

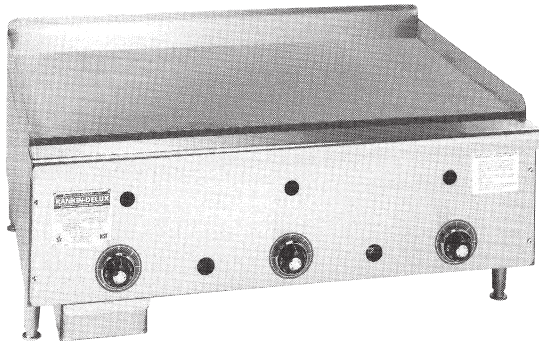
Quality at an affordable price
RANKIN-DELUX®
COMMERCIAL COOKING EQUIPMENT



GT SERIES GAS GRIDDLE Gas Operated



FLOOR MODEL



Model GT-36-C

COUNTER MODEL



Model GT-36-F-C
Pictured With Optional Casters.

The GT Series is a thermostatically controlled griddle that is designed for high performance and maximum capacity, while delivering high gas efficiency. Built for high production and maximum capacity, the griddle plate is 1" thick highly polished steel plate with stainless steel splash guards on three sides. This griddle is not recommended for low temperature cooking. The stainless steel grease trough is attached by a continuous weld to ensure grease proof construction.

Quality at an affordable price.

Designed for Commercial
Use Only

EASTERN REGIONAL OFFICE
P.O. Box 270417
St. Louis, Missouri 63127
Phone: 636/296-2830 Fax: 636/296-2539

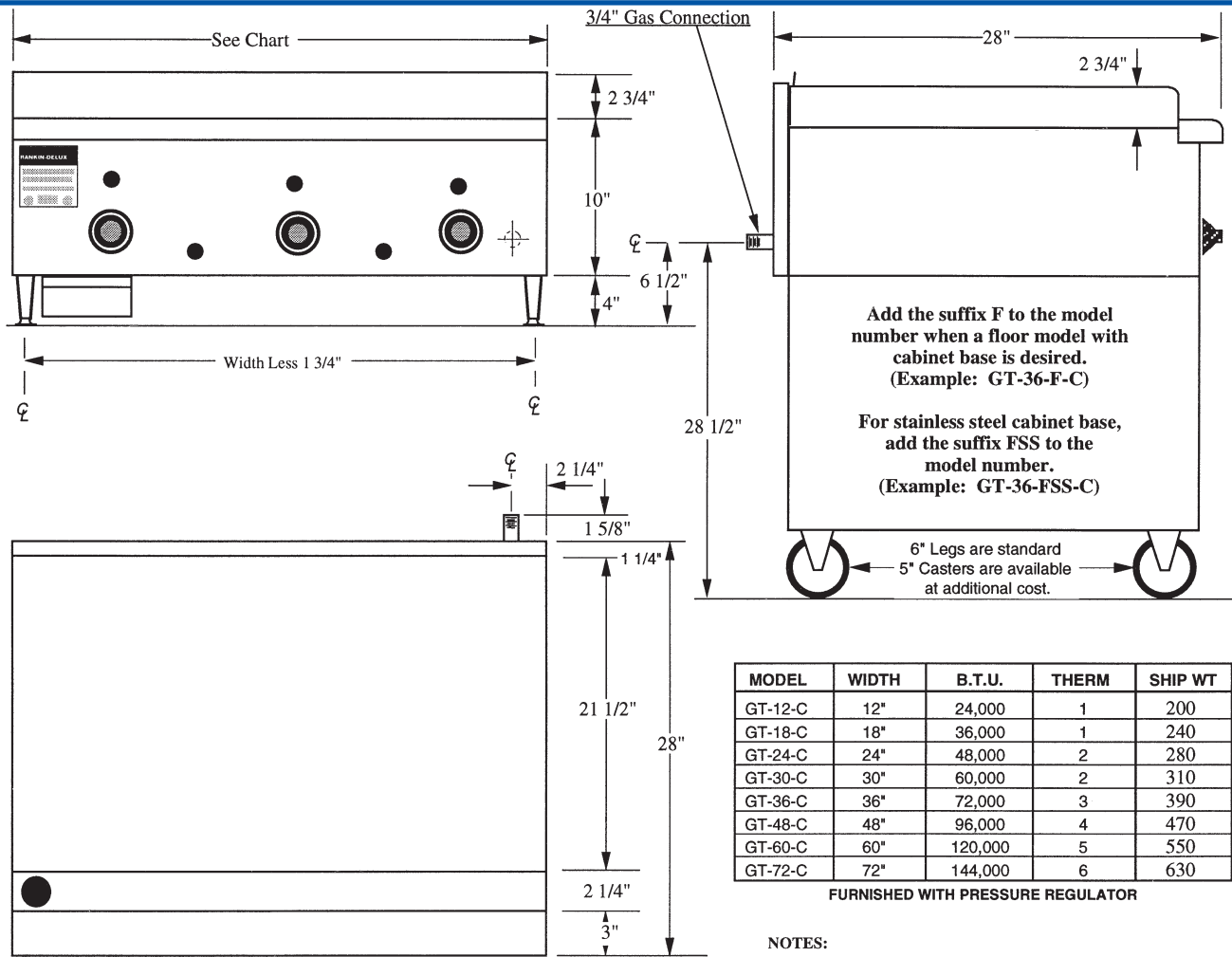
RANKIN-DELUX, INC.

P.O. BOX 4488
WHITTIER, CA 90607-4488

FACTORY
12862 East Florence Avenue
Santa Fe Springs, CA 90670
Phone: 562/944-7076 Fax: 562/941-7858

GRIDDLE/THERMOSTATIC CONTROL

GT SERIES



MODEL	WIDTH	B.T.U.	THERM	SHIP WT
GT-12-C	12"	24,000	1	200
GT-18-C	18"	36,000	1	240
GT-24-C	24"	48,000	2	280
GT-30-C	30"	60,000	2	310
GT-36-C	36"	72,000	3	390
GT-48-C	48"	96,000	4	470
GT-60-C	60"	120,000	5	550
GT-72-C	72"	144,000	6	630

FURNISHED WITH PRESSURE REGULATOR

NOTES:

- Contact the factory for special widths, custom tops, and special height back & side splash.
- Safety Pilots are available at additional cost.

Specifications are subject to change without notice.

CLEARANCES TO: SIDES BACK
 COMBUSTIBLES: 4" 3"
 NONCOMBUSTIBLES: 0" 0"

FINISH: Griddle has Stainless Steel front, nosing and sides.

CONSTRUCTION: All welded heavy gauge steel frame, with stainless front, nosing and gutter.

LEGS: Counter: 4" Chrome adjustable legs.
 Floor Model: 6" Painted or Stainless Steel

GRIDDLE PLATE: Griddle plate is 1" thick steel, machine ground to a highly polished finish.

GREASE DRAWER: Grease drawer made from heavy gauge aluminized steel, all welded construction.

BURNERS: Each 6" of griddle width has a special steel tubular burner rated at 12,000 B.T.U. per hour. Burners have specially designed aeration plates to provide maximum efficiency to ensure even heat distribution.

THERMOSTAT: Each 12" of griddle width (excepting the 18" & 30" sizes) has a heavy duty commercial thermostat which controls two burners.

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