

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



RDGM SERIES GAS GRIDDLE Manually Controlled

FLOOR MODEL



Model RDGM-36-A-C



Model RDGM-36-A-F-C
Pictured With Optional Casters



COUNTER MODEL



The manually controlled Monarch Griddle is designed to meet the highest commercial standards.

Built for high production and maximum capacity, griddle plate is one-piece 1/2", 3/4" or 1" thick highly polished steel plate with splash guards on three sides.

The 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

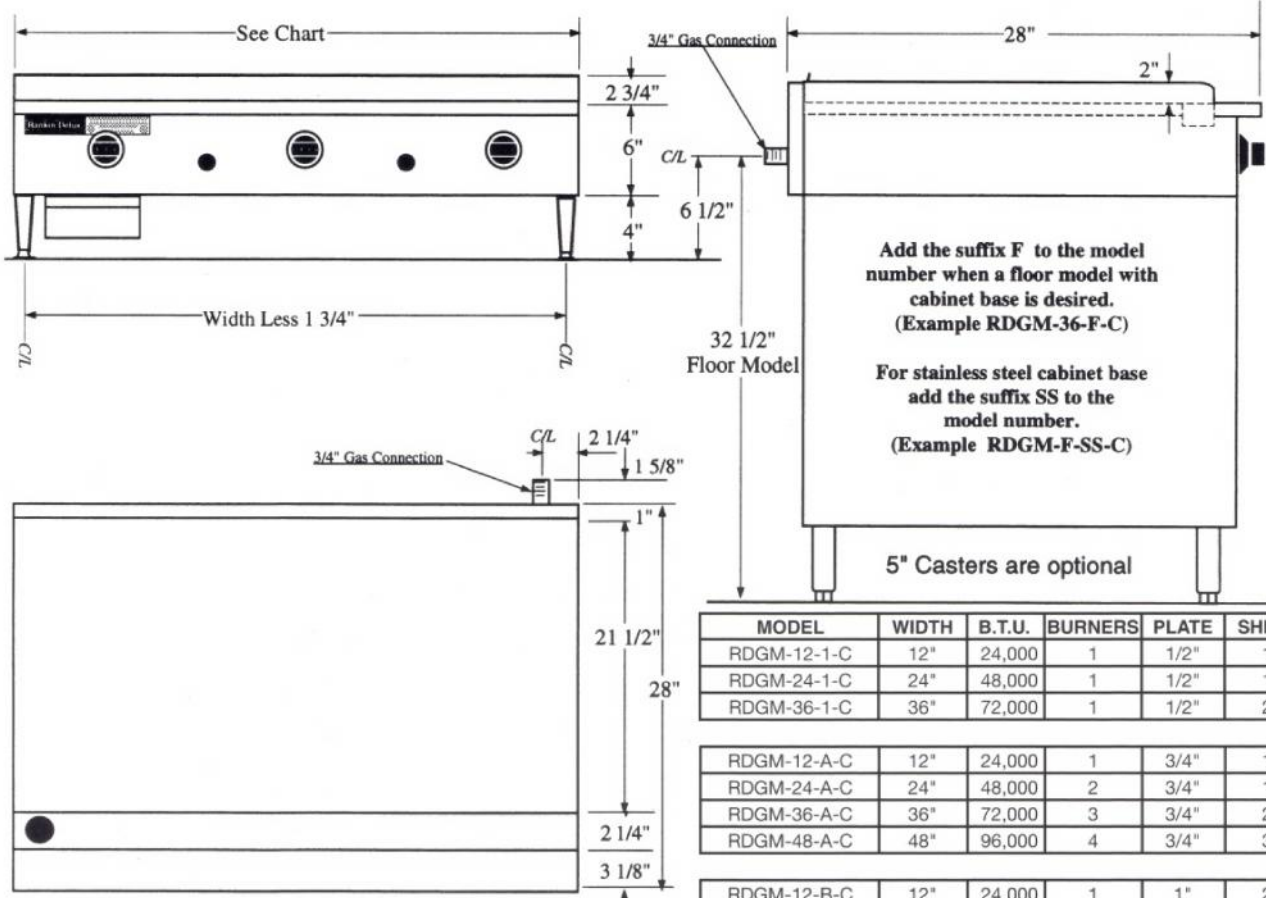
RANKIN-DELUX, INC.

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GRIDDLE/MANUAL CONTROLS

RDGM SERIES



**Available In Combination With Broilers
And Open Burners**

MODEL	WIDTH	B.T.U.	BURNERS	PLATE	SHIP WT.
RDGM-12-1-C	12"	24,000	1	1/2"	125
RDGM-24-1-C	24"	48,000	1	1/2"	166
RDGM-36-1-C	36"	72,000	1	1/2"	228

RDGM-12-A-C	12"	24,000	1	3/4"	145
RDGM-24-A-C	24"	48,000	2	3/4"	193
RDGM-36-A-C	36"	72,000	3	3/4"	264
RDGM-48-A-C	48"	96,000	4	3/4"	330

RDGM-12-B-C	12"	24,000	1	1"	200
RDGM-24-B-C	24"	48,000	2	1"	232
RDGM-36-B-C	36"	72,000	3	1"	329
RDGM-48-B-C	48"	96,000	4	1"	405
RDGM-60-B-C	60"	120,000	5	1"	510
RDGM-72-B-C	72"	144,000	6	1"	600

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.

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

FINISH: Stainless Steel Front, nosing and sides.
CONSTRUCTION: All welded heavy gauge steel frame.
LEGS: Chrome adjustable legs.
GRIDDLE PLATE: Griddle plate is either 1/2", 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 SS 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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