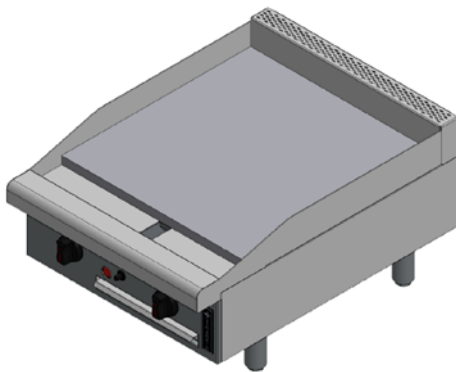


Countertop Restaurant Series Griddle Thermostatic

▪ R 24 CT - 24 T ▪ R 36 CT - 36 T ▪ R 48 CT - 48 T ▪ R 60 CT - 60 T ▪ R 72 CT - 72 T



Model R 24 CT – 24 T

100% manufactured from raw materials providing the highest quality and durability

STANDARD FEATURES

- 14 gauge fully welded interlocking frame provides stability and durability
- Stainless steel front, sides and splash guards
- 2-year parts and labor warranty
- Individual control of each burner allowing the best heat distribution in the industry
- 1-gallon stainless steel grease trough
- No cold zone or hot spot
- Cool to touch bullnose plate rail
- Easy access to burner box, with burners designed to achieve the best performance.
- Wide front grease trough
- Burners, designed to achieve the best performance each burner has 30,000 BTU/h every 12"
- Thermostatic controls for precise settings between 200°F and 550°F (93.3°C and 287.7°C)
- Fully welded griddle plate
- Heavy, highly polished 1" griddle plate
- 4" highly polished chrome adjustable steel legs

OPTION & ACCESSORIES

- Stainless Steel Equipment stand
 - 18"-72" Stands
 - 6" levelling swivel casters (2) with front locking for the stand, (3) for R60/72.
- Front rail options:
 - Condiment belly rail accessory mounted on 7" deep front rail
 - Cutting board

Countertop Restaurant Series Griddle Thermostatic

SPECIFICATIONS

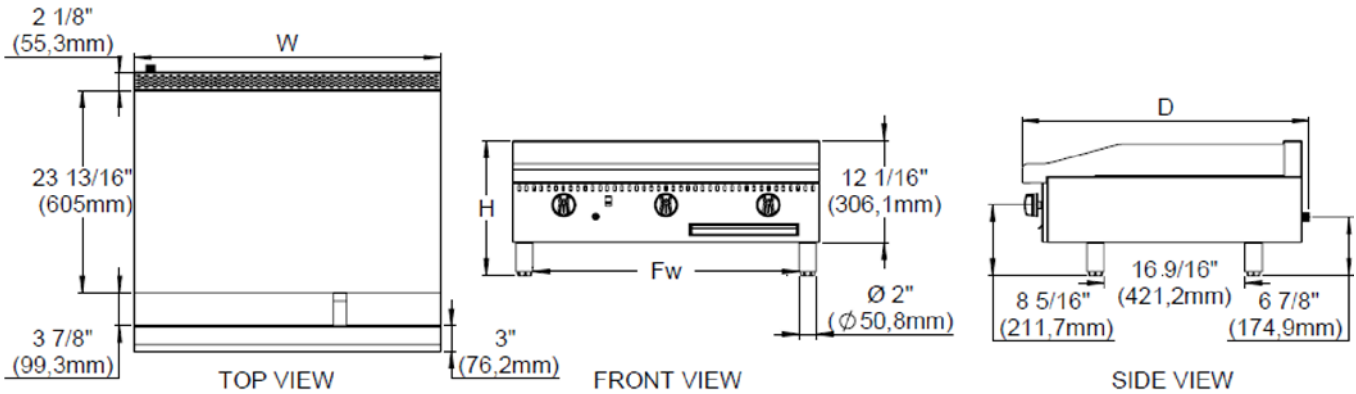
- 30,000 BTU/h burners placed every 12", providing maximum control and best heat distribution in the industry
- 3/4" NPT rear gas connect and pressure regulator for both natural gas and propane
- Manifold pressure is 4" W.C. (Natural Gas) or 10" W.C. (Propane Gas)
- One standing pilot services each burner
- Individual control of each burner by a gas valve for independent control of flame allowing the best heat distribution in the industry
- Heavy, highly polished 1" griddle plate
- 1-Gallon stainless steel grease tray
- 4" highly polished chrome adjustable steel legs



Certified to
ANSI/NSF4

Rev 00 (Jun/2019)

▪ R 24 CT - 24 T ▪ R 36 CT - 36 T ▪ R 48 CT - 48 T ▪ R 60 CT - 60 T ▪ R 72 CT - 72 T



Model	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight			
	Width	Depth	Height	Fw	Weight	Width	Depth	Height	Weight
R 24 CT - 24 T	24" (610 mm)	34" (864 mm)	15 15/16 " (405 mm)	19 1/4" (489 mm)	251 lb (114 kg)	28 1/16 " (712 mm)	37 13/32 " (950 mm)	22 27/32 " (580 mm)	298 lb (135 kg)
R 36 CT - 36 T	36" (915 mm)	34" (864 mm)	15 15/16 " (405 mm)	31 1/4" (794 mm)	355 lb (161 kg)	40 1/32 " (1017 mm)	37 13/32 " (950 mm)	22 27/32 " (580 mm)	414 lb (188 kg)
R 48 CT - 48 T	48" (1220 mm)	34" (864 mm)	15 15/16 " (405 mm)	43 1/4" (1099 mm)	452 lb (205 kg)	52 1/16" (1322 mm)	37 13/32 " (950 mm)	22 27/32 " (580 mm)	525 lb (238 kg)
R 60 CT - 60 T	60" (1525 mm)	34" (864 mm)	15 15/16 " (405 mm)	55 1/4" (1404 mm)	569 lb (258 kg)	64 1/16 " (1627 mm)	37 13/32 " (950 mm)	22 27/32 " (580 mm)	646 lb (293 kg)
R 72 CT - 72 T	72 " (1830 mm)	34" (864 mm)	15 15/16 " (405 mm)	67" 9/32" (1709 mm)	732 lb (332 kg)	76 1/16 " (1932 mm)	37 13/32 " (950 mm)	22 27/32 " (580 mm)	814 lb (369 kg)

UTILITY INFORMATION

GAS SUPPLY

Model	Burners	Gas (BTU/h)	
		Natural	Propane
R 24 CT - 24 T	2	60,000	60,000
R 36 CT - 36 T	3	90,000	90,000
R 48 CT - 48 T	4	120,000	120,000
R 60 CT - 60 T	5	150,000	150,000
R 72 CT - 72 T	6	180,000	180,000

Manifold Pressure	
Natural Gas	Propane gas
4" W.C.	10" W.C.

- 3/4" NPT rear Gas inlet.
- Specify elevation, if over 2000 ft
- LP conversion kit included

CLEARANCES REQUIREMENTS

- Provide side and rear clearance is 0" (0 mm) from non-combustible surfaces. 8" (203.2 mm) – rear, and 6" (152.4 mm) sides, clearance from combustible surfaces

MISCELLANEOUS

- Install under vented hood.
- Check local codes for fire, installation and sanitary regulations
- Intended for commercial use only. Not for household use

