



Equipment for the Foodservice Industry

value + quality + service

60" Ranges



RCTRS-10B

*Optional Casters and Oven rack available

60" Ranges

Features

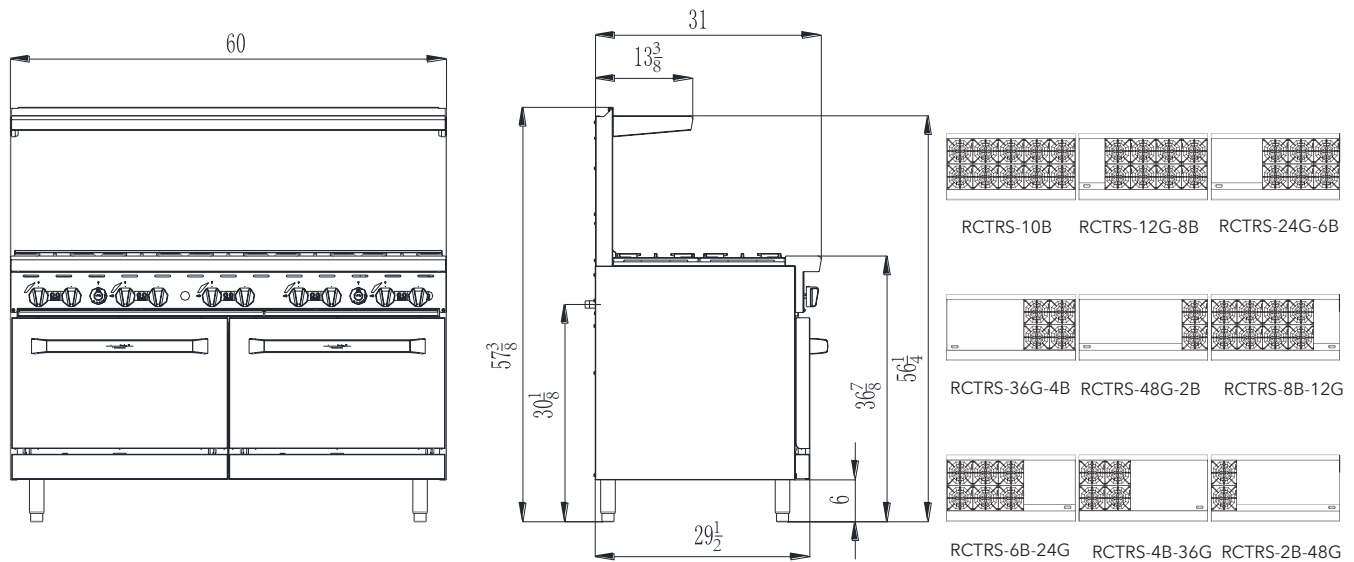
Features:

- Stainless steel front, back, sides, kick plate including back guard and high shelf
- Heavy duty lift-off cast iron burners rated at 25,000 BTU/hr
- 12" x 12" cast iron top grates
- 3/4" thick polished steel griddle plate on applicable models
- Grease trough on griddle models
- Oven size is 26 1/2 x 26 x 14"
- Oven burner rated at 27,000 BTU/hr
- Oven pilot with 100% safety shut off
- Stainless steel oven burners and pilots
- Multiple position oven rack guides
- One chrome rack per oven. Additional racks available
- Manifold Operating Pressure
- 5" WC/ 11mbar natural gas
- 10" WC/ 25mbar propane

Warranty:

- One year limited warranty parts and labor. *For full warranty details visit <https://www.efifoodequip.com/warranty-info.php>*



60" Ranges**Specifications**

Model	Description	Total B.T.U./h	Shipping Weight Lbs/kg
RCTRS-10B-N	10 Burners	304,000	836/380
RCTRS-10B-P		284,000	
RCTRS-12G-8B-N	12" Griddle and 8 Burners	275,000	895/407
RCTRS-12G-8B-P		259,000	
RCTRS-24G-6B-N	24" Griddle and 6 Burners	252,000	898/408
RCTRS-24G-6B-P		240,000	
RCTRS-36G-4B-N	36" Griddle and 4 Burners	229,000	915/416
RCTRS-36G-4B-P		221,000	
RCTRS-48G-2B-N	48" Griddle and 2 Burners	206,000	946/430
RCTRS-48G-2B-P		202,000	
RCTRS-8B-12G-N	8 Burners and 12" Griddle	275,000	895/407
RCTRS-8B-12G-P		259,000	
RCTRS-6B-24G-N	6 Burners and 24" Griddle	252,000	898/408
RCTRS-6B-24G-P		240,000	
RCTRS-4B-36G-N	4 Burners and 36" Griddle	229,000	915/416
RCTRS-4B-36G-P		221,000	
RCTRS-2B-48G-N	2 Burners and 48" Griddle	206,000	946/430
RCTRS-2B-48G-P		202,000	

Specifications subject to change without notice.