

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

## R – Range Combo Manual Griddle

# R722ST-48B24G



**R722ST-48B24G**

100% manufactured from raw materials to provide the best cooking experience, a high standard of quality, and the highest durability in its class to meet the needs of a commercial kitchen.

### STANDARD FEATURES

#### RANGE

- 2-year parts and labor warranty.
- Lifetime warranty 2-piece cast iron non-clog Burners 32,000 BTU (NAT) & 30,000 (LP) p/ burner.
- 14 gauge fully welded interlocking frame.
- Black metal insulated knobs.
- 6" Adjustable legs.
- Conversion kit included.
- Stainless steel front and sides.
- Stainless steel removable crumb drawer under burners.
- Stainless steel 7" plate rail.
- Stainless steel 22.5" flue riser & lift-off heavy-duty shelf.
- One pilot light for each burner.
- Heavy-duty 12" x 12" removable cast-iron grates.

#### MANUAL GRIDDLE

- Burners rated at 25,000 BTU/h (NAT & LP) p/ burner.
- 3/4" (19 mm) thick polished carbon steel working griddle plate.
- 14 gauge fully welded interlocking frame.
- Fully welded griddle plate.
- Enamelled burners placed every 12", providing uniformity when operating.
- Anti-splsh edge in 12 gauge stainless steel provides stability and durability.
- Accessible pilots trough front panel.
- Easily removable stainless steel griddle grease trap.
- Safety system through the automatic pilot valve

#### OVEN

- 30,000 BTU/h oven with snap action thermostat from 175 °F to 550 °F and 100% safety shut off.
- 26 1/2" Standard bakery depth on all ovens.
- Piezo spark ignition for oven bases.
- Double-sided enamel oven cavity (inner and outer top, bottom and sides).
- 1/4" diameter heavy-duty oven wired rack.
- The standard oven has 3 shelf positions and 2 racks.
- Counterweight balanced doors.

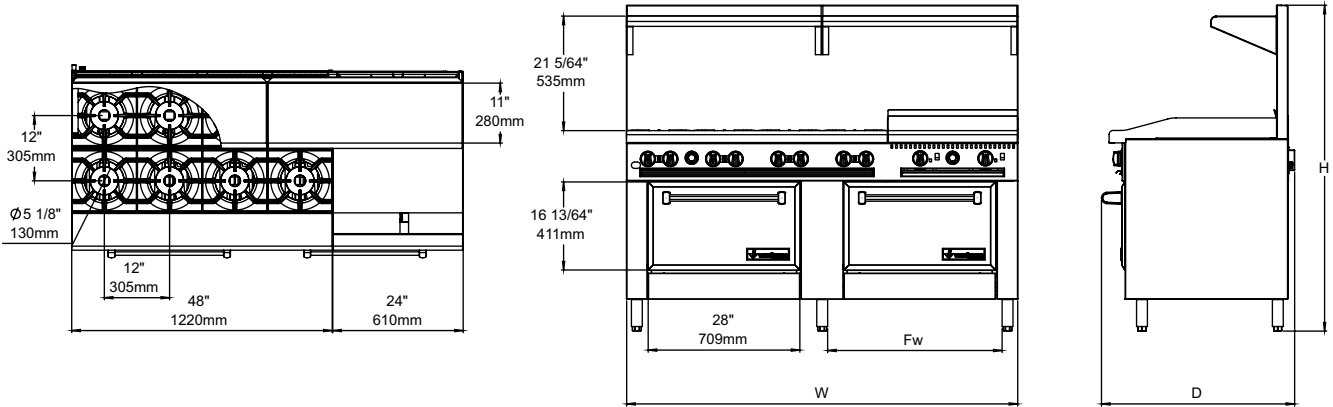
### CERTIFICATION:



### AREA FOR CONSULTANT / CONTRACTOR:

R – Range Combo Manual Griddle

**R722ST-48B24G**



Models	Exterior Product Dimensions & Weight							Shipping Crate Dimensions & Weight				Oven Cavity			
	Width (W)	Depth (D)	Height (H)				Fw	Weight	Width	Depth	Height	Weight	Width	Depth	Height
			Low FR	Mid FR	Simple FR	Double FR									
R722ST – 48B24G	72" (1830 mm)	35 35/64" (903 mm)	39 49/64" (1010 mm)	47 1/64" (1194 mm)	60" (1524 mm)	72" (1830 mm)	32 7/64" (815 mm)	948 lbs (430 kg)	76 5/32" (1934 mm)	45 9/32" (1150 mm)	44 3/32" (1120 mm)	1124 lbs (510 kg)	26 1/2" (675 mm)	26 1/2" (673 mm)	14 1/64" (356 mm)

FR= Flue Riser (optional)

**UTILITY INFORMATION**

GAS SUPPLY									
Models	Burners (Range)	Propane BTU/h	Natural BTU/h	Burners (Griddle)	Propane BTU/h	Natural BTU/h	Burners (Oven)	Propane BTU/h	Natural BTU/h
R722ST – 48B24G	8	240,000	256,000	2	50,000	50,000	2	66,000	70,000

**SPECIFICATIONS**

- Manifold pressure is 4"W.C (Natural Gas) or 10" W.C (Propane Gas).
- 3/4 "NPT rear gas connection and pressure regulator for both natural gas and propane.
- Check the altitude specifications above 2,000ft.
- Specify the type of gas when ordering.
- Manifold pressure is 4" W.C for natural gas and 10" W.C for LP gas.

**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](http://www.NFPA.org). When writing, refer to NFPA No. 96.4. These units are manufactured for installation in accordance with ANSI Z223.1A (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](http://www.AGA.org).

**OPTIONS & ACCESSORIES**

- Modular pan rail for 1/6 size pans.
- Cutting Board.
- (6) 6" swivel casters with front locking brakes.
- Additional oven Rack.
- Quick disconnect (3/4 Flex hose quick disconnect 4' long with install kit).
- Stub Back Flue Riser 4" & 10".

Venancio continuously improves the design of its products, therefore reserves the right to change specifications at any time without prior notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

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