

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



HOT PLATE COUNTER/FLOOR MODEL Gas Operated



Model RDHP-224-C



Model RDHP-212-C

FLOOR MODEL



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



COUNTER MODEL



A heavy duty open burner that fits the needs of the most demanding kitchen but is styled and sized to meet any space requirements.

The 10" cooking height matches the height of the RDGM manually controlled griddle. Other heights are available to match the GT Griddle and RB-8 Broiler.

The Hot Plate is standard with a heavy cast iron grate, with a precision ground top for easy pan movement. Each burner is made of heavy-duty cast iron and rated at 30,000 BTU's with a full range of settings to satisfy any cooking requirement.

The floor model features an enclosed cabinet base furnished with 6" adjustable legs (casters optional).

Quality at an affordable price.

Designed for Commercial
Use Only

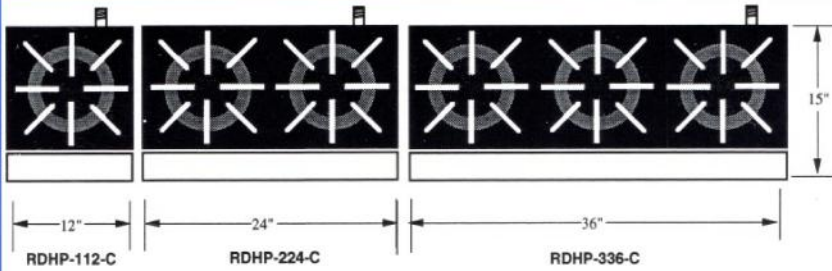
RANKIN-DELUX, INC.

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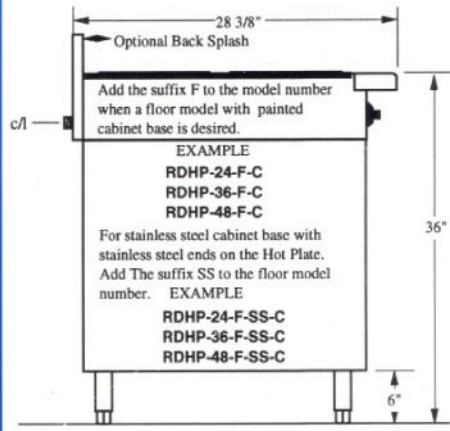
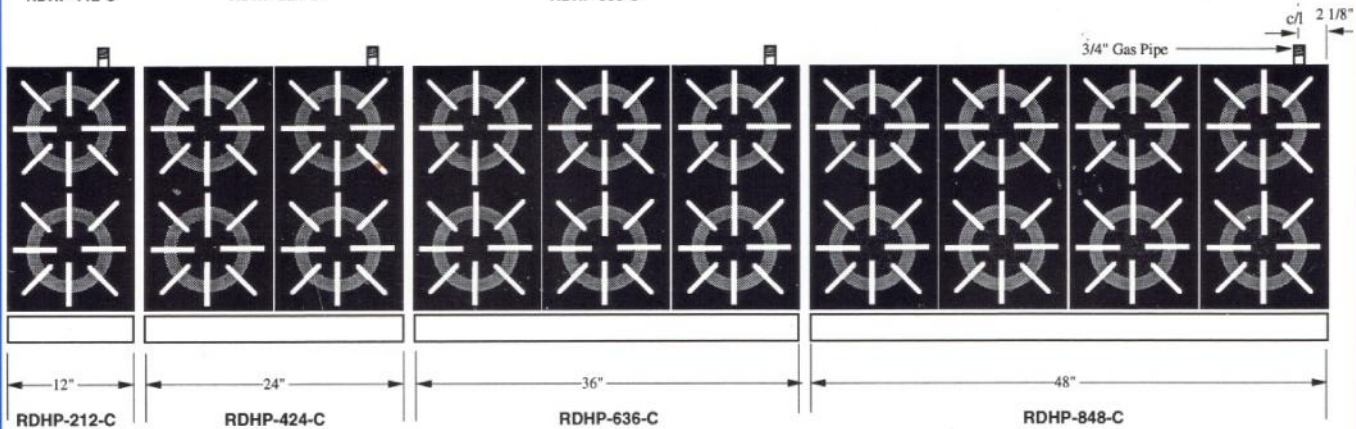
HOT PLATE

RDHP SERIES



MODEL	B.T.U.	SHIP WT.
RDHP-112-C	30,000	43
RDHP-212-C	60,000	74
RDHP-224-C	60,000	74
RDHP-336-C	90,000	105
RDHP-424-C	120,000	125
RDHP-636-C	180,000	200
RDHP-848-C	240,000	260

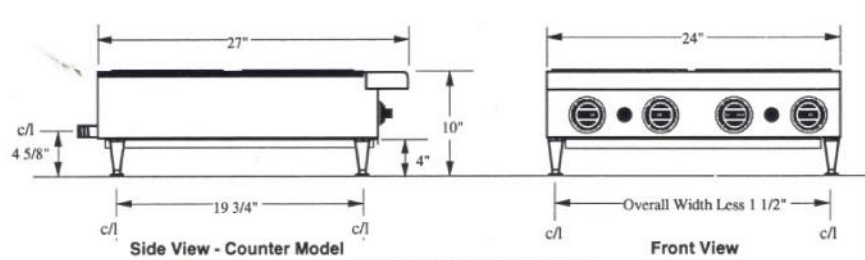
Regulator Furnished



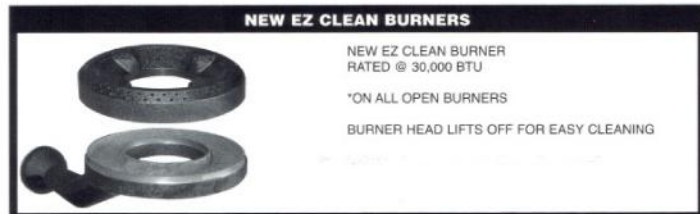
Side View - Floor Model

5" Casters are available at additional cost

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



MODEL RDHP-424-C SHOWN



Specifications are subject to change without notice.

FINISH: Stainless steel nosing, front panel and sides.

CONSTRUCTION: All welded heavy gauge steel body.

BURNERS: Easily removable heavy cast iron burners, each controlled by burner valve and equipped with constant pilot. Each burner is rated at 30,000 B.T.U. and has both a cross and circle flame pattern for even distribution of the heat.

PILOTS: Automatic lighting from stainless steel tip constant pilot.

GRATES: Heavy Cast Iron Top grates are 12" x 12" & 12" x 24" with easy slide tops.

DRIP PAN: Furnished with a full width drip pan under the burners which is easily removable for cleaning.

VALVES: Each burner is equipped with a smooth action valve for maximum heat control.

GAS INLET: 3/4" gas connection (w/pressure regulator) is located on the right rear.

OPTIONAL BACK SPLASH: 6" stainless steel furnished at extra cost (see price list).

LEGS: 4" Chrome adjustable legs on counter model. 6" adjustable legs finished in Deluxtone Electro Finish furnished on floor model.

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