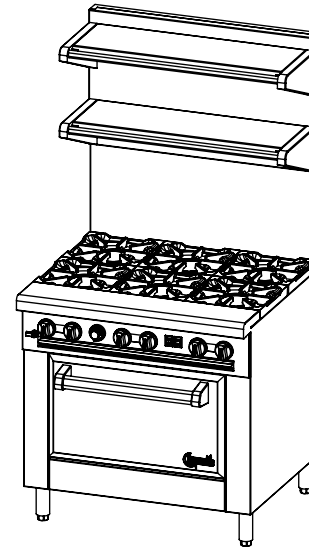


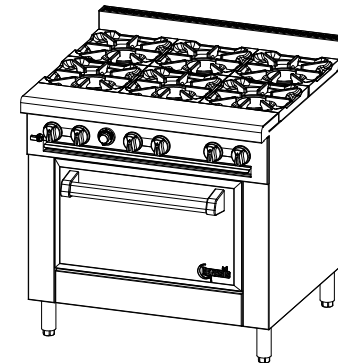


VENANCIO

INSTRUCTION AND USE MANUAL



**Industrial Range
with Convector Oven**



**Industrial Range
with Standard Oven**

VENANCIO | INNOVATIVE HIGH-PERFORMANCE
COMMERCIAL COOKING EQUIPMENT

2021 SW 31st Ave Hallandale Beach, FL 33009
1 954 367 7846 | sales@venanciousa.com
www.venanciousa.com

**Industrial Range with
Standard / Convector Oven - Gas
(Genesis Series)**

24" - 36" - 48" - 60" - 72"

TABLE OF CONTENTS

01. INTRODUCTION	03
02. SAFETY	04
2.1 Important Safety Instruction	04
2.2 Safety Warnings	04
2.3 Important Tips	06
03. PRODUCT INSTALLATION	07
3.1 Product Installation Instructions	07
3.2 Recommendations before installation	08
3.3 Gas Installation	08
3.4 Installation - Gas Standards and Codes	09
3.5 Gas Pressure Regulator	10
3.6 Gas Conversion Instruction	12
3.7 Checking for gas leaks	14
3.8 Electrical installation (Convector model)	14
3.9 Assembly of Simple Flue Rise	15
3.10 Positioning	16
3.11 Foot leveling	16
3.12 First-time use	16
3.13 Turning on the Industrial Stove with Oven - Product ignition	17
3.13.1 - Starting the Range	17
3.13.2 - Starting the oven	18
04. KNOWING THE PRODUCT	20
4.1 Main features	22
4.2 Main models and respective components	23
05. CLEANING AND MAINTENANCE	25
5.1 Cleaning	25
5.1.1 Cleaning the outside of the product	25
5.1.2 Cleaning the inside of the product	26
5.2 Maintenance	27
5.2.1 Preventive maintenance	27
06. TECHNICAL SPECIFICATIONS	29
6.1 Product dimensions and weight	29
6.2 Technical data	31
6.2.1 Range	31
6.2.2 Oven	31
07. TROUBLESHOOTING	32
08. LIMITED ORIGINAL COMMERCIAL EQUIPMENT WARRANTY	33

CONSUMER AND PRODUCT IDENTIFICATION

CUSTOMER NAME:	
ADDRESS:	
PURCHASED PRODUCT:	
PRODUCT SERIAL NUMBER:	
INVOICE N°:	
DATE:	
SELLER NAME:	

Keep this manual, as it contains important information for questions, and adjustments. The same will be required for the warranty claim if required.

PASTE HERE!

Product Serial No:

VENANCIO

2021 SW 31st Ave Hallandale Beach, FL 33009
1 954 367 7846 | sales@venancioussa.com

2.3 Importante Tips

- Carefully keep this manual for future reference.
- To get the address of the authorized person closest to you visit our website (www.venanciousa.com), because in it you will find the complete list of authorized assistants with their respective address and phone number.
- Failure to follow the instructions in the consumer manual for product installation conditions will void your warranty.
- Never use the equipment if it is damaged or not working properly.
- Water or oil may make the floor slippery and dangerous. To avoid accidents, the floor must be dry and clean.
- Do not repair or replace any part of the equipment unless specifically recommended in the manual.
- Clean the product daily after use using a neutral detergent. Use abrasive materials only for work surface cleaning.
- Do not use the product to heat the room.
- Do not use loose hanging garments, towels or large cloths when using the equipment or next to the product, as they may ignite.
- Use only kitchen utensils suitable for the product.
- Always use certified hoses and pressure regulators.
- The manufacturer reserves the right to modify the contents of this manual at any time and without prior notice.
- To perform the gas conversion, you must purchase the gas conversion kit (LPG or NG) from the company. Have a qualified and licensed technician install it.

IMPORTANT

Periodically check if the hose and gas regulator are within their expiration date. Intended for industrial/professional use.

During use, the appliance becomes hot. Therefore, care must be taken to avoid contact with the heating elements.

13. THIS WARRANTY AND THE LIABILITIES SET FORTH HEREIN ARE EXCLUSIVE AND IN LIEU OF ALL OF THEIR LIABILITIES AND WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO, IMPLIED WARRANTIES OR MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY OF VENANCIO USA, INC. WITH RESPECT TO THE PRODUCT(S).

Thank you for your support! – Venancio USA Team
2021 SW 31st Ave Hallandale Beach, FL 33009
warranty@venanciousa.com / 954-367-78469

7. Venancio USA, Inc. does not recommend or authorize the use of any product(s) in a non-commercial application, including but not limited to residential use. The use or installation of product(s) in non-commercial applications renders all warranties, express or implied, including the warranties of MERCHANTABILITY and FITNESS FOR A PARTICULAR PURPOSE, null and void, including any responsibility for damage, costs and legal actions resulting from the use or installation of product(s) in any non-commercial setting.

8. Adjustments such as calibrations, leveling, tightening of fasteners or utility connections normally associated with original installation are the responsibility of the installer and not that of Venancio USA, Inc.

9. Should service be required at times which normally involve premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates.

10. Exceptions to the standard warranty period are as listed:

a. Fryer equipment is supplied with limited 5-year limited fry tank warranty.

b. If tank is found to be leaking in the first year of operation from date of installation and verified by an authorized service agency, the fry tank will be replaced at no charge including labor, travel, freight, and mileage. Fry tanks found to be leaking that are over 1 year and under 3 years, 25% of the current selling fry tank price, plus labor, freight and mileage will be the responsibility of the person or firm requesting the service. Fry tanks found to be leaking that are over 3 years and under 5 years, 50% of the current selling fry tank price, plus labor, freight and mileage will be the responsibility of the person or firm requesting the service. Fry tanks found to be leaking that are over 5 years has no fry tank part warranty.

c. Glass windows, door seals, rubber seals, light bulbs, spark ignitors - 90 days from installation.

d. The limited warranty shall not apply to defects attributable to the usage environment, for example from using dirty, corrosive water, poor quality gas, or electricity of incorrect current rating or voltage. All damage due to overvoltage is excluded from the warranty.

e. Non-clog range top open burners have a lifetime warranty.

11. Original purchased replacement parts manufactured by Venancio USA, Inc. will be warranted for 90 days from the parts invoice date. Exceptions are stainless steel fry tanks, and any other parts as stated in item 9. This warranty is for parts cost only and does not include freight or labor charges.

12. This states the exclusive remedy against Venancio USA, Inc. relating to the product(s), whether in contract or in tort or under any other legal theory, and whether arising out of warranties, representations, instructions, installations or defects from any cause. Venancio USA, Inc. shall not be liable, under any legal theory, for loss of use, revenue, or profit, or for substitute use or performance, or for incidental, indirect, or special or consequential damages or for any other loss of cost of similar type.

⚠ IMPORTANT

Do not store alcohol, gasoline, or any other flammable liquid or vapor inflamável próximo de seu produto, isso pode gerar consequências graves e riscos de explosão.

This device is not intended for use by persons (including children) with reduced physical, sensory or mental capacities, or people with lack of experience and knowledge, unless they have received instructions regarding the use of the device or are under the supervision of a person responsible for their safety.

