

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



RD80 SERIES GAS GRIDDLE Thermostatic Controls

FLOOR MODEL



Model RD80-36-C



Model 80-36-F-C
Pictured With Optional Casters.



COUNTER MODEL



The rugged RD80 griddle features a full 24" deep cooking plate and thermostatic controls.

This griddle is especially well suited for heavy cooking loads such as frozen hamburger patties.

The highly polished plate is a full 1" thick with stainless steel splashes on three sides and a wide stainless steel grease trough across the front.

Stainless steel front, nosing and sides are standard with an additional stainless steel front rail to protect the chef from the heat.

Safety pilots are available on this series.

Quality at an affordable price.

Designed for Commercial
Use Only

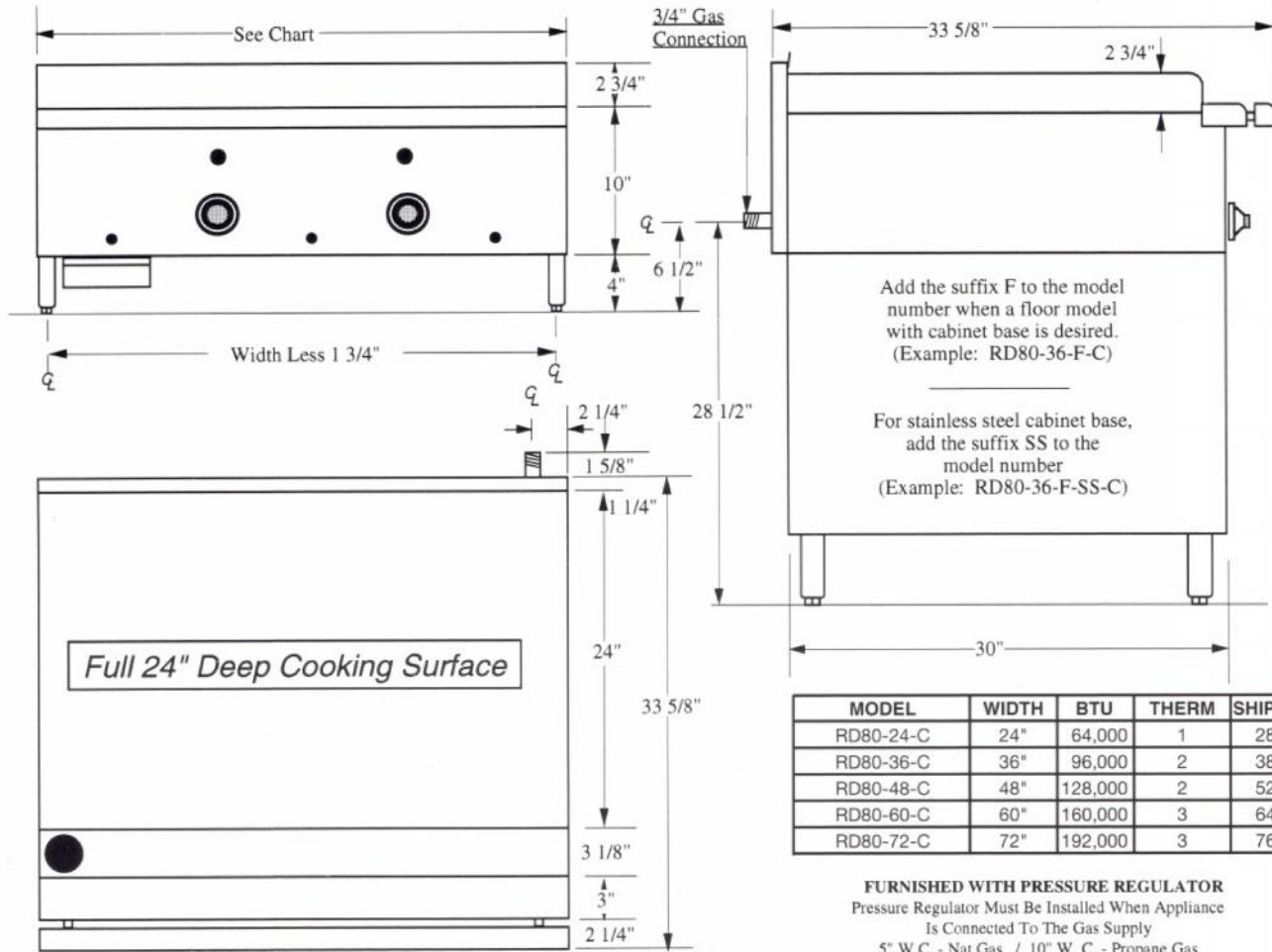
RANKIN-DELUX, INC.

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GRIDDLE/THERMOSTATIC CONTROL

RD80 SERIES



MODEL	WIDTH	BTU	THERM	SHIP WT
RD80-24-C	24"	64,000	1	285
RD80-36-C	36"	96,000	2	385
RD80-48-C	48"	128,000	2	525
RD80-60-C	60"	160,000	3	640
RD80-72-C	72"	192,000	3	765

FURNISHED WITH PRESSURE REGULATOR
 Pressure Regulator Must Be Installed When Appliance
 Is Connected To The Gas Supply
 5" W.C. - Nat Gas / 10" W.C. - Propane Gas

NOTE: Contact the factory for special widths and custom tops.
 Safety Pilots are available at additional cost.

Specifications are subject to change without notice.

CLEARANCES TO:
 COMBUSTIBLES: SIDES 4" BACK 3"
 NONCOMBUSTIBLES: 0" 0"

NOTE: Removal of front rail will decrease
 depth by 2 1/4". Specify when ordering.

FINISH: Stainless Steel front, nosing, rail and sides.

CONSTRUCTION: All welded heavy gauge steel frame.

LEGS: Heavy duty Stainless Steel adjustable legs.

GRIDDLE PLATE: Griddle plate is 1" thick steel, machine ground with a highly polished finish. Plate has bolts on the underside for final leveling. Plate has welded stainless steel splash guards at the rear and both sides and a 3 1/8" wide stainless steel front trough.

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

BURNERS: Each 12" of griddle width has a special steel tubular burner rated at 32,000 B.T.U. per hour. Burners have specially designed aeration plates to provide maximum efficiency to ensure even heat distribution. (Safety Pilots are optional at additional cost).

THERMOSTAT: A heavy duty commercial thermostat controls either 12" or 24" of griddle width depending on the length. (See chart)

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