



Manuals.plus /

› Royal Range /

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Model: RSP-18-24

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Royal Range RSP-18-24 18-inch Single Burner Gas Range. Please read all instructions carefully before using the appliance to ensure proper function and to prevent injury or damage. The Royal Range RSP-18-24 is a robust commercial gas range featuring an 18-inch width, a single high-performance burner, and durable stainless steel construction. It is designed for demanding kitchen environments, offering reliable cooking performance and ease of cleaning.

2. SAFETY INFORMATION

WARNING: Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

- **Gas Leaks:** If you smell gas, immediately shut off the gas supply to the appliance. Do not operate any electrical switches, light matches, or use any flame. Evacuate the area and call your gas supplier or fire department.
- **Ventilation:** Ensure adequate ventilation in the kitchen area. This appliance consumes air and requires proper ventilation to operate safely.
- **Professional Installation:** Installation and service must be performed by a qualified installer, service agency, or the gas supplier.
- **Combustible Materials:** Keep the area around the appliance clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- **Hot Surfaces:** The appliance surfaces will become hot during operation. Use caution to avoid burns.
- **Children:** Do not allow children to operate or play near the appliance.

3. SETUP AND INSTALLATION

The Royal Range RSP-18-24 is a freestanding unit. Proper installation is crucial for safe and efficient operation.

3.1 Unpacking

- Carefully remove the appliance from its packaging.
- Inspect for any shipping damage. Report any damage immediately to the carrier and your dealer.
- Remove all protective plastic films and packing materials from the unit.

3.2 Location and Leveling

- Place the range on a level, non-combustible surface.
- Ensure adequate clearance from walls and other equipment as per local fire codes.
- Adjust the legs to ensure the unit is perfectly level.

3.3 Gas Connection

- This appliance is designed for either Natural Gas or L.P. (Propane) Gas. Ensure the unit received matches your gas supply type.
- The gas connection is a 3/4" NPT located at the right rear of the unit.
- A manual shut-off valve must be installed in the gas line ahead of the appliance.
- All gas connections must be leak-tested with a soap solution after installation. Never use an open flame to check for leaks.
- If operating at an altitude above 2,000 feet, specific adjustments may be required. Consult a qualified technician.

3.4 Electrical Connection (if applicable)

This gas range typically does not require an electrical connection for basic operation, as it uses continuous pilots for ignition. Consult a qualified technician if any electrical components are present or required for specific accessories.



Figure 1: Royal Range RSP-18-24 Single Burner Gas Range. This image shows the Royal Range RSP-18-24 single burner gas range. It features a stainless steel exterior, a heavy-duty cast iron top grate, and two control knobs on the front panel. Below the controls is a small cabinet base for storage.

4. OPERATING INSTRUCTIONS

The RSP-18-24 is equipped with a powerful 90,000 BTU 3-ring cast iron burner and continuous pilots for reliable ignition.

4.1 Lighting the Burner

1. Ensure the gas supply to the appliance is turned on.
2. The continuous pilots are designed to stay lit. Verify that the pilot flame is present under the burner. If not, consult the troubleshooting section or a qualified technician.
3. Turn the desired burner control knob counter-clockwise to the 'ON' position. You should hear the gas flowing and see the main burner ignite from the pilot flame.
4. Adjust the flame intensity using the two manual control knobs. One knob controls the inner ring, and the other controls the outer rings, allowing for precise heat management.

4.2 Shutting Down

To turn off the burner, rotate the control knob clockwise to the 'OFF' position. The pilot flame will remain lit for continuous readiness.

4.3 Crumb Pan

The range features a full-width removable crumb pan located beneath the burner. This pan collects food debris and spills, making cleanup easier. Regularly remove and empty the crumb pan to maintain hygiene and prevent fire hazards.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your Royal Range RSP-18-24 and ensure optimal performance.

5.1 Daily Cleaning

- **Crumb Pan:** Remove and empty the full-width crumb pan daily. Wash with warm, soapy water, rinse, and dry thoroughly before replacing.
- **Top Grate:** The heavy-duty cast iron top grate can be removed for cleaning. Allow it to cool completely before handling. Scrape off any burnt-on food and wash with warm, soapy water. For stubborn residue, a non-abrasive scrubber can be used. Dry completely to prevent rust.
- **Stainless Steel Surfaces:** Wipe down stainless steel front and sides with a damp cloth and mild detergent. For best results, use a stainless steel cleaner and polish, wiping in the direction of the grain. Avoid abrasive cleaners or scouring pads that can scratch the surface.

5.2 Periodic Maintenance

- **Pilot Lights:** Periodically check the pilot flames to ensure they are strong and stable. If a pilot light frequently goes out or appears weak, contact a qualified service technician.
- **Burner Ports:** Ensure burner ports are clear of debris. Use a wire brush or a stiff wire to clean any clogged ports when the burner is cool.
- **Gas Connections:** Have a qualified technician inspect gas connections and lines annually for leaks or wear.

6. TROUBLESHOOTING

Before calling for service, review the following common issues and solutions:

- **Burner Not Lighting:**
 - Check if the main gas supply valve is open.
 - Verify that the pilot light is lit. If not, ensure gas is flowing to the pilot.

- Ensure the burner control knob is turned to the 'ON' position.
- Check for any obstructions in the burner ports.
- **Weak or Uneven Flame:**
 - Ensure burner ports are clean and free of food debris.
 - Check for proper gas pressure. This may require a qualified technician.
 - Verify the gas type matches the appliance's configuration.
- **Gas Odor:**
 - Immediately shut off the gas supply.
 - Do not operate any electrical switches or create any sparks.
 - Evacuate the area and contact your gas supplier or fire department. Do not attempt to locate the leak yourself.

If these steps do not resolve the issue, contact a qualified service technician.

7. SPECIFICATIONS

Feature	Specification
Model	RSP-18-24
Dimensions (W x D x H)	18" x 21" x 24" (with legs)
Burner Type	Single, 3-ring cast iron, Sealed
Total BTU	90,000 BTU
Ignition	2 continuous pilots
Controls	2 manual knobs (independent inner/outer rings)
Material	Stainless steel front and sides
Gas Connection	3/4" NPT right rear
Fuel Type	Natural Gas or L.P. (Propane)
Installation Type	Freestanding
Storage	Small cabinet base
Certifications	AGA & CSA design certified, NSF listed

8. WARRANTY AND SUPPORT

8.1 Warranty Information

This Royal Range RSP-18-24 comes with a **one-year parts and labor warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal use and service. Please retain your proof of purchase for warranty claims.

The warranty does not cover:

- Damage due to improper installation or maintenance.

- Damage due to misuse, abuse, accident, or alteration.
- Normal wear and tear.

8.2 Customer Support

For technical assistance, warranty service, or to order replacement parts, please contact your dealer or Royal Range customer support. Have your model number (RSP-18-24) and serial number ready when contacting support.

Contact information (e.g., phone number, website) can typically be found on your purchase invoice or the manufacturer's official website.