If you constantly smell gas, turn off the product quickly and check if your product gas connections are leaking. If the problem persists, contact your nearest authorized person

⚠ IMPORTANT

Product serial no. is at the end of the manual.

3. PRODUCT INSTALLATION

3.1 Product Installation Instructions

Upon receipt of the equipment, make sure that the product is not defective. To perform the assembly, first check that the accessory kit has the following items: a gas pressure regulator, an instruction manual and a lighter (wick). If the product has a medium, single or double flue rise, the kit includes 6 more screws (4 flanged screws 4.2x13mm and 2 hexagonal screws 6.35x12.7mm) for mounting it on the Industrial Range with Oven.

Place the **Industrial Range with Convector/Standard Oven (Genesis Series)** over the workplace carefully and adjust the leveling of the foot according to the guidelines in item 3.1 1 of this instruction manual.

The gas pressure regulator supplied with the equipment must be installed when the appliance is connected to the gas supply.

Adequate space must be left in front of the device for proper maintenance and operation. Provisions shall be incorporated in the kitchen design to ensure an adequate supply of fresh air and adequate clearance for aerial operations in the combustion chamber for combustion and proper ventilation.

The installation must comply with local legislation or, in the absence of local codes, with the national fuel gas code.

The piping of the gas supply network should preferably be 3/4" or 1/2" in diameter.

IMPORTANT

Conversion, gas line connection, thermostat calibration, burners, manometer gas pressure adjustment, etc, are all part of normal installation and will not be paid under warranty. If a warranty technician is called and finds the unit incorrectly installed, the end user may be subject to a charge.

Proper installation of this gas appliance is the sole responsibility of the end user. It is the buyer's responsibility to determine if the installer is qualified in the installation procedures.

For MAINTENANCE, SERVICES, REPAIRS OR INSTALLATIONS contact the factory to schedule the authorized technical assistance.

3.2 Recommendations before installation

Before installing the gas supply system, observe the pipes and connections, check the components for dirt, clean internally with compressed air to eliminate possible particles, and prevent burners and valves from becoming clogged.

After cleaning, use thread sealant to connect the equipment to the gas network. For correct application, avoid concentrating the compound on the first two threaded fillets of the tube, as it may generate particles that will obstruct the system's injectors.

As for the electrical installation, make sure before connecting the equipment to the electrical network, that it corresponds to the voltage of the establishment.

3.3 Gas installation

Your gas appliance will give you peak performance when the gas supply line is of sufficient size to provide the correct gas pressure. The gas line must be installed to meet the local building codes or National Fuel Gas Code ANSI Z223.1 Latest Edition. In Canada, install the appliance in accordance with CAN/CGA-B149.1 or .2 and local codes. Gas line sizing requirements can be determined by your local gas company or, in North America, by referring to the National Fuel Gas Code, Appendix C, Table C-4 (for natural gas) and Table C-16 (for propane). The gas line needs to be large enough to supply the necessary amount of fuel to all appliances without losing pressure to any appliance.

8. LIMITED ORIGINAL COMMERCIAL EQUIPMENT WARRANTY

Venancio USA, Inc. warrants that the equipment, as supplied by the factory to the original purchasers, is free from defects in materials and workmanship. Should any part thereof become defective because of normal use within the period and limits defined below, then at the option of Venancio USA, Inc. such parts will be repaired or replaced by Venancio USA, Inc. or its Authorized Service Agency.

This warranty is subject to the following conditions: Repairs under this warranty are to be performed by a Venancio USA, Inc. Authorized Service Agency. Venancio USA, Inc. cannot be responsible for charges incurred or service performed by non-Venancio USA Authorized Agencies without prior written consent. In all cases the closest Venancio USA, Inc. Authorized Service Agency must be used.

TIME PERIOD: Warranty period is effective from the date of original purchase.

- Schools K-12: 4-years parts & labor (On Restaurant Series, Genesis Series, & Convection Ovens)
- Convection Ovens: 2-years parts and labor
- Prime Range Line 1-year parts & labor
- Restaurant Series Elite: 2-years parts and labor
- Genesis Series: 3-years parts and labor

This standard limited Warranty is subject to the following conditions and limitations:

1. This warranty is limited to product(s) sold by Venancio USA, Inc. to the original buyer in the continental United States.
2. Original installation must occur within 2 years of date of manufacture, and proof of the installation date must be provided to Venancio USA, Inc. Equipment must be located at the original installation location regardless if same owner.
3. The liability of Venancio USA, Inc. is limited to the repair or replacement of any part found to be defective.
4. Venancio USA, Inc. will bear normal labor charges incurred in the repair or replacement of a warranted piece of equipment within 50 miles (80 kilometers) of an authorized service agency. Time and travel charges in excess of 50 miles (80 kilometers) will be the responsibility of the person or firm requesting the service.
5. This warranty does not apply to any product(s) which have not been installed in accordance with the directions published in the appropriate installation and operation manuals.
6. Venancio USA, Inc. will bear no responsibility or liability for any product(s) which have been mishandled, abused, misapplied, misused, subjected to harsh chemical action or poor water quality, field modified by unauthorized personnel, damaged by flood, fire or other acts of nature, or which have altered or missing serial numbers.

Convector Models

MOTOR SPEED (RPM)	VOLTAGE (V)	FREQUENCY (Hz)	RATED CURRENT (A)	MOTOR ELETRIC POWER (W)	LIGTH POWER (W)	TOTAL POWER (W)	CIRCUIT BRAKER (A)
LOW (1125 rpm)	127	60	3,3	372	25	397	5
HIGH (1725 rpm)			3,7	392	25	417	
LOW (1125 rpm)	220	60	1,7	367	25	392	3
HIGH (1725 rpm)			1,9	380	25	405	

7. TROUBLESHOOTING

PROBLEM	CHECK
The product does not turn on:	If there is a shortage of gas;
	Whether the valve or gas valve is open;
	If you have activated the burner manipulator correctly;
	If the manipulator is activated;
The product stopped working:	If there is a shortage of gas;
	Whether the valve or gas valve is open;
The culinary results were not as expected:	If the product is installed correctly as specified in the instruction manual;
	If the product is level (check the product installation section);
	If the position of the manipulator is activated in the proper position;
	Observe if there is enough space in front of the equipment, in order to avoid that the functioning of one interferes with the performance of the other (called yellow flame).
Leak or gas smell:	If the gas connections are well connected;
	Check that there are no leaks in the gas connections (use a sponge and soap foam);
	If the gas hose is not broken;
	If the space in front of the product is suitable for use;

- For any other apparent problems, please contact an authorized technical assistant.

3.4 Installation - Gas Standards and Codes

IMPORTANT

FAILURE TO INSTALL THE PRESSURE REGULATOR WILL VOID YOUR WARRANTY.

In North America, gas appliances equipped with casters must be installed with connectors that comply with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69.CSA 6.16 Latest Edition. This connection should include a quick disconnect device that complies with the Standard for Quick Disconnect Devices for Use With Gas Fuel Appliances ANSI Z21.41.CSA 6.9 Latest Edition.

1. The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any system pressure testing when this test pressure exceeds 1/2 PSI (3.45 kPa).
2. The appliance shall be isolated from the gas supply piping system by closing the manual shut-off valve during any pressure test of the gas supply piping system at test pressures equal to or less than 1/2 PSI/(3.45kPa);

Gas connection

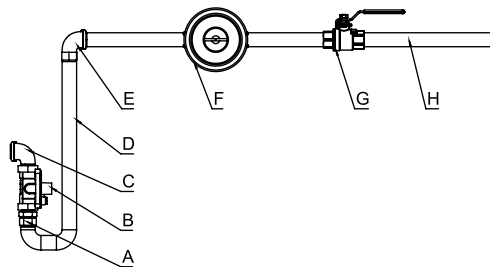
The gas inlet line size of this appliance is 3/4" NPT. For proper operation, the gas supply line should preferably be of the same size.

Manual Shutoff Valve

A gas pressure regulator and a shut-off valve supplied by the technician shall be installed in the gas service line before the appliance - in a physical location where it can be reached quickly in an emergency.

