

Item:	
Quantity: _	
Project:	

Royal Series

Models: ☐ RRE-6 ☐ RRE-4GT12 ☐ RRE-2GT24 ☐ RRE-GT36



Voltage:	☐ 208V	240V		
Phase:	☐ 1 Phase	☐ 3 Phase		

Standard Features

- Stainless steel front, sides, control panel and kick plate including backguard and high shelf
- Stainless steel full width drip tray
- Oven total 5 KW dual element system 4KW on oven bottom and 1 KW on oven top for better bake pattern and heat disbursement
- "Always Operational" with three internal circuit breakers to help prevent the unit from never being completely down
- Oven thermostat controls, 200°-500°F
- Five position heavy gauge chrome rack guides
- One chrome rack per oven
- Five surface porcelain oven interior
- 9" solid hot plate elements, 2KW each
- 3/4 thick polished steel griddle plate
- standard with thermostat every 12"

Options	and	Access	ories

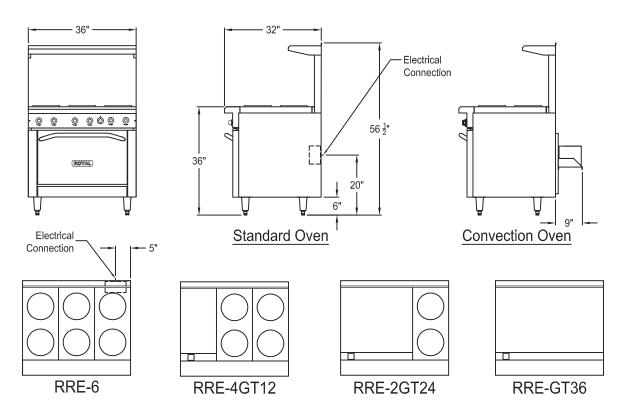
☐ 6" high S/S stub back in lieu of high shelf
☐ 1" thick griddle plate
☐ Griddle on right (Left hand side standard)
☐ Chrome griddle plate
☐ Grooved griddle (specify width:")
☐ 9" deep S/S front landing ledge, with or without sauce pan cutouts
☐ Convection Oven base - add suffix "-C"
☐ Additional oven racks
☐ Open storage cabinet base - add suffix "-XB
☐ Cabinet doors
☐ Intermediate shelf
☐ 5" swivel casters (set of four - 2 locking)







36" Electric Restaurant Range



			AMPS					
Model Total KW		Voltage	1 Phase		3 Phase			Ship Wt.
			L1	L3	L1	L2	L3	
RRE-6	17	208	82	82	48	52	48	600
		240	72	72	41	46	41	
RRE-4GT12	16.4	208	79	79	46	46	46	620
		240	69	69	40	40	40	
RRE-2GT24	15.8	208	76	76	44	44	44	630
		240	66	66	38	38	38	
RRE-GT36	15.2	208	73	73	43	43	43	650
		240	64	64	37	37	37	

To be installed only in noncombustible surroundings. See installation instructions.

For convection ovens: add 4 amps plus 75# shipping weight.

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