

Quality at an affordable price
RANKIN-DELUX®
 COMMERCIAL COOKING EQUIPMENT

CONVECTION OVEN
 MODEL RDCO SERIES
 Gas Operated



Model RDCO-32
 Patent Pending



Pictured on
 optional
 stand
 with casters



Electric
 Thermostat
 and Manual Timer



The Rankin-Delux RDCO-32 thermostatically controlled convection oven is designed to do the job of a full-sized convection oven. It quickly and evenly cooks breads, pastry, croissants, cookies, sh, lobster, steak, and much more. This compact oven is designed to be intalled on either a countertop, optional stand or bottom shelf.

Built for versatility, it easily accomodates a full-size sheet pan with two rack positions. An optional kit allows two RDCO-32 ovens to be stacked. And, like all Rankin-Delux gas cooking equipment the oven incorporates a tradition of quality, engineering and value.

STANDARD FEATURES INCLUDE:

- Compact Design – Easily installed on a countertop, top or bottom shelf of a Rankin-Delux stand.
- High Performance Capacity – Accomodates a single full-size sheet pan and offers two rack positions.
- Optional Stacking Kit – Creates a space-saving two oven system.
- Electronic Ignition System – No standing pilot; provides 100% safety. Burner “ON” indicator light.
- Stainless Steel Oven Interior – For durability and ease in cleaning.
- Electric Thermostat – Adjustable from 150°F to 500°F.
- Fast heat up and recovery.
- 1 Hour Manual Timer.

Quality at an affordable price.

Designed for Commercial
 Use Only

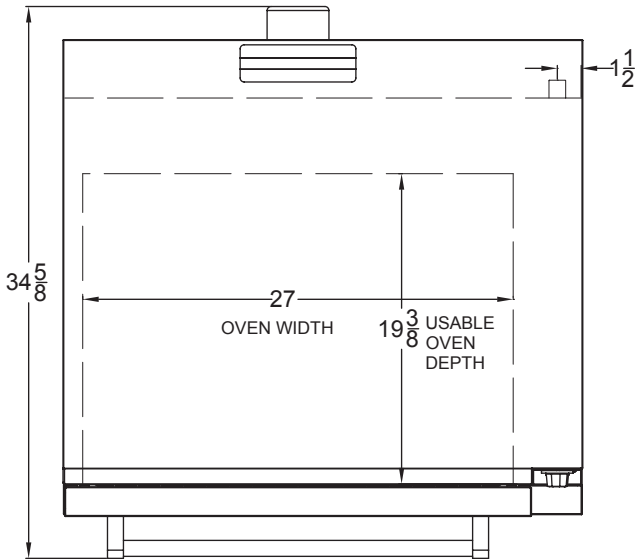
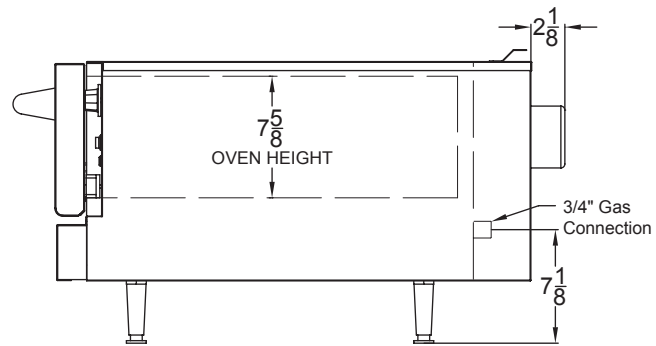
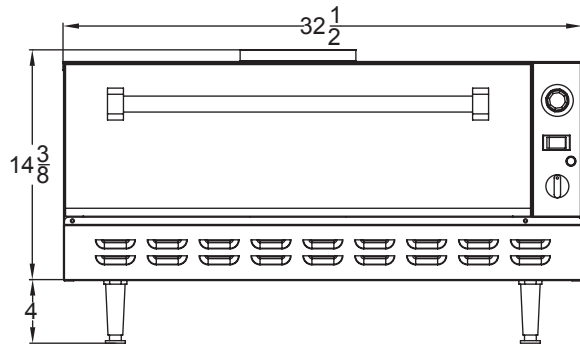
DISTEX
 www.distex.ca

THE SOLUTION IN RESTAURANT EQUIPMENT

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CONVECTION OVEN

RDCO SERIES



ELECTRICAL REQUIREMENTS:
 120 VAC, 60 Hz, 1 Ph, 2.5 A
 Provided with 6' power cord fitted with a standard three prong grounded plug

MODEL	WIDTH	BURNER BTU	SHIP WT
RDCO-32-C	32.5"	15,000	190 lbs

FURNISHED WITH PRESSURE REGULATOR

Pressure Regulator must be installed when appliance is connected to the gas supply.
 5" W.C. - Nat Gas / 10" W.C. - Propane Gas

CLEARANCES TO:	SIDES	BACK
COMBUSTIBLES	6"	6"
NON COMBUSTIBLES	0"	0"

Specifications subject to change without notice.

FINISH: Stainless steel front, sides, top and interior oven cavity.

CONSTRUCTION: Heavy gauge stainless steel welded front frame. Heavy-duty base. Four sides well insulated. Drop down door with counterbalance.

LEGS: Standard 4" adjustable legs.

BURNER: Single, sheet metal 'U' burner rated at 15,000 BTU per hour designed to provide maximum efficiency and ensure even heat distribution.

THERMOS TAT: 150°F to 500°F electric thermostat. Sensing bulb is positioned inside the oven cavity for accurate temperature control.

IGNITION: ON/OFF switch electronically lights the pilot and opens the gas solenoid valve only when the pilot flame is present providing safety.

APPROVALS: NSF and CSA approved.

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