

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



BROILER/GRIDDLE

MANUAL GRIDDLE

Gas Operated



FLOOR MODEL



Model DRBG-2412-C



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



COUNTER MODEL



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

The high quality and dependability found in all RANKIN-DELUX Radiant Char-Broilers and Griddles is 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

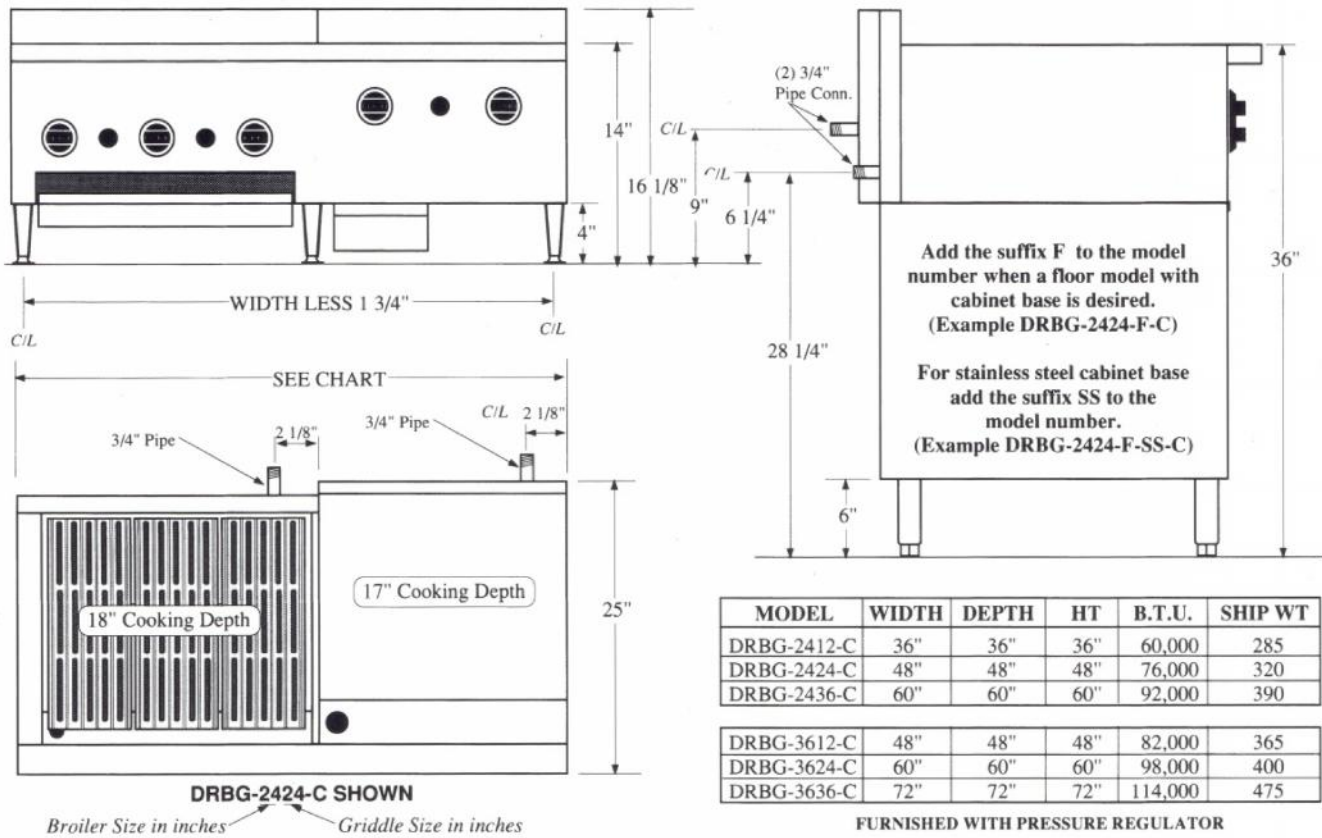
RANKIN-DELUX, INC.

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BROILER-GRIDDLE COMBINATION

DRBG SERIES



MODEL	WIDTH	DEPTH	HT	B.T.U.	SHIP WT
DRBG-2412-C	36"	36"	36"	60,000	285
DRBG-2424-C	48"	48"	48"	76,000	320
DRBG-2436-C	60"	60"	60"	92,000	390

DRBG-3612-C	48"	48"	48"	82,000	365
DRBG-3624-C	60"	60"	60"	98,000	400
DRBG-3636-C	72"	72"	72"	114,000	475

FURNISHED WITH PRESSURE REGULATOR

Broiler top grates are 5.3125" wide and may be individually elevated at the rear by means of a cast-in foot at the rear bottom of the grate.

Specifications are subject to change without notice.

CLEARANCES TO:	SIDES	BACK
COMBUSTIBLES:	12"	8"
NONCOMBUSTIBLES:	0"	0"

NOTE: These broilers can be furnished with grates that are suitable for fish or other delicate foods where a closer spacing of the grate blade is desirable (not self draining).

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

CONSTRUCTION: All welded 16 gauge steel body with 14 gauge removable fire box in broiler. The fire box is not welded to the broiler body, making it 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.

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

GRATES: Heavy Cast Iron Top grates have sloping grease troughs cast on both sides of the blade for grease run-off. Grates are 5.3125" wide.

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

GREASE TROUGH: Full width, sloping grease trough carries grease run-off 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 connection (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 either 3/4" or 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.

GREASE DRAWER: Generous grease drawer made from heavy gauge aluminized steel, all welded construction.

BURNERS: Each 12" of griddle width has a special steel tubular burner rated at 24,000 BTU per hour. Furnished with constant burning pilots.

VALVES: Each burner is equipped with a smooth acting manual control.

GAS INLET: 3/4" Gas connection (with pressure regulator) is furnished on the right rear.

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