



Item: _____

Quantity: _____

Project: _____

24" Electric Restaurant Range

24" Electric Restaurant Range

Models: RRE-4 RRE-2GT12 RRE-GT24



RRE-24

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 with 4 KW heating element which is completely covered to protect against damage
- 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
- GT Series- 3/4 thick polished steel griddle plate
- GT Series - standard with thermostat every 12"
- "Always Operational" with two internal circuit breakers to help prevent the unit from never being completely down

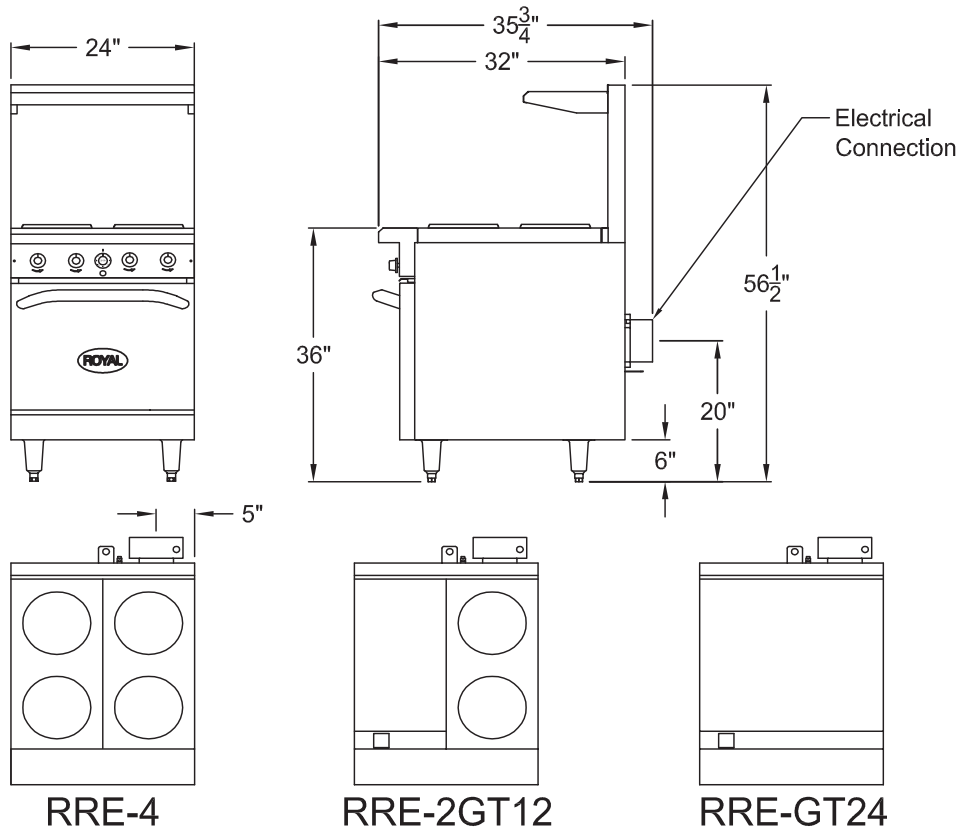
Options and Accessories

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



2 YEAR LIMITED, PARTS AND LABOR WARRANTY

24" Electric Restaurant Range



Model Number	Total KW	Voltage	A M P S				
			1 Phase		3 Phase		
			L1	L3	L1	L2	L3
RRE-4	12	208	60	60	46	38	46
		240	52	52	40	32	40
RRE-2GT12	11.4	208	56	56	42	38	38
		240	49	49	40	36	34
RRE-GT24	10.8	208	53	53	34	30	34
		240	46	46	32	28	32

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

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

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