

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



RDGM-D SERIES GAS GRIDDLE Manually Controlled

FLOOR MODEL



Model RDGM-D-2436-2-C



Model RDGM-D-2436-2-F-C
Pictured With Optional Casters.



COUNTER MODEL



The manually controlled Monarch Griddle is designed to meet the highest commercial standards. This model comes standard with a full 24" deep plate. Built for high production and maximum capacity, griddle plate is available in 1/2", 3/4", or 1" thick highly polished steel plate with stainless steel splash guards on three sides.

The wide stainless steel grease trough is attached by a continuous weld to ensure grease-proof construction.

The front nosing, control panel and sides are furnished in stainless steel.

Quality at an affordable price.

Designed for Commercial
Use Only

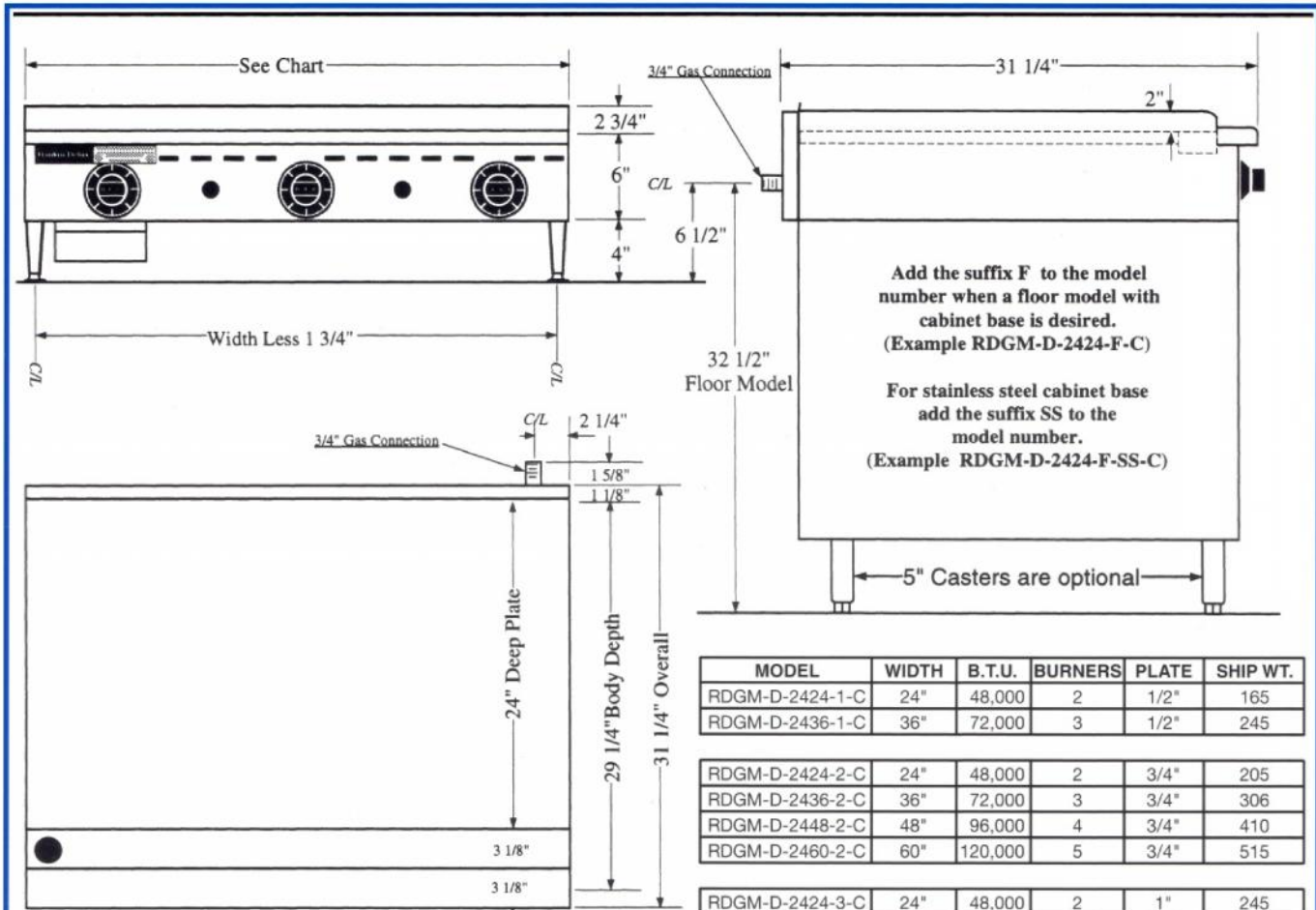
RANKIN-DELUX, INC.

3245 CORRIDOR DRIVE
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GRIDDLE/MANUAL CONTROLS

RDGM-D SERIES



MODEL	WIDTH	B.T.U.	BURNERS	PLATE	SHIP WT.
RDGM-D-2424-1-C	24"	48,000	2	1/2"	165
RDGM-D-2436-1-C	36"	72,000	3	1/2"	245
RDGM-D-2424-2-C	24"	48,000	2	3/4"	205
RDGM-D-2436-2-C	36"	72,000	3	3/4"	306
RDGM-D-2448-2-C	48"	96,000	4	3/4"	410
RDGM-D-2460-2-C	60"	120,000	5	3/4"	515
RDGM-D-2424-3-C	24"	48,000	2	1"	245
RDGM-D-2436-3-C	36"	72,000	3	1"	365
RDGM-D-2448-3-C	48"	96,000	4	1"	485
RDGM-D-2460-3-C	60"	120,000	5	1"	605
RDGM-D-2472-3-C	72"	144,000	6	1"	725

FURNISHED WITH PRESSURE REGULATOR

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

Specifications are subject to change without notice

CLEARANCE TO: SIDES 7" BACK 4"
 COMBUSTIBLES: 7" 4"
 NONCOMBUSTIBLES: 0" 0"



FINISH: Stainless Steel Front, nosing and sides.

CONSTRUCTION: All welded heavy gauge steel frame.

LEGS: Counter: Chrome adjustable legs. Floor Model: 6" painted or stainless steel to match base finish.

GRIDDLE PLATE: Griddle plates are 1/2", 3/4" or 1" thick steel plate, machine ground with highly polished finish. Plates have bolts on the underside for final leveling. Plate 24" deep has welded stainless steel splash guards at the rear and both sides and a 3 1/8" wide stainless steel front trough.

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

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

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

GAS INLET: 3/4" Gas connection (supplied with pressure regulator) is furnished on the right rear of each griddle.

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