

36" Professional Dual Fuel Ranges



RDT-364GD 36" 4-Burner Dual Fuel Range with Integral Griddle (as shown)

Power, performance and precise control of heat unlike any other "residential" range, choose from an optional 18,000-Btu griddle or grill. Patented Dual Flow Burners™ allow for a consistently lower simmer temperature of 140°. And our advanced Grease Management System® (on grill models) reduces flare-ups. A large self-cleaning convection oven accommodates full size commercial pans (18" x 26"). And our patent pending Roller Rack System™ design with four different rack positions makes for safer and easier cooking.

ADDITIONAL FEATURES:

- Sealed cooking surface for easy cleaning
- 4.7 cubic feet of oven space
- W-shaped grill grates for healthy grilling and more even distribution of heat on grill models
- Island trim included and unique patent pending control knobs
- See page 5 for available configurations

36" Professional Gas Ranges



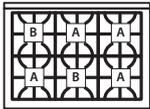
RGT-366 36" 6-Burner Gas Range (as shown)

Finally, a range as powerful as your imagination, but with ultimate control. Patented Dual Flow Burners™ allow for consistently lower simmer temperatures, as low as 140°. And have high output up to 17,500 Btu's. And our advanced Grease Management System® (on grill models) reduces flare-ups. A large convection oven is equipped with an infrared broiler that delivers high-intensity heat for professional results. A sealed cooking surface makes clean up a cinch.

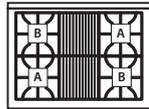
ADDITIONAL FEATURES:

- Sealed cooking surface for easy cleaning
- Fits full size commercial pans (18" x 26")
- 5.3 cubic feet of oven space
- W-shaped grill grates for healthy grilling and more even distribution of heat
- Island trim included and unique patent pending control knobs
- See page 5 for available configurations

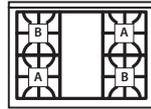
Possible Range Top Configurations:



RGT & RDT-366



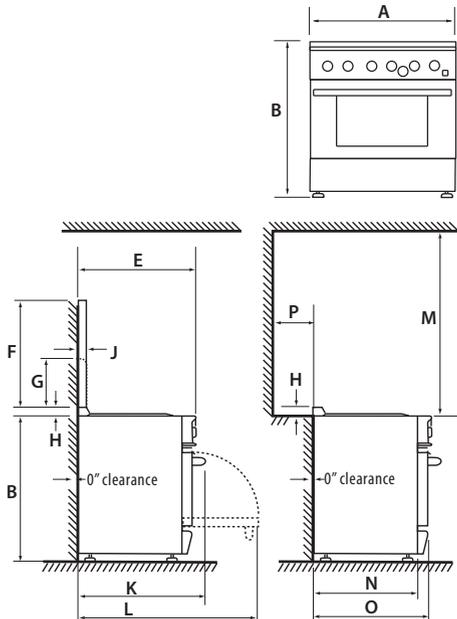
RGT & RDT-364GL



RGT & RDT-364GD

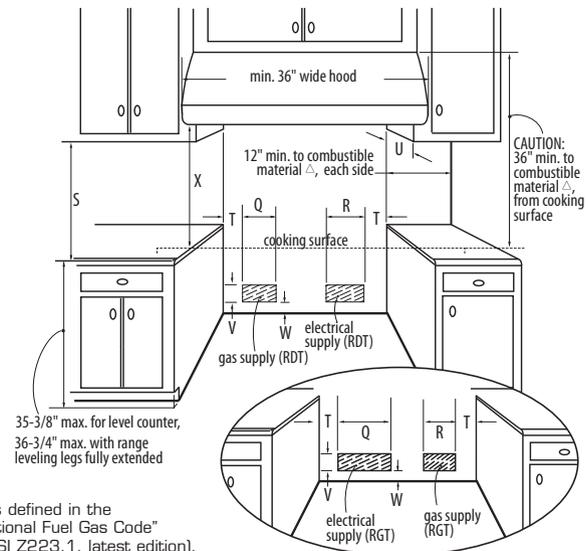
Burner Location	Max. Btu/hr	Simmer Btu/°F
A	17,500	1,200/140°
B	12,500	1,200/140°

