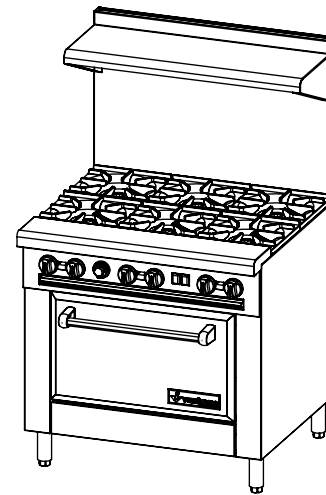


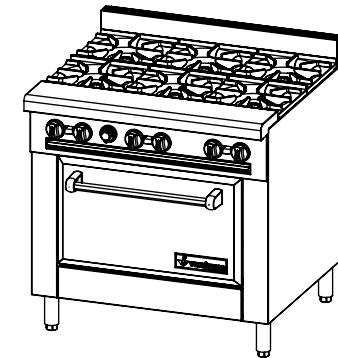


VENANCIO

INSTRUCTION AND USE MANUAL



**Industrial Range
with Convector Oven**



**Industrial Range
with Standard Oven**

VENANCIO | INNOVATIVE HIGH-PERFORMANCE
COMMERCIAL COOKING EQUIPMENT

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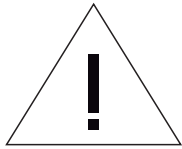
**Industrial Range with
Standard / Convector Oven - Gas
(Restaurant Series)**

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

SAFETY PRECAUTIONS

Important Safety Instructions

THIS MANUAL CONTAINS IMPORTANT SAFETY INFORMATION. READ CAREFULLY AND SAVE FOR FUTURE CONSULTATION.



Our service contacts are on the back cover of this manual, so always keep it handy for any need.

This is the safety alert symbol. All safety messages will come after this symbol and the message "WARNING", "IMPORTANT" and / or "DANGER". These words mean:

WARNING

All safety messages mention the potential risk, such as reducing the chance of injury, what can happen if instructions are not followed, and how to prevent accidents.

IMPORTANT

There is a risk of you losing your life or serious injury occurring if instructions are not followed immediately.

DANGER

There is a risk of you losing your life or serious injury if instructions are not followed immediately.

Safety warnings

DANGER

Do not store alcohol, gasoline, or any other flammable liquid or vapor near your equipment, as this may have serious consequences and risk of explosion;

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

WARNING

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

CONSUMER AND PRODUCT IDENTIFICATION

Purchase Date:	
Model Number:	
Serial Number:	
Installed Date:	
Install By:	
Gas Type:	

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

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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
Venancio USA, Inc.
2021 SW 31st Ave
Hallandale Beach, FL 33436
support@venanciousa.com
954-367-7846

WARNING

Periodically check if the hose and gas regulator are within their expiration date.

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

- Please observe all local and national codes and ordinances.
- Installation must conform with local codes, or in the absence of local codes, the National Fuel Gas Code, ANSI Z223.1 (latest edition). In Canada, installation should conform to installation codes for gas burning appliances and equipment standard CAN/CGA-B149.1 or the propane installation code, CAN/CGA-B149.2, as applicable.
- Installation must be performed according to the manufacturer's instructions and by qualified and authorized persons.
- For repairs, contact an authorized service technician only and request original replacement parts.
- Before operating the equipment and whenever there is any doubt about its operation, the user has the duty to read and understand this manual in detail.
- Install the equipment in a place where there is sufficient physical space for perfect handling of the equipment.
- Never use your equipment without first installing it correctly.
- If any abnormalities in operation are observed when using the equipment, discontinue use, close the manual gas shut off valve, and call an authorized service technician to correct the problem.
- Any unauthorized alteration and / or tampering is DANGEROUS and will void all warranties.
- Close the gas valve that powers the equipment and check if the knobs are in the closed position when: not in use, before servicing and cleaning the equipment.
- Use three or more people, or a load lifting device to move and install it.
- Do not soil, remove or obstruct the identification labels.
- For proper operation of the appliance, do not obstruct the flow of gas and ventilation.
- When your equipment is in use, accessible parts can become hot, and children should be kept away.
- Ensure that children do not play with the equipment.
- Always check if the gas connections are correctly installed, have no malfunctions and no gas leaks.

