

12/19/2016

## Quote

Project: VA - Griddle / Charbroiler Unit

From: Session Fixture Co. Inc.  
Samantha Marquis  
6044 Lemay Ferry Rd.  
St. Louis, MO 63129-2217  
(314)487-2670  
samanthamarquis@sessionfixture.com

Item	Qty	Description	Sell	Sell Total
1	1 ea	<b>GRIDDLE / CHARBROILER, GAS, COUNTERTOP</b> Rankin-Delux BG-1536-C Charbroiler/Griddle, gas, countertop, 50 1/2" W x 28" D cooking surface, thermostat controlled griddle, stainless steel front & sides, 4" chrome adjustable legs, 101,000 BTU	\$3,500.00	\$3,500.00
	1 ea	Gas type to be specified Weight: 470 lbs total		
Total				\$3,500.00

### Unless otherwise noted:

All merchandise FOB St. Louis, MO 63129.  
Merchandise **not** subject to cancellation or return.  
Merchandise sold with factory warranty only.  
No delivery, shipping charges, installation, plumbing or electrical work included.

Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_  
Printed Name: \_\_\_\_\_

*Quality at an affordable price*  
**RANKIN-DELUX®**  
 COMMERCIAL COOKING EQUIPMENT



# **BROILER/GRIDDLE** **THERMO GRIDDLE**

Gas Operated



**FLOOR MODEL**



Model BG-2412-C



**COUNTER MODEL**



Model BG-2412-F-C  
 Pictured With Optional Casters.

This Radiant Broiler-Thermostatically Controlled Fry Top combines all of the features of the RANKIN-DELUX RB-8 Series Radiant Char Broiler and the GT Series Thermostatic Griddle into a single, conveniently styled unit. It's wide range of sizes include many combinations in order to meet the individual needs of each installation.

The high quality and dependability found in all RANKIN-DELUX Radiant Char-Broilers and Thermo-Griddles is also incorporated in this versatile piece of equipment and, as always, at a price you can afford to pay.

***Quality at an affordable price.***

Designed for Commercial  
 Use Only

**EASTERN REGIONAL OFFICE**  
 P.O. Box 270417  
 St Louis, Missouri 63126  
 Phone 314/843-3858

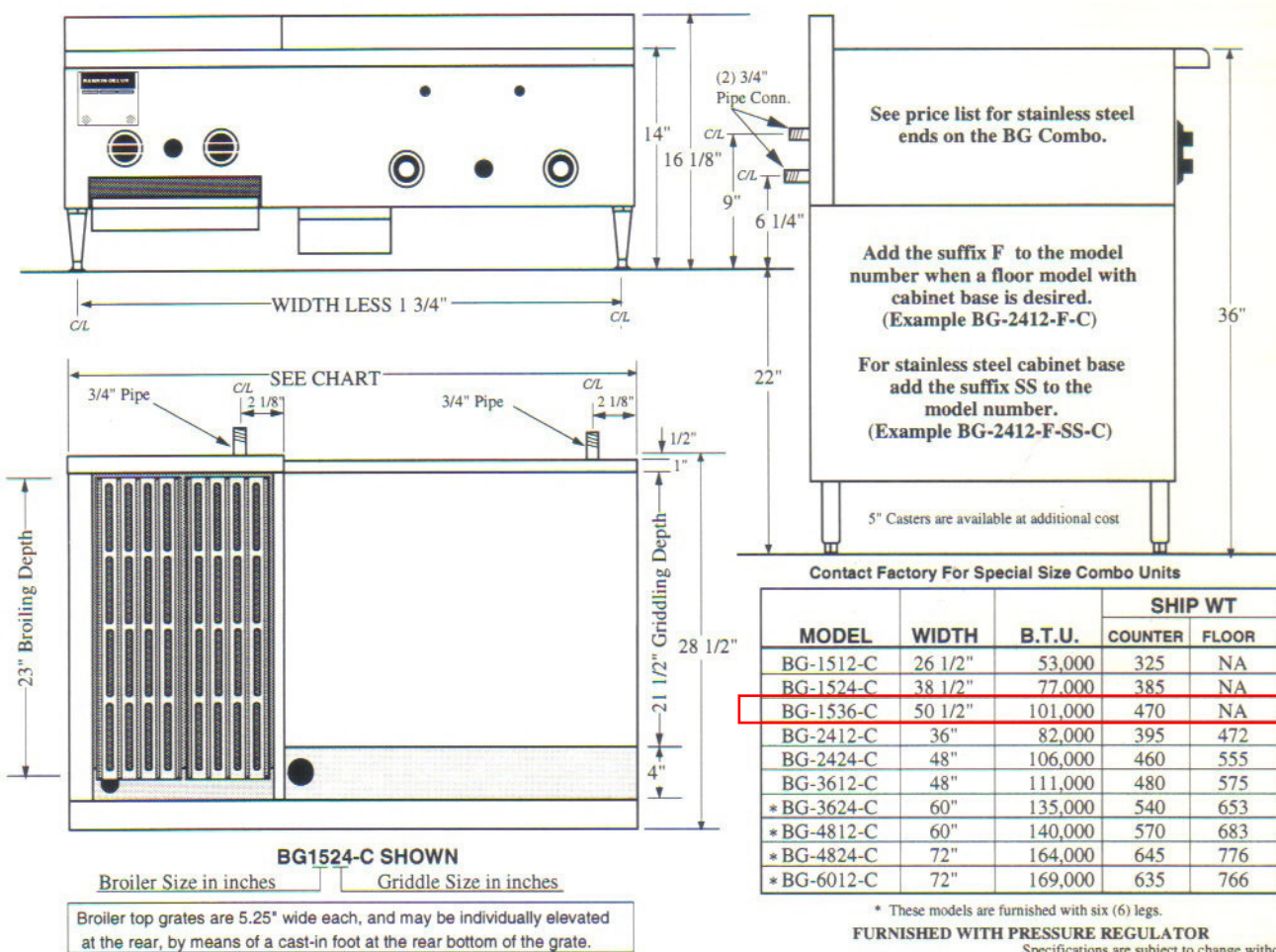
**RANKIN-DELUX, INC.**  
 P.O. BOX 4488  
 WHITTIER, CA 90607-4488

