Technical Services Fax: 920.459.5462

CAYENNE® MEDIUM-DUTY FLAT TOP GAS GRIDDLES

DIMENSIONS (Shown in inches (cm))



SPECIFICATIONS

Item	Output (BTU)	(A) Width	Cooking Surface Dimensions (W x D)	Number of Controls	Ship Weight Lb (Kg)
40718	28,000	12 (30.5)	11 $\frac{1}{16}$ x 19 (29.7 x 48.3)	1	93 (42.1)
40719	28,000	18 (45.7)	17 $\frac{1}{16}$ x 19 (45 x 48.3)	1	135 (61.2)
40720	56,000	24 (61.0)	23 $\frac{1}{16}$ x 19 (60.2 x 48.3)	2	174 (78.9)
40721	84,000	36 (91.4)	35 $\frac{1}{16}$ x 19 (90.7 x 48.3)	3	244 (110.7)
40839	112,000	48 (121.9)	47 $\frac{1}{16}$ x 19 (121.2 x 48.3)	4	412 (186.9)
40840	140,000	60 (152.4)	59 $\frac{1}{16}$ x 19 (151.6 x 48.3)	5	502 (227.7)
40722	56,000	24 (61.0)	23 $\frac{1}{16}$ x 19 (60.2 x 48.3)	2	187 (84.8)
40723	84,000	36 (91.4)	35 $\frac{1}{16}$ x 19 (90.7 x 48.3)	3	244 (110.7)



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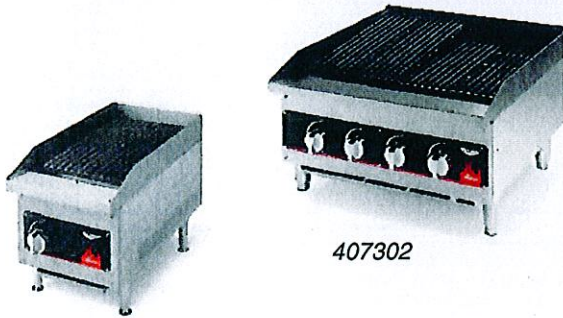
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Project:
Item Number:
Quantity:

CAYENNE® MEDIUM-DUTY CHARBROILERS



40728

407302

Cayenne® Medium-Duty Charbroilers

DESCRIPTION

Vollrath's Cayenne® Medium-Duty Charbroilers are built solid. Versatile grill plates feature narrower grill surfaces on one side, with integral channels specially designed to dispense excess fat, reducing smoke and flames. The flip side features flatter, wider grill surfaces, ideal for fish and other more delicate items. Angled adaptor bars enable the grill plates to be angled away from heat for slower cooking. This directs grease away to minimize flare-ups.

CLEARANCE AND POSITIONING

This appliance must be installed adjacent to non-combustible surfaces only, with a minimum of 6" (15.2 cm) from all sides. This appliance must be a minimum distance of 6" (15.2 cm) from another appliance. The appliance must have the supplied 4" (10.2 cm) legs installed and be placed on a non-combustible surface.

Agency Certifications

Item No	Certifications
40728	
407292 407302 407312 407372 407382	

Due to continued product improvement, please consult www.vollrath.com for current product specifications.

ITEMS

Item No.	Model No.	Description
40728	CBL9012	12" Charbroiler, 28,000 BTU
407292	CBL90162	18" Charbroiler, 60,000 BTU
407302	CBL90242	24" Charbroiler, 80,000 BTU
407312	CBL90362	36" Charbroiler, 120,000 BTU
407372	CBL90482	48" Charbroiler, 160,000 BTU
407382	CBL90602	60" Charbroiler, 200,000 BTU

FEATURES

- Ships complete with kits for both radiant and lava rock set up
- Shipped set up for natural gas — includes kit with regulator for field conversion to propane
- Stainless and aluminized steel, fully-welded construction to eliminate grease and dirt traps
- Superior stainless steel burner design allows for better heat distribution and faster recovery
- Burners placed every 6" for optimum heat distribution and control. 12" unit has one burner.
- Heavy-duty gas valves ensure long life
- Heavy-duty adjustable legs
- Cool-to-touch bull-nose design protects from burns
- All metal knobs protect gas valves from damage, won't break or crack and are **GUARANTEED FOR LIFE**
- ¾" NPT gas inlet

WARRANTY: All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to www.vollrath.com.

