

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

RANKINDELUX
Oriental
Flex-System™

ORSU SERIES
ORIENTAL FLEX SYSTEM
Gas Operated



FLOOR MODEL



Model ORSU-636-C
Shown w/6 Wok Rings (Woks not included)

COUNTER MODEL



Model ORSU-636-F-C
Shown with 3 Wok Rings, 3 Grate Tops.
Casters are optional at additional cost.

Woks are available at additional cost.

The Oriental Flex Series™ is the perfect appliance for the Asian restaurant, as an additional range. Also for the traditional restaurant that wants to add stir fried or Asian dishes to their menu.

In the space that is usually devoted to one wok, you can now have four. Mix or match grates and wok rings, it's your choice. Each ring will accommodate an 11" wok. (Woks are available at additional cost)

Powerful 30,000 BTU burners provide the necessary heat for cooking or boiling.

Asian restaurants can augment their existing wok ranges and add the flexibility of preparing a single serving entree in a small amount of floor space.

Quality at an affordable price.

Designed for Commercial
Use Only

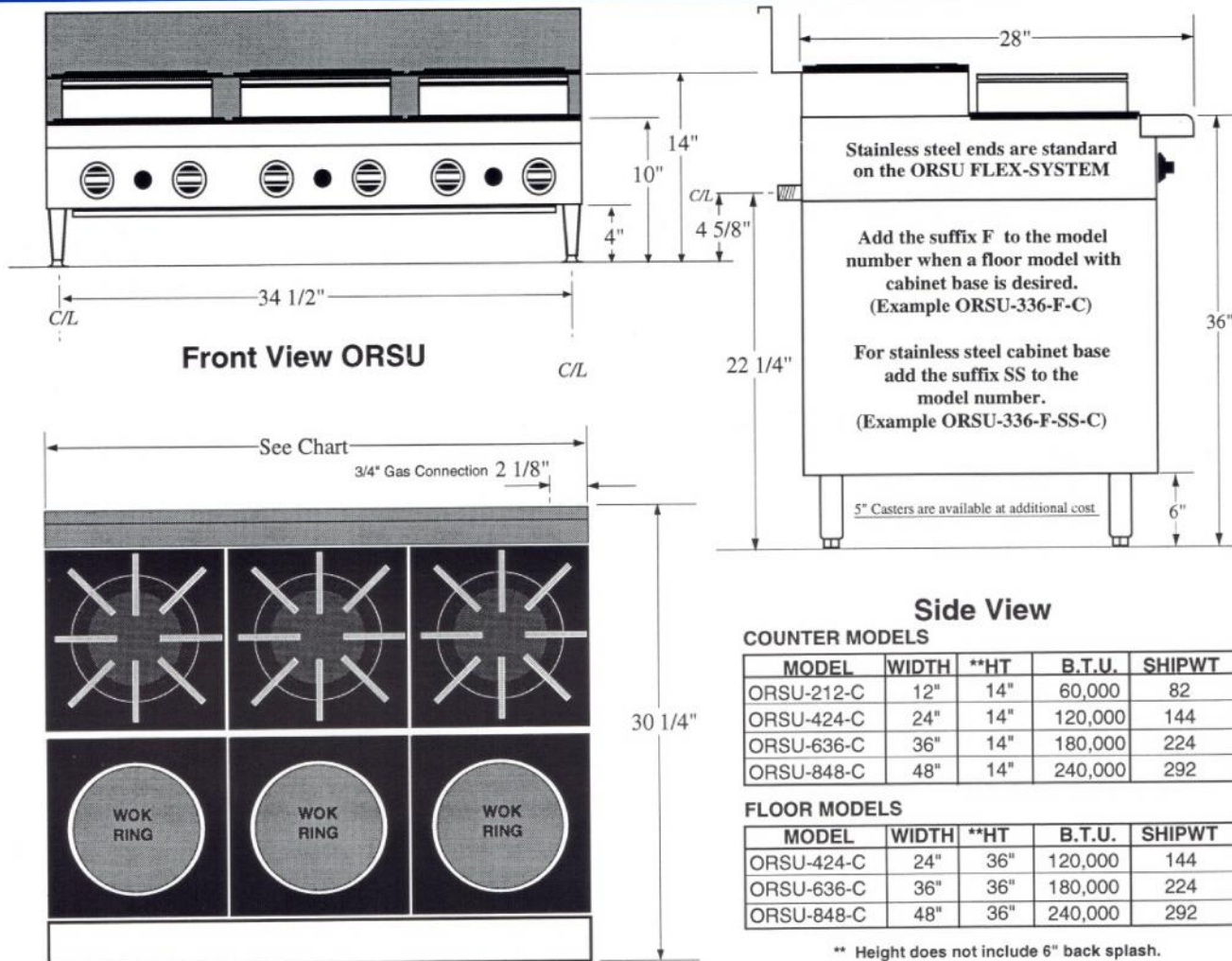
RANKIN-DELUX, INC.

3245 CORRIDOR DRIVE
EASTVALE, CA 91752 U.S.A.

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FLEX SYSTEM STEP UP RANGE

ORSU SERIES



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

FURNISHED WITH PRESSURE REGULATOR
 Specifications are subject to change without notice.

FINISH: Stainless steel nosing, front panel, and both sides. Front Riser & Back Splash is Black Oxide Stainless Steel. Balance is in aluminized steel.

CONSTRUCTION: All welded heavy gauge steel body.

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 (Natural Gas) and has both a cross and a circle flame pattern for even distribution of the heat.

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

WOK RINGS: Heavy 3/8" thick plate with 9 3/4" stainless steel ring.

DRIP PAN: Furnished with a full width drip pan that is 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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