Important tips

- Carefully keep this manual for future reference.
- Failure to follow the instructions in the consumer manual for equipment 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 equipment daily after use using neutral detergent. Use abrasive materials only for work surface cleaning.
- Do not use the equipment to heat the environment.
- Do not use loose hanging garments, towels, or large cloths when using near the equipment as they may ignite.
- Prevent water, dirt or dust from coming into contact with the equipment's mechanical and gas components.
- Use only kitchen utensils suitable for the equipment.
- Always use certified hoses and pressure regulators.
- The manufacturer reserves the right to modify, at any time and without prior notice, the contents of this manual.
- 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

Intended for industrial / professional use.

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.

7. 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

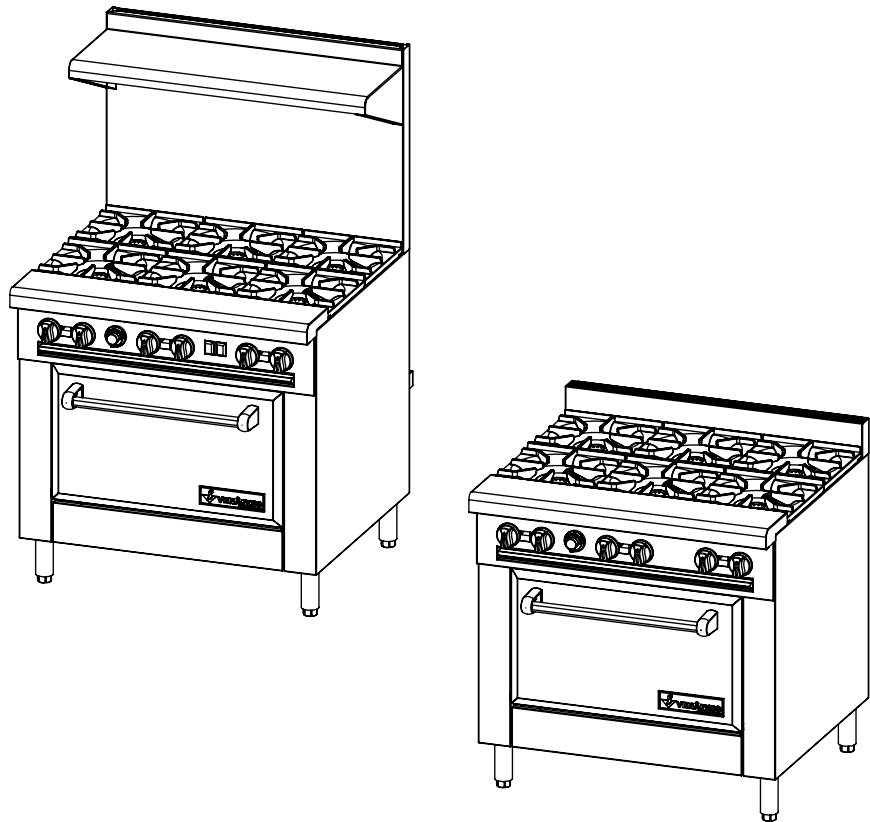
This standard limited Warranty is subject to the following conditions and limitations:

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.

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1. INTRODUCTION



You have purchased a product with the quality of the Venancio brand, and we appreciate your choice! **The Standart/Convection Industrial Range with Oven (Restaurant Serie)** is another revolution that we offer you, this being a product that combines economy, technology and innovative design, thus becoming indispensable for your establishment.

Please read this manual carefully to know your equipment and ensure its correct operation and maximum performance, thus increasing its useful life. It is and will be very helpful in answering questions. Consult it.

Convection Models

MOTOR SPEED (RPM)	VOLTAGE (V)	FREQUENCY (Hz)	RATED CURRENT (A)	MOTOR ELECTRIC POWER (W)	LIGHT POWER (W)	TOTAL POWER (W)	CIRCUIT BREAKER (A)
HIGH (1125 RPM)	115	60	3.3	372	25	397	5
LOW (1725 RPM)			3.7	392		417	
HIGH (1125 RPM)	220	60	1.7	367		392	3
LOW (1725 RPM)			1.9	380		405	

6. 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;
The product stopped working:	If the manipulator is activated;
	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.

