

**G****48" HEAVY DUTY GAS RANGE**

JOB NAME: \_\_\_\_\_

ITEM NO.: \_\_\_\_\_

NO. REQUIRED: \_\_\_\_\_

**MODELS**

- R-R8** - (8) open top burners
- R-RG12-6** - (6) open top burners with 12" (305 mm) griddle top
- R-RG24-4** - (4) open top burners with 24" (610 mm) griddle top
- R-RG36-2** - (2) open top burners with 36" (914 mm) griddle top
- R-RG48** - 48" (1219 mm) griddle top
- R-RRG24-4** - (4) open top burners with 24" (610 mm) raised griddle top

**DESCRIPTION**

The Market Forge 48" Heavy Duty Range provides as standard many of the optional upgrades normally offered at a premium on other Range lines. The Convection Oven has the ability to cook with the convection system engaged or for foods that do not require convection.

The Market Forge Heavy Duty Range offers as standard, features that are first in the industry and innovations, such as:

- Cast iron top grates, 12" x 12", for open burners
- Two piece, heavy duty lift off cast iron burner heads, rated at 30,000 BTU/hr
- Spill protected standing pilot on each open burner for instant safe ignition
- 5/8" thick griddle plate, highly polished, with 3" wide grease trough. Griddle on the left is standard
- Full width removable crumb/drip trays under open burners

**OVEN SPECIFICATIONS**

Constructed of stainless steel front, sides, valve corner and kick plate. Heavy gauge stainless steel plate ledge and 11" deep stainless steel high self on standard back guard with stainless steel splash panel. Frame constructed of heavy duty welded metal. Oven contact surfaces have porcelain finish for easy maintenance. Porcelainized oven interior includes; sides, rear, deck and door linings. Oven doors constructed for heavy use, easily removable for cleaning.

Dual 20" wide ovens are standard. "U" shaped oven burner provides 27,000 BTU/hr. for constant heating. Oven design enhances airflow. Oven safety valve provides 100% shut down if pilot flame goes out. Oven Controls include a piezo type push button (matchless) ignition to light the oven's standing pilot.

**SHIPPING WEIGHT**

- **R-R8** - 800 lbs (363 kg)
- **R-RG12-6** - 820 lbs (372 kg)
- **R-RG24-4** - 830 lbs (376 kg)
- **R-RG36-2** - 850 lbs (386 kg)
- **R-RG48** - 870 lbs (395 kg)
- **R-RRG24-4** - 910 lbs (413 kg)

**Crated Dimensions** - 42" D x 36" H x 50.5" W  
(1067mm x 914mm x 1283mm)



*R-R8 shown with optional casters and shelf*

**OPTIONS & ACCESSORIES**

(at additional charge)

- **Optional Range Tops**

- Griddle section, highly polished 3/4" thick plate, 12" or 24" Wide (each 12" section replaces on pair of open top burners)
- Grooved Griddle Section, 12", 24" or 36" Wide
- Thermostatic control for the griddle (3/4" thick plate)
- Work Surface, 12" Section (in lieu of burner)
- French Hot Top Section - 12" wide x 24" deep
- Saute or Wok Style Burner Heads

- **Base Options**

- Convection Oven (add suffix "-C1" to end of model #)
- Storage Cabinet in lieu of 20" oven (deduct from price)

- **Quick Disconnect Gas Hose with Restraining Device**

- 3/4" NPT x 48" Long
- 3/4" NPT x 60" Long

- **Broilers**

- Salamander Broiler R-RSB-48
- Cheesemelter Broiler R-RCM-48
- Extra Chrome Rack (One per oven is standard)
- Casters, 6" High (Set of 4, 2 with brakes)
- Shelf, Stainless Steel, 8" Deep x 12" Long
- Wok Ring, 10"Ø Stainless Steel, (fits over top grate)
- Splash Guard, Stainless Steel, 6" (separates open burners, griddle and/or radiant burner sections)
- Flanged Feet
- Prison Package, (Consult Factory)

**FOOD SERVICE EQUIPMENT**  
Heavy Duty Range



**MARKET FORGE**  
INDUSTRIES INC.



#### GAS CONNECTIONS

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:

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

#### Gas Rating:

- R-R8 - 294,000 BTU/hr
- R-RG12-6 - 254,000 BTU/hr
- R-RG24-4 - 214,000 BTU/hr
- R-RG36-2 - 174,000 BTU/hr
- R-RG48 - 134,000 BTU/hr
- R-RRG24-4 - 214,000 BTU/hr

