

Ranges RH36D Series Deck Oven Base

NOTE: All Figures In Parentheses Are In Millimeters.

INSTALLATION NOTES:

- FOR SUPPLY CONNECTIONS USE COPPER WIRE SIZED 1AW NEC AND SUITABLE FOR 90° (167°F) MINIMUM.
- DO NOT INSTALL CLOSER TO A WALL THAN:
SIDES - 3" (76.2)
BACK - 0"

GENERAL DATA TABLE (DIMENSIONS)

MODEL NUMBER	HEIGHT TO COOKING SURFACE		WIDTH	DEPTH (OVERALL)	WEIGHTS		
	LESS LEGS	WITH LEGS			INSTALLED	SHIP/HATCH	SHIP/ASSEM
RH36D1	30"(762)	36"(914.4)	36"(914.4)	38.5"(977.9)	609	710	664
RH36D2	30"(762)	36"(914.4)	36"(914.4)	38.5"(977.9)	569	670	634
RH36D3	30"(762)	36"(914.4)	36"(914.4)	38.5"(977.9)	609	710	664
RH36D4	30"(762)	36"(914.4)	36"(914.4)	38.5"(977.9)	559	660	637
RH36D6	30"(762)	36"(914.4)	36"(914.4)	38.5"(977.9)	569	670	634
RH36D7	30"(762)	36"(914.4)	36"(914.4)	38.5"(977.9)	569	670	634

KW RATING

MODEL NUMBER	TOTAL kW	OVEN kW	RANGE TOP kW	12" x 24" HOTPLATES kW (EA.)	9" SOLID ROUND HOTPLATES kW (EA.)	HEATING ELEMENTS kW (EA.)
RH36D1	21.9	6.0	15.9	5.3	- -	- -
RH36D2	21.8	6.0	15.8	5.3	2.6	- -
RH36D3	22.5	6.0	16.5	- -	- -	4.125
RH36D4	21.6	6.0	15.6	- -	2.6	- -
RH36D6	21.8	6.0	15.8	5.3	2.6	- -
RH36D7	21.9	6.0	15.9	5.3	- -	- -

CONNECTED LOAD AND ELECTRICAL DATA

MODEL NUMBER	TOTAL kW	3 PHASE LOADING kW PER PHASE			NOMINAL AMPS PER LINE WIRE								
					3 PHASE								
		X-Y	Y-Z	X-Z	208VAC			240VAC			480VAC		
RH36D1	21.9	6.0	10.6	5.3	47.1	72.0	67.4	40.8	60.7	58.4	20.4	30.3	29.2
RH36D2	21.8	6.0	10.5	5.3	47.1	69.5	66.9	40.8	60.3	58.0	20.4	30.1	29.0
RH36D3	22.5	6.0	8.25	8.25	59.6	59.6	68.7	51.6	51.6	59.5	25.8	25.8	29.8
RH36D4	21.6	6.0	7.8	7.8	57.6	57.6	54.9	49.9	49.9	56.3	25.0	25.0	28.1
RH36D6	21.8	6.0	10.5	5.3	47.1	69.5	67.0	40.8	60.3	58.0	20.4	30.1	29.0
RH36D7	21.9	6.0	10.6	5.3	47.1	72.0	67.4	40.8	60.7	58.4	20.4	30.3	29.2

INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.

Toastmaster, in line with its policy to continually improve its products, reserves the right to change materials or specifications without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.



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Form 803

Printed in U.S.A.

10/99



Foodservice Equipment

Job _____ Item# _____

RH36D Series - Deck Oven Base



RH36D4

RH36D6 and RH36D7 are controlled by a thermostat with a temperature range of 150° to 450°F. Range is provided with a 2 hour timer adjustable from 6 to 120 minutes (timer has bell signal). The oven temperature is controlled by a thermostat adjustable from 200° to 550°F. The top and bottom heating elements are independently regulated with a 3-heat switch. Each thermostat is provided with an "OFF" position. Each 9" diameter hotplate is provided with a 4-position, 3-heat switch "HIGH"/"MEDIUM"/"LOW" and "OFF" settings. An indicator light is associated with each thermostat, indicating when preset temperature is reached and cycles on or off.

