



Equipment for the Foodservice Industry

value + quality + service

36 inch Range

RCTRS-6B



*Optional Casters and Oven rack available

EFI 36 inch Range Features

Stainless steel front, back, sides, kick plate including back guard and high shelf

Heavy duty lift-off cast iron burners rated at 25,000 BTU/hr

12" x 12" cast iron top grates

¾" thick polished steel griddle plate on applicable models

Grease trough on griddle models

Oven size is 26 ½ x 26 x 14"

Oven burner rated at 27,000 BTU/hr

Oven pilot with 100% safety shut off

Stainless steel oven burners and pilots

Multiple position oven rack guides

One chrome rack per oven. Additional racks available

Manifold Operating Pressure
5" WC/ 11mbar natural gas
10" WC/ 25mbar propane

One year limited warranty parts and labour

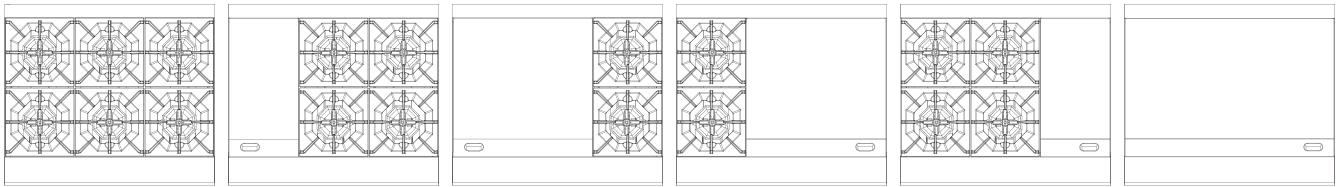
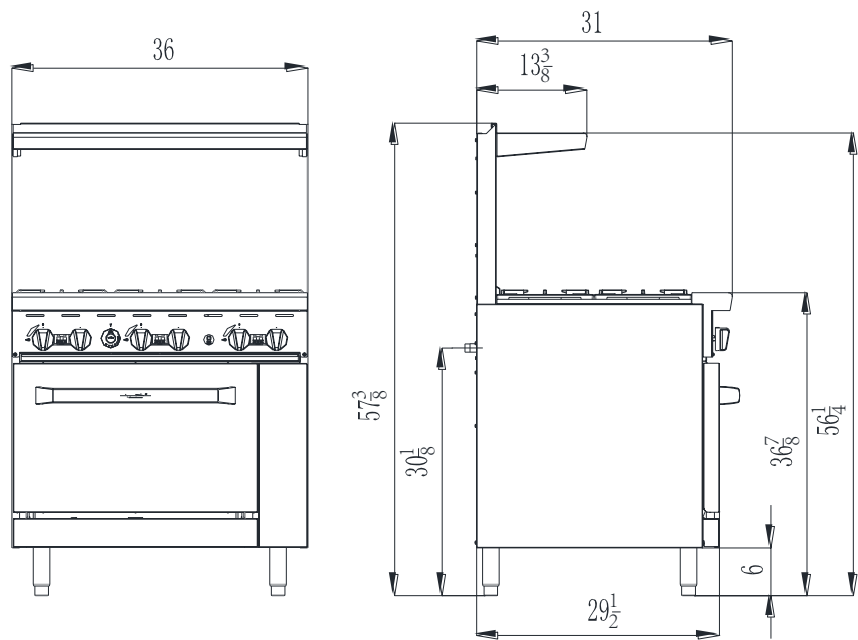
Specifications subject to change without notice



WARRANTY
INFORMATION
One year parts
and labour.



EFI 36 inch Range Specifications



RCTRS-6B

RCTRS-12G-4B

RCTRS-24G-2B

RCTRS-2B-24G

RCTRS-4B-12G

RCTRS-36G

Model	Description	Total B.T.U./h	Shipping Weight Lbs/kg
RCTRS-6B-N	6 Burners	177,000	532/242
RECTRS-6B-P		165,000	
RCTRS-12G-4B-N	12" Griddle and 4 Burners	148,000	563/256
RCTRS-12G-4B-P		140,000	
RCTRS-24G-2B-N	24" Griddle and 2 Burners	125,000	590/268
RCTRS-24G-2B-P		121,000	
RCTRS-2B-24G-N	2 Burners and 24" Griddle	125,000	590/268
RCTRS-2B-24G-P		121,000	
RCTRS-4B-12G-N	4 Burners and 12" Griddle	148,000	563/256
RCTRS-4B-12G-P		140,000	
RCTRS-36G-N	36" Griddle	102,000	615/279
RCTRS-36G-P		102,000	