



Range of California, Inc.

Item: _____

Quantity: _____

Project: _____

Thermostatically Controlled Infrared Radiant Broiler

Models: RIBT-24 RIBT-36 RIBT-48 RIBT-60 RIBT-72



Gas Type: Natural LP

Elevation (if above 2000 ft.): _____

Options and Accessories

- Fish grate
- Diamond grate
- Stainless steel fire box
- Stainless Steel Equipment Stand

Knock Down All Welded

Size

24" 36" 48" 60" 72"

5" swivel casters (set of four - 2 locking)

5" swivel casters (set of six - 3 locking) (60" and 72" models)

Standard Features

- NEW Full width, removable stainless steel crumb pan for easy cleaning
- Stainless steel front landing edge
- Stainless steel sides, front valve cover and ledge
- Double wall side panels for cooler sides
- Easily removable, heavy gauge welded stainless steel radiants protects burners from spills
- Heavy duty cast iron top grates
- Infrared burners rated at 35,000 BTU/hr each, every 12"
- Equipped with a 150-500° F thermostat to maintain cooking temperature when hood is in closed position
- Individual burner control with manual valves
- Standing pilots for instant safe ignition
- Easily removable independent firebox assembly
- 24", 36", and 48" sizes are supplied with one stainless steel top hood
- 60" and 72" sizes are supplied with two stainless steel top hoods
- Stainless steel tubing for burners and pilots
- 4" high adjustable, heavy duty legs included
- One year limited warranty, parts and labor

Thermostatically Controlled Infrared Radiant Broiler



Intertek



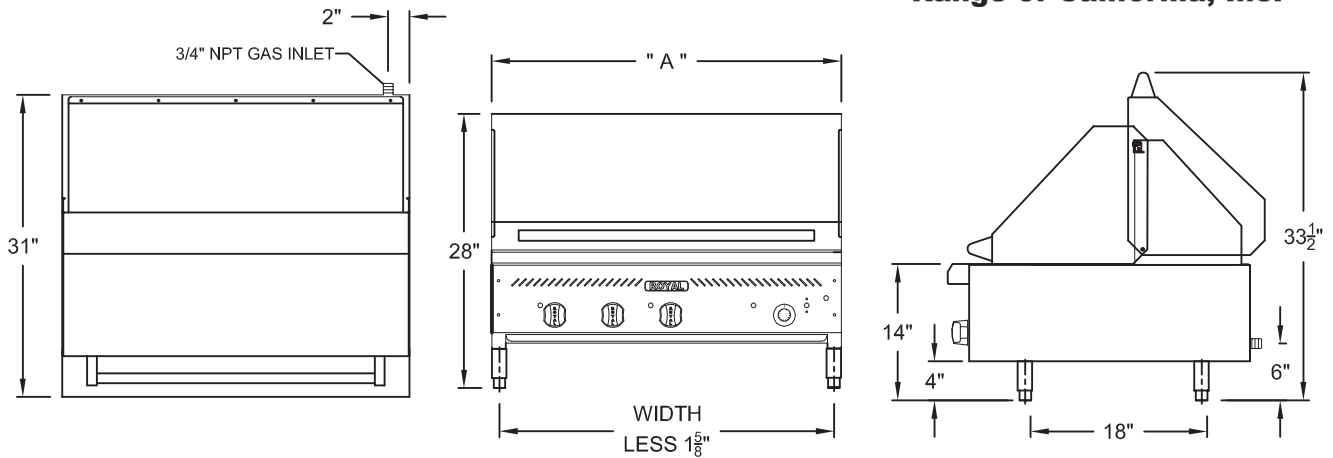
Intertek



Thermostatically Controlled Infrared Radiant Broiler



Range of California, Inc.



Model Number	Width (A)	Number of Burners	Total BTU	Ship Weight
RIBT-24	24"	2	70,000	240 lbs.
RIBT-36	36"	3	105,000	325 lbs.
RIBT-48	48"	4	140,000	420 lbs.
RIBT-60	60"	5	175,000	525 lbs.
RIBT-72	72"	6	210,000	640 lbs.

This equipment is developed with Gas Technology Institute and PG&E Food Service Technology Center and funded by the California Energy Commission's public energy research program.

TEST DATA OF FSTC	ROYAL RIBT	OTHER BROILERS
Heavy Load Efficiency	53%	30.50%
Heavy Load Cook Time	6 min	7 min
Cooking Energy Rate	57.5 kBTU/hr	74.6 kBTU/hr
Production Capacity	69.5 lbs/hr	56 lbs/hr
Preheat Time	12 min	16 min
Preheat Energy	19 kBTU	30 kBTU

Gas Connection:

3/4" NPT on the right hand rear of the appliance.

The pressure regulator (supplied) is to be connected by the installer.