Capacity

The oven section is provided with a slide out removable rack. Each rack will accommodate (2) 12" x 20" #200 pans, (1) 18" x 26" roll pan, (1) 18" x 24" meat pan, (10) standard 1 lb. loaf pans or (6) 9" pie tins. Oven has a total meat capacity of 60 lbs. Oven has a clearance height of 12 1/2".

Agency Data

RH36D Series Ranges are listed by Underwriters' Laboratories, Inc. to U.S. and Canadian safety standards, also classified by Underwriters' Laboratories, Inc. as to NSF standard #4-1992, 4M28.

Warranty

Warranted for one year covering parts and labor.

Ordering Information

- Basic Models - 208VAC or 240VAC or 480V (3 phase) voltage must be specified.
- Specify "assembled" or "hatchable". Hatchable is packaged in two sections that can each pass through a 26" wide door for assembly in the kitchen.

Options At Extra Cost

- 480VAC, 3 phase.
- ACCS06K - Set of four, 6 1/4" high casters.
- ACRK36K - Extra intermediate slide-out oven rack.
- ACCURBMH - Stainless steel sub-base.

Application

You can saute, braise, pan fry, griddle, boil, stew, simmer, bake, brown, roast and reconstitute with the versatile Toastmaster heavy-duty range.

General Information

Heavy-duty electric range with deck oven base. Range is 36"W x 38 1/2"D x 38 1/4"H including legs.

Construction

Frame of range and oven is welded aluminized steel with stainless steel front, sides, top and back. Grease troughs are located at the front and rear for drainage with grease chutes into two wide drawer-type receptacles. The RH36D3, RH36D6, and RH36D7 are furnished with splash guards surrounding back and sides of the griddle section. The deck oven base is provided with aluminized steel inner lining; removable deck of rigidized steel; vent with damper; and shelf-type, stainless steel lined door. The oven is insulated on all sides. Range is 100% front serviceable.

Electrical

Wiring is connected at a terminal compartment in the base. Knockouts are provided in the bottom and back for power supply entrance. See electrical data for kW rating of range tops. Oven kW rating is 6.0, 3.0 kW for each of the top and bottom heating sections.

Heating

Heating is accomplished with formed tubular elements clamped underneath each griddle and rectangular hotplate. The RH36D3 has 4 heating sections for the 36" surface. The RH36D6 and the RH36D7 have two heating sections under the 24" x 24" grid surface. Oven heating is accomplished with top and bottom heating sections. Oven will preheat to 450°F in 20 minutes.

Controls

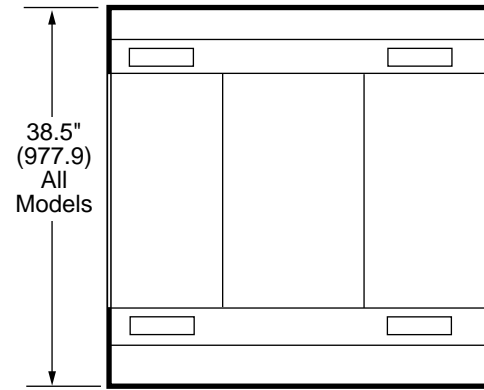
Range-top section controls are mounted in a central ventilated control panel, hinged for easy service access. 9" solid round hotplates are controlled by an indicating 3-heat switch. The 12" x 24" hotplate sections on RH36D1 and RH36D2 are controlled by a thermostat with a temperature range of 250° to 850°F. The griddle sections on the RH36D3,



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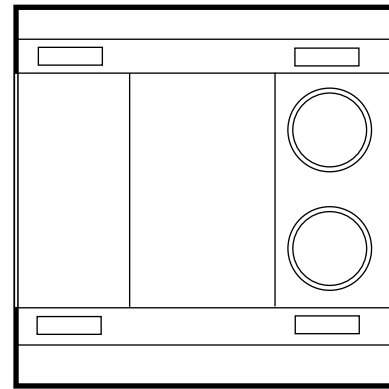
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38.5"
(977.9)
All
Models