6.2 Technical data

6.2.1 Range

MODEL	NUMBER OF BURNERS	MAXIMUM THERMAL INPUT		MAXIMUM CONSUMPTION	
		NATURAL (BTU/h)	PROPANE (BTU/h)	NATURAL (m³/h)	PROPANE (kg/h)
R24ST-24B R24CO-24B	4	128,000	120,000	3.36	2.65
R24ST-24B R24CO-24B	6	192,000	180,000	5.04	3.98
R24ST-24B R24CO-24B	8	256,000	240,000	6.72	5.31
R24ST-24B R24CO-24B	10	320,000	300,000	8.40	6.63
R722ST-72B R722CO-72B	12	384,000	360,000	10.08	7.96

6.2.2 Oven

MODEL	NUMBER OF BURNERS	MAXIMUM THERMAL INPUT		MAXIMUM CONSUMPTION	
		NATURAL (BTU/h)	PROPANE (BTU/h)	NATURAL (m³/h)	PROPANE (kg/h)
R24ST-24B R24CO-24B	1	30,000	27,000	0.80	0.59
R36ST-36B R36CO-36B	1	35,000	33,000	0.92	0.72
R482ST-48B R482CO-48B	2	60,000	54,000	1.58	1.18
R602ST-60B R602CO-60B	2	65,000	60,000	1.71	1.31
R722ST-72B R722CO-72B	1	70,000	66,000	1.84	1.45

2. PRODUCT INSTALLATION

2.1 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 and an instruction manual. If the product has a medium, single or double flue rise, the kit includes 6 more screws (4 flanged screws 4.2 x 13 mm and 2 hexagonal screws 6.35 x 12 .7mm) for mounting it on the Industrial Range with Oven.

Place the Industrial **Standart/Convection Industrial Range with Oven (Restaurant Serie)** over the workplace carefully and adjust the leveling of the foot according to the guidelines in item 2.11 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.

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 OS INSTALLATIONS contact the factory to schedule the authorized technical assistance.

CLEARANCES

The appliance area must be kept free and clear of all combustibles.

Model	Combustible		Non-combustible	
	Rear	Sides	Rear	Sides
Industrial Range with Standard / Convection Oven - Gas (Restaurant Series)	8"	6"	0"	0"

RATING PLATE

Information on this plate includes the model, serial number, BTU/h input of the burners, operating gas pressure in inches WC, and whether the appliance is orificed for natural or propane gas. When communicating with factory about a unit or requesting special parts or information, rating plate data is essential for proper identification.

2.2 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.

2.3 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.

IMPORTANT

Never supply the appliance with a gas other than the one that is indicated on the data plate. Using the incorrect gas type will cause improper operation and could result in serious injury or death. If you need to convert the appliance to another type of fuel, contact the dealer your purchased it from.

Never use an adaptor to make a smaller gas supply line fit the cooker connection. This may not allow the correct amount of gas flow for optimum burner operation, resulting in poor cooker performance.

Internal dimensions of the Oven models: R24ST - 24B / R36ST - 36B / R482ST - 48B / R602ST - 60B / R722ST - 72B / R24CO - 24B / R36CO - 36B / R482CO - 48B / R602CO - 60B / R722CO - 72B

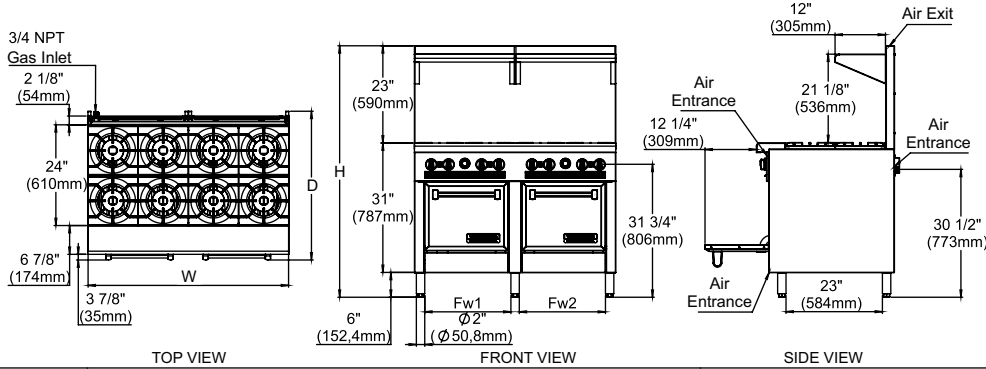
MODEL	OVEN INTERNAL DIMENSIONS		
	WIDTH	DEPTH	HEIGHT
R24ST – 24B R24CO – 24B	18 65/128" (470 mm)	26 1/2" (673 mm)	14 1/64" (356 mm)
R36ST – 36B R36CO – 36B	26 37/64" (675 mm)		
R482ST – 48B R482CO – 48B	18 65/128" - 18 65/128" (470 mm - 470 mm)		
R602ST – 60B R602CO – 60B	26 37/64" - 18 65/128" (675 mm - 470 mm)		
R722ST – 72B R722CO – 72B	26 37/64" - 26 37/64" (675 mm - 675 mm)		

NOTE: The models with asterisks (*) are those with two ovens, that is, R482ST/CO - 48B (two ovens with size 24"), R602ST/CO - 60B (one with size 36" and other 24") and R722ST/CO - 72B (two ovens with size 36").