Electrical:

120 V, 1ph, 1 Amp max, provided with 6 foot power cord with grounded plug

Gas Pressure:

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

Clearances: For installation in non combustible locations only

	Combustible	Non-Combustible
Rear	N/A	0"
Sides	N/A	0"

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

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



THERMOSTATICALLY CONTROLLED INFRARED RADIANT BROILER



RIBT

OPTIONS

- Stainless steel firebox
- Stainless steel stand with adjustable bullet feet



Royal Infrared Radiant Broilers are designed and manufactured for reliability and consistency in performance. Isolated firebox and Infrared burner placement ensures uniform and efficient heat distribution. Designed for fast and easy clean up, minimizing down time.



Project _____

Item No. _____

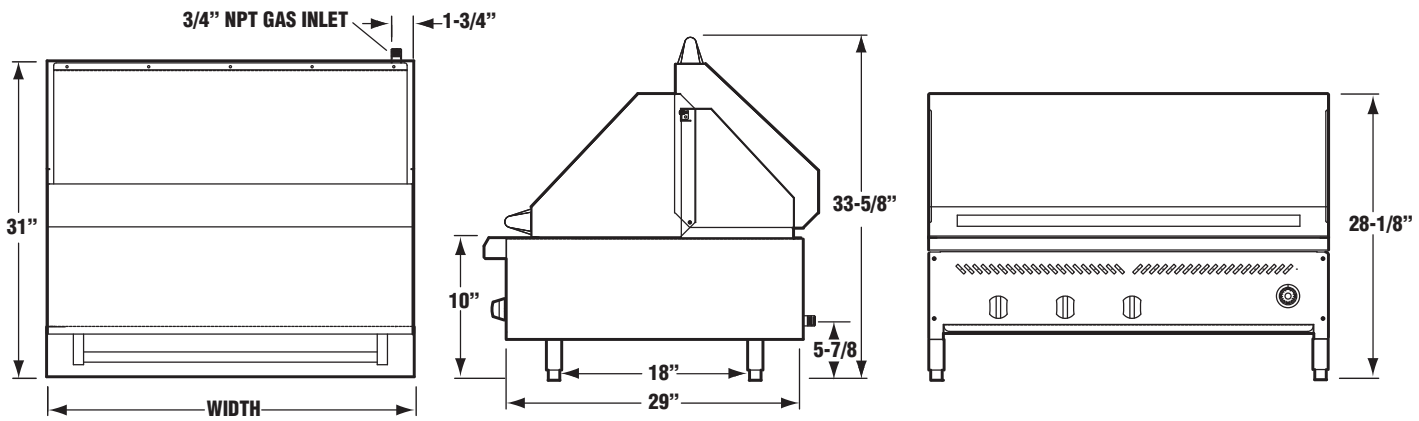
Quantity _____

STANDARD FEATURES

- Stainless steel sides and front valve cover
- Stainless steel front landing edge
- Double wall side panels for better insulation
- All welded heavy gauge fire box
- Easily removable heavy gauge welded stainless steel radiants
- Infrared burners rated at 35,000 BTU/hr each, every 12"
- All burners are individually controlled by manual valves
- Standing pilot for rapid and safe ignition for each burner
- Heavy duty cast iron top grates
- Full width removable crumb pan
- Equipped with a (150-500 Deg F) Thermostat to maintain cooking temperature when hood is in closed position
- 24", 36", 48" sizes are supplied with 1 Stainless steel Top Hood
- 60", 72" sizes are provided with combinations of stainless steel top hoods
- 4" high adjustable heavy duty appliance legs

THERMOSTATICALLY CONTROLLED INFRARED RADIANT BROILER • RIBT

THERMOSTATICALLY CONTROLLED INFRARED RADIANT BROILER SPECIFICATIONS



MODEL	WIDTH	DEPTH	NUMBER OF BURNERS	TOTAL BTU	SHIP WEIGHT
RIBT-24	24"	31"	2	70,000	240 lbs
RIBT-36	36"	31"	3	105,000	325 lbs
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TEST DATA OF FSTC	ROYAL RIBT	OTHER BROILERS
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Heavy Load Cook Time	6 min	7 min
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Production Capacity	69.5 lbs/hr	56 lbs/hr
Preheat Time	12 min	16 min
Preheat Energy	19kBTU	30kBTU

Gas connection: 3/4" NPT on the right hand rear of the appliance.
 The pressure regulator (supplied) is to be connected by the installer
 Gas Pressure: Natural - 5" W.C. Propane - 10" W.C.

Electrical: 120 V, 1ph, 1 Amp max, provided with 6 foot power cord with grounded plug.

For use only in Noncombustible locations.

Noncombustible Clearances – 0" sides, 0" rear

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

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