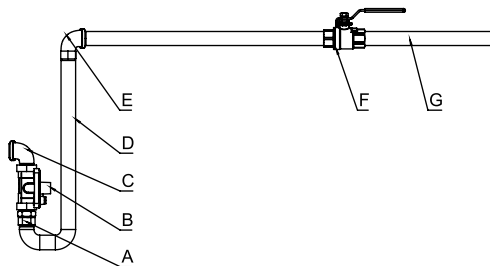
Liquefied Petroleum Gas (LPG) - Optional

- A. Double nipple (adapter) 3/4" male or 3/4" x 1/2" (comes with the product);
- B. Gas pressure regulator (comes with the product);
- C. 3/4" male and female elbow (comes with the product);
- D. Flexible connector or flexible hose;
- E. 3/4" or 3/4" x 1/2" elbow;
- F. Gas regulating valve;
- G. Manual gas supply valve;
- H. 3/4" or 1/2" piping.

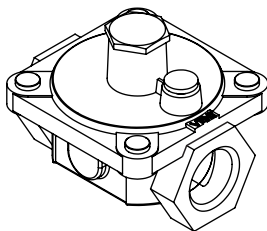


Natural Gas (NG)

- A. Double nipple (adapter) 3/4" male or 3/4" x 1/2" (comes with the product);
- B. Gas pressure regulator (comes with the product);
- C. 3/4" male and female elbow (comes with the product)
- D. Flexible connector or flexible hose;
- E. 3/4" or 3/4" x 1/2" elbow;
- F. Manual gas supply valve;
- G. 3/4" or 1/2" piping.



3.5 Gas Pressure Regulator



The gas pressure regulator (which accompanies the product) is of utmost importance for its operation and is indispensable. The pressure regulator must be installed in the product supply gas line (failure to install the pressure regulator will void the equipment warranty).

The regulators are provided with 3/4" NPT connection ranges. The regulator is adjusted at the factory by 102mmH₂O (4" WC) (water column) gas pressure in

6.2 Technical Data

6.2.1 Range

MODEL	NUMBER OF BURNERS	MAXIMUM THERMAL POWER		MAXIMUM CONSUMPTION	
		NATURAL (kcal/h) (BTU/h)	GLP (kcal/h) (BTU/h)	NATURAL (m ³ /h)	GLP (kg/h)
G24ST-24B G24CO-24B	4	22.180 88.000	22.180 88.000	2,31	1,93
G36ST-36B G36CO-36B	6	33.270 132.000	33.270 132.000	3,47	2,89
G482ST-48B G482CO-48B G48COST-48B	8	44.360 176.000	44.360 176.000	4,62	3,86
G602ST-60B G602CO-60B G60COST-60B	10	54.450 220.000	54.450 220.000	5,67	4,73
G722ST-72B G722CO-72B G72COST-72B	12	66.540 264.000	66.540 264.000	6,93	5,79

6.2.2 Oven

MODEL	NUMBER OF BURNERS	MAXIMUM THERMAL POWER		MAXIMUM CONSUMPTION	
		NATURAL (kcal/h) (BTU/h)	GLP (kcal/h) (BTU/h)	NATURAL (m ³ /h)	GLP (kg/h)
G24ST-24B G24CO-24B	1	7.560 30.000	6.805 27.000	0,79	0,60
G36ST-36B G36CO-36B	1	8.820 35.000	7.055 33.000	0,92	0,62
G482ST-48B G482CO-48B G48COST-48B	2	15.120 60.000	13.610 54.000	1,58	1,20
G602ST-60B G602CO-60B G60COST-60B	2	16.470 65.000	13.860 60.000	1,71	1,22
G722ST-72B G722CO-72B G72COST-72B	2	17.640 70.000	14.110 66.000	1,84	1,24

MODEL	DIMENSÕES DO PRODUTO EXTERNO					PACKAGING DIMENSIONS						
	WIDTH (L) (mm)	DEPTH (P) (mm)	HEIGHT (A) (mm)			FEET WIDTH (Fw) (mm)	NET WEIGHT (kg)	WIDTH (L) (mm)	DEPTH (P) (mm)	HEIGHT (A) (mm)	GROSS WEIGHT (kg)	
			P.B	P.M	P.S							
G482ST - 48B G482CO - 48B G48COST - 48B	1220	894	1010	1195	1524	1044	305	1325	975	1120	355	
		1073									460	525
											398	458
G602ST - 60B G602CO - 60B G60COST - 60B	1525	894	1010	1195	1524	1324	330	1630	975	1120	415	
		1073									490	575
											442	527
G722ST - 72B G722CO - 48B G72COST - 72B	1830	894	1010	1195	1524	1632	401	1920	1271	1120	481	
		1073									485	565
											500	580

Key: PB = Low Flue Rise; PM = Medium Flue Rise; PS = Simple Flue Rise; PD = Double Flue Rise.

Internal dimensions of the oven of the models: G24ST - 24B / G36ST - 36B / G482ST - 48B / G602ST - 60B / G722ST - 72B / G24CO - 24B / G36CO - 36B / G482CO - 60B / G602CO - 60B / G722CO - 72B / G48COST - 24 B / G60COST - 60B / G72COST - 72B.

MODEL	INTERNAL OVEN DIMENSIONS		
	WIDTH (L) mm	DEPTH (P) mm	HEIGHT (A) mm
G24ST - 24B	470	673	356
G24CO - 24B		713	
G36ST - 36B	673	673	
G36CO - 36B		713	
*G482ST - 48B	473	673	
*G482CO - 48B		713	
*G48COST - 48B		713 - 673	
*G602ST - 60B	673 - 470	673	
*G602CO - 60B		713	
*G60COST - 60B		713 - 673	
*G722ST - 72B	673	673	
*G722CO - 72B		713	
*G72COST - 72B		713 - 673	

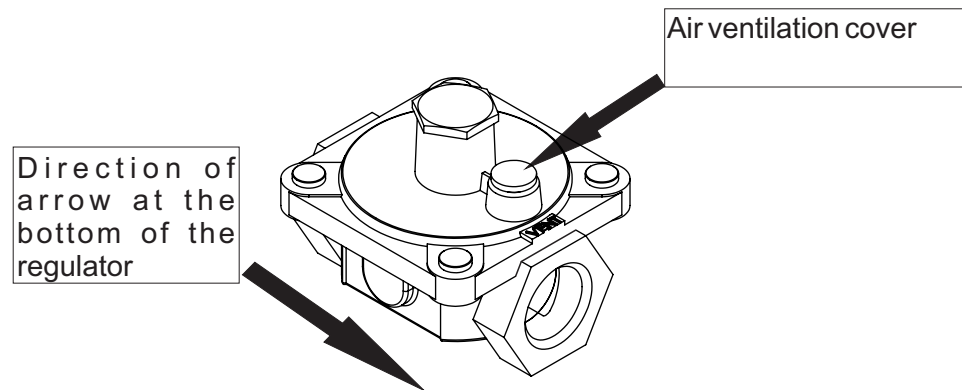
NOTE: The models with asterisks (*) are those with two ovens, that is, the G482ST/ CO - 48B (two ovens with size 24"), G602ST/CO - 60B (one oven with size 36" and another 24") and G722ST/CO - 72B (two ovens with size 36").

the connector (natural gas) and gas pressure in the connector of 254mmH2O (10" WC) for operation with LPG gas.

Before connecting the regulator, check the pressure in the supply line on the product. This may not exceed the maximum pressure of 3.45kPa (1/2PSI). If the gas supply line pressure is higher than indicated, use a pressure reducing regulator.

At the bottom of the regulator body there is a gas direction arrow to minimize installation error. This arrow should point to the device's direction of entry into the product.

The air vent cover, identified in blue, at the top of the regulator, is part of the regulator and must not be removed.



⚠ CAUTION

Visually check all inlet pipes supplied by the installer and/or blow them out using compressed air to clean any dirt or debris, thread chips or other foreign materials before installing a service line. These particles will clog the gas orifices when gas pressure is applied. Compounds used in appliance pipe threaded joints shall be resistant to the action of NG and LPG gas and shall provide a gas tight seal to prevent leakage;

When installing the pressure regulator remember that it can support 1/2 PSI (3.45 kPa);

When installing LPG, you have high source pressures ranging from 20 PSI (127.89 kPa) to 100 PSI (689.48 kPa). If the LPG tank's high-pressure gas line is directly connected to a unit without the proper reduction regulator, it will rupture the diaphragm in the valve, making it useless.

