



Item # \_\_\_\_\_

# **RSP / RMJ** Stockpot and Wok Ranges

## Standard Features, Stock Pot Ranges:

- ◆ Compact heavy gauge chassis for long life.
- ◆ Stainless steel sides and front valve cover.
- ◆ Heavy cast iron three-ring burner, rated at a total of 90,000 BTU/hr.
- ◆ Burner is equipped with two continuous pilots strategically placed for instant ignition of each section.
- ◆ Two manual controls to operate the inner and outer rings independently for maximum flexibility of usage.
- ◆ Cast iron top grate.
- ◆ Full width removable drip pan to catch spills for easy cleanup.



RSP-18



RSP-18T

## Standard Features, Mandarin Wok Ranges:

- ◆ Compact heavy gauge chassis for long life.
- ◆ Stainless steel sides and front valve cover.
- ◆ Non-clogging brass burner tips rated at a combined total of 125,000 BTU/hr.
- ◆ Full width removable drip pan catches any spills for fast cleanup.



RMJ-15

## OPTIONS:

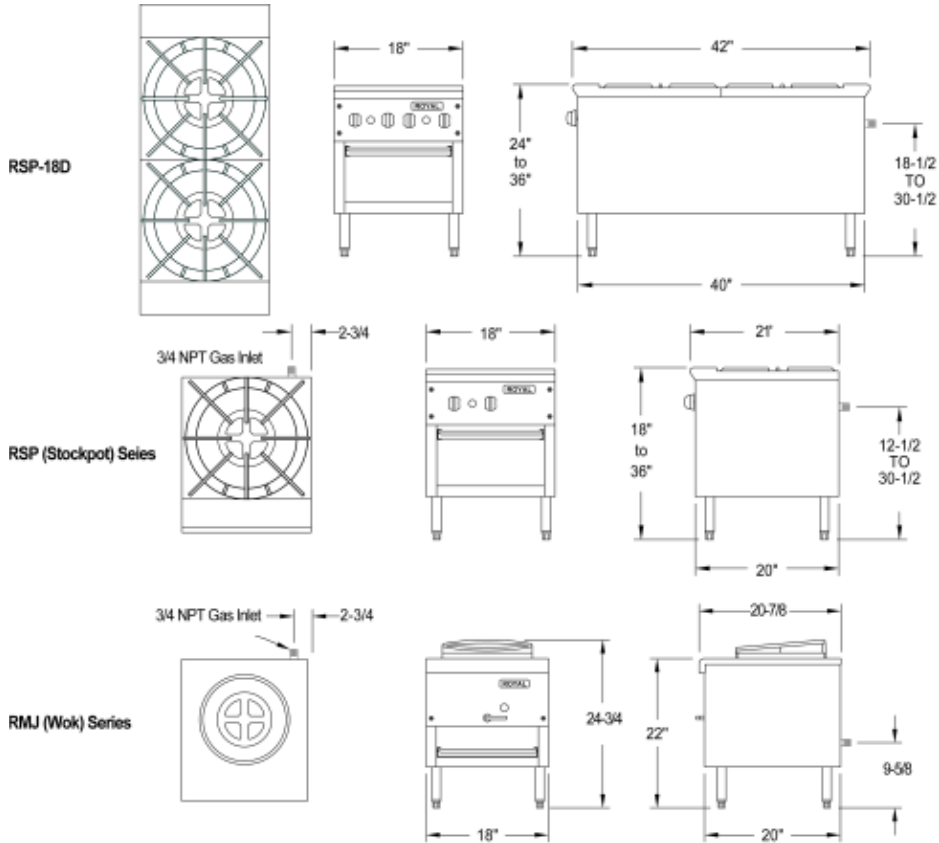
- ◆ 13" or 15" heavy gauge cylinders for the RMJ (Wok) Series.
- ◆ Available in different heights:  
18" or 24" for the (RSP) Stockpot Series.  
30" or 24" for the (RMJ) Wok Range Series.

*Royal Stock Pot Ranges are designed to last. Equipped with a 90,000 BTU/hr three-ring burner. Dual control valves allow use of only one segment or different settings of each segment when needed. The heavy cast iron top grates and chassis are designed to handle the weight of large stock pots or braising pans. Stainless steel sides and valve cover make cleaning easy. Available in 18" and 24" heights and widths and optional casters.*

*Wok ranges feature heavy gauge steel tops and cylinders with stainless sides and valve covers for long life and easy cleaning. High output (125,000 BTU/hr.) multiple tip non clog burners for the heat necessary in most oriental style cooking. The "L" shaped valve control handle permits continuous regulation of the cooking temperature. Height options of 30" or 24" are available as well as optional casters.*



## **Stock Pot / Wok Range Specifications**



MODEL NO.	WIDTH	DEPTH	HEIGHT	BURNERS	TOTAL BTU	SHIP WEIGHT
RSP-18-18	18"	21"	18"	1 <sup>1</sup>	90,000	105 Lbs.
RSP-18	18"	21"	24"	1 <sup>1</sup>	90,000	110 Lbs.
RSP-18-36	18"	21"	36"	1 <sup>1</sup>	90,000	110 Lbs.
RSP-18D-24	18**	42**	24"	2 <sup>1</sup>	180,000	220 Lbs.
RSP-18D-36	18**	42**	36"	2 <sup>1</sup>	180,000	220 Lbs.
RSP-24	24"	24"	24"	1 <sup>1</sup>	90,000	160 Lbs.
RSP-18T**	18"	21"	24"	1 <sup>1</sup>	90,000	135 Lbs.
RSP-J-18	18"	21"	24"	1 <sup>2</sup>	125,000	140 Lbs.
RSPJ-18D	18**	42**	30"	2 <sup>2</sup>	250,000	260 Lbs.
RMJ-13	18"	21"	30"	1 <sup>2</sup>	125,000	130 Lbs.
RMJ-15	18"	21"	30"	1 <sup>2</sup>	125,000	135 Lbs.

**Notes:**

\* Dimensions for standard front to back configuration.

\*\* Tempura Wok Top.

1. 3 Ring Burner 2 segments @ 45,000 BTU/hr. each.
2. 18 Tip Jet Burner @ 125,000 BTU/hr. each.

**Gas Connection:** 3/4" NPT on the right hand rear of the appliance  
The pressure regulator (supplied) is to be connected here by the installer.

**Gas pressure:** 5" W.C. - Natural Gas  
10" W.C. - Propane

**Combustible clearances:**

15 inches sides  
17 inches rear

**Non-combustible Clearances:**

0 inches sides  
4 inches rear

**Specify type of gas and altitude,  
if over 2,000 feet, when ordering.**

*Due to continuing product development to ensure best possible performance, these specifications are subject to change without prior notification*