

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



CHAR BROILER
RADIANT TYPE
MODEL DRB SERIES
Gas Operated



FLOOR MODEL



Model DRB-25-C



Model DRB-25-F-C
Pictured With Optional Casters.



COUNTER MODEL



This Radiant Broiler has all of the same quality features of the RANKIN-DELUX RB-8 Series Radiant Char Broiler – Flare control grates, heavy cast iron heat absorbing radiant, heavy cast iron burner and removable fire box.

It is designed for applications where space may be limited.

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

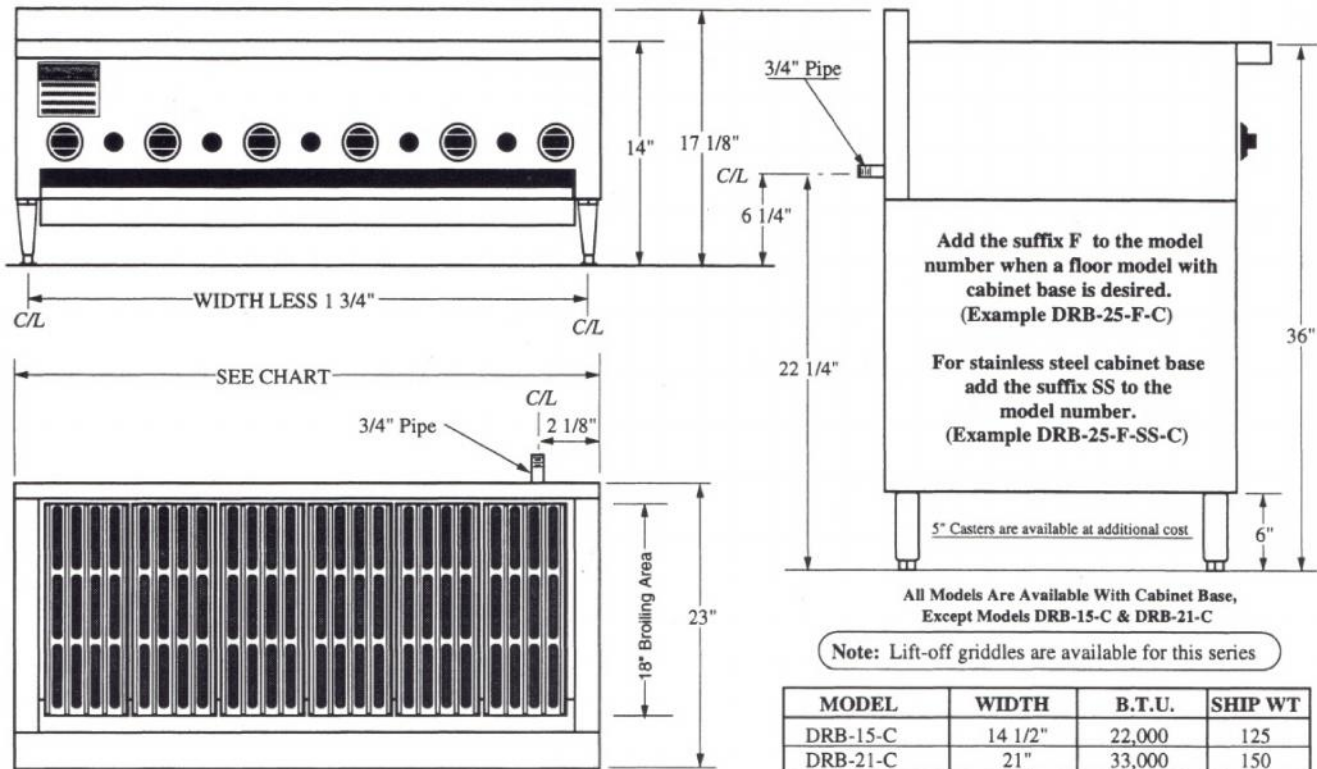
RANKIN-DELUX, INC.

3245 CORRIDOR DRIVE
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RADIANT TYPE CHAR BROILER

DRB SERIES



Add the suffix **F** to the model number when a floor model with cabinet base is desired. (Example DRB-25-F-C)

For stainless steel cabinet base add the suffix **SS** to the model number. (Example DRB-25-F-SS-C)

All Models Are Available With Cabinet Base, Except Models DRB-15-C & DRB-21-C

Note: Lift-off griddles are available for this series

MODEL	WIDTH	B.T.U.	SHIP WT
DRB-15-C	14 1/2"	22,000	125
DRB-21-C	21"	33,000	150
DRB-25-C	25"	44,000	175
DRB-30-C	30 2/8"	55,000	210
DRB-36-C	35 3/4"	66,000	250

FURNISHED WITH PRESSURE REGULATOR

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

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).

CLEARANCES TO:
NONCOMBUSTIBLES: SIDES 0" BACK 0"

Specifications are subject to change without notice

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

CONSTRUCTION: All welded 16 gauge steel body with 14 gauge removable fire box.

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

BURNERS: Heavy cast iron burners, equipped with constant pilots, and controlled by a burner valve. Each burner is protected by it's own radiant and is easily removable for servicing.

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: The cast iron grates are approximately 5.3125" wide each and may be individually elevated at the

rear, by means of a heavy cast-in foot at the rear bottom of the grate. A pitched grease trough is cast on both sides of each blade to facilitate runoff and help reduce flare-up.

DRIP PAN: A full width drip pan is provided, made of heavy gauge aluminized steel, and 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 is located on the right rear.

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.

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