⚠ IMPORTANT

Any adjustment to the regulator should be done only by qualified and licensed personnel with the appropriate calibrated test equipment;
The connections must be made by a licensed and qualified technician.

3.6 Gas conversion instruction

The **Industrial Range with Convector/Standard Oven (Genesis Series)** is produced for the use of LPG or NG gas; Then check to see if the gas used in your region is compatible with the type of gas for which the product was manufactured. If not, gas must be converted to Natural Gas (NG) or Liquefied Petroleum Gas (LPG); For this, the company must purchase, separately from the product, the gas conversion kit containing the stove and oven injectors and the stove spreader.

⚠ IMPORTANT

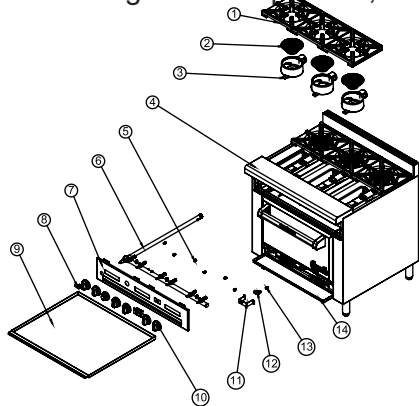
To perform gas conversion, a licensed and qualified technician is required.

For conversion the following guidelines should be followed:

1. Close the manual gas supply valve and disconnect the product from the gas network, making sure there is no leakage. Remove the pressure regulator from the gas inlet in the product to facilitate the work;

2. Remove the knobs (10), independent front registration (8), the ON/OFF and LOW and HIGH buttons and the product waste drawer (9);

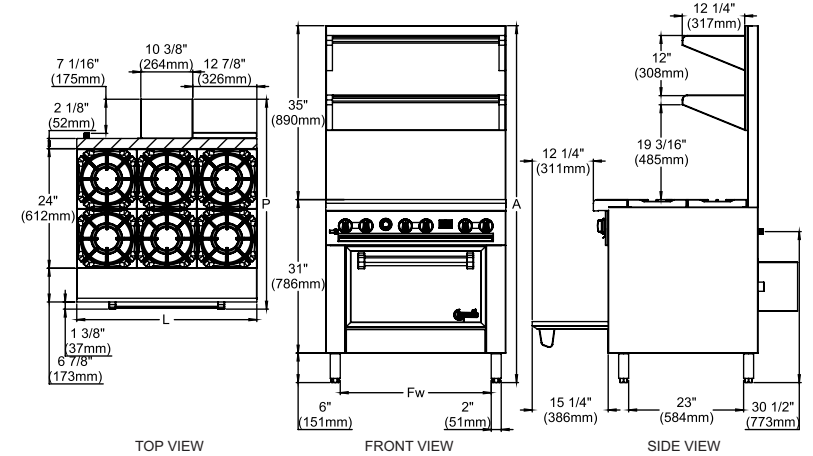
After removing the panel (7) from the product's knobs, removing the two screws that are at the bottom of the panel with the aid of a double screwdriver and remove the upper panel fittings from the product;



6. TECHNICAL SPECIFICATIONS

6.1 Product dimensions and weight

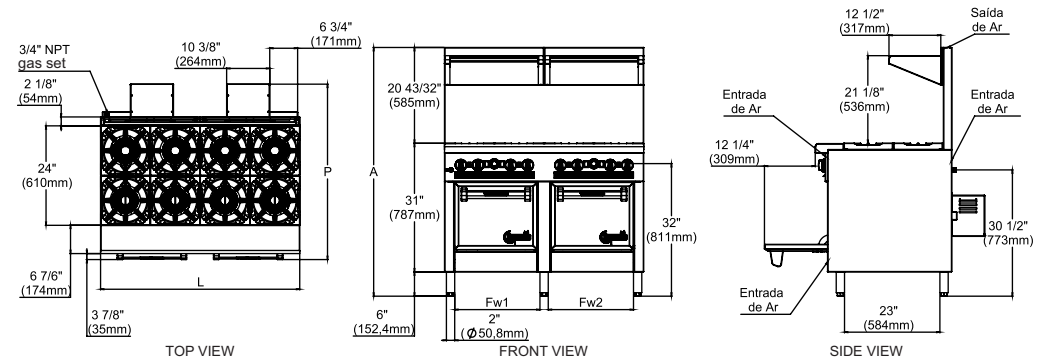
Modelos: G24ST - 24B / G36ST - 36B / G24CO - 24B / G36CO - 36B



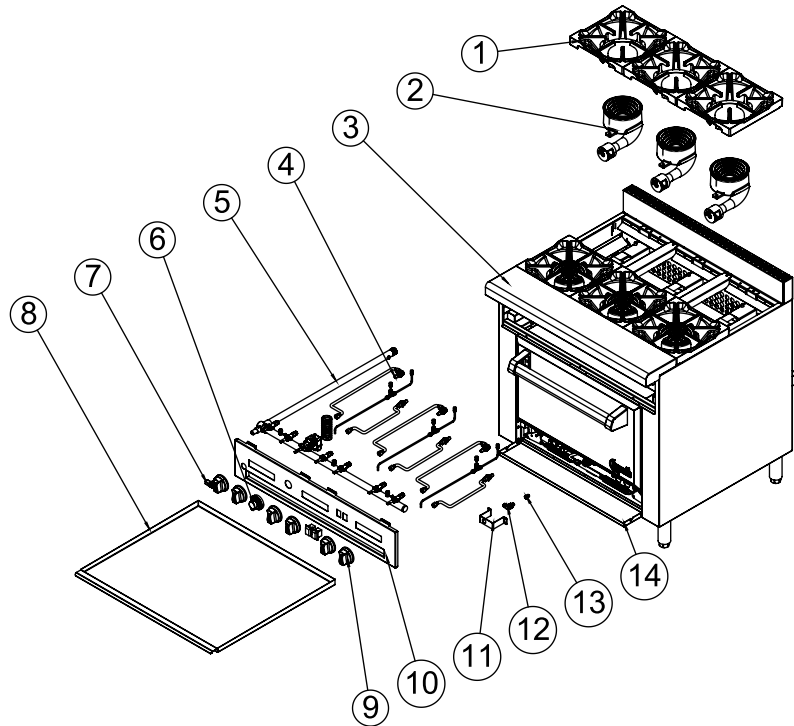
MODEL	EXTERNAL PRODUCT DIMENSIONS					PACKAGING DIMENSIONS					
	WIDTH (L) (mm)	DEPTH (P) (mm)	HEIGHT (A) (mm)			FEET WIDTH (Fw) (mm)	NET WEIGHT (kg)	WIDTH (L) (mm)	DEPTH (P) (mm)	HEIGHT (A) (mm)	GROSS WEIGHT (kg)
			P.B	P.M	P.S						
G24ST - 24B G24CO - 24B	610	871	1010	1195	1525	484	148	715	975	1120	177
		1073									
G36ST - 36B G36CO - 36B	915	871	1010	1195	1525	767	182	1017	975	1120	238
		1073									

Key: P.B = Low Flue Rise; P.M = Medium Flue Rise; P.S = Single Flue Rise;
P.D = Double Flue Rise.

