

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



# GRIDDLE/BROILER OVER-FIRED BROILER

Gas Operated



## FLOOR MODEL



Model GB-36-C



Model GB-36-F-C  
Pictured With Optional Casters.



## COUNTER MODEL



Here is a unit that occupies the same space as your conventional griddle but also provides you with an over fired broiler, a griddle, a cheese melter, toaster, and a plate warmer. All this at the cost of operation for a single griddle.

Heat-radiating stainless steel mesh heated by cast iron burners directs infrared rays downward for broiling, cheese-melting, toasting, or warming. The same heat that is used to heat the mesh rises to heat the griddle plate. Twice the heating capacity at half the gas cost.

Features include a highly polished 3/4" thick griddle plate, stainless steel drip tray with chrome plated broiling rack, stainless steel grease tray and an aluminized steel interior.

***Quality at an affordable price.***

Designed for Commercial  
Use Only

# RANKIN-DELUX, INC.

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# GRIDDLE/OVER-FIRED BROILER

# GB SERIES

Aluminized steel ends are standard, see price list for stainless steel ends on the GB Griddle/Boiler.

Add the suffix F to the model number when a floor model with cabinet base is desired. (Example GB-36-F-C)

For stainless steel cabinet base add the suffix SS to the model number. (Example GB-36-F-SS-C)

5" Casters are available at additional cost

MODEL	WIDTH	B.T.U.	SHIP WT	
			COUNTER	FLOOR
GB-24-C	28"	30,000	200	245
GB-36-C	40"	50,000	280	339
GB-48-C	52"	70,000	370	443

FURNISHED WITH PRESSURE REGULATOR

**THE ULTIMATE IN COOKING FLEXIBILITY.**

- It's a griddle.
- It's a cheese melter.
- It's a plate warmer.
- It's a toaster.
- It's a broiler.

Specifications are subject to change without notice.

**FINISH:** Stainless steel nosing and front panel. Balance in Aluminized steel construction.

**CONSTRUCTION:** All welded heavy duty steel construction.

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

**BURNERS:** Heavy cast iron burners, each controlled by a burner valve and equipped with constant pilot. Burners are rated at 10,000 BTU's each, and are easily removable for servicing.

**RADIANTS:** Stainless steel mesh produces infrared rays for broiling and provides even heating for the griddle plate.

**GRIDDLE PLATE:** Shall be a 3/4" thick highly polished steel plate.

**DRIP PAN:** Furnished with a full width stainless steel drip pan, and fitted with a chrome plated broiling rack. Drip pan shall have a handle in front for sliding pan in and out. The drip pan is provided with three positions making it possible to change the distance from the heat source.

**GREASE TROUGH:** Full 4" wide grease trough is located on the right side of the griddle.

**GREASE DRAWER:** Provided with a stainless steel grease drawer, located directly below the grease trough.

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

**GAS INLET:** 3/4" gas pipe is located on the right rear of the broiler.

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