

Item:

Quantity (Qty): _____

Model #:

Project:

Restaurant Hot Plate Countertop

R12CT-12B | R24CT-24B | R36CT-36B | R48CT-48B | R60CT-60B | R72CT-72B

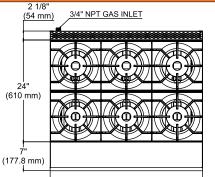


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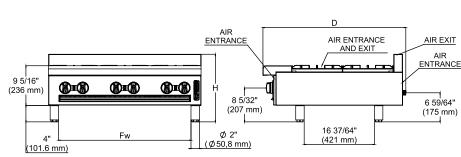
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Restaurant Hot Plate Countertop

R12CT-12B | R24CT-24B | R36CT-36B |R48CT-48B| R60CT-60B |R72CT-72B



w



TOP VIEW			FRONT VIEW				SIDE VIEW				
	Exterior Product Dimensions & Weight							Shipping Crate Dimensions & Weight			
Models	Weight (W)	Depth (D)	Height (H)			-					
			P.B	P.M	P.D	Fw	Weight	Weight	Depth	Height	Weight
R12CT – 12B	12"	34"	15 15/16"	23 15/64"	36 27/64"	7 7/16"	88 lb	16 5/32"	37 13/32"	22 27/32"	117 lb
	(305 mm)	(864 mm)	(405 mm)	(590 mm)	(925 mm)	(189 mm)	(40 kg)	(410 mm)	(950 mm)	(580 mm)	(53 kg)
R24CT – 24B	24"	34"	15 15/16"	23 15/64"	36 27/64"	19 1/4"	145 lb	28 5/32"	37 13/32"	22 27/32"	192 lb
	(610 mm)	(864 mm)	(405 mm)	(590 mm)	(925 mm)	(489 mm)	(66 kg)	(715 mm)	(950 mm)	(580 mm)	(87 kg)
R36CT – 36B	36"	34"	15 15/16"	23 15/64"	36 27/64"	31 17/64"	203 lb	44 3/32"	37 13/32"	22 27/32"	267 lb
	(915 mm)	(864 mm)	(405 mm)	(590 mm)	(925 mm)	(794 mm)	(92 kg)	(1.020 mm)	(950 mm)	(580 mm)	(121 kg)
R48CT – 48B	48"	34"	15 15/16"	23 15/64"	36 27/64"	43 17/64"	260 lb	52 5/32"	37 13/32"	22 27/32"	335 lb
	(1.220 mm)	(864 mm)	(405 mm)	(590 mm)	(925 mm)	(1.099 mm)	(118 kg)	(1.325 mm)	(950 mm)	(580 mm)	(152 kg)
R60CT – 60B	60"	34"	15 15/16"	23 15/64"	36 27/64"	26 21/32"	322 lb	64 1/32"	37 13/32"	22 27/32"	412 lb
	(1.525 mm)	(864 mm)	(405 mm)	(590 mm)	(925 mm)	(677 mm)	(146 kg)	(1.630 mm)	(950 mm)	(580 mm)	(187 kg)
R72CT – 72B	72"	34"	15 15/16"	23 15/64"	36 27/64"	32 41/64"	381 lb	76 3/16"	37 13/32"	22 27/32"	487 lb
	(1.830 mm)	(864 mm)	(405 mm)	(590 mm)	(925 mm)	(829 mm)	(173 kg)	(1.935 mm)	(950 mm)	(580 mm)	(221 kg)

UTILITY INFORMATION

GAS SUPPLY										
MODELS	BURNERS	PROPANE	NATURAL	MANIFOLD PRESSURE						
WIODELS	BURNERS	BTU/h	BTU/h	NATURAL	PROPANE					
R12CT – 12B	2	60.000	64.000							
R24CT – 24B	4	120.000	128.000							
R36CT – 36B	6	180.000	192.000	4" W.C	10" W.C					
R48CT – 48B	8	240.000	256.000	4 VV.C	10 W.C					
R60CT – 60B	10	300.000	320.000							
R72CT – 72B	12	360.000	384.000							

SPECIFICATIONS

High performance burners with a power of 30,000 BTU / h for LPG and 32,000 BTU / h for GN.

Manifold pressure is 4" W.C (Natural Gas) or 10" W.C (Propane Gas).

• 3/4 "NPT rear gas connect ang pressure regulator for both natural gas and propane.

Check the altitude specifications above 2,000 ft.

• Each burner is controlled by a gas valve for independent control of flame.

* 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.

INSTALLATION 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, <u>www.NFPA.org</u>. 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, <u>www.AGA.org</u>.



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