

The Australian owned and designed Trueheat RC Series of Gas Cooking Equipment has been developed to meet the operation needs and highest standards demanded by chefs and restaurant owners within a commercial kitchen.

Powerful 24MJ/hr open burners with individual standing pilots. Premium cast iron trivets with matt finish.

16mm thick steel griddle plate with 16.5MJ/hr burner per 300mm section.

25MJ/hr static oven with two stainless steel racks. Interior oven panels manufactured with black vitreous enamel for ease of cleaning.

100% Flame failure controls included as standard.



DIMENSIONS & WEIGHT

External Dimension: 600W x 803D x 455H mm

Net Weight: 152kg

Working height : 910mm (+/-15mm with stand)

Oven Interior: 600W x 803D x 983H mm

Combustible wall clearance: Side: 150mm, Rear: 150mm

TECHNICAL DATA

Gas Type: Natural or Propane

Total Output(MJ/hr):	Natural Gas	Propane Gas
	89.5	89.5

Burner Ratings (MJ/hr):	Natural Gas	Propane Gas	Ignition Type
Open Burner (MJ/hr):	24	24	Manual
Griddle per 300mm:	16.5	16.5	Piezo
Oven (MJ/hr)::	25	25	Piezo

Gas Connection: ¾" Female

AGA approval number: AGA 6652 G

SHIPPING DATA

Shipping Weight: 176kg

Shipping Dimensions: 680W x 900D x 1200H mm

OPTIONAL ACCESSORIES

Part Number:	Description:
GF-CSTRB	Front Castor Swivel with brake to suit RCR models only
GF-CSTR	Rear Castor without brake suits RCR models only
432018-900HK	900mm ¾ flexible gas hose with quick connect fittings and restraint
432018-1200HK	1200mm ¾ flexible gas hose with quick connect fittings and restraint

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

