

Quality at an affordable price

**RANKIN-DELUX®**

COMMERCIAL COOKING EQUIPMENT



## COMBINATION GRIDDLE/OPEN BURNER Thermostatic Controls

### FLOOR MODEL



Model GT-24-2OB-C



Model GT-24-2OB-F-C  
Pictured With Optional Casters.



COUNTER MODEL



Soups to Sauces...bacon to burgers, the Thermostatic Griddle/Hot Plate Combination provides superior cooking versatility to let you keep up with changing menus. This unit allows maximum utilization of cooking space for greater efficiency, economy, and convenience.

This high performance thermostatically controlled griddle ensures steady, consistent heat even during peak periods. Separate controls for each area of cooking provides for more control of temperature over the entire surface. A highly polished steel surface offers fast heat-up, quick recovery and easy cleaning.

The Hot Plate is standard with a heavy one piece cast grate for easy pan movement. Each burner is heavy duty cast iron and rated at 30,000 BTU's with a full range of settings to satisfy any cooking requirement.

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Designed for Commercial  
Use Only

## RANKIN-DELUX, INC.

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# THERMOSTATIC GRIDDLE/HOT PLATE COMBO

# GT-2OB SERIES

See Chart

3 1/4"

10"

4"

Width Less 1 3/4"

OPEN BURNERS ARE STANDARD ON THE RIGHT  
REFER TO PRICE LIST FOR CHARGE FOR LEFT LOCATION

See Chart

12"

2 1/4"

2 7/8"

1 1/4"

28"

21 1/2"

2 1/4"

3"

3/4" Gas Connection

28"

3 1/4"

6 1/2"

28 1/2"

36"

Add the suffix F to the model number when a floor model with cabinet base is desired.  
(Example RDGM-36-A-2OB-F-C)

For stainless steel cabinet base add the suffix SS to the model number.  
(Example RDGM-36-A-2OB-F-SS-C)

5" Casters are available at additional cost

MODEL	WIDTH	B.T.U.	GRIDDLE	THERM	SHIP WT.	
					COUNTER	FLOOR
GT-12-2OB-C	24"	84,000	24"	1	275	336
GT-24-2OB-C	36"	108,000	36"	2	320	398
GT-36-2OB-C	48"	132,000	48"	3	440	535
GT-48-2OB-C	60"	156,000	60"	4	525	645
GT-60-2OB-C	72"	180,000	72"	5	650	795
GT-72-2OB-C	84"	204,000	84"	6	760	930

**FURNISHED WITH PRESSURE REGULATOR**

**NOTE:** "2OB" in the Model No. indicates 2 Open Burners. For additional open burners, change the 2 to a 4 and refer to price list for extra cost.

CLEARANCES TO:  
COMBUSTIBLES: SIDES 6" BACK 8"  
NONCOMBUSTIBLES: 0" 0"

Specifications are subject to change without notice

**FINISH:** Stainless Steel Front, nosing and sides.

**CONSTRUCTION:** All welded heavy gauge steel frame.

**LEGS:** 4" Chrome adjustable legs on the counter model and 6" adjustable leg finished in Deluxtone Electro Finish furnished on the floor model. 6" SS legs & feet are standard on the stainless steel base.

**GRIDDLE PLATE:** Griddle plate is 1" thick steel plate, machine ground with highly polished finish. Plate has bolts on the underside for final leveling. Plate 21 1/2" deep has welded stainless steel splash guards at the rear and both sides and a 2 1/4" stainless steel front trough.

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

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

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**GRIDDLE THERMOSTAT:** Each 12" of griddle width has a heavy duty commercial thermostat that controls two burners.

**HOT PLATE BURNERS:** Heavy cast iron burners, rated at 30,000 BTU, furnished with constant burning pilots. Hot plate is furnished with a removable drip pan.

**HOT PLATE GRATES:** Heavy cast iron top grates for easy movement of heavy utensils.

**HOT PLATE VALVES:** Each burner shall be equipped with a smooth acting manual control.

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

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