Approvals	Date

Cayenne® Medium-Duty Charbroilers

The Vollrath Company, L.L.C.



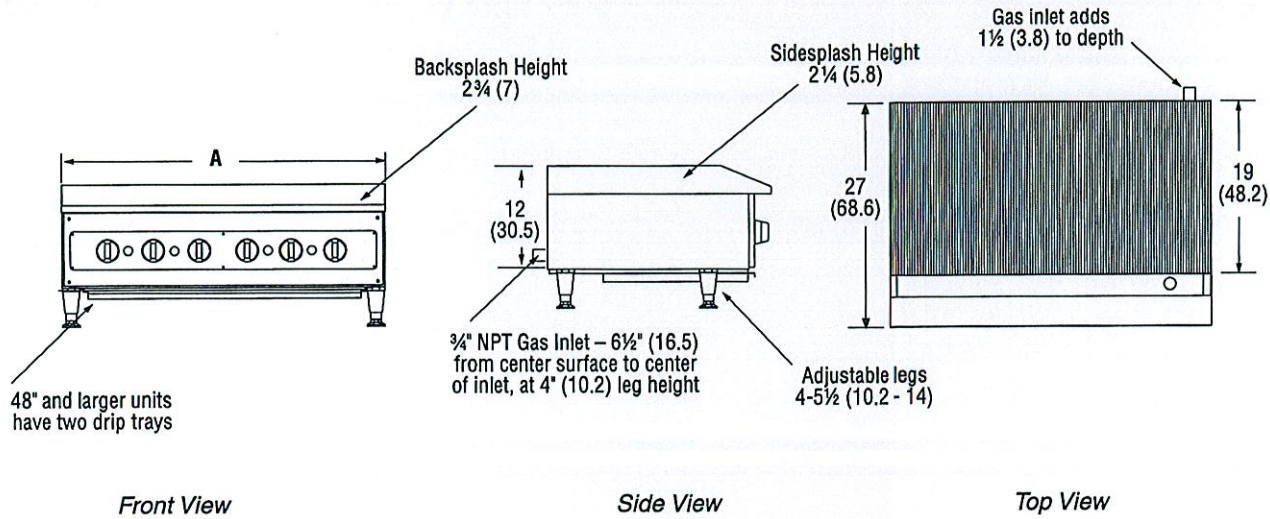
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CAYENNE® MEDIUM-DUTY CHARBROILERS

DIMENSIONS (Shown in inches (cm))



SPECIFICATIONS

Item No.	Output (BTU)	(A) Width	Cooking Surface Dimensions (W x D)	Number of Burners	Number of Drip Trays	Ship Weight Lb (Kg)
40728	28,000	12 (30.5)	11 1/16 x 19 (29.7 x 48.3)	1	1	95 (43.1)
407292	60,000	18 (45.7)	17 1/16 x 19 (45 x 48.3)	3	1	120 (54.4)
407302	80,000	24 (61.0)	23 1/16 x 19 (60.2 x 48.3)	4	1	160 (72.6)
407312	120,000	36 (91.4)	35 1/16 x 19 (90.7 x 48.3)	6	1	226 (102.5)
407372	160,000	48 (121.9)	47 1/16 x 19 (121.2 x 48.3)	8	2	392 (177.8)
407382	200,000	60 (152.4)	59 1/16 x 19 (151.6 x 48.3)	10	2	470 (213.2)



