

Item # _____



RMG / RSMG **Manual Griddles, Combinations**



RSMG-36 Shown

STANDARD FEATURES:

- ◆ Compact heavy gauge chassis for long life.
- ◆ Stainless steel sides and front valve cover.
- ◆ Double side panels for better insulation.
- ◆ Cast iron lift off head burners rated at 30,000 BTU / hr in the hot plate section.
- ◆ Heavy duty burner every 12", rated at 20,000 BTU/hr for the snack line and 30,000 BTU/hr for the heavy duty line.
- ◆ Manual control for each burner.
- ◆ 3/4" thick griddle plate with polished cooking surface on heavy duty models
- ◆ 5/8" thick griddle plate with polished cooking surface on the snack series.
- ◆ 4" wide grease trough with large drain opening for easy cleaning.
- ◆ Full width removable crumb pan under open burners.
- ◆ Large 1-1/2 gallon capacity grease can.
- ◆ 4" high adjustable heavy duty legs included.

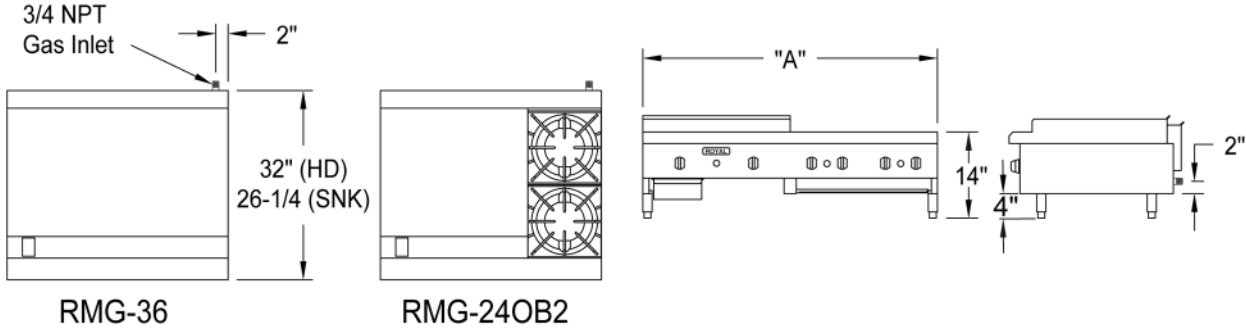
OPTIONS:

- ◆ 1" thick griddle plate.
- ◆ 10" diameter Stainless Steel wok rings to fit on top grate.
- ◆ Interchangeable wok or saute burner heads.
- ◆ Thermostat control for the griddle, see RTG/RSTG series.
- ◆ Stainless steel stand with adjustable legs.
- ◆ Casters for stand.

Royal manual griddles and hot plate / griddle combinations are designed for optimum performance, durability, easy cleanup and maintenance. The griddles feature 30,000 BTU "U" burners in the heavy duty and combo units with 20,000 BTU / hr on the snack line. The open burner sections all feature our unique two piece lift off burner head rated at 30,000 BTU/hr. Each burner has an individual heavy duty brass control and a standing pilot for easy safe ignition. The griddle plates are highly polished with a spatula width grease trough. Open burners are covered by a 12" x 12" heavy cast iron grate. You can select two or four open top burners per unit to add flexibility to the space constrained cooking lineup. A heavy all stainless steel plate ledge complements either section and aids in food preparation and serving.



Griddle and Combination Specifications



Snack Griddle (RSMG Models)					
MODEL NO.	WIDTH (A)	DEPTH	NUMBER OF BURNERS *	TOTAL BTU	SHIP WEIGHT
RSMG-12	12"	26-1/4"	1	20,000	120 Lbs.
RSMG-18	18"	26-1/4"	1	20,000	142 Lbs.
RSMG-24	24"	26-1/4"	2	40,000	175 Lbs.
RSMG-36	36"	26-1/4"	3	60,000	240 Lbs.
RSMG-48	48"	26-1/4"	4	80,000	305 Lbs.
RSMG-60	60"	26-1/4"	5	100,000	380 Lbs.
* Snack griddle burners @ 20,000 BTU/hr each					
Heavy Duty Griddle (RMG Models)					
MODEL NO.	WIDTH (A)	DEPTH	NUMBER OF BURNERS *	TOTAL BTU	SHIP WEIGHT
RMG-12	12"	32"	1	30,000	140 Lbs.
RMG-18	18"	32"	1	30,000	165 Lbs.
RMG-24	24"	32"	2	60,000	210 Lbs.
RMG-36	36"	32"	3	90,000	290 Lbs.
RMG-48	48"	32"	4	120,000	370 Lbs.
RMG-60	60"	32"	5	150,000	460 Lbs.
RMG-72	72"	32"	6	180,000	540 Lbs.
* Heavy duty griddle burners @ 30,000 BTU/hr each					
Griddle Hotplate Combination					
MODEL NO.	WIDTH (A)	DEPTH	NUMBER OF BURNERS *	TOTAL BTU	SHIP WEIGHT
RMG-12OB2	24"	32"	1 G / 2 OB	90,000	295 Lbs.
RMG-24OB2	36"	32"	2 G / 2 OB	120,000	405 Lbs.
RMG-24OB4	48"	32"	2 G / 4 OB	180,000	465 Lbs.
RMG-36OB2	48"	32"	3 G / 2 OB	150,000	535 Lbs.
RMG-36OB4	60"	32"	3 G / 4 OB	210,000	595 Lbs.
RMG-48OB2	60"	32"	4 G / 2 OB	180,000	695 Lbs.
RMG-48OB4	72"	32"	4 G / 4 OB	240,000	864 Lbs.
* G = heavy duty griddle burners @ 30,000 BTU/hr each OB = open burners @ 30,000 BTU/hr each					

Gas Connection: 3/4" NPT on the right hand rear of the appliance
 The pressure regulator (supplied) is to be connected here by the installer.

Gas pressure: 5" W.C. - Natural Gas
 10" W.C. - Propane

Combustible Clearances:
 15 inches sides
 6 inches rear

Non-combustible Clearances:
 0 inches sides
 0 inches rear

Specify type of gas and altitude,
 if over 2,000 feet, when ordering.

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