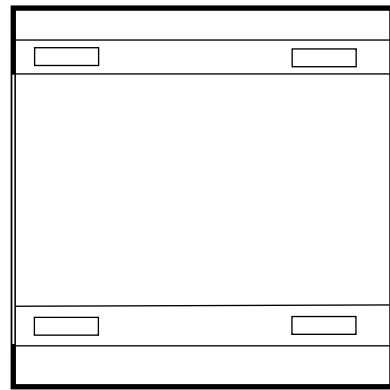
RH36D1 (All purpose)

Preheat to 400°F. in 12 minutes.
Stock cooking capacity 160 qts.
All purpose top not recommended for griddling.
Grease chutes.



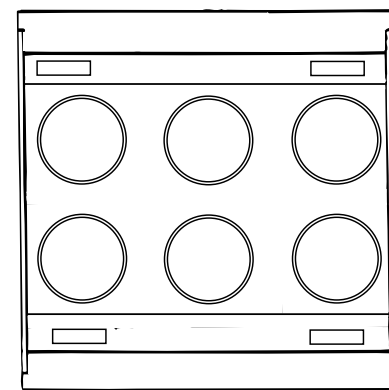
RH36D2 (Multi-purpose)

Preheat all purpose grids 400°F. in 12 minutes.
Preheat hotplates to approx. 800°F. in 8 minutes.
Stock cooking capacity 107 qts.
Multi-purpose top not recommended for griddling.
Grease chutes



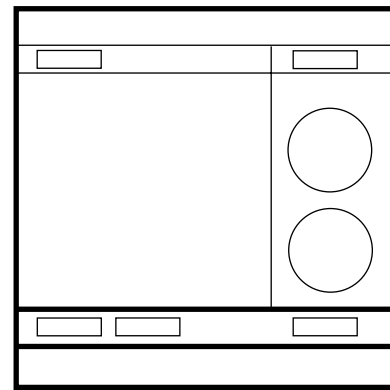
Preheat to 400°F. in 12.5 minutes.
Capacity: 1/4 lb. hamburgers – 1020 per hr.
Fried eggs – 1008 per hr.

RH36D3 (Griddle)
4" dia. pancakes – 720 per hr.
Grease chutes.



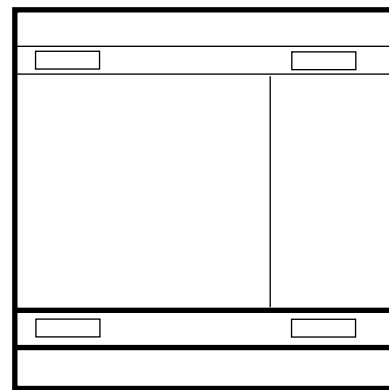
RH36D4 (Hotplate)

Preheat to approx. 800°F. in 8 minutes.
Ideal for stock pot cooking.
Capacity: 96 qts.
Grease chutes.



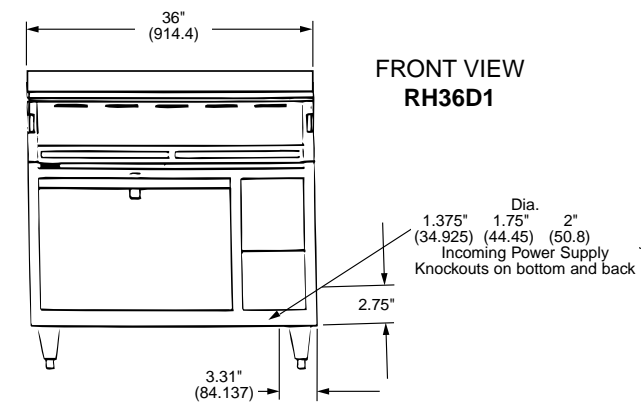
RH36D6 (Griddle/Hotplate)

Preheat griddle to 400°F. in 12 minutes.
Preheat hotplates to approx. 800° in 8 minutes.
Griddle capacity – 1/4 lb. hamburgers 680 per hr.
Stock cooking capacity: 107 qts.
Grease chutes.



