



Equipment for the Foodservice Industry

value + quality + service

Radiant Charbroilers

RCTRC-36



RCTRC-36

Features

Features:

- Durable Stainless Steel structure that is corrosion resistant and easy to clean
- Extended top side walls to hold grates in place
- Highly efficient Stainless Steel burner, for maximum heat transfer
- Thick Stainless Steel radiant plates for quick and even heating
- Standing pilots for instant ignition

- Cast iron grill to maintain the thermal inertia
- Sectioned grates for easy removal and cleaning
- Independent manual controls to save the energy
- Adjustable multi-level top grates
- Adjustable stainless steel legs included
- Available in natural gas & propane

Warranty:

- One year limited warranty parts and labour

*Specifications subject to change without notice

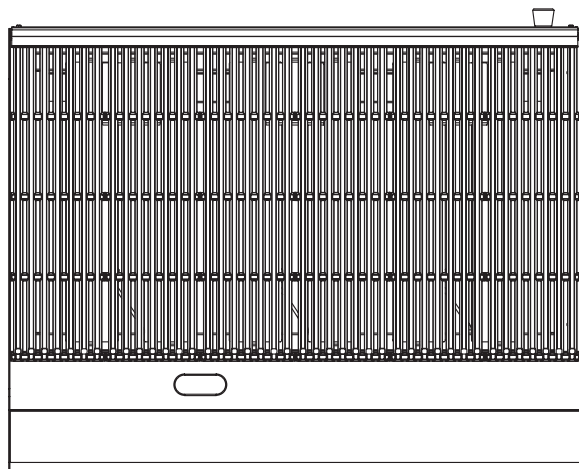
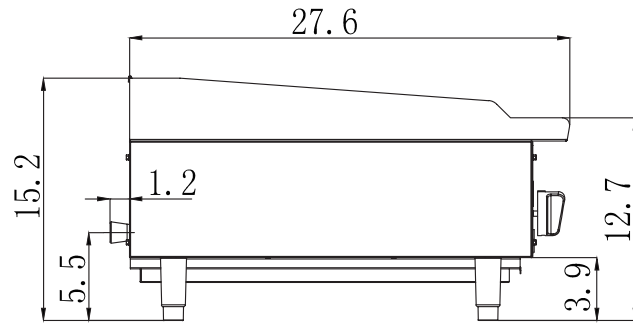
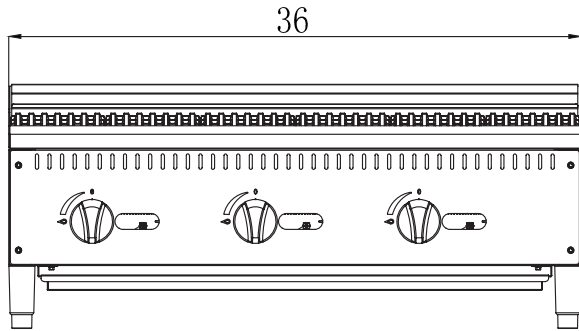


WARRANTY
INFORMATION
One year parts
and labour.



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Specifications



Model	Burners	Ignition	Gas type	Intake-tube pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Nozzle No.	Net weight (LBS) rock
RCTRC-36	3	Manual	NG	4	35,000	105,000	#36	160.9
			LP	10	35,000	105,000	#50	