

Quality at an affordable price

**RANKIN-DELUX®**

COMMERCIAL COOKING EQUIPMENT



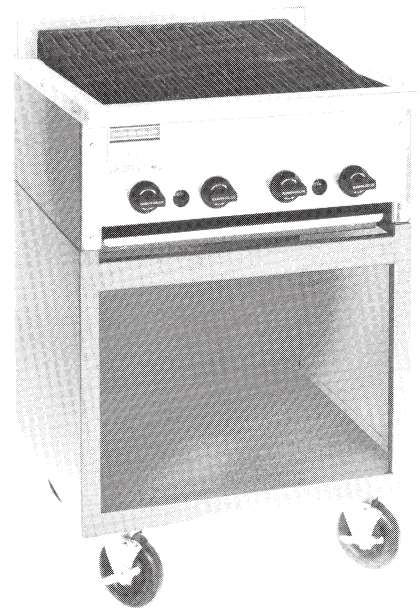
**CHAR BROILER  
RADIANT TYPE  
MODEL DRB SERIES  
Gas Operated**



**FLOOR MODEL**



Model DRB-25-C



Model DRB-25-F-C  
Pictured With Optional Casters.



**COUNTER MODEL**



This Radiant Broiler has all of the same quality features of the RANKIN-DELUX RB-8 Series Radiant Char Broiler – Flare control grates, heavy cast iron heat absorbing radiant, heavy cast iron burner and removable fire box.

It is designed for applications where space may be limited.

The high quality and dependability found in all RANKIN-DELUX Radiant Char-Broilers and Griddles is also incorporated in this versatile piece of equipment and, as always, at a price you can afford to pay.

*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

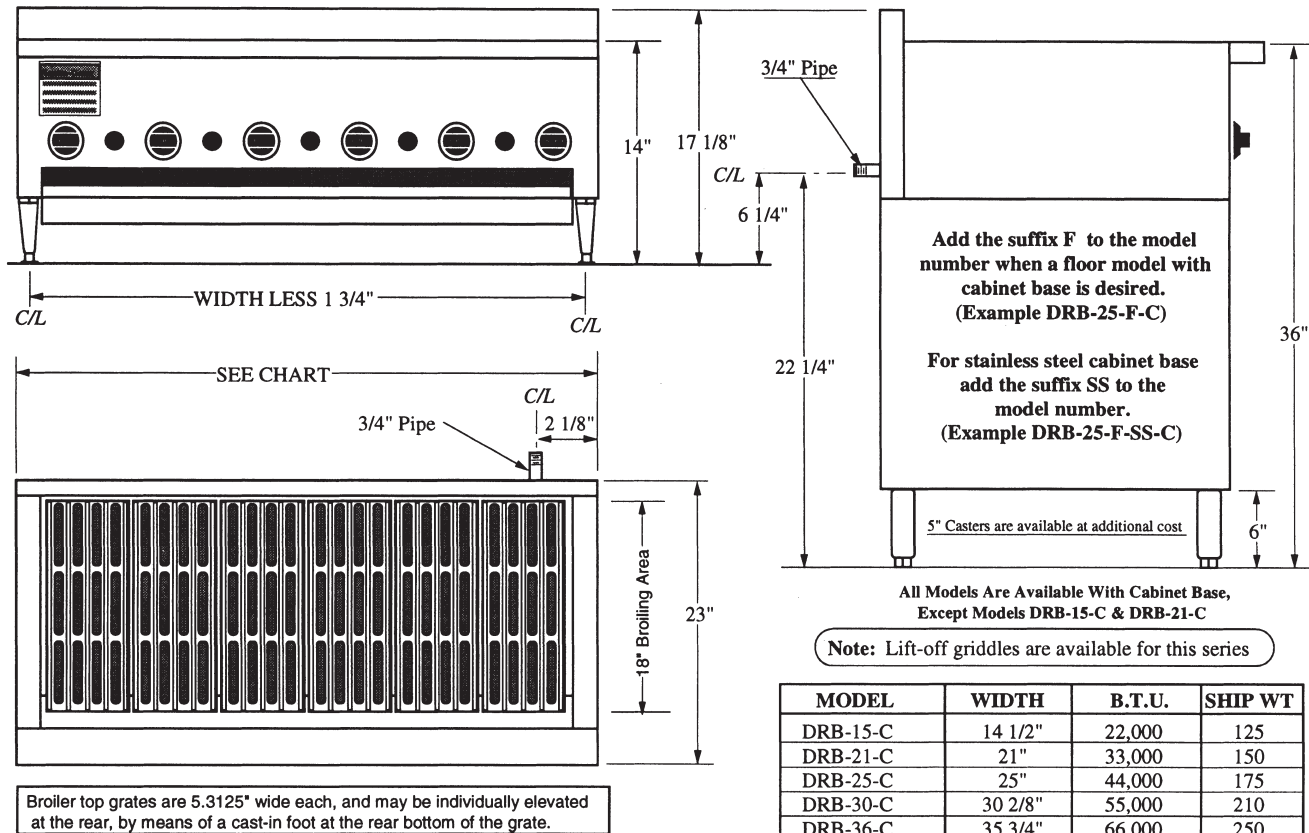
**RANKIN-DELUX, INC.**

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

# RADIANT TYPE CHAR BROILER

# DRB SERIES



**NOTE:** These broilers can be furnished with grates that are suitable for fish or other delicate foods where a closer spacing of the grate blade is desirable (not self draining).

**FURNISHED WITH PRESSURE REGULATOR**

CLEARANCES TO:  
NONCOMBUSTIBLES: SIDES 0" BACK 0"

Specifications are subject to change without notice.

**FINISH:** Stainless steel top, back splash, front panel and sides.

**CONSTRUCTION:** All welded 16 gauge steel body with 14 gauge removable fire box.

**INSULATION:** Body is insulated with mineral wool insulation (withstands 800° temperatures).

**BURNERS:** Heavy cast iron burners, equipped with constant pilots, and controlled by a burner valve. Each burner is protected by its own radiant and is easily removable for servicing.

**RADIANTS:** Heavy duty cast iron, inverted "V" type radiants. Radiants are cast to produce maximum infrared rays and even heat distribution. Radiants are easily removed for servicing.

**GRATES:** The cast iron grates are approximately 5.3125" wide each and may be individually elevated at the

rear, by means of a heavy cast-in foot at the rear bottom of the grate. A pitched grease trough is cast on both sides of each blade to facilitate runoff and help reduce flare-up.

**DRIP PAN:** A full width drip pan is provided, made of heavy gauge aluminized steel, and is easily removable for cleaning.

**GREASE TROUGH:** Full width, sloping grease trough carries grease runoff from the grates to the grease receptacle located in the front of the drip pan.

**VALVES:** Each burner is equipped with a smooth action valve for maximum heat control.

**GAS INLET:** 3/4" gas pipe is located on the right rear.

**VENTING:** Ventilation fans should have a minimum capacity of 200 to 300 CFM per square foot of broiling surface. Consult local codes for exact requirements.

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