

Quality at an affordable price
RANKIN-DELUX[®]
COMMERCIAL COOKING EQUIPMENT



BROILER/GRIDDLE

THERMO GRIDDLE

Gas Operated



FLOOR MODEL



Model BG-2412-C



COUNTER MODEL



Model BG-2412-F-C
Pictured With Optional Casters.

This Radiant Broiler-Thermostatically Controlled Fry Top combines all of the features of the RANKIN-DELUX RB-8 Series Radiant Char Broiler and the GT Series Thermostatic Griddle into a single, conveniently styled unit. It's wide range of sizes include many combinations to meet the individual needs of each installation.

The high quality and dependability found in all RANKIN-DELUX Radiant Char-Broilers and Thermo-Griddles is also incorporated in this versatile piece of equipment and, as always, at a price you can afford to pay.

Quality at an affordable price.

Designed for Commercial
Use Only

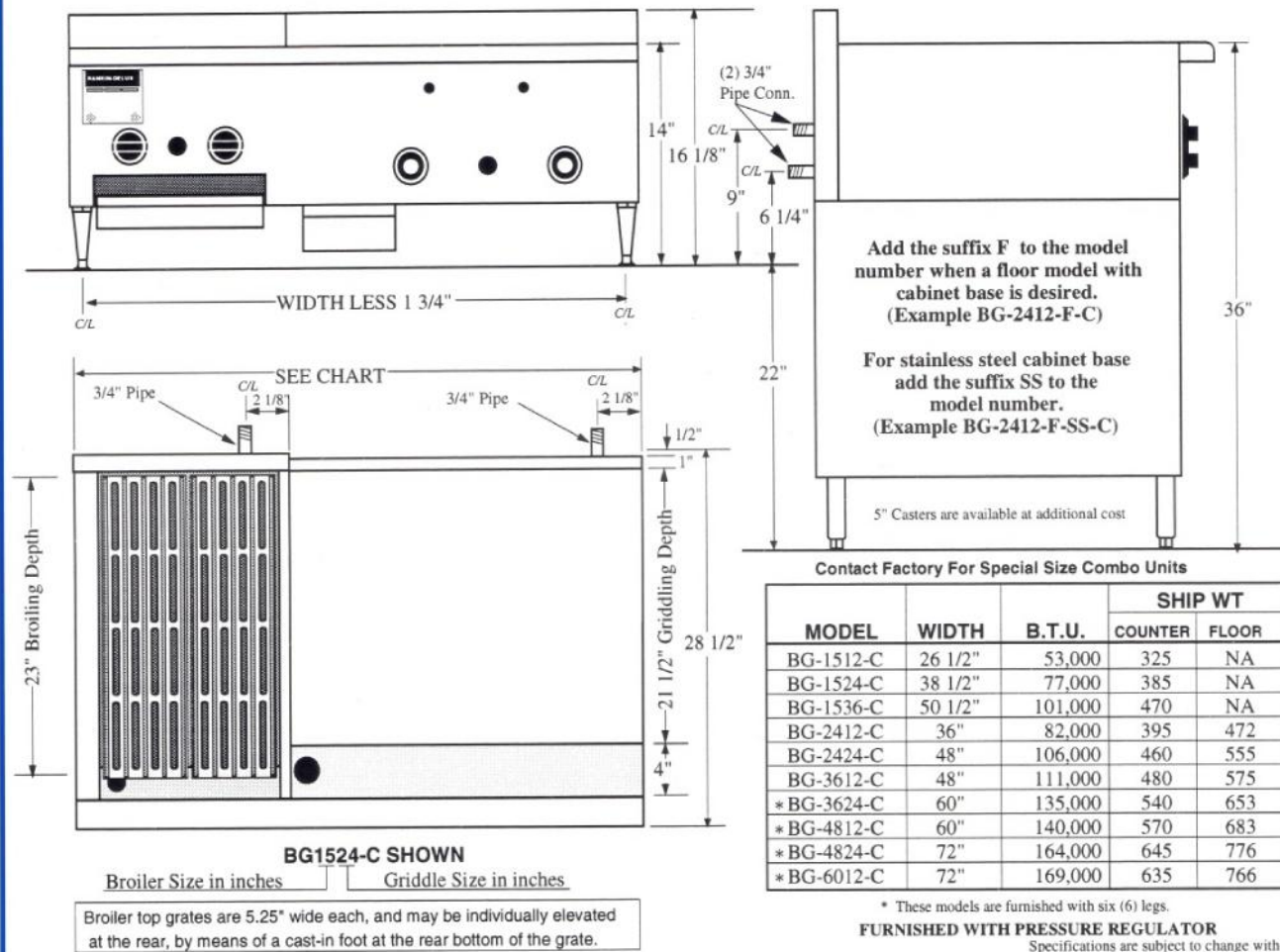
RANKIN-DELUX, INC.

3245 CORRIDOR DRIVE
EASTVALE, CA 91752 U.S.A.

T : (951) 685-0081 F : (951) 685-0084
WEBSITE : WWW.RANKINDELUX.COM

BROILER-THERMO GRIDDLE COMBINATION

BG SERIES



BROILER FINISH: Stainless steel top, back splash, front panel and ends.

CONSTRUCTION: All welded 16 gauge steel body with 14 gauge removable fire box in broiler. The fire box is easy to replace if it becomes damaged or burned out from the heat.

INSULATION: Body is insulated with mineral wool insulation (withstands 800° temperatures).

BROILER BURNERS: Heavy cast iron burners, each controlled by burner valve and equipped with constant pilot. Burners are easily removable for servicing. Each burner has one radiant which serves to protect the burner from drippings. Each burner is rated at 14,500 B.T.U.'s.

RADIANTS: Heavy duty cast iron, inverted "V" type radiants. Radiants are cast to produce maximum infrared rays and even heat distribution. Radiants are easily removed for servicing.

GRATES: Heavy Cast Iron Top grates have sloping grease trough cast on both sides of the blade for grease runoff.

DRIP PAN: Furnished with a full width drip pan that is easily removable for cleaning.

GREASE TROUGH: Full width, sloping grease trough carries grease runoff from the grates to the grease receptacle located in the front of the drip pan.

VALVES: Each burner is equipped with a smooth action valve for maximum heat control.

GAS INLET: 3/4" gas pipe (w/pressure regulator) is located on the right rear of the broiler.

VENTING: Ventilation fans should have a minimum capacity of 200 to 300 CFM per square foot of broiling surface. Consult local codes for exact requirements.

GRIDDLE FINISH: Stainless Steel Front, nosing and end.

CONSTRUCTION: All welded heavy gauge steel frame.

LEGS: Chrome adjustable legs.

GRIDDLE PLATE: Griddle plate is 1" thick steel, machine ground with highly polished finish. Plate has bolts on the underside for final leveling of plate. Plate has welded cold rolled splash guards at the rear and both sides and a 4" wide front trough.

GRIDDLE GREASE DRAWER: Generous grease drawer made from heavy gauge aluminized steel, with a stainless steel handle.

GRIDDLE BURNERS: Each 6" of griddle width has a special steel tubular burner rated at 12,000 BTU per hour. Furnished with constant burning pilots.

GRIDDLE THERMOSTAT: Each 12" of griddle width has a heavy duty commercial thermostat which will control two burners.

GAS INLET: 3/4" gas connection (w/pressure regulator) is located on the right rear of the griddle.

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