



Item: _____
 Quantity: _____
 Project: _____

Electric Series

Models: ☐ RRE-10 ☐ RRE-8GT12 ☐ RRE-6GT24 ☐ RRE-4GT36
☐ RRE-2GT48 ☐ RRE-GT60



RRE-6GT24 Shown with optional casters

Voltage: ☐ 208V ☐ 240V
 Phase: ☐ 1 Phase ☐ 3 Phase

Options and Accessories

- ☐ 6" high S/S stub back in lieu of high shelf
- ☐ 1" thick griddle plate
- ☐ Griddle on right (Left hand side standard)
- ☐ Chrome griddle plate
- ☐ Grooved griddle (specify width: _____")
- ☐ 9" deep S/S front landing ledge, with or without sauce pan cutouts
- ☐ One Convection Oven and one Standard Oven
 Convection oven: ☐ Left ☐ Right add suffix "-C"
- ☐ Two 26½" Convection Ovens - add suffix "-CC"
- ☐ One 26½" Convection Oven - add suffix "-126C"
 Cabinet space: ☐ Left ☐ Right
- ☐ Additional oven racks
- ☐ Open storage cabinet base - add suffix "-XB"
- ☐ Cabinet doors
- ☐ Intermediate shelf
- ☐ 5" swivel casters (set of four - 2 locking)

Standard Features

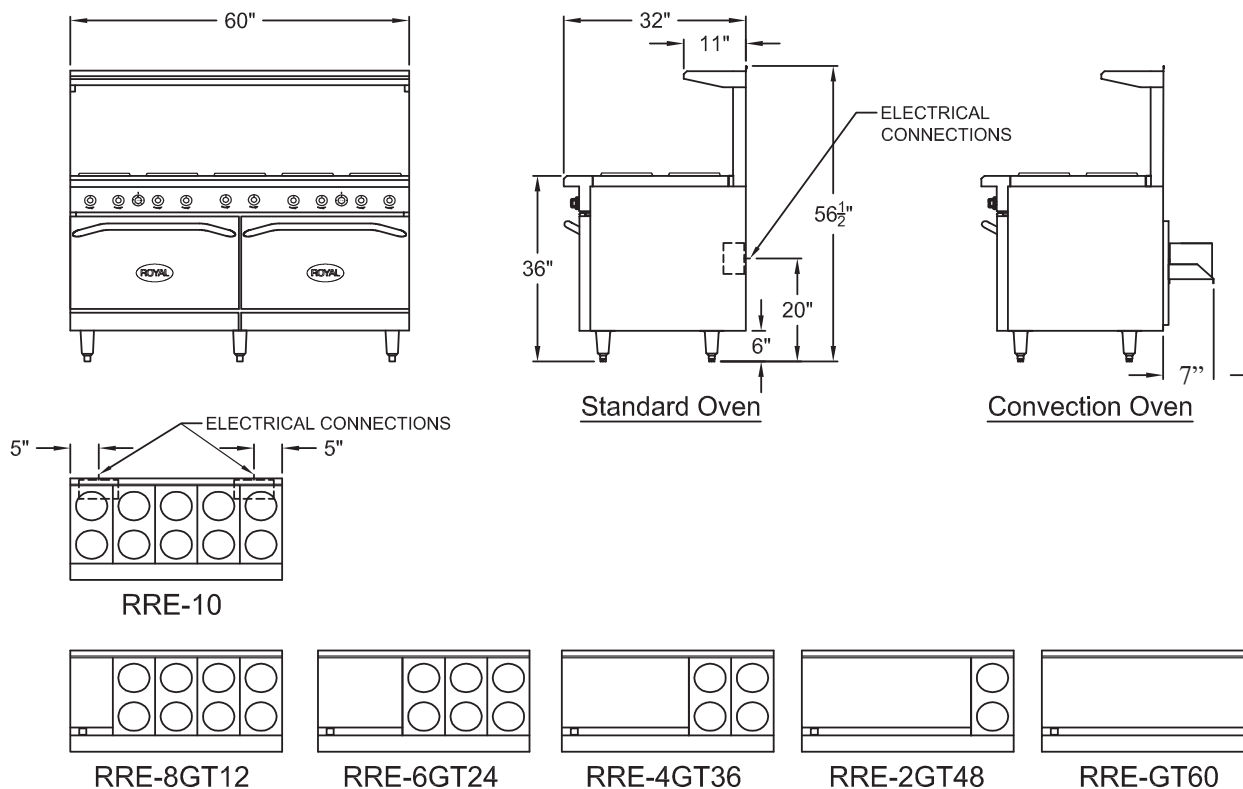
- Stainless steel front, sides, control panel and kick plate including backguard and high shelf
- Stainless steel full width drip tray
- Oven - total 5 KW with low wattage "broiler" element
- Oven thermostat controls, 200°-500°F
- Five position heavy gauge chrome rack guides
- One chrome rack per oven
- Five surface porcelain oven interior
- 9" solid hot plate elements, 2KW each
- 3/4 thick polished steel griddle plate
- Standard with thermostat every 12"



LIMITED WARRANTY, TWO YEAR PARTS AND ONE YEAR LABOR

60" Electric Restaurant Range

60" Electric Restaurant Range



Model	Total KW	Voltage	MAX AMPS				
			1 Phase		3 Phase		
			Inlet 1	Inlet 2	Inlet 1	Inlet 2	
RRE-10	30	208	82	63	48	37	1005
		240	71	54	41	32	
RRE-8GT12	29.4	208	82	60	48	35	1035
		240	71	52	41	30	
RRE-6GT24	28.8	208	82	57	48	31	1085
		240	71	50	41	29	
RRE-4GT36	28.2	208	79	57	32	31	1110
		240	69	50	28	29	
RRE-2GT48	27.6	208	60	73	30	43	1120
		240	52	64	26	37	
RRE-GT60	27	208	73	57	30	31	1160
		240	64	50	26	29	

60" Electric Range units have two electrical connections

To be installed only in noncombustible surroundings. See installation instructions.

For convection ovens: add 4 amps plus 75# shipping weight per convection oven

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

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