Modelos: G482ST - 48B / G602ST - 60B / G722ST - 72B
G482CO - 60B / G602CO - 60B / G722CO - 72B



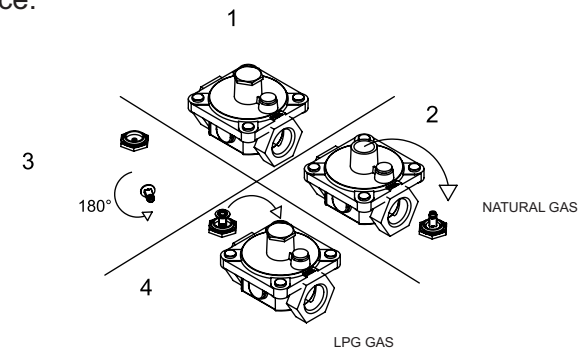
4. Remove the nuts that are securing the tube distributed inside the product with a size 11 nut driver.
5. Remove the distributor tube (5) and then remove it completely (horizontally) and place it on a flat surface.
6. After completing the maintenance on the equipment, reassemble the items again;



ITEM	DESCRIPTION
1	GRATES
2	BURNER SET
3	PRODUCT BODY SET
4	RANGE INJECTORS
5	CONJUNTO TUBO DISTRIBUIDOR
6	MANIPULADOR DO FORNO
7	DISTRIBUTOR PIPE SET
8	WASTE DRAWER
9	KNOBS
10	FINISHING PANEL SET
11	OVEN INJECTOR SUPPORT
12	UNEF 9/16" ELBOW SET
13	OVEN INJECTOR
14	OVEN INJECTOR

3. Remove the grills (1), flame spreaders (2) and the burners (3);
4. Remove the nuts that are securing the tube distributed inside the product with a size 11 nut driver.
5. Remove the distributor tube (6) and then pull the distributor tube completely (horizontally) and place it on a flat surface. It is ideal that this step be performed by two or more people;
6. Remove the injectors (5) with a 112 screwdriver";
7. In place of the removed gas injectors (5), place the new injectors in the accessory kit. But first apply a little pipe sealant to the valve thread and after threading the new injectors to the correct gas type;
8. To change the oven injector, open the lower movable panel (14) and remove the injector support screws (11);
9. Remove the injectors (13) (exhaust) with a 1/2" screwdriver;
10. Repeat the same procedure as 7, but now for the oven.
11. After changing the gas injectors (5 and 13), remount your product. Replace the distributor tube, however, now with the new injectors. After fitting the panel and fixing it with the screws that were removed previously, as well as the knobs and the waste drawer;
12. Connect the burners and replace the flame spreader. Finally, position the grills in their place;

13. Convert the pressure regulator by reversing the fitting device under the regulator cover. This will require a reasonable amount of force. Do not remove the spring. When replacing the cover, make sure the insert of the fitting is facing upwards in the middle of the spring. As indicated in the following image;
14. Refit the pressure regulator to the gas inlet of the product;
15. Apply the "Warning" sticker for the gas to be used on the front of the unit for future reference.



⚠ IMPORTANT

Keep cylinders always upright (standing) and never horizontal (lying down).

3.7 Checking for gas leaks

Before lighting the equipment and putting it into operation, check all gaskets on the gas supply line for leaks. For this, do not use any type of wrench to check for leaks, use a sudsy soap and water solution.

Follow the steps below for the correct procedure to power on:

1. Turn pilot valves to OFF position by turning adjusting screws clockwise.
2. Turn on the manual gas valve on the inlet side of the gas supply line.
3. Check for gas leaks at the flexible coupling or gas connector connection using a soap solution.
4. In moderation, spray or scrub the solution with soap on gas connections - active bubbling indicates the location of the gas leak.
5. If a gas leak is detected, turn off the manual gas valve at the inlet side of the gas line. Call your certified and licensed service technician.
6. If the equipment has no gas leak, continue with the equipment operating instruction.

3.8 Electrical Installation (convection model)

Make sure that the electrical network has the same voltage as the equipment and that the grounding conductor of the electrical network is correctly installed, according to the current legislation. Electrical grounding is important to prevent equipment operators from having accidents due to electrical shock. In relation to protective circuit breakers, they must be in accordance with that specified on page 31 in technical data.

⚠ IMPORTANT

Before connecting the equipment to the power grid, make sure that it corresponds to the voltage of the establishment.

5.2 Maintenance

Maintenance is one of the precautions to be taken for a good equipment life. Proper cleaning, installation, checking and product life all contribute to reduced maintenance. Before any maintenance, make sure the connections, registers or gas check valves are completely closed and disconnected from the product.

⚠ CAUTION

The maintenance of the equipment should only be performed by a technician authorized by the manufacturer.

The operator should be familiar with how to connect and disconnect the removable parts. If they are removed for maintenance or cleaning, they must be reconnected before using the equipment again.

5.2.1 Preventive maintenance

To reduce downtime and maximum efficiency, service your appliance once or twice a year, depending on the amount of use. To do this, ask a technician to:

- Examine the air inlets on the burners, the panel and the air outlet at the back of the appliance at least twice a year;
- Clean and adjust burners, regulators and etc. twice a year;
- Check and calibrate the product gas supply system pressure at least once a year;

FOR AUTHORIZED TECHNICIAN TO ACHIEVE AND OBTAIN ACCESS TO COMPONENTS, FOLLOW THE INSTRUCTIONS BELOW:

1. First, disconnect the product from the gas network, making sure that there is no gas leak and remove the gas pressure regulator from the gas inlet of the product to facilitate the work;
2. Remove the knobs (9) and the waste drawer (8) from the product, after that, remove the panel (10) from the product knobs, removing the two screws located at the bottom of the panel with the aid of a Philips screwdriver and detach the top components from the product panel;
3. Remove the grills (1) and the burners (2);

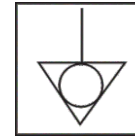
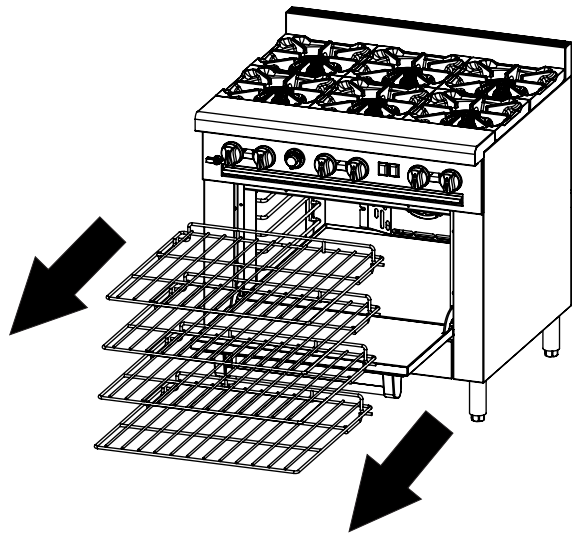
- Let cool. Normal daily dirt can be removed with a mild detergent or soap solution applied with a damp cloth. Wash and dry thoroughly;
- To remove deposited grease, apply a cleanser in the direction of the polished lines in the metal. NEVER rub in a circular motion

5.1.2 Cleaning the inside of the product

- Let the inside of the product cool completely. Use a non-alkaline cleaning agent following the manufacturer's recommendations;
- Do not use abrasive products;
- Flammable products and steam cleaning machines cannot be used to clean the oven either;
- Rinse well with water at room temperature and mild detergent, clean and dry thoroughly.

Oven

- Clean the oven frequently, as constant and correct cleaning is essential for the perfect functioning of the equipment.
- If there are grease spills inside the oven, clean the dirty area after the product has cooled, using a non-abrasive sponge, water and neutral detergent;
- The grills are easy to remove, just fittings; For cleaning it is recommended to use a non-abrasive sponge, water and neutral detergent.



