Gas

Convection Oven Range





Models: RR-6C



Gas Type: Natural LP

Item:

Project:

Quantity: _____

Elevation (if above 2000 ft.):

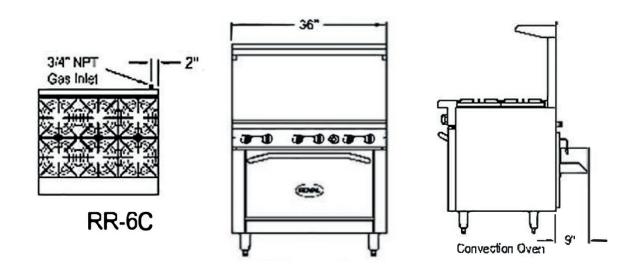
Standard Features

- Stainless steel front, sides, valve cover, and kick plate including backguard and high shelf
- Convection Oven base
- Stainless steel drip tray
- Thermostat adjustable from 150° to 500°
- Stainless Steel oven "U" burner rated at 30,000 BTU/hr
- Pilot only on when the power is turned on
- Oven pilot with 100% safety shut down
- Two piece, heavy duty lift off cast iron burner heads rated at 30,000 BTU/hr
- 12" x 12" cast iron top grates with pilot shield
- Five position heavy gauge chrome rack guides
- Three chrome rack per oven
- Five surface porcelain oven interior
- Stainless steel tubing for burners and pilots

Options and Accessories

48" quick disconnect and restraining cable
5" swivel casters (set of four - 2 locking)





Model Number	Open Burners	Total BTU	Ship Weight
RR-6C	6	210,000	600 lbs.

Notes:

Convection Oven (30,000 BTU/hr)

Gas Connection:

3/4" NPT on the right hand rear of the appliance.

The pressure regulator (supplied) is to be connected by the installer.

Specify type of gas and altitude, if over 2,000 feet, when ordering.

Electrical Requirements:

Convection Oven: 120 V, 50/60hz, 1 Ph., 8 amps

Two speed motor (1725/1140 RPM) 1/2 HP

Provided with 6' power cord fitted with a standard three prong grounded plug.

Gas Pressure:

5" W.C.	Natural Gas	
10" W.C.	Propane	

Clearances:

	Combustible	Non-Combustible
Rear	4"	0"
Sides	15"	0"

Due to continuing product development to ensure best possible performance, these specifications are subject to change without prior notification.

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