

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



CHAR BROILER

RADIANT TYPE
Gas Operated

FLOOR MODEL



Model RB-836-C



Model RB-836-F-C
Pictured With Optional Casters.



COUNTER MODEL



This broiler uses specially designed top grates that have a sloping trough cast on both sides of each blade to facilitate fast grease runoff even when used in the lower position.

A wide sloping grease trough across the front catches the runoff from the grates and drains it into a separate grease pan for safety and easier cleaning.

The radiants are heavy duty castings of the inverted "V" design and have cast protrusions on the underside to increase energy absorption, and provide more infrared rays to seal in juices for tastier meats.

Quality at an affordable price.

Designed for Commercial
Use Only

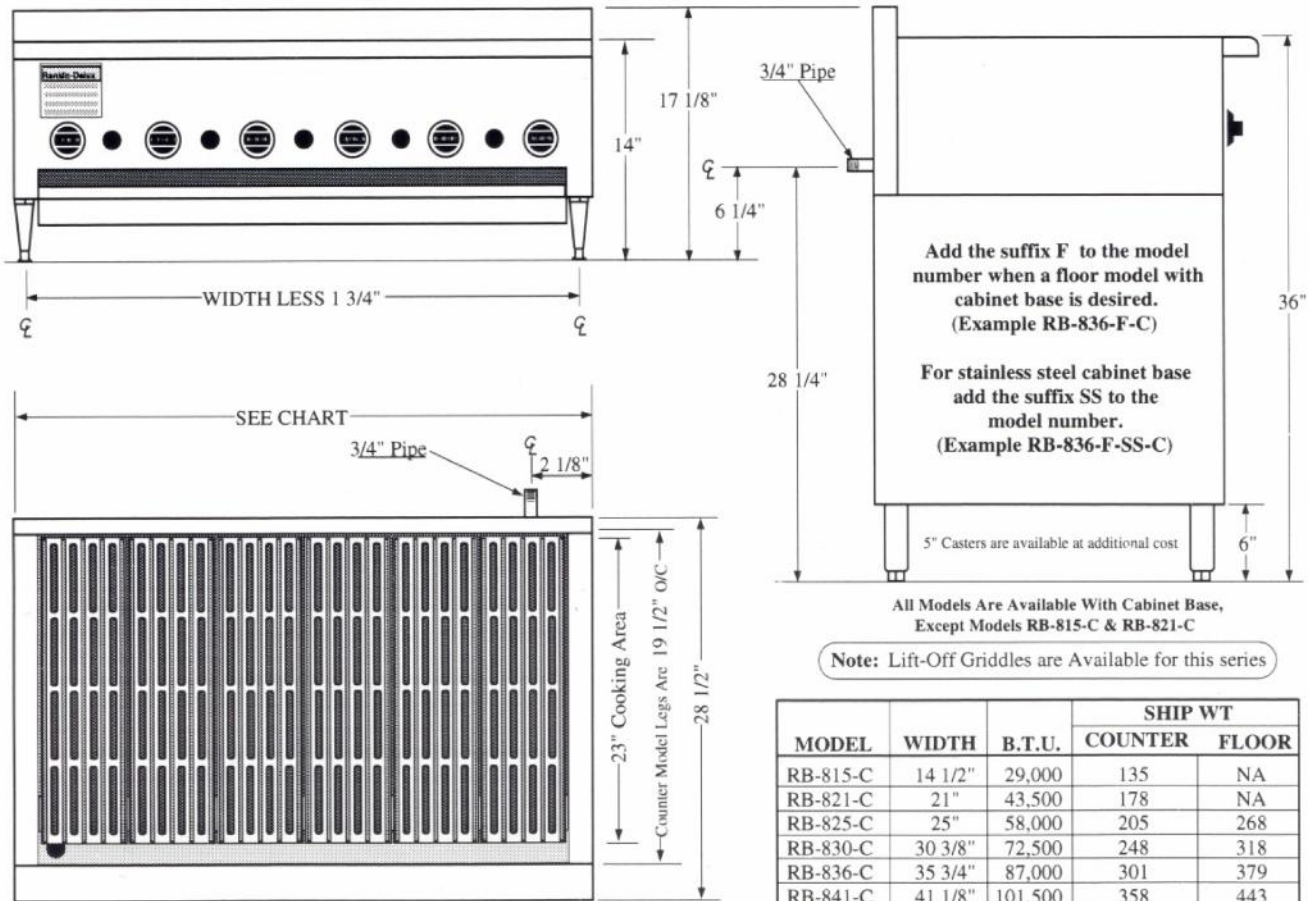
RANKIN-DELUX, INC.

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

T : (951) 685-0081 F : (951) 685-0084
WEBSITE : WWW.RANKINDELUX.COM

RADIANT TYPE CHAR BROILER

RB-8 SERIES



Broiler top grates are 5.25" 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: Lift-Off Griddles are Available for this series

MODEL	WIDTH	B.T.U.	SHIP WT	
			COUNTER	FLOOR
RB-815-C	14 1/2"	29,000	135	NA
RB-821-C	21"	43,500	178	NA
RB-825-C	25"	58,000	205	268
RB-830-C	30 3/8"	72,500	248	318
RB-836-C	35 3/4"	87,000	301	379
RB-841-C	41 1/8"	101,500	358	443
RB-846-C	46 1/2"	116,000	400	494
RB-860-C	60"	145,000	468	588
RB-872-C	71"	174,000	520	665
RB-884-C	84"	217,500	730	883

FURNISHED WITH PRESSURE REGULATOR

Specifications are subject to change without notice.

CLEARANCES TO:
 COMBUSTIBLES: SIDES 12" BACK 8"
 NONCOMBUSTIBLES: 0" 0"

NOTE: Fish Grates are available in lieu of standard grates.

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

CONSTRUCTION: All welded 16 gauge steel body with 14 gauge removable radiant pan.

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

BURNERS: Heavy cast iron burners, equipped with constant pilots, and controlled by a smooth action 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 of a special alloy metal with protrusions on the underside to produce maximum infrared rays and even heat distribution. Radiants are easily removed for servicing.

GRATES: The cast iron grates are approximately 5.25" wide each, and may be individually elevated at the rear, by means of a 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: Furnished with a full width drip pan made of heavy gauge aluminized steel with a stainless steel handle.

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.

LEGS: 4" chrome adjustable legs on counter model. 6" adjustable legs finished in Deluxtone Electro Finish furnished on floor model. 6" stainless steel legs are standard on stainless steel base. Stainless steel legs are available as an optional extra on Deluxtone base.

DESIGNED FOR COMMERCIAL USE ONLY

RANKIN-DELUX, INC.

3245 CORRIDOR DRIVE, EASTVALE CA 91752
 T: 951-685-0081 F: 951-685-0084