36" Range Dimensions:



- A) 35- 7/8"
- B) 35- 3/4" - 37"
- E) RDT=29-1/4", RGT=28-1/4"
- F) 28-1/8" full backguard
- G) 10-1/8" low backguard
- H) 2" island trim
- J) 1-5/16"
- K) RDT=31-1/2", RGT=30-1/4"
- L) RDT=45-5/8", RGT=44-1/2"
- M) 36" min. to combustibles Δ
- N) RDT=26", RGT=25"
- O) RDT=28-1/4", RGT=27-3/8"
- P) 12" min. to combustibles Δ
- Q) 12"
- R) 12"
- S) 18" min.
- T) 4"
- U) 13" max.
- V) 3-1/4"
- W) 3-1/2"
- X) 30" - 36"

36" Range Cabinet Preparation:



Δ As defined in the "National Fuel Gas Code" (ANSI Z223.1, latest edition).

The horizontal surfaces of the range top (cooktop) trim must not be below countertop level.

36" RANGES	36" DUAL FUEL RANGES			36" GAS RANGES		
MODEL NUMBER	RDT-366	RDT-364GD	RDT-364GL	RGT-366	RGT-364GD	RGT-364GL
# OF SEALED, DUAL FLOW BURNERS*	6	4	4	6	4	4
GRILL (BTUS/HR*)			18,000			18,000
GRIDDLE (BTUS/HR*)		18,000			18,000	
SEALED RANGE TOP	✓	✓	✓	✓	✓	✓
GREASE MANAGEMENT SYSTEM*			✓			✓
OVEN SPACE	4.7 CU FT	4.7 CU FT	4.7 CU FT	5.3 CU FT	5.3 CU FT	5.3 CU FT
INFRARED BROILER				✓	✓	✓
SELF-CLEANING	✓	✓	✓			
CONVECTION OVEN	✓	✓	✓	✓	✓	✓
OVEN # RACKS/POSITIONS	3/4	3/4	3/4	3/4	3/4	3/4
OVEN ROLLER RACK SYSTEM*	✓	✓	✓	✓	✓	✓
POWER: COOKTOP/OVEN	GAS/ELECTRIC	GAS/ELECTRIC	GAS/ELECTRIC	GAS	GAS	GAS
BAKE	5,000 WATTS	5,000 WATTS	5,000 WATTS	30,000 BTU'S	30,000 BTU'S	30,000 BTU'S
BROIL	4,000 WATTS	4,000 WATTS	4,000 WATTS	19,000 BTU'S	19,000 BTU'S	19,000 BTU'S
SHIPPING WEIGHT (LBS.)	415	415	415	420	420	420
SHIPPING DIMENSIONS (HEIGHT X WIDTH X DEPTH)	45" X 40" X 35"	45" X 40" X 35"	45" X 40" X 35"	45" X 40" X 35"	45" X 40" X 35"	45" X 40" X 35"

*Btu ratings shown for Natural gas only. Propane Btu ratings may vary.

Note: Because of continuing product improvement these specifications are subject to change without notice.

Recommended Accessories

VENTILATION:

- 36" pro wall mount vent hood (VS36)
- 40" pro island vent hood (IVS40)
- E-Pro vent hood (ES36)
- Grill models require 1,200 CFM vent hood (VS1236 or IVS40)

WALL MOUNT BACKGUARD SYSTEMS:

- Low backguard (BGS-1236)
- Full backguard (BGS-3036)
- Range ships standard with 2" integral island trim

Power Requirements:

RDT

- > 120/240V 60Hz
- > 4 wire
- > 50 amp circuit

RGT

- > 120V 60Hz
- > 3 wire
- > 15 amp circuit

Gas Requirements:

- > 1/2 NPT, Minimum 5/8" diameter flex line
- > Pressure: 6" to 9" W.C. (Natural)
- > Pressure: 11" to 14" W.C. (LP)