

Quality at an affordable price

**RANKIN-DELUX®**

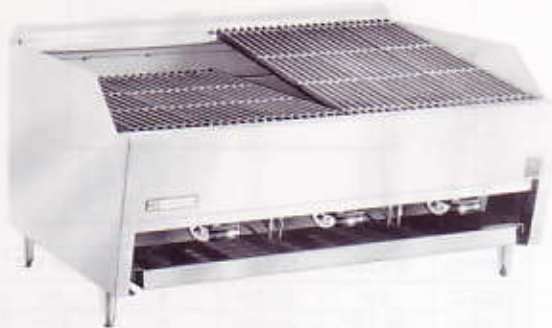
COMMERCIAL COOKING EQUIPMENT



**23 SERIES  
CHAR ROCK BROILER**  
Gas Operated



FLOOR MODEL



Model 3223-C

COUNTER MODEL



Model 3223-F-C  
Pictured With Optional Casters.

Self cleaning, long lasting, natural volcanic char rock radiants are used to give the authentic effect and true flavor of Char Broiling. The lava rock provides the same flavorful results as charcoal, but without the high cost or replacement hassle. Rapid heat up to broiler temperatures in less than ten minutes. Excellent for exhibition cooking.

This series broiler is so economically priced that any restaurant can now afford "Char-Broiled Food", at a minimum cost.

Available in seven sizes, this workhorse is found in many of the finest steak houses in the country.

Rankin-Delux broilers only incorporate the heaviest materials and are fully insulated using cast iron burners with a heavy gauge removable inner radiant pan.

*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 Fax: 314/843-3709

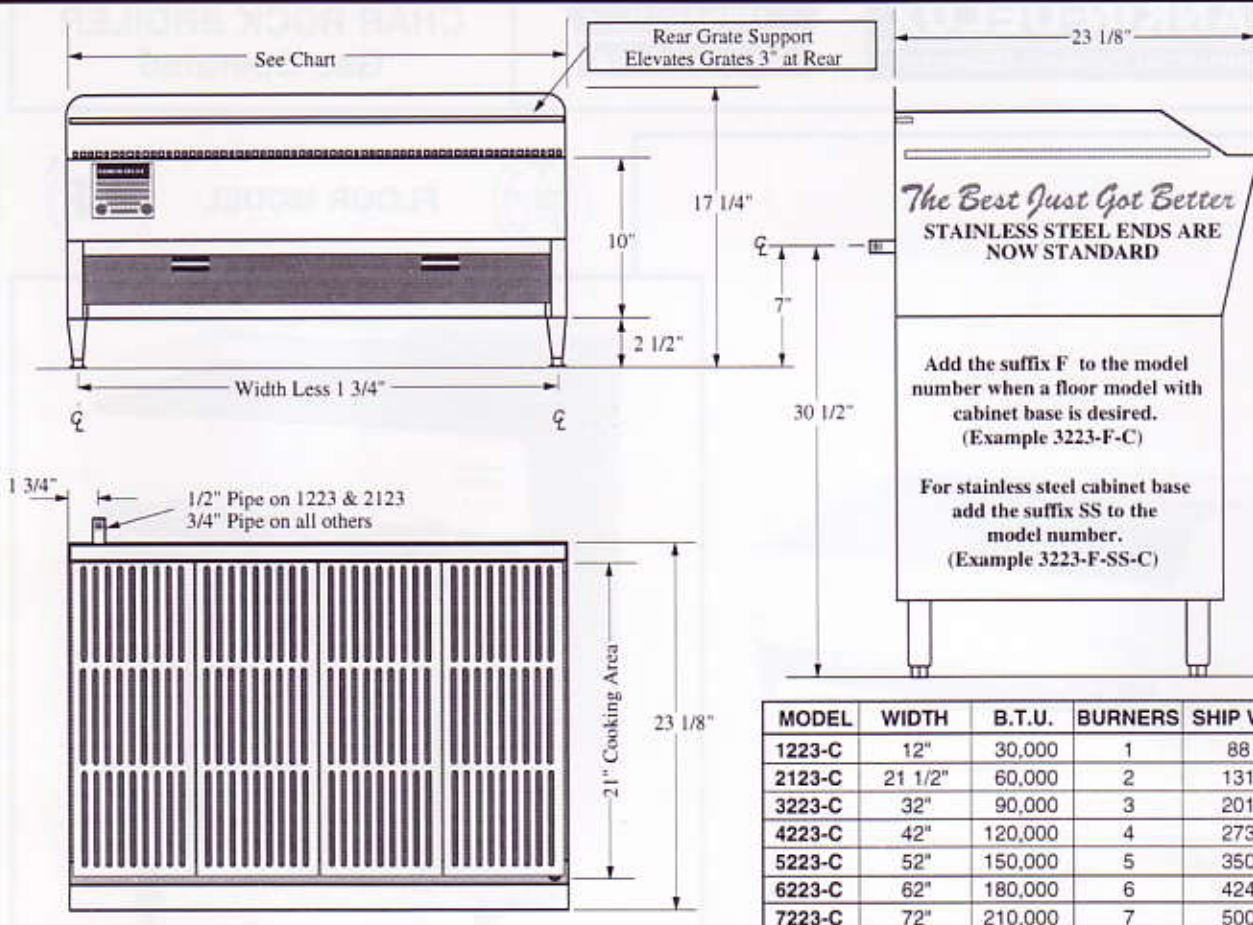
**RANKIN-DELUX, INC.**

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

# LAVA ROCK TYPE BROILER

# 23 SERIES



CLEARANCES TO:  
NONCOMBUSTIBLES: SIDES 0" BACK 0"

Note: Lift-Off Griddles are Available for this series

Furnished With Pressure Regulator

Specifications are subject to change without notice.

**FINISH:** Stainless Steel Top, sides, side splashes, back splash and front panel. Balance in heavy gauge aluminized steel.

**CONSTRUCTION:** All welded steel frame with a heavy gauge removable firebox. Mounted on Chrome adjustable legs.

**INSULATION:** Body is insulated with mineral wool (withstands extreme temperatures).

**BURNERS:** Cast Iron "H" Type burners are rated at 30,000 B.T.U. and furnished with stainless steel inverted "V's" over the burner ports to protect against grease drippings. Each burner has constant pilots for instant lighting and is easily removed for service. Port covers also serve as infrared radiants.

**BOTTOM GRATES:** Heavy duty cast iron, "Waffle Design", grates are easily removed for servicing.

**TOP GRATES:** Heavy duty cast iron, 5" wide, can independently be used in either the flat or tilt position, enabling the user to have both options with each grate independently.

**RADIANTS:** Long lasting, specially selected, natural "Char Rock" radiants are self cleaning. Volcanic rock reduces flare-up and produces top results.

**DRIP PAN:** Furnished with a full width, all welded, aluminized steel drip pan that is easily removed for cleaning.

**GREASE TROUGH:** Full width, sloping grease trough carries grease run-off 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:** Model's 1223-C and 2123-C have a 1/2" gas pipe and the balance of the models have a 3/4" gas pipe located on the left 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.

DESIGNED FOR COMMERCIAL USE ONLY

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

EASTERN REGIONAL OFFICE

P.O. Box 270417  
St. Louis, Missouri 63126  
Phone: 314/843-3858 Fax: 314/843-3709

FACTORY

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