**FACTORY**  
 12862 East Florence Avenue  
 Santa Fe Springs, CA 90670  
 Phone: 562/944-7076 Fax: 562/941-7858



## BROILER- THERMO GRIDDLE COMBINATION

## BG SERIES



**BROILER FINISH:** Stainless steel top, back splash and front panel. Balance in \*Deluxtone Electro Finish.

**CONSTRUCTION:** All welded 16 gauge steel body with 14 gauge removable fire box in broiler. The fire box is easy to replace if it becomes damaged or burned out from the heat.

**INSULATION:** Body is insulated with mineral wool insulation (withstands 800° temperatures).

**BROILER BURNERS:** Heavy cast iron burners, each controlled by burner valve and equipped with constant pilot. Burners are easily removable for servicing. Each burner has one radiant which serves to protect the burner from drippings. Each burner is rated at 14,500 B.T.U.'s.

**RADIANTS:** Heavy duty cast iron, inverted "V" type radiants. Radiants are cast to produce maximum infrared rays and even heat distribution. Radiants are easily removed for servicing.

**GRATES:** Heavy Cast Iron Top grates have sloping grease troughs cast on both sides of the blade for grease runoff.

**DRIP PAN:** Furnished with a full width drip pan easily removable for cleaning.

**GREASE TROUGH:** Full width, sloping grease trough carries grease runoff from the grates to the grease receptacle located in the front of the drip pan.

**VALVES:** Each burner is equipped with a smooth action valve for maximum heat control.

**GAS INLET:** 3/4" gas connection (w/ pressure regulator) is located on the right rear of the broiler.

**VENTING:** Ventilation fans should have a minimum capacity of 200 to 300 CFM per square foot of broiling surface. Consult local codes for exact requirements.

**GRIDDLE FINISH:** Stainless Steel Front and nosing with balance in \*Deluxtone Electro Finish.

**CONSTRUCTION:** All welded heavy gauge steel frame.

**LEGS:** Chrome adjustable legs.

**GRIDDLE PLATE:** Griddle plate shall be 1" thick steel, machine ground with highly polished finish. Plate to have bolts on the underside for final leveling of plate. Plate to have welded cold rolled splash guards at the rear and both sides and a 2 1/2" wide front trough.

**GRIDDLE GREASE DRAWER:** Generous grease drawer made from heavy gauge aluminized steel, with a stainless steel handle.

**GRIDDLE BURNERS:** Each 6" of griddle width shall have a special steel tubular burner rated at 12,000 BTU per hour. Furnished with constant burning pilots.

**GRIDDLE THERMOSTAT:** Each 12" of griddle width shall have a heavy duty commercial thermostat which will control two burners.

**GAS INLET:** 3/4" gas connection (w/ pressure regulator) is located on the right rear of the griddle.

\*Deluxtone Electro Finish is a special granite like finish of a charcoal gray color. This finish is electrostatically applied and heat fused to the metal for an extra durable scratch resistant finish.

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