

Raised Griddle/Broilers



Model RGB-36

Griddle Features

- Stainless steel front, sides and landing ledge.
- Welded stainless steel seams.
- Large 5" (127) stainless steel landing ledge.
- 4" (102) heavy duty stainless steel legs with adjustable feet.
- One year parts and labor warranty.
- AGA and CGA design certified and NSF listed.



Model Numbers

- RGB-24
- RGB-36
- RGB-48

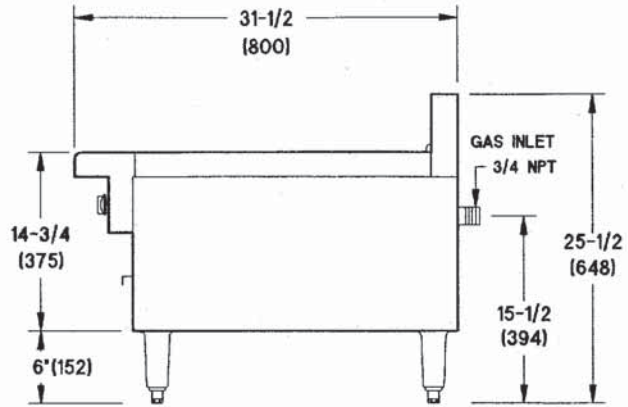
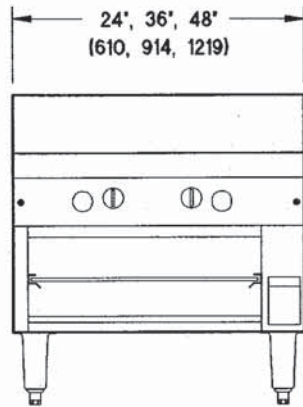
Cook Top Features - Griddle Top

- 16.8 (NG) & 16.4 (LPG) mj/hour radiant type burner with heat deflector located every 12" (305) of griddle surface for even cooking.
- Manually controlled gas valve per burner.
- Highly polished 3/4" (19) griddle plate, ample 24" (610) depth.
- Available in 24" (610), 36" (915) and 48" (1220) widths.

Broiler Features

- Convenient chrome plated slide-out broiler rack is removable for easy cleaning.
- Large full width broiler drip tray is removable.

Imperial Raised Griddle/Broiler Series



Model #	Description	Dimensions (W x D x H)	NAT	LPG	Weight
RGB-24	610mm griddle plate with salamander	610 x 860 x 375-475	33.6	32.8	145
RGB-36	915mm griddle plate with salamander	915 x 860 x 375-475	50.4	49.2	195
REB-48	1220mm griddle plate with salamander	1220 x 860 x 375-475	67.2	65.6	208

NOTE: DIMENSIONS OF THE BACK GUARD HEIGHT HAVE BEEN MODIFIED TO AUSTRALIAN PREFERENCE, REFER TO DIMENSIONS ABOVE FOR HEIGHT, NOT ILLUSTRATION

Standard Exterior Specifications

Front, ledge, grease trough, splash guard and sides shall be stainless steel with welded and finished stainless steel seams. Control knobs shall be durable cast metal with a polished chrome finish. Legs shall be 4" (102) stainless steel with adjustable feet.

Griddle Top Specifications

Griddle burner shall be 16.8 (NG) & 16.4 (LPG) mj/hour. "U" type located every 12" (305) for even cooking. Burner shall have one adjustable gas valve and standing pilot per burner. Aeration baffles shall be installed between burners and a full width rear flue shall be included to ensure a uniform griddle surface temperature. Griddle plate shall be 3/4" (19) thick, highly polished plate with no breaking-in required. Overall unit depth shall be 31" (787).

Broiler Specifications

Chrome plated broiler rack shall be removable. Broiler drip tray shall be full width and removable.

Gas: Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size 3/4" NPT. 3/4" pressure regulator supplied with equipment to be installed at time of connection. Specify type of gas and elevation if over 2000 ft. (610 m).

Clearance: For use only on non-combustible floors. Legs or casters are required for non-combustible floors. Provide 0" clearance from non-combustible surfaces and 8" (203) from combustible surfaces.

Optional Items

- Gas shut off valve 3/4" (19)
- Quick disconnect and flexible gas hose
- Stainless steel stands
- 6" (152) casters for equipment stands



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