

| Item: | |
|-------------|--|
| Quantity: _ | |
| Project: | |

Single and Double Deck Ovens

Models: ☐ RR-36-LB ☐ RR-36-LB-C ☐ RR-36-DS ☐ RR-36-DS-C* ☐ RR-36-DS-CC



Standard Features

- Frame constructed of heavy gauge metal solidly
- Stainless steel front, sides, top and kick plate
- Oven contact surfaces have porcelain finish for easy maintenance
- Five position heavy gauge chrome rack guides
- One chrome rack per oven
- Oven safety valve provides 100% shut down if pilot flame goes out
- Piezo type, push button (matchless) ignition to light the standing pilot on the oven
- Stainless Steel Oven "U" shaped burner provides 35,000 BTU/hr for consistent heating
- One year limited warranty, parts and labor

Convection Oven Features

- Stainless Steel 30,000 BTU/hr "U" burner with automatic ignition
- 3 heavy duty chrome plated racks with 5 position adjustment
- Cook and cool switch
- 2 speed (HI/LO) fan switch
- Thermostat adjustable from 150° to 500° F
- One hour manual timer

| Gas Type: ☐Natural ☐ LP |
|---|
| Elevation (if above 2000 ft.): |
| *Convection Oven: ☐Top ☐Bottom (For RR-36-DS-C only) |
| Options and Accessories |

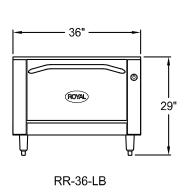
- Additional oven rack
- □ 5" swivel casters (set of four 2 locking)
- □ Seismic flanged feet

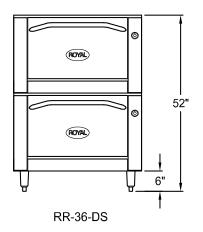


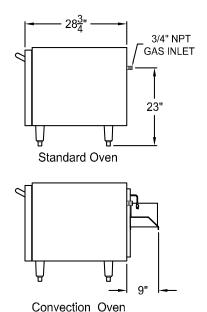




Single and Double Deck Ovens







| Model Number | Height | Oven Burners | Total BTU | Ship Weight |
|--------------|--------|-----------------------|-----------|-------------|
| RR-36-LB | 29" | 11 | 35,000 | 185 lbs. |
| RR-36-LB-C | 29" | 1 ² | 30,000 | 205 lbs. |
| RR-36-DS | 52" | 21 | 70,000 | 373 lbs. |
| RR-36-DS-C | 52" | 21/2 | 65,000 | 390 lbs. |
| RR-36-DS-CC | 52" | 2 ² | 60,000 | 405 lbs. |

Notes:

- 1. Standard Stainless Steel "U" Oven burner is rated at 35,000 BTU/hr
- 2. Convection Stainless Steel "U" Oven burner is rated at 30,000 BTU/hr
 - LB-C is a single Convection Oven
 - DS-C is a Standard Oven stacked with a Convection Oven, specify which is on top
 - DS-CC is a double Convection Oven stacked

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 Requirements:

Convection Oven: 120 V, 50/60hz, 1 Ph., 8 amps

Two speed motor (1725/1140 RPM) 1/2 HP

Provided with 6' power cord fitted with a standard three prong grounded plug.

Gas Pressure:

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

Clearances:

| | Combustible | Non-Combustible | |
|-------|-------------|-----------------|--|
| Rear | 4" | 0" | |
| Sides | 15" | 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.