



Equipment for the Foodservice Industry

value + quality + service

Radiant Charbroilers

RCTRC-36



RCTRC-36

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
- 3/4" NPT on rear of appliance

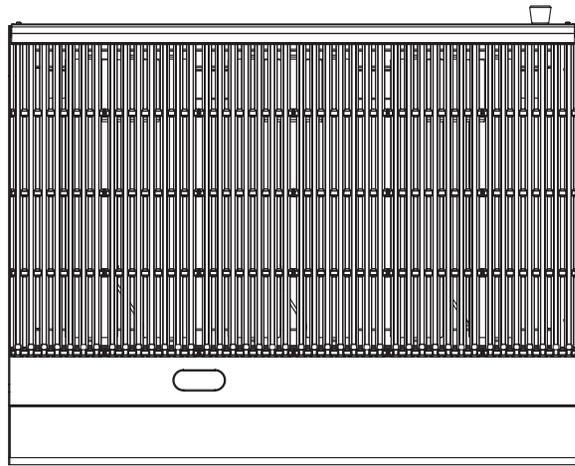
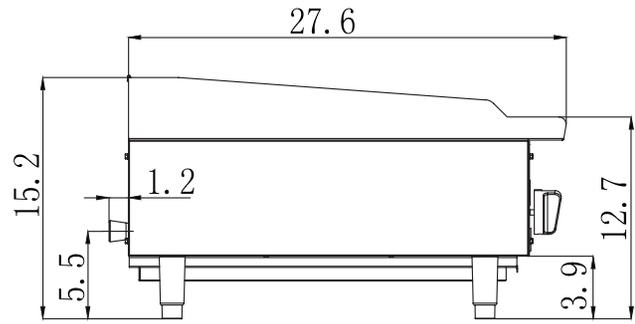
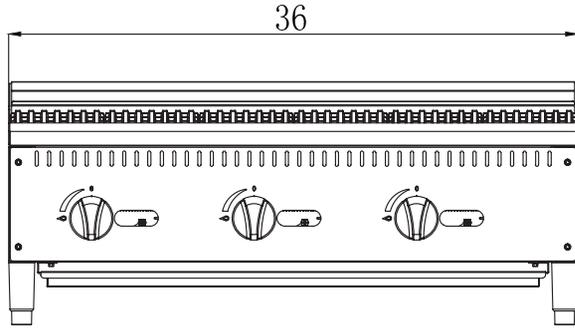
Warranty:

- One year limited warranty parts and labour.
For full warranty details visit <https://www.efifoodequip.com/warranty-info.php>



RCTRC-36

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-36-N	3	Manual	NG	4	35,000	105,000	#36	160.9
RCTRC-36-P			LP	10	35,000	105,000	#50	

Specifications subject to change without notice.