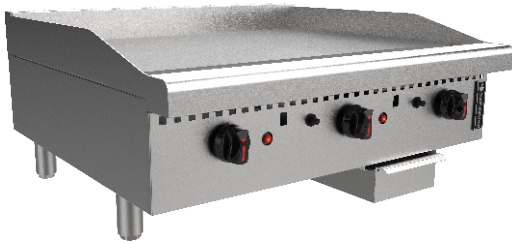


Item: _____	Model #: _____
Quantity (Qty): _____	Project: _____

Countertop Griddle Thermostatic Gas Restaurant

R24CT-24T | R36CT-36T | R48CT-48T | R60CT-60T | R72CT-72T



R36CT-36T

The **Countertop Griddle Thermostatic Gas Restaurant** Venâncio USA was developed in order to provide the best experience during cooking activities, combined with a high standard of quality, high performance and durability, meeting the needs of a professional kitchen.

Standard Features

- Available in widths of 24" (610 mm), 36" (915 mm), 48" (1220 mm), 60" (1525 mm) and 72" (1830 mm);
- Fully welded structure ensuring stability, resistance and durability;
- Stainless steel front and sides;
- Anti-splash edge in 12 gauge stainless steel provides stability and durability;
- Plate made of 1" (25.4 mm) thick carbon steel and polished surface;
- Plate welded to the edges ensuring tightness to the set;
- Independent burner box, increasing efficiency and facilitating any maintenance;
- Temperature control through thermostat;
- Safety system through the automatic pilot valve;
- Pilot viewing and adjustment is done through the front panel;
- Black paint injected aluminum knobs providing for better toughness and durability.
- Collector tray made of stainless steel with 2 gallon (7,6 L) capacity for easy removal and cleaning;
- 4" highly polished chrome adjustable steel legs.

CERTIFICATION:



AREA FOR CONSULTANT / CONTRACTOR:

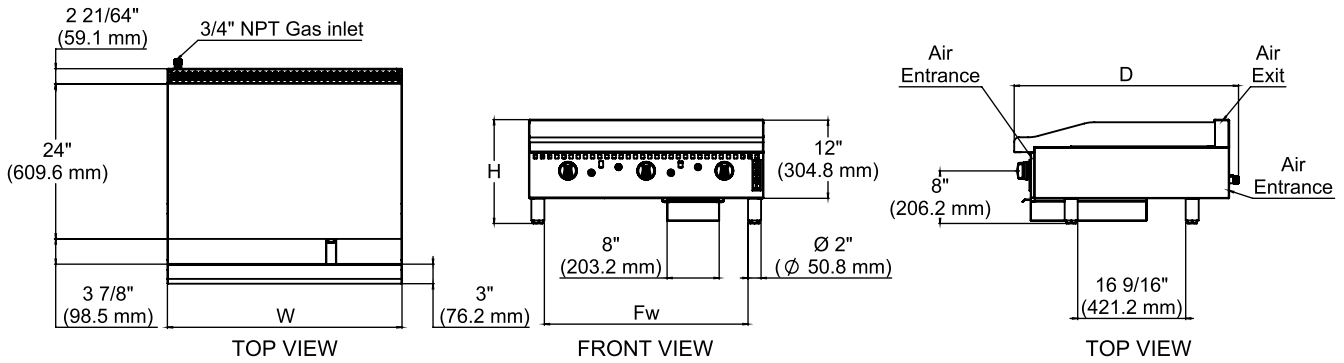
OPTIONS & ACCESSORIES

- Product installation kit (pressure regulating valve).
- Propane Gas (LP) Conversion Kit.
- Stainless steel easels (with tray or without tray).
- Cabinet with door or open cabinet.
- Surface finish of the griddle in hard or grooved chrome.

Countertop Griddle Thermostatic Gas Restaurant

R24CT-24T | R36CT-36T | R48CT-48T | R60CT-60T | R72CT-72T

Countertop Griddle Thermostatic Gas Restaurant



Models	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight			
	Width (L)	Depth (P)	Height (A)	Fw	Weight	Width	Depth	Height	Weight
R24CT – 24T	24" (610 mm)	34" (864 mm)	15 15/16" (405 mm)	19 1/9" (489 mm)	263 lb (119 kg)	28 1/16" (715 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	307 lb (139 kg)
R36CT – 36T	36" (915 mm)	34" (864 mm)	15 15/16" (405 mm)	31 1/4" (794 mm)	364 lb (165 kg)	40 1/32" (1020 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	428 lb (194 kg)
R48CT – 48T	48" (1220 mm)	34" (864 mm)	15 15/16" (405 mm)	43 1/4" (1099 mm)	468 lb (212 kg)	52 1/16" (1325 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	540 lb (245 kg)
R60CT – 60T	60" (1525 mm)	34" (864 mm)	15 15/16" (405 mm)	26 21/32" (677 mm)	582 lb (264 kg)	64 1/16" (1630 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	666 lb (302 kg)
R72CT – 72T	72" (1830 mm)	34" (864 mm)	15 15/16" (405 mm)	32 41/64" (829 mm)	743 lb (337 kg)	76 1/16" (1935 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	838 lb (380 kg)

UTILITY INFORMATION

GAS SUPPLY					
Models	Burners	Propane	Natural	Manifold Pressure	
		BTU/h	BTU/h	Natural Gas	Propane Gas
R24CT – 24T	2	50,030	50,030	4" W.C	10" W.C
R36CT – 36T	3	75,045	75,045		
R48CT – 48T	4	100,060	100,060		
R60CT – 60T	5	125,075	125,075		
R72CT – 72T	6	150,090	150,090		

SPECIFICATIONS

- 25,015 BTU/h burners placed every 12", providing best performance;
- Manifold pressure is 4" W.C (Natural Gas) or 10" W.C (Propane Gas);
- 3/4" NPT rear gas connect and pressure regulator for both natural gas and propane;
- Check the altitude specifications above 2,000 ft.

* **NOTE:** In line with its policy to continually improve its product, Venancio USA reserves the right to change materials and specifications without notice.

- Specify the type of gas when ordering.

INTALLATION INSTRUCTIONS

A pressure regulator sized for this unit is included. The gas line connecting to the range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.