



Equipment for the Foodservice Industry

value + quality + service

## 24" Ranges



RCTRS-4B

\*Optional Casters and Oven rack available

### 24" 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 20 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

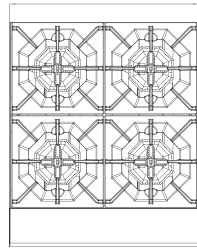
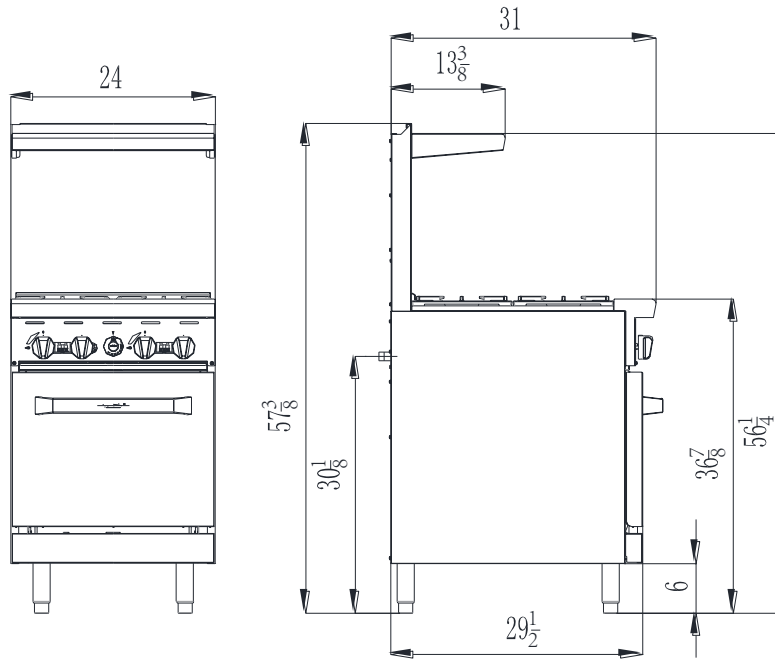
Warranty:

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

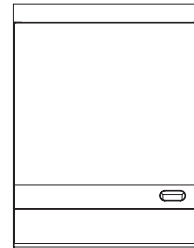


24" Ranges

Specifications



RCTRS-4B



RCTRS-24G

Model	Description	Total B.T.U./h	Shipping Weight Lbs/kg
RCTRS-4B-N	4 Burners	124,000	403/183
RCTRS-4B-P		116,000	
RCTRS-24G-N	24" Griddle	72,000	462/210
RCTRS-24G-P		72,000	

Specifications subject to change without notice.