



Project _____
 Item No. _____
 Quantity _____

THERMOSTATICALLY CONTROLLED INFRARED RADIANT BROILER



RIBT

OPTIONS

- Stainless steel firebox
- Stainless steel stand with adjustable bullet feet



STANDARD FEATURES

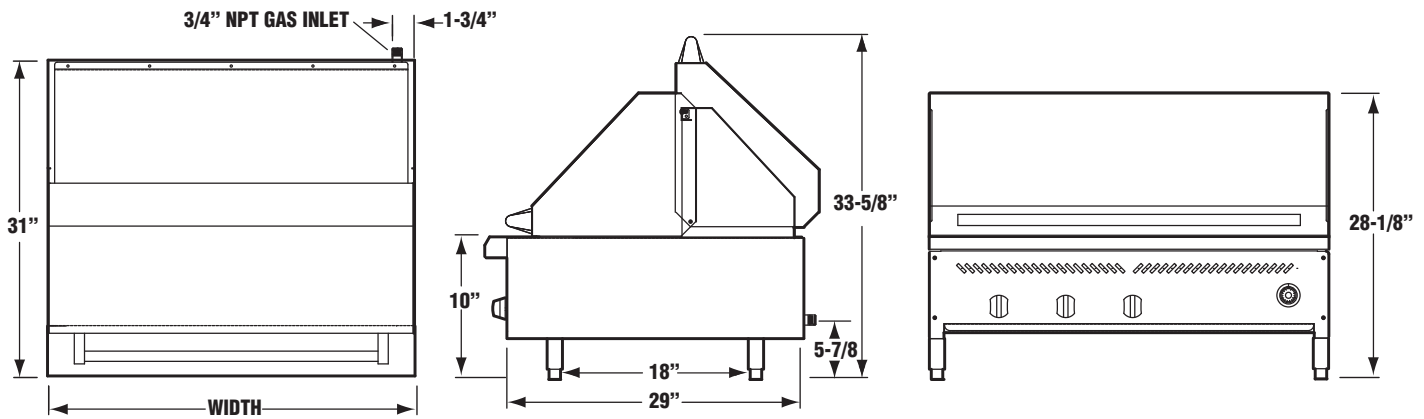
- Stainless steel sides and front valve cover
- Stainless steel front landing edge
- Double wall side panels for better insulation
- All welded heavy gauge fire box
- Easily removable heavy gauge welded stainless steel radiants
- Infrared burners rated at 35,000 BTU/hr each, every 12"
- All burners are individually controlled by manual valves
- Standing pilot for rapid and safe ignition for each burner
- Heavy duty cast iron top grates
- Full width removable crumb pan
- Equipped with a (150-500 Deg F) Thermostat to maintain cooking temperature when hood is in closed position
- 24", 36", 48" sizes are supplied with 1 Stainless steel Top Hood
- 60", 72" sizes are provided with combinations of stainless steel top hoods
- 4" high adjustable heavy duty appliance legs

THERMOSTATICALLY CONTROLLED INFRARED RADIANT BROILER • RIBT

Royal Infrared Radiant Broilers are designed and manufactured for reliability and consistency in performance. Isolated firebox and Infrared burner placement ensures uniform and efficient heat distribution. Designed for fast and easy clean up, minimizing down time.



THERMOSTATICALLY CONTROLLED INFRARED RADIANT BROILER SPECIFICATIONS



MODEL	WIDTH	DEPTH	NUMBER OF BURNERS	TOTAL BTU	SHIP WEIGHT
RIBT-24	24"	31"	2	70,000	240 lbs
RIBT-36	36"	31"	3	105,000	325 lbs
RIBT-48	48"	31"	4	140,000	420 lbs
RIBT-60	60"	31"	5	175,000	525 lbs
RIBT-72	72"	31"	6	210,000	640 lbs

This equipment is developed with GAS TECHNOLOGY INSTITUTE and PG&E FOOD SERVICE TECHNOLOGY CENTER and funded by the CALIFORNIA ENERGY COMMISSION'S public energy research program.

TEST DATA OF FSTC	ROYAL RIBT	OTHER BROILERS
Heavy Load Efficiency	53%	30.50%
Heavy Load Cook Time	6 min	7 min
Cooking Energy Rate	57.5 kBTU/hr	74.6 kBTU/hr
Production Capacity	69.5 lbs/hr	56 lbs/hr
Preheat Time	12 min	16 min
Preheat Energy	19kBTU	30kBTU

Gas connection: 3/4" NPT on the right hand rear of the appliance.

The pressure regulator (supplied) is to be connected by the installer

Gas Pressure: Natural - 5" W.C. Propane - 10" W.C.

Electrical: 120 V, 1ph, 1 Amp max, provided with 6 foot power cord with grounded plug.

For use only in Noncombustible locations.

Noncombustible Clearances – 0" sides, 0" rear

When ordering Specify type of gas and altitude if over 2,000 feet.

Due to continuing product development and to ensure best possible performances, these specifications are subject to change without prior notification.

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