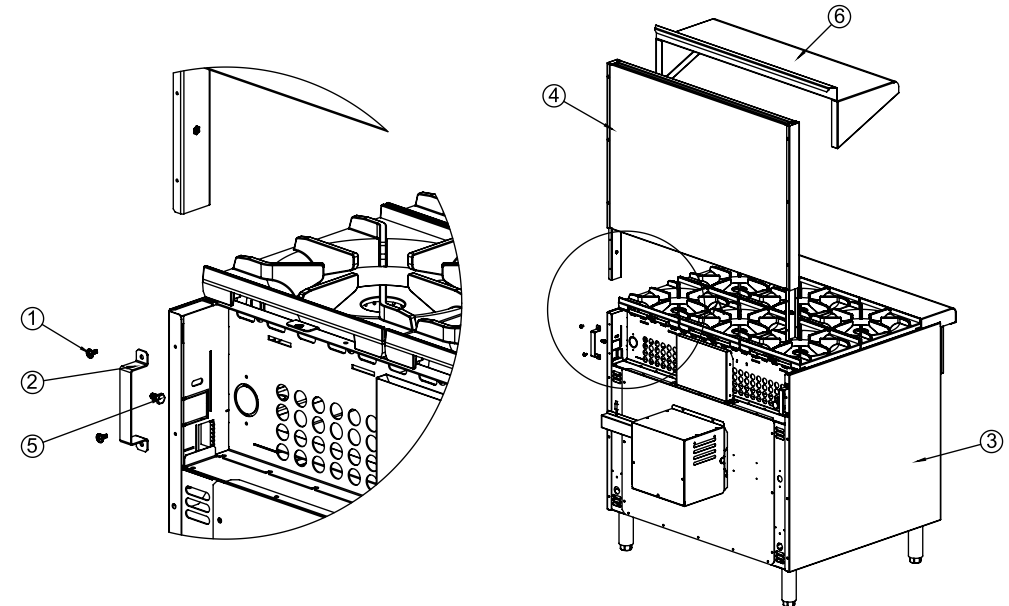
The symbol indicates the equipotential bonding terminal, intended for connecting the equipment via an electrical conductor to other equipotential bonding points, such as equipment, benches, buildings, thus maintaining the balance between different bonding points, minimizing possible electric shock risks.

3.9 Assembly of Flue Rise

To carry out the assembly of the Flue Rise in the stove, it is necessary to follow the following steps:

- 1) Remove the flanged screws (1) of the distributor pipe protector (2) located at the back of the stove (3);
- 2) Fit the Flue Rise panel (4) in the stove (3);
- 3.) Afterwards, fix the 4 flanged screws (1) on the back along with the protector of the distributor pipe (2) of the Flue Rise in the stove;
- 4) Use two hexagonal screws (5) to fix the internal part of the Flue Rise in the equipment;
- 5) Finally, fit the shelf (6) in the Flue Rise

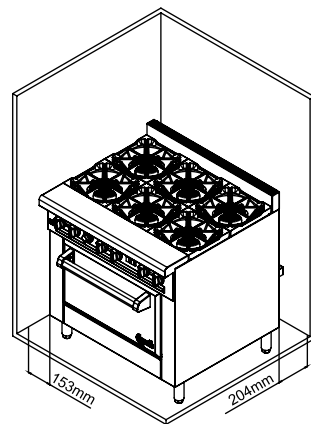
Note: the enlarged image serves only to represent how to proceed, the screws must be fixed on both sides.



3.10 Positioning

- Installation must be on a flat and level surface;
- It is recommended to install the product under hoods or exhausts;

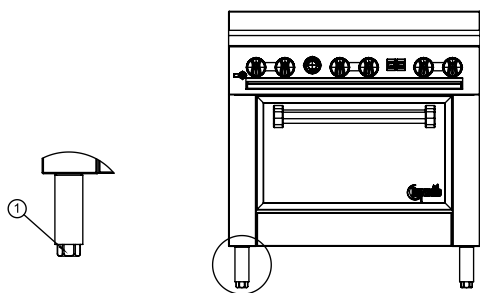
.There must be a distance of at least 204 mm at the rear, 153 mm at the right and left of the product from combustible surfaces. As shown in the figure to the side.



3.11 Foot leveling

For a good operation of the **Industrial Range with Convector/Standard Oven (Genesis Series)**, it is ideal that the product is level and perfectly fixed with the work surface. To adjust the leveling, turn item 1 (identified in the drawing) counterclockwise to open and in a clockwise direction to close to find the best position to operate the equipment safely.

1 – Foot regulator.



3.12 First-Time use

Pto protect the equipment against possible damage caused by shock or balance caused by transportation, the burners, grids and grills are secured by plastic straps. The sides, and the waste tray have a protective PVC film; Remove any plastics, straps, or protective film from the product before operating the equipment.

Before using the equipment for the first time, you must clean it with the help of a sponge, neutral soap and a small amount of water. Only then will the equipment be ready for use.

5. CLEANING AND MAINTENANCE

5.1 Cleaning

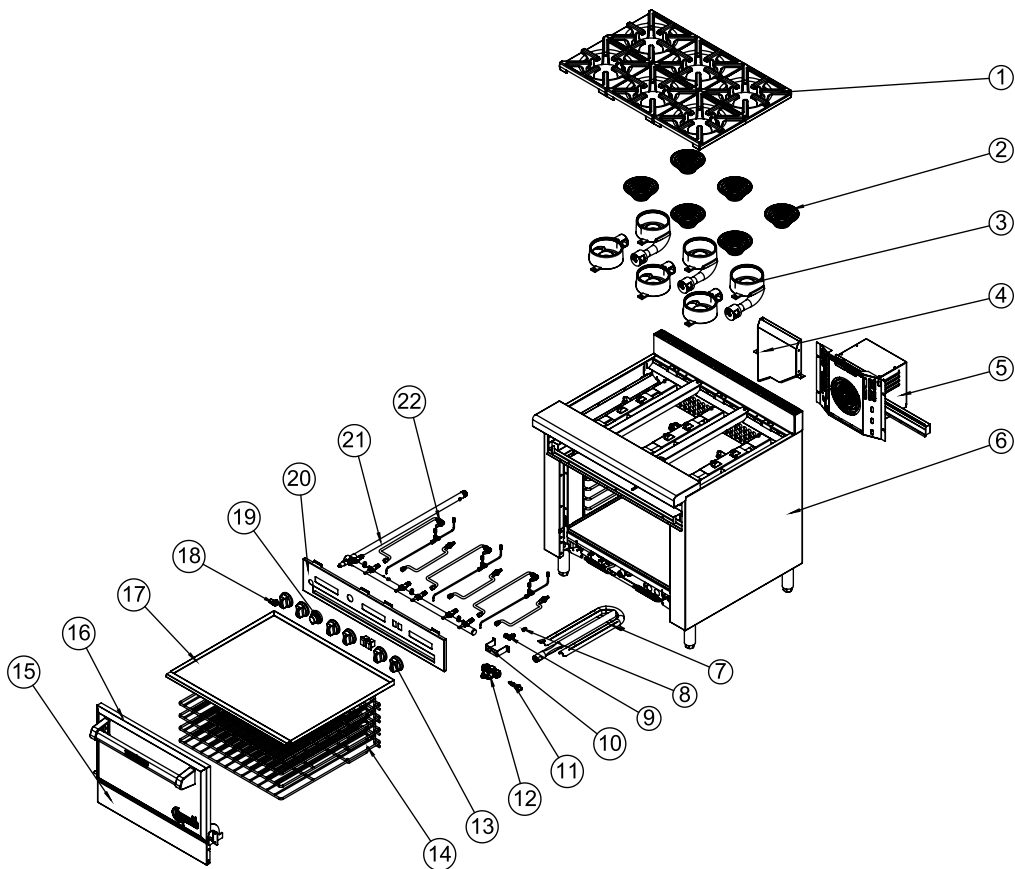
⚠ CAUTION

Do not use toxic or high chemical cleaning materials. See all instructions given by the cleaning product manufacturer.

- After using the **Industrial Range with Convector/Standard Oven (Genesis Series)** and with the equipment not operating or hot, clean it to remove food residues. Re-move the waste drawer for the removal of debris and clean it;
- Use a non-abrasive sponge with neutral detergent to clean the equipment;
- Never use sharp, pointed materials or abrasive products (with corrosive elements in the formula) on stainless steel components, however on the grills it is possible;
- Keep in mind that constant and correct cleaning is critical to the proper functioning of the equipment;
- For cleaning, the equipment must be completely disconnected from the gas and power grid (Convector model), thus avoiding any accident;
- ALWAYS, after the end of the working day, clean the grills and burners and turn them on to remove moisture. This practice is recommended between one working day and another, thus avoiding its oxidation;
- NEVER attempt to move or slide the product when it is hot. ALWAYS let the unit cool down and empty the waste drawer before attempting to relocate or move the unit.