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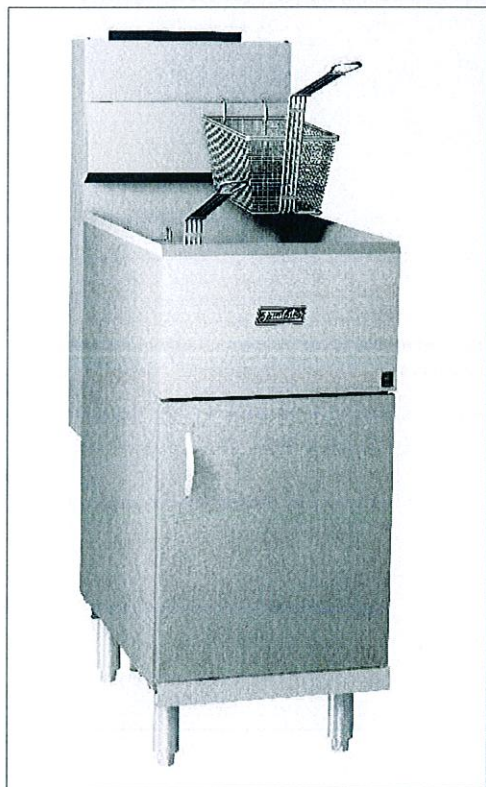
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MODEL 40S ECONOMY TUBE-FIRED GAS FRYERS



STANDARD ACCESSORIES

- Two nickel plated oblong, wire mesh baskets
- One nickel plated tube rack
- One drain line clean-out rod
- One drain extension
- Built-in heat deflector
- 6" (15.24 cm) legs, adjustable
- Cabinet - Stainless steel front and door,
- Galvanized sides and back
- Tank - Stainless steel

AVAILABLE OPTIONS & ACCESSORIES

- Casters. Set of 4, with 2 locking
- Triple baskets
- Cover
- Stainless steel sides and back.

STANDARD SPECIFICATIONS

CONSTRUCTION

- Welded tank, pressure blasted for a smoother surface. This "peened" finish provides for easier cleaning, no welding scorch marks, and high tolerances at pressure points.
- The cabinet front, door and tank are constructed of stainless steel with galvanized sides and back.
- Long lasting, high temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency.
- Standing pilot light design provides a ready flame when heat is required.

CONTROLS

- Millivolt thermostat maintains temperature between 200°F (93°C) and 400°F (204°C).
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator and automatic main valve.
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- Temperature limit automatically shuts off all gas flow if the fryer temperature exceeds 450°F (232°C) ±15°F (±9.4°C)

OPERATIONS

- Standing pilot and thermostat maintain temperature automatically at the selected temperature (between 200°F (93°C) and 400°F (204°C)).
- Front 1-1/4" NPT drain, for quick draining.

