



Item # \_\_\_\_\_

# **RTG RSTG** Thermo Griddles



**RTG-36 Shown**

## **STANDARD FEATURES:**

- ◆ Compact heavy gauge chassis for long life.
- ◆ Stainless steel sides and front valve cover.
- ◆ Double side panels for better insulation.
- ◆ 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.
- ◆ Energy saving thermostat is adjustable from 150° to 450° F.
- ◆ Thermo control to operate every two burners.
- ◆ 3" wide grease gutter on the snack models and 4" wide for heavy duty models with large drain opening for easy cleaning in both sizes.
- ◆ Large capacity grease drawer.
- ◆ 3/4" thick griddle plate with polished cooking surface.
- ◆ 4" Long adjustable appliance legs included.

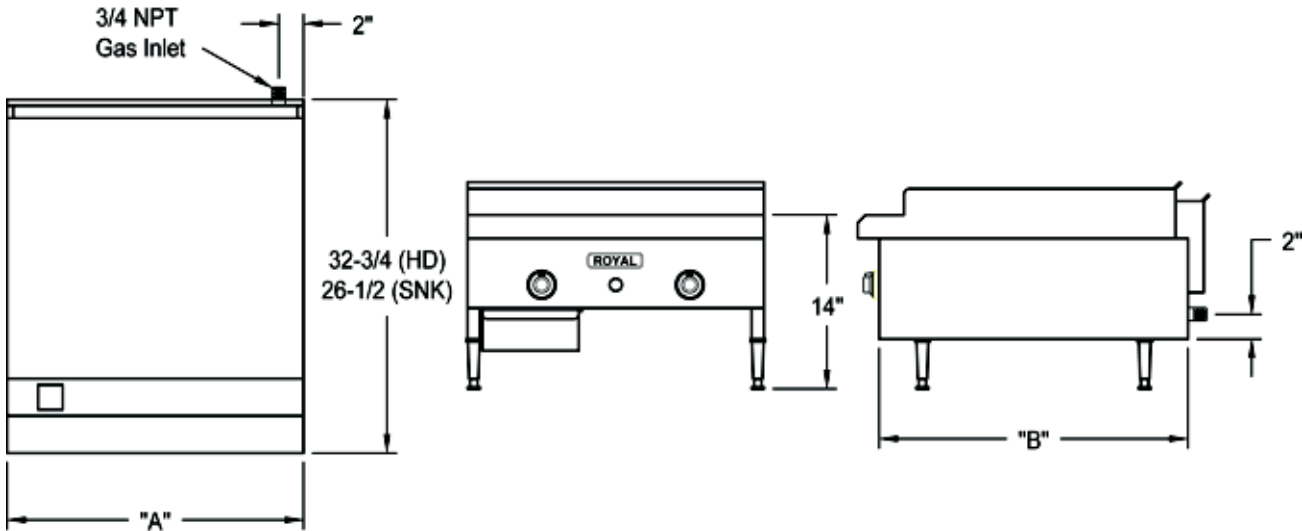
## **OPTIONS:**

- ◆ Extra thermostat controls for the griddle (one control for each griddle burners).
- ◆ Stainless steel stand with adjustable legs.
- ◆ Casters for stand.
- ◆ Open burner cooktop with either two or four burners (see specification information on the back).

Royal thermostatic control griddles are designed for optimum performance, durability, easy cleanup and maintenance. The heavy duty griddles feature 30,000 BTU/hr. "U" burners with 20,000 BTU / hr "U" burners in the snack line. One thermostat controls up to two burners (standard) with a standing pilot for each burner to give rapid safe ignition. The griddle plates are highly polished with a spatula width grease trough. A heavy all stainless steel plate ledge aids in food preparation and serving and is easy to clean.



## Thermostatic Griddle Specifications



<b>Snack (RSTG Models)</b>						
MODEL NO.	WIDTH (A)	DEPTH (B)	NUMBER OF T'STATS	NUMBER OF BURNERS *	TOTAL BTU's	SHIP WEIGHT
RSTG-12	12"	24"	1	1	20,000	200 Lbs.
RSTG-18	18"	24"	1	1	20,000	250 Lbs.
RSTG-24	24"	24"	1	2	40,000	310 Lbs.
RSTG-36	36"	24"	2	3	60,000	395 Lbs.
RSTG-48	48"	24"	2	4	80,000	525 Lbs.
RSTG-60	60"	24"	3	5	100,000	730 Lbs.
* Snack griddle burners @ 20,000 BTU/hr each						
<b>Heavy Duty (RTG Models)</b>						
MODEL NO.	WIDTH (A)	DEPTH (B)	NUMBER OF T'STATS	NUMBER OF BURNERS *	TOTAL BTU's	SHIP WEIGHT
RTG-12	12"	29"	1	1	30,000	219 Lbs.
RTG-18	18"	29"	1	1	30,000	250 Lbs.
RTG-24	24"	29"	1	2	60,000	310 Lbs.
RTG-36	36"	29"	2	3	90,000	440 Lbs.
RTG-48	48"	29"	2	4	120,000	600 Lbs.
RTG-60	60"	29"	3	5	150,000	750 Lbs.
RTG-72	72"	29"	3	6	180,000	900 Lbs.
* Heavy duty griddle burners @ 30,000 BTU/hr each						

Note: Open Burner combination units are also available for the heavy duty (RTG) models:

Add suffix OB2 for one pair of burners and increase overall width (A) by 12".

Add suffix OB4 for two pairs of burners and increase overall width (A) by 24".

Each hot plate (open) burner is rated at 30,000 BTU/hr and increases the total BTU value accordingly.

**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

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