#### INSTALLATION CLEARANCE

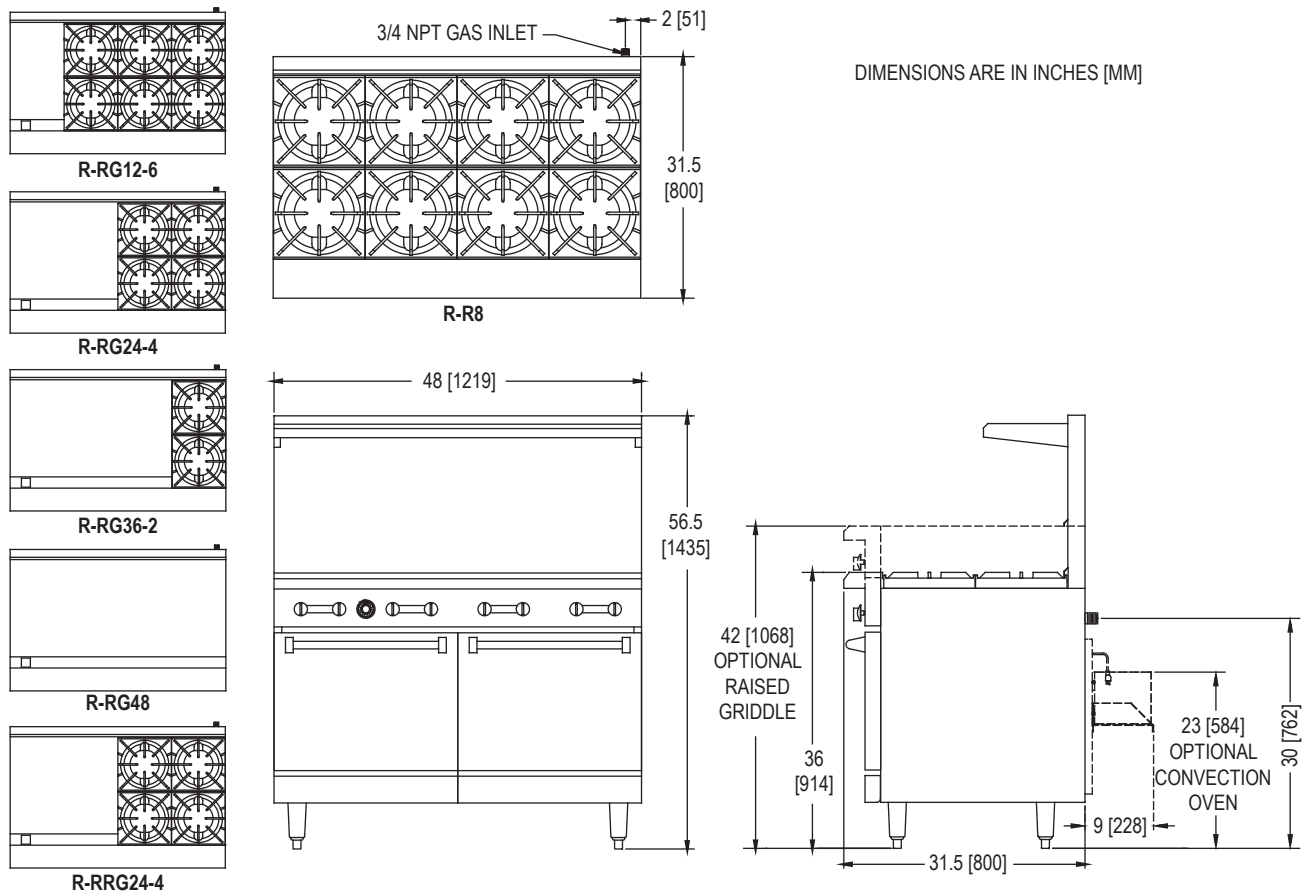
When installing against combustible surfaces (side walls) is 15" (381mm) and (rear walls) is 4" (102mm) clearance is required. When installing against non-combustible surfaces (rear or side walls) 0" clearance is required.

#### OPTIONAL CONVECTION OVEN ELECTRICAL REQUIREMENTS

(Add suffix -C1 to end of model number when ordering optional convection oven in lieu of standard oven)

- 120VAC, 50/60 Hz, 1 Phase
- 8 amps per single oven.
- Two speed motor (1725/1140 RPM) 1/2 HP.
- Provided with a 6' power cord fitted with standard 3-prong grounded plug.

FOOD SERVICE EQUIPMENT  
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It is our policy to build equipment which is design certified by C.S.A. and N.S.F. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed and consequently not all models bear the appropriate agency labels at all times.

The manufacturer reserves the right to modify materials and specifications without notice.