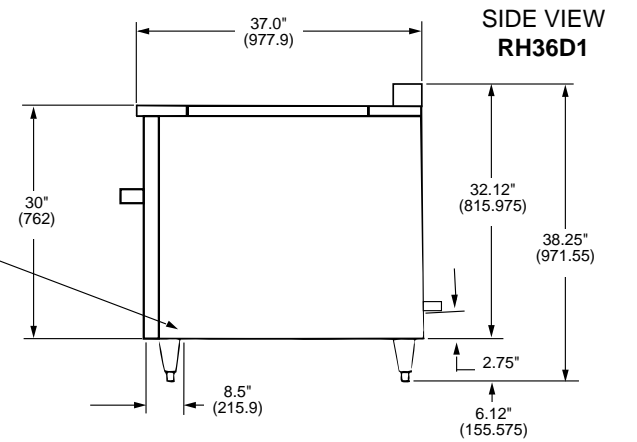
RH36D7 (Griddle/Hotplate Top)

Griddle has two 12" x 24" heat zones.
Preheat griddles to 400°F in 12 minutes.
Thermostatically controlled 12" x 24" hotplate.
Preheat hotplate to 400°F in 12 minutes.
Griddle capacity = 1/4 lb. hamburgers 680 per hr.
Stock cooking capacity: 53 qts.
Grease chutes.

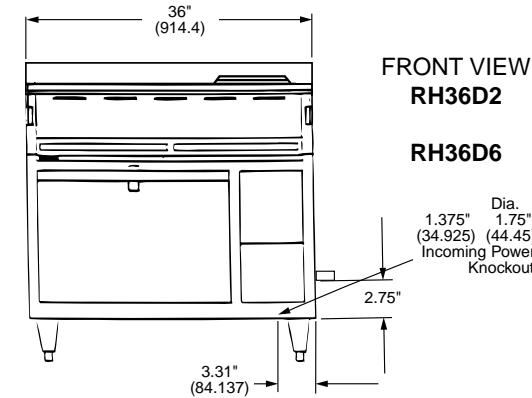


**FRONT VIEW
RH36D1**

1.375" Dia. (34.925)
1.75" (44.45)
2" (50.8)
Incoming Power Supply
Knockouts on bottom and back

