



Equipment for the Foodservice Industry  
value + quality + service

## Radiant Charbroilers

RCTRC-48



### RCTRC-48

### Features

#### Features:

- Durable stainless steel structure that is corrosion resistant and easy to clean
- Extended top side walls to hold grates in place
- Highly efficient stainless steel burner, for maximum heat transfer
- Thick stainless steel radiant plates for quick and even heating
- Standing pilots for instant ignition
- Cast iron grill to maintain thermal inertia

- Sectioned grates for easy removal and cleaning
- Independent manual controls to save energy
- Adjustable multi-level top grates
- Adjustable stainless steel legs included
- Available in natural gas & propane

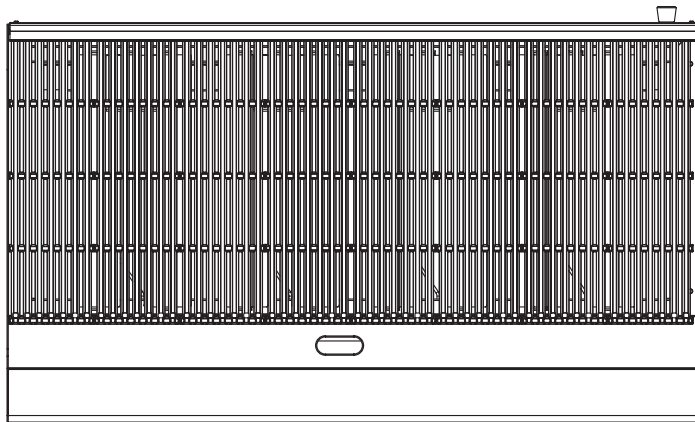
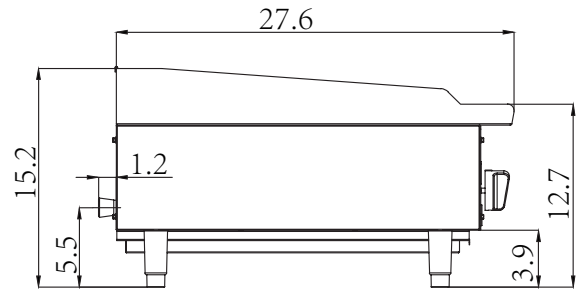
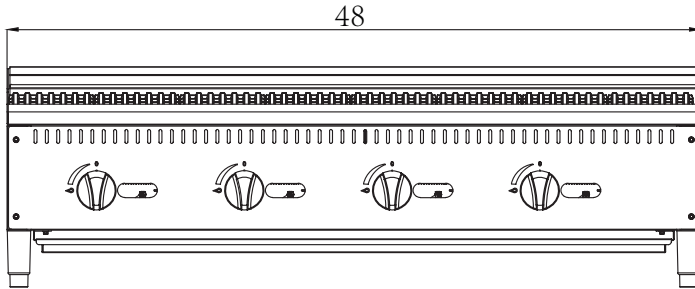
#### Warranty:

- One year limited warranty parts and labour



**RCTRC-48**

**Specifications**



Model	Burners	Ignition	Gas type	Intake-tube pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Nozzle No.	Net weight (LBS)
RCTRC-48-N	4	Manual	NG	4	35,000	140,000	#36	205
RCTRC-48-P			LP	10	35,000	140,000	#50	

Specifications subject to change without notice.