



Equipment for the Foodservice Industry

value + quality + service

## 48" Ranges



RCTRS-8B

\*Optional Casters and Oven rack available

### 48" Ranges

### Features

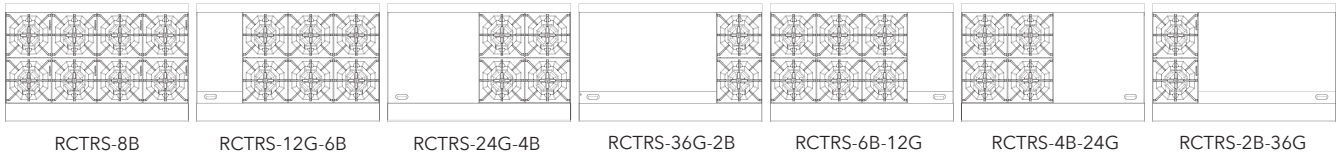
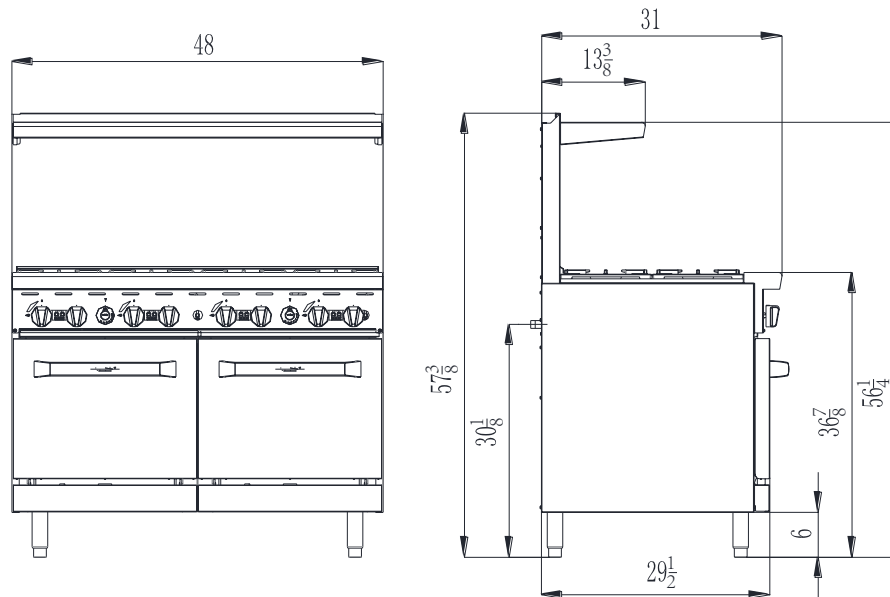
#### Features:

- 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>*



**48" Ranges****Specifications**

Model	Description	Total B.T.U./h	Shipping Weight Lbs/kg
RCTRS-8B-N	8 Burners	248,000	719/327
RCTRS-8B-P		232,000	
RCTRS-12G-6B-N	12" Griddle and 6 Burners	219,000	757/344
RCTRS-12G-6B-P		207,000	
RCTRS-24G-4B-N	24" Griddle and 4 Burners	196,000	783/356
RCTRS-24G-4B-P		188,000	
RCTRS-36G-2B-N	36" Griddle and 2 Burners	173,000	810/368
RCTRS-36G-2B-P		169,000	
RCTRS-6B-12G-N	6 Burners and 12" Griddle	219,000	757/344
RCTRS-6B-12G-P		207,000	
RCTRS-4B-24G-N	4 Burners and 24" Griddle	196,000	783/356
RCTRS-4B-24G-P		188,000	
RCTRS-2B-36G-N	2 Burners and 36" Griddle	173,000	810/368
RCTRS-2B-36G-P		169,000	

Specifications subject to change without notice.