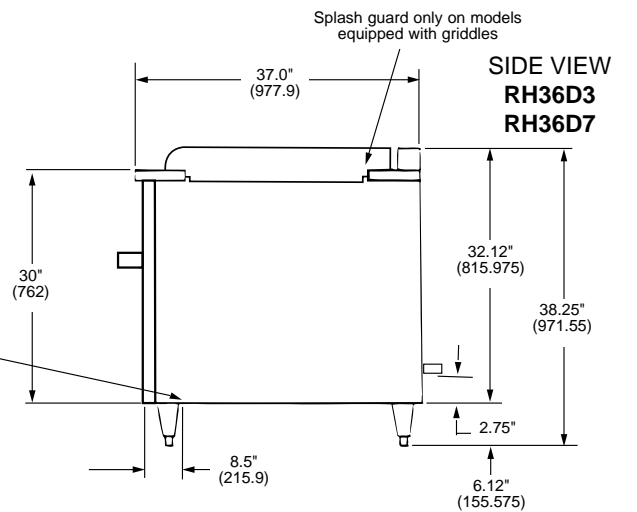


**SIDE VIEW
RH36D1**

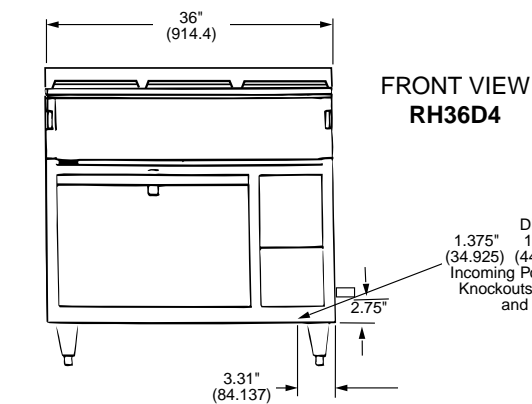


**FRONT VIEW
RH36D2**

1.375" Dia. (34.925)
1.75" (44.45)
2" (50.8)
Incoming Power Supply
Knockouts

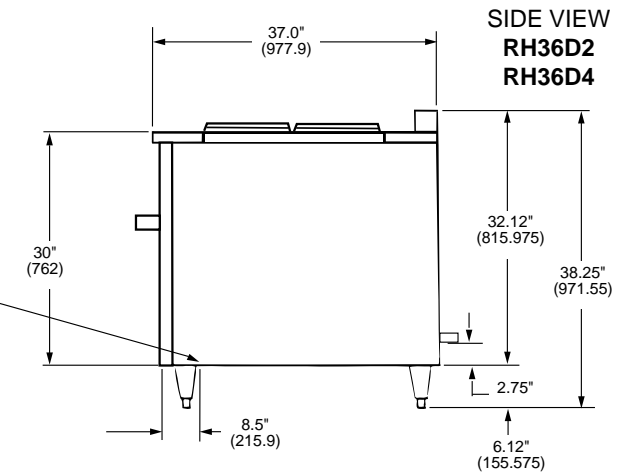


**SIDE VIEW
RH36D3
RH36D7**

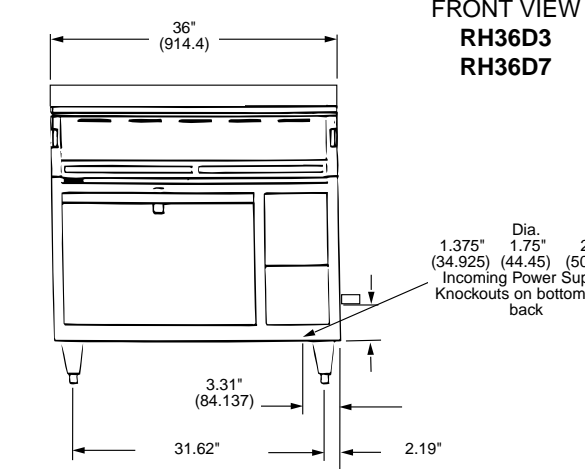


**FRONT VIEW
RH36D4**

1.375" Dia. (34.925)
1.75" (44.45)
2" (50.8)
Incoming Power Supply
Knockouts on bottom and back

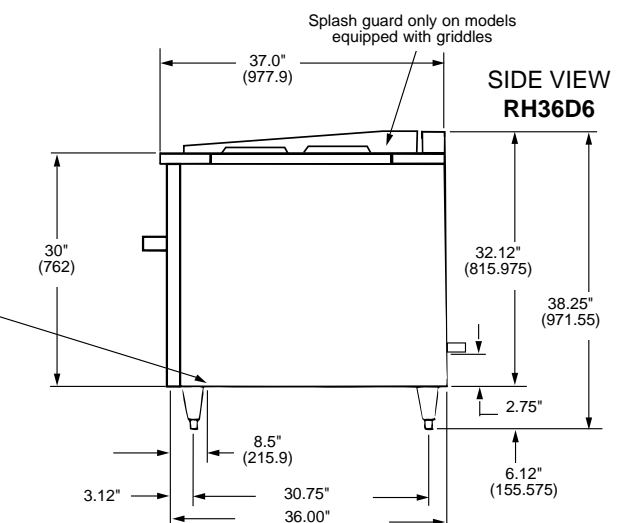


**SIDE VIEW
RH36D2
RH36D4**



**FRONT VIEW
RH36D3
RH36D7**

1.375" Dia. (34.925)
1.75" (44.45)
2" (50.8)
Incoming Power Supply
Knockouts on bottom and back



**SIDE VIEW
RH36D6**