

Quality at an affordable price  
**RANKIN-DELUX**<sup>®</sup>  
COMMERCIAL COOKING EQUIPMENT

**RANKINDELUX**  
*Oriental*  
*Flex-System*<sup>™</sup>

**ORHP SERIES**  
**ORIENTAL FLEX-SYSTEM**<sup>™</sup>  
Gas Operated



Model ORHP-112-C

**MIX OR MATCH WOK RINGS OR TOP GRATES**



Model ORHP-224-C

**STANDARD WITH WOK RINGS**  
(WOKS ARE AN OPTIONAL EXTRA)



Model ORHP-336-C

The Oriental Flex-Series<sup>™</sup> is the perfect appliance for the oriental restaurant or as an additional range for the traditional restaurant that wants to add stir fried or oriental dishes to their menu. Oriental restaurants can augment their existing wok ranges and add the flexibility of preparing a single entree in a small space.

The ORHP series offers a wide variety of sizes to fit any need. Mix or match grates and wok rings, it's your choice. Each ring will accommodate an 11" wok. The ORHP-112-C will accommodate larger woks. (Woks are available at additional cost.) Powerful 30,000 BTU burners provide the necessary heat for cooking or boiling.



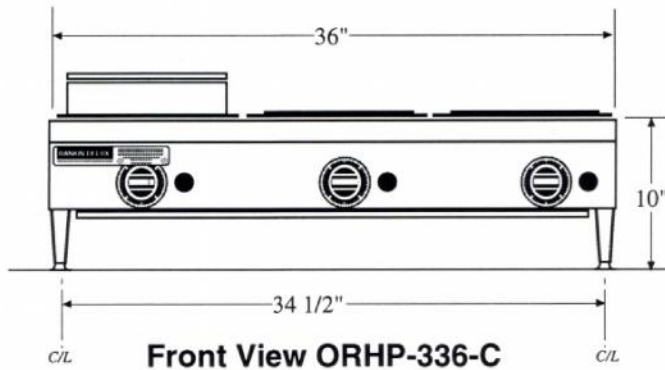
*Quality at an affordable price.*

Designed for Commercial  
Use Only

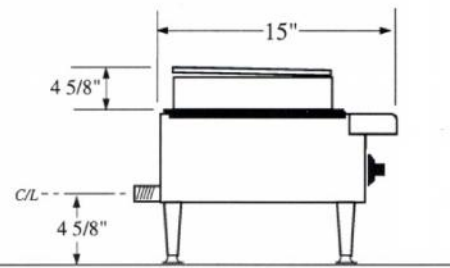
**RANKIN-DELUX, INC.**

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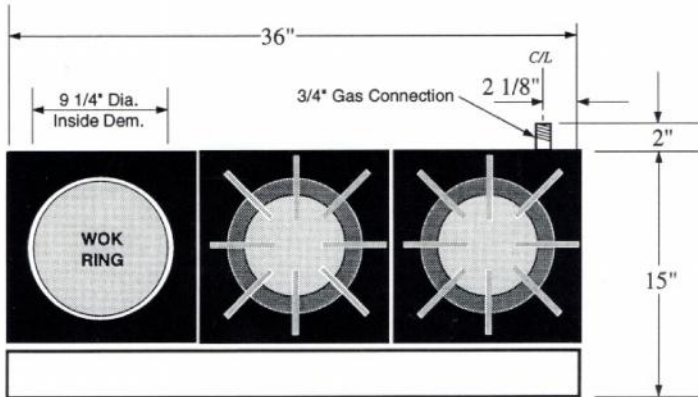


**Front View ORHP-336-C**

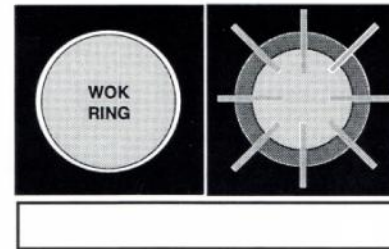


**Side View**

**11" WOKS ARE AVAILABLE AS AN OPTION, SEE YOUR PRICE LIST**



**ORHP-336-C**



**ORHP-224-C**



**ORHP-112-C**

**FURNISHED WITH WOK RINGS AS STANDARD  
ORDER WITH GRATES AS NEEDED**

MODEL	WIDTH	HT	B.T.U.	SHIP WT
ORHP-112-C	12"	10"	30,000	45
ORHP-224-C	24"	10"	60,000	78
ORHP-336-C	36"	10"	90,000	108

FURNISHED WITH PRESSURE REGULATOR

Specifications are subject to change without notice.

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

**FINISH:** Stainless steel nosing, front panel, and both sides. Balance in aluminized steel.

**BURNERS:** Heavy cast iron burners, each controlled by burner valve and equipped with constant pilot. Burners are easily removable for servicing. Each burner is rated at 30,000 BTU, and has both a cross and circle flame pattern for even distribution of the heat.

**WOK RINGS:** Heavy 3/8" thick plate with 9 3/4" SS ring X 3" Front & 3 1/4" in back.

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

**GRATES:** Heavy Cast Iron Top grates are 12" wide, with a smooth surface for easy sliding of all sizes of utensils.

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

**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 of unit.

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