5.1.1 Cleaning the outside of the product

The **Industrial Range with Convector/Standard Oven (Genesis Series)** has an external coating in stainless steel and for its correct cleaning it is necessary to follow the following guidelines:

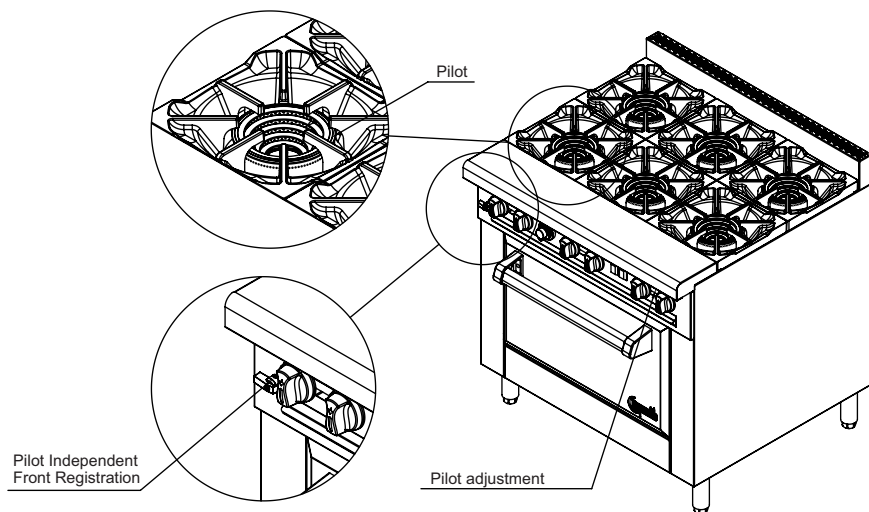


ITEM	DESCRIPTION	ITEM	DESCRIPTION
1	GRATES	12	PILOT SAFETY VALVE
2	BURNER VT BURNER	13	KNOBS
3	BURNER BASE VT BURNER	14	OVEN GRILL
4	CHIMNEY SET	15	BOTTOM MOVABLE PANEL
5	ENGINE ASSEMBLY	16	POTED OVEN SET
6	PRODUCT BODY SET	17	WASTE DRAWER
7	OVEN BURNER	18	FRONTAL INDEPENDEN REFRISTRATION
8	OVEN INJECTOR	19	FINISHING PANEL SET
9	UNEF 9/16" ELBOW SET	20	DISTRIBUTOR PIPE SET
10	OVEN INJECTOR SUPPORT	21	PILOT SET
11	PIEZOELETRIC IGNITION BUTTON		

3.13 Turning on the Industrial Stove with Oven - Product ignition

3.13.1 Starting the Range

1. Open the manual gas supply valve (which will release gas into the product), if in doubt, use item 3.3 to identify which valve;
2. Rotate the independent red front record on the front of the product to a horizontal position to release gas into the product.
Note: The independent front registration is a product-specific functionality that aims to prevent and release the passage of gas to the product only. Thus, it is not necessary to close the manual gas supply valve when you have finished using the equipment, but only the independent front valve.
3. Immerse in alcohol the lighter (wick) that accompanies the product and light it;
Note: Make sure that the container where the alcohol is located is away from the product and wick after immersing.
4. Take the lighter (wick) until you get in contact with the burner pilot until the flame lights up, repeat in all others, (see image below);



- Note: The ignition order does not interfere with the use of the equipment;
5. Rotate the knob (which you want in the counterclockwise direction (using the knob to adjust the flame));
 6. Make sure the burner is lit. If the burner does not light, repeat the procedure;
 7. After lighting all burners, you can turn off the main burners and turn them back on simply by turning the corresponding knobs;

Note: The pilot burner flame is factory set according to the gas for which the product was originally manufactured. Always check that the pilot burner flame is lit. If it is not, perform the above procedures again.

NOTE

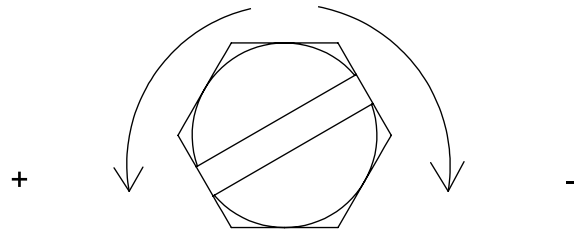
If you need to adjust the pilot valves (one pilot valve corresponds to two burners) perform the following procedures:

1- Turn the pilot adjustment screw counter-clockwise and then light the pilot with the help of the lighter (wick), which comes with the product and adjust the flame to a height of approximately 0.5 cm;

2- Turn on the gas valve by turning the handle counterclockwise to light the main burners;

3- To shut down completely, close the gas valves by turning the knob clockwise and turn the pilot adjusting screw clockwise to close the gas to the pilots.

PILOT ADJUSTMENT SCREW



MORE GAS

LESS GAS

The image above illustrates the direction of rotation of the pilot valve for pilot flame adjustment.

3.13.2 Starting the Oven

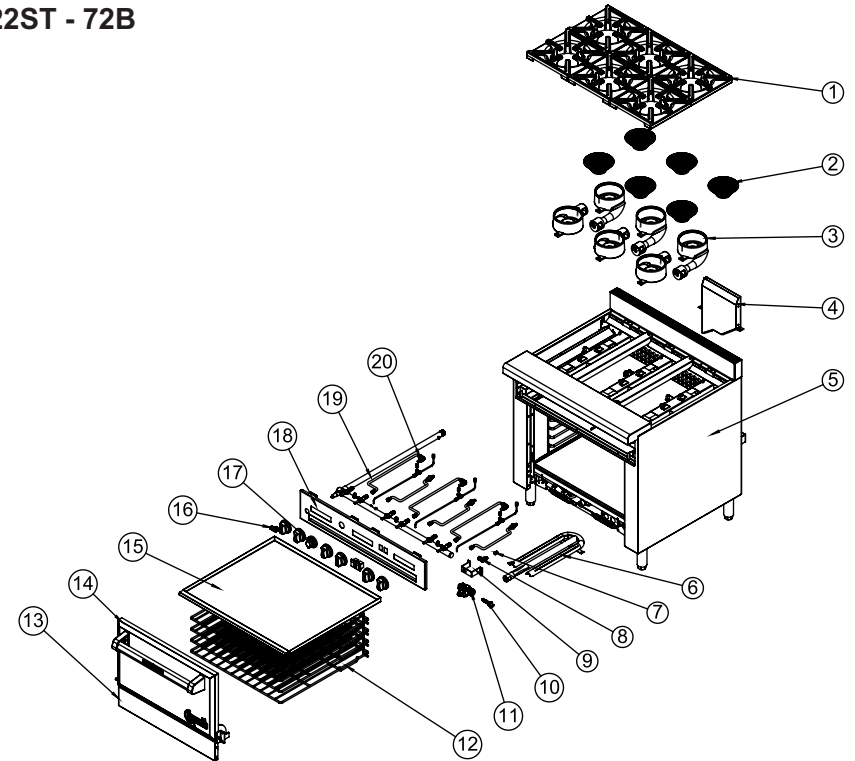
1. Open the lower movable panel (1) of the product;
2. Press and hold the pilot safety valve button (2). Then press the ignition button (3) more often if necessary, until the pilot lights up; Afterwards, hold down the valve button for approximately 30 seconds;
3. Make sure the burner is lit. If the burner does not light, repeat the procedure;
4. Press and turn the thermostat knob on the panel to the left to adjust the temperature.

Note: Low refers to low temperature

- Knobs in injected and chromed aluminum ensuring greater rigidity and durability;
- Waste drawer made of stainless steel, easy to remove and clean;
- 6" (154mm) feet adjustable in chromed carbon steel;
- Oven grill reinforced with drawn and chromed steel.

