

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



# COMBINATION GRIDDLE/OPEN BURNER Manual Controls

## FLOOR MODEL



Model RDGM-24-B-2OB-C



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



COUNTER MODEL



Soups to Sauces...bacon to burgers, the 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 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. The griddle's highly polished steel surface offers fast heat-up, quick recovery and easy cleaning.

The Hot Plate is standard with a heavy duty one piece cast iron 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.

*Quality at an affordable price.*

Designed for Commercial  
Use Only

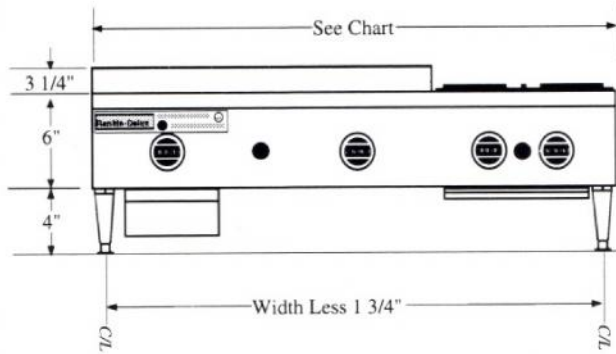
## RANKIN-DELUX, INC.

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

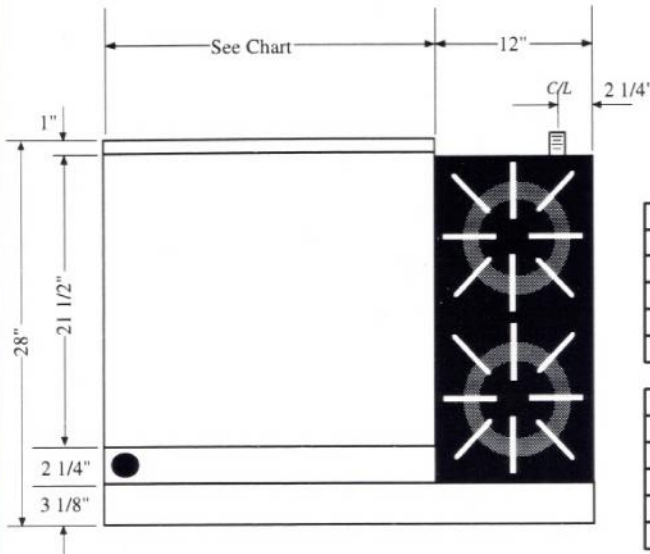
T : (951) 685-0081 F : (951) 685-0084  
WEBSITE : WWW.RANKINDELUX.COM

# MANUAL GRIDDLE/HOT PLATE COMBO

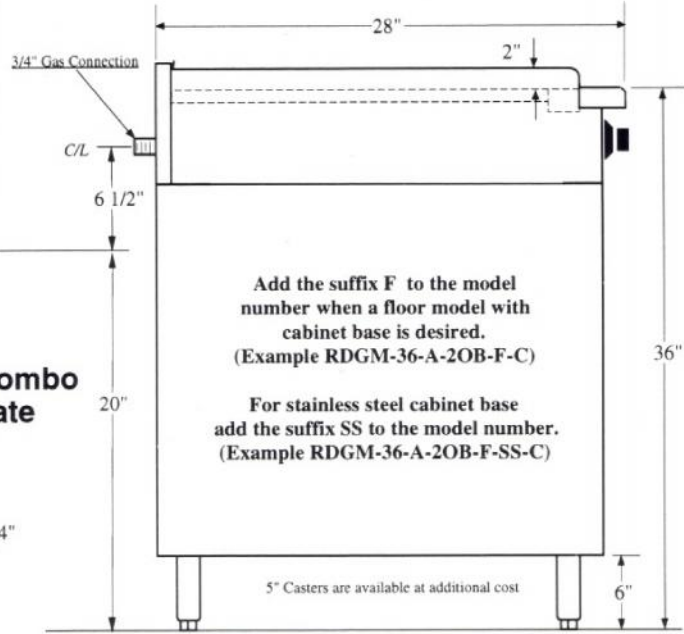
# RDGM-2OB SERIES



The manual control griddle/open burner combo is available in both 3/4" and 1" thick plate



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



MODEL	WIDTH	B.T.U.	GRIDDLE	PLATE	SHIP WT.	
					COUNTER	FLOOR
RDGM-12-A-2OB-C	24"	84,000	12"	3/4"	220	285
RDGM-24-A-2OB-C	36"	108,000	24"	3/4"	268	350
RDGM-36-A-2OB-C	48"	132,000	36"	3/4"	352	451
RDGM-48-A-2OB-C	60"	156,000	48"	3/4"	405	530

RDGM-12-B-2OB-C	24"	84,000	12"	1"	270	335
RDGM-24-B-2OB-C	36"	108,000	24"	1"	307	389
RDGM-36-B-2OB-C	48"	132,000	36"	1"	400	499
RDGM-48-B-2OB-C	60"	156,000	48"	1"	480	605
RDGM-60-B-2OB-C	72"	180,000	60"	1"	585	735
RDGM-72-B-2OB-C	84"	204,000	72"	1"	675	840

### 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.

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 either 3/4" or 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 cold rolled splash guards at the rear and both sides and a 2 1/4" wide front trough.

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

**GRIDDLE BURNERS:** Each 12" of griddle width has a steel tubular burner rated at 24,000 BTU per hour. Furnished with constant burning pilots.

**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, precision ground top grates for easy movement of heavy utensils.

**VALVES:** Each burner is equipped with a smooth acting manual control.

**GAS INLET:** 3/4" Gas connection is located on the right rear of each unit, and each unit is furnished with a pressure regulator.

DESIGNED FOR COMMERCIAL USE ONLY

## RANKIN-DELUX, INC.

3245 CORRIDOR DRIVE, EASTVALE CA 91752

T: 951-685-0081

F: 951-685-0084