APPROVALS

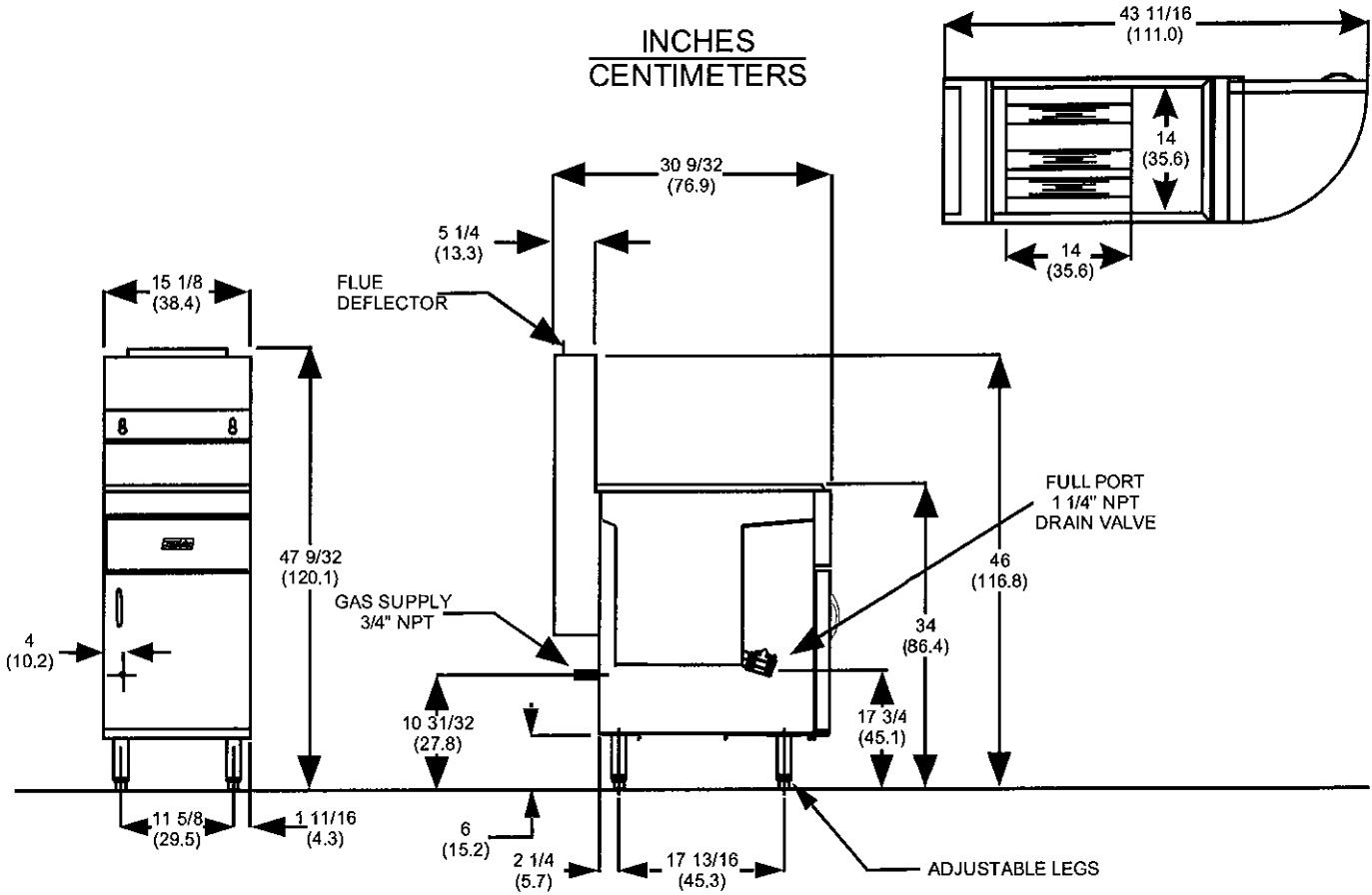
CSA Approved
NSF Listed

MEA Approved





MODEL 40S ECONOMY TUBE-FIRED GAS FRYERS



ELECTRICAL		OIL CAPACITY	
Description	Voltage/Phase/HZ		40 to 45 pounds (18.2 to 20.5 KG)
	120/1/60	24/1/50	
	AMPS/EA	AMPS/EA	
No electrical options available.		170 pounds (77 KG) / 17.0 cubic feet (0.48 cubic meters)	
GAS CONSUMPTION		PERFORMANCE CHARACTERISTICS	
105,000 BTU's/Hour (26,460 Kcal) Available in Natural or Propane Gas. For other Fuel types, contact your Dealer/Distributor.		Cooks 72 lbs (32.7 KG) of fries per hour Frying area is 14" x 14" (35.6 cm x 35.6 cm)	
SHORT FORM SPECIFICATION			
Provide Frialator Model 40S tube-fired gas fryer. Fryer shall have an atmosphere burner system combined with three stainless steel heat tubes utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum 20% of total oil capacity. Fryer cooking area shall be 14" x 14" (35.6 cm x 35.6 cm) with a cooking depth of 2 3/4" (7.00 cm). Heat transfer area shall be a minimum of 588 square inches (3,794 sq cm). Provide accessories as follows:			
TYPICAL APPLICATION			
Frying a wide variety of foods in a limited amount of space. Frying that requires a medium volume production rate.			