4.2 Main Components

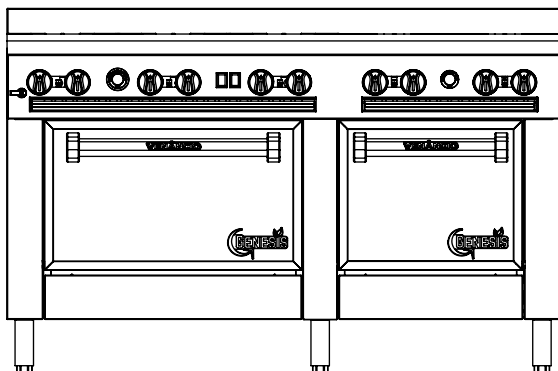
Models: G24ST - 24B / G36ST - 36B / G482ST - 48B / G602ST - 60B / G722ST - 72B



ITEM	DESCRIPTION	ITEM	DESCRIPTION
1	GRATES	11	PILOT SAFETY VALVE
2	BURNER VT BURNER	12	OVEN GRILL
3	BURNER BASE VT BURNER	13	BOTTOM MOVABLE PANEL
4	CHIMNEY SET	14	POTED OVEN SET
5	PRODUCT BODY SET	15	WASTE DRAWER
6	OVEN BURNER	16	FRONTAL INDEPENDEN REFISTRATION
7	OVEN INJECTOR	17	KNOBS
8	UNEF 9/16" ELBOW SET	18	FINISHING PANEL SET
9	OVEN INJECTOR SUPPORT	19	DISTRIBUTOR PIPE SET
10	PIEZOELETRIC IGNITION BUTTON	20	PILOT SET

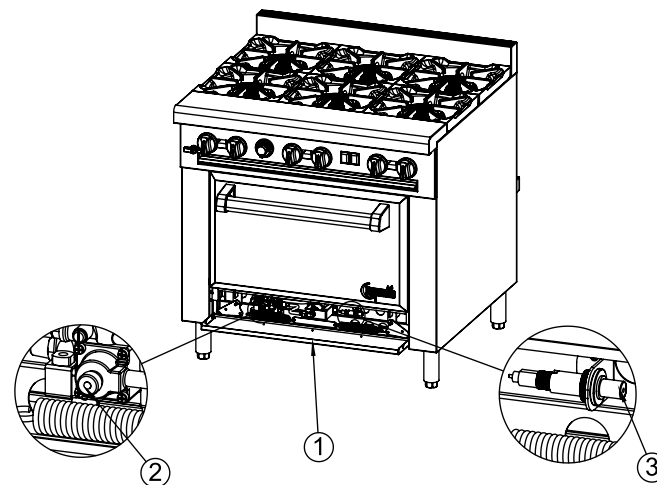
Model with Convector Oven - Standard

The **Industrial Range with Convector/Standard Oven (Genesis Series)** is when the stove has two ovens, one Convector and another Standard. Available in the sizes of 48" (two ovens 24"), 60" (one oven 36" and another 24") and 72" (two ovens 36"), with the Convector oven on the left. The image on the side represents an **Industrial Range with Convector/Standard Oven (Genesis Series)** with double Flue Rise and size 60".



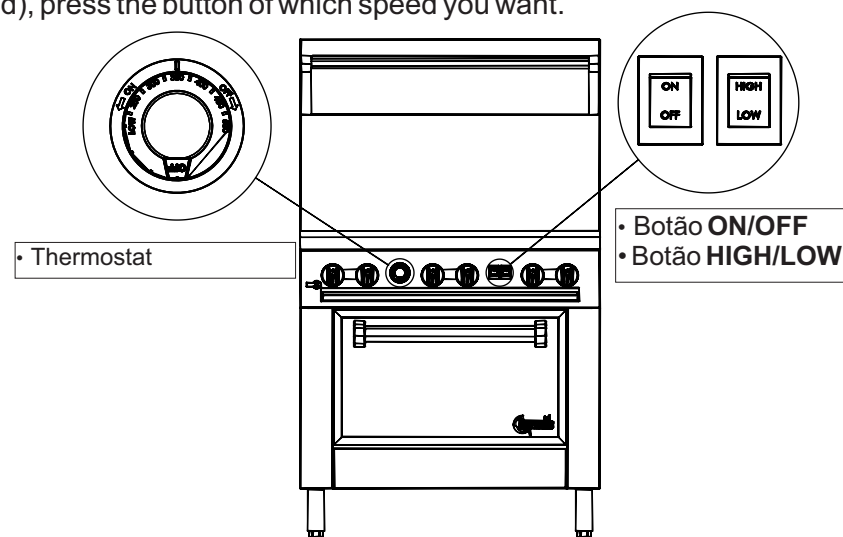
4.1 Main features

- Available in widths of 24" (610mm), 36" (915mm), 48" (1,220mm), 60" (1,525mm) and 72" (1,830mm);
- Fully welded structure ensuring stability, resistance and durability;
- Collector tray, panels and sides in stainless steel. Easy to clean and corrosion resistant;
- 12" (305mm) x 12" (305mm) cast iron grills with 8 flat tips, facilitating the movement of utensils;
- Cast iron burners and spreaders, independent register and pilots with adjustable flame through the front panel;
- Deflectors arranged and structure for directing waste near the waste drawer;
- Stainless steel internal oven (top, bottom, back and sides);
- Oven burner with pilot and individual control with access through the front panel;
- Pilot oven lighting through the piezoelectric system;
- Oven with thermostat that allows temperature control from 80° C to 288° C.
- Finishing panel with 6" 7/8 (174mm) depth, promoting safety and great functionality;



Convector Model

- To start the engine, in order to circulate the heat in the oven through the engine turbine, press the "ON" button on the panel and to turn off, press the "OFF" button.
- There are two speeds of heat ventilation: LOW (low speed) and HIGH (fast speed), press the button of which speed you want.



⚠ IMPORTANT

When using the product for the last time in the day, the gas register (manual gas supply valve) should be closed.

4. KNOWING THE PRODUCT

The **Industrial Range with Convector/Standard Oven (Genesis Series)** 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.

Available in two versions: Standard (standard roasting technology) and Convector (dynamic flow technology, DTF, system that provides faster and more even roasts).

Made of stainless steel, providing durability and ease when cleaning.

Cast iron grills with 8 points, resistant and flat, bringing greater convenience when it comes to moving with the pots on the stove.

Robust and high-performance, cast iron burners deliver safety when cooking. With a bold design and infrared technology, which radiate heat together with gas heating, this means half the consumption of national competitors, with more thermal efficiency and cooking speed.

The equipment is supplied with manual lighting of the pilot system. This should be lit only once a day, and so should stay on throughout the workday as consumption is very low.

It has an independent frontal register that performs the function of preventing and releasing the passage of gas to the product. This feature is used when the establishment has a gas supply network that supplies more than one product and/or when it is not used for a certain time. Thus, it is not necessary to close the gas supply valve, but only the independent front valve.

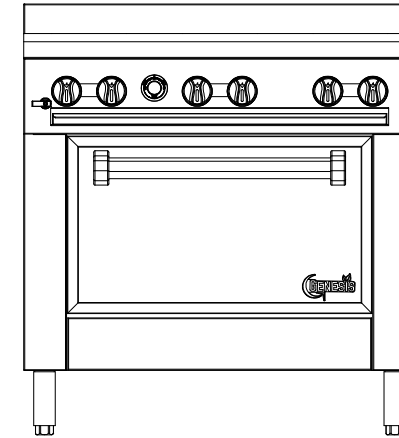
The Industrial Cooker with Convector/Standard Oven (Genesis Line) can present four models in its Flue Rise, according to the client's request:

low Flue Rise (P.B.), simple (P.S.), medium (P.M.) or double (P.D.) Flue Rise. The first and second only allow air to escape, while the second and third, in addition to allowing air to escape, have a panel in order to place groceries or kitchen accessories. The simple Flue Rise has only one shelf and the double has two.

In addition, accessories may be purchased separately from the product, such as: condiment panel, cutting board, and 6" (152mm) swiveling leveling casters with front lock for closed and open cabinet models.

Model with Standard Oven

The **Industrial Range with Oven - Standard** presents a traditional cooking process with support for 3 grills, in addition to not needing to be connected to the electrical network. The images below are an Industrial Stove with Oven (Genesis Line) - Standard with low Flue Rise and medium Flue Rise.



Model with Convector Oven

The **Industrial Range with Oven - Convector** features a turbine for the circulation of heat in its structure, providing a cooking process with greater speed and evenness of the roasts.

In addition, it has a lamp for better viewing and support for 4 grills. The image on the side is an **Industrial Range with Convector/Standard Oven (Genesis Series) - Convector with simple Flue Rise.**

