



RGR24

Gas burners with oven

- Fully MIG welded frame for stability
- Stainless steel front, back-riser, galvanized sides
- 6" stainless steel adjustable heavy duty legs
- Four open top burners, each 30,000 BTU/hr
- Coved pilot burner cover to prevent clogging from spillage
- Stainless steel pilot for durability
- Heavy duty cast grates, 12" x 12" (30*30cm) in size, easy to be removed
- Pull out crumb tray with rounded edges to prevent heat transfer
- 31,000 BTU/hr. U-shape burner for bottom oven
- Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 550°F
- Two oven racks and four rack positions
- Optional with castors

| Model | Description | Total input (btu/hr) | Product (mm) | Packing (mm) | NW | GW |
|-------|---------------------|----------------------|-------------------|--------------------|--------|--------|
| RGR24 | 4 burners with oven | 151,000 | 609 x 830 x H1520 | 720 x 1010 x H1320 | 132 kg | 162 kg |



RGR36

Gas burners with oven

- Fully MIG welded frame for stability
- Stainless steel front, back-riser, galvanized sides
- 6" stainless steel adjustable heavy duty legs
- Six open top burners, each 30,000 BTU/hr
- Coved pilot burner cover to prevent clogging from spillage
- Stainless steel pilot for durability
- Heavy duty cast grates, 12" x 12" (30*30cm) in size, easy to be removed
- Pull out crumb tray with rounded edges to prevent heat transfer
- 31,000 BTU/hr. U-shape burner for bottom oven
- Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 550°F
- Two oven racks and four rack positions
- Optional with castors

| Model | Description | Total input (btu/hr) | Product (mm) | Packing (mm) | NW | GW |
|-------|---------------------|----------------------|-------------------|---------------------|--------|-------|
| RGR36 | 6 burners with oven | 211,000 | 915 x 829 x H1520 | 1040 x 1010 x H1320 | 167 kg | 207kg |



RGR60

Gas burners with oven

- Fully MIG welded frame for stability
- Stainless steel front, back-riser
- 6" stainless steel adjustable heavy duty legs
- Ten open top burners, each 30,000 BTU/hr
- Coved pilot burner cover to prevent clogging from spillage
- Stainless steel pilot for durability
- Heavy duty cast grates, 12" x 12" (30*30cm) in size, easy to be removed
- Pull out crumb tray with rounded edges to prevent heat transfer
- 31,000 BTU/hr. U-shape burner for each bottom oven
- Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 550°F
- Two oven racks and four rack positions
- Optional with castors

| Model | Description | Total input (btu/hr) | Product (mm) | Packing (mm) | NW | GW |
|-------|-----------------------|----------------------|--------------------|---------------------|--------|-------|
| RGR60 | 10 burners with ovens | 362,000 | 1524 x 329 x H1520 | 1650 x 1010 x H1320 | 280 kg | 335kg |