5. TECHNICAL SPECIFICATIONS

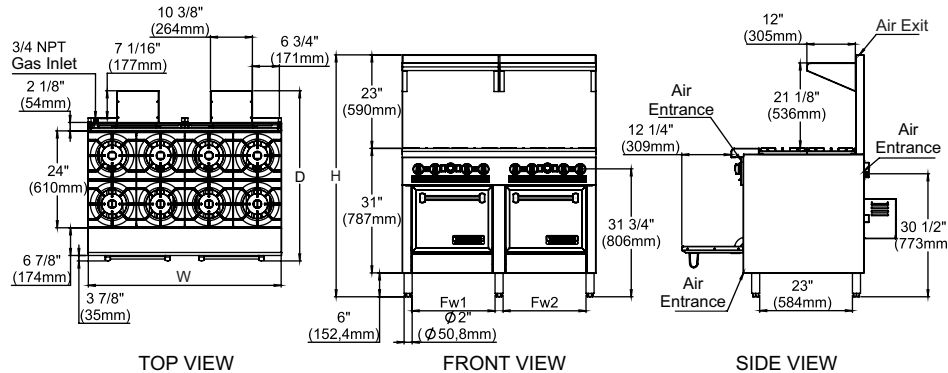
5.1 Product dimensions and weight

Models: R24ST-24B / R36ST-36B / R482ST-48B / R602ST-60B / R722ST-72B



Models	Exterior Product Dimensions & Weight							Shipping Crate Dimensions & Weight				
	Width (L)	Depth (P)	Height (A)			Fw		Weight	Width	Depth	Height	Weight
			P.B	P.M	P.S	Fw1	Fw2					
R24ST-24B	24" (610 mm)					19 7/18" (484 mm)	326 lb (148 kg)	28 5/32" (715 mm)				390 lb (177 kg)
R36ST-36B	36" (915 mm)					26 39/64" (676 mm)	401 lb (182 kg)	40 1/32" (1017 mm)				525 lb (238 kg)
R48ST-48B	48" (1120 mm)	34 19/64" (871 mm)	39 49/64" (1010 mm)	47 1/64" (1194 mm)	60" (1524 mm)	19 7/18" (484 mm)	19 7/18" (484 mm)	672 lb (305 kg)	52 5/32" (1325 mm)	38 3/8" (975 mm)	44 3/32" (1120 mm)	783 lb (355 kg)
R60ST-60B	60" (1525 mm)					19 7/18" (484 mm)	26 39/64" (676 mm)	728 lb (330 kg)	64 1/32" (1630 mm)			915 lb (415 kg)
R72ST-72B	72" (1830 mm)					26 39/64" (676 mm)	26 39/64" (676 mm)	884 lb (401 kg)	75 19/32" (1920 mm)	50 1/32" (1271 mm)		1060 lb (481 kg)

Models: R24CO-24B / R36CO-36B / R482CO-48B / R602CO-60B / R722CO-72B



Models	Exterior Product Dimensions & Weight							Shipping Crate Dimensions & Weight				
	Width (L)	Depth (P)	Height (A)			Fw		Weight	Width	Depth	Height	Weight
			P.B	P.M	P.S	Fw1	Fw2					
R24CO-24B	24" (610 mm)					19 7/18" (484 mm)	419 lb (190 kg)	28 5/32" (715 mm)				573 lb (260 kg)
R36CO-36B	36" (915 mm)					26 39/64" (676 mm)	494 lb (224 kg)	40 1/32" (1017 mm)				736 lb (334 kg)
R48CO-48B	48" (1120 mm)	42 1/4" (1073 mm)	39 49/64" (1010 mm)	47 1/64" (1194 mm)	60" (1524 mm)	19 7/18" (484 mm)	19 7/18" (484 mm)	882 lb (400 kg)	52 5/32" (1325 mm)	45 9/32" (1150 mm)	44 3/32" (1120 mm)	1025 lb (465 kg)
R60CO-60B	60" (1525 mm)					19 7/18" (484 mm)	26 39/64" (676 mm)	926 lb (420 kg)	64 1/32" (1630 mm)			1096 lb (497 kg)
R72CO-72B	72" (1830 mm)					26 39/64" (676 mm)	26 39/64" (676 mm)	1069 lb (485 kg)	75 19/32" (1920 mm)	50 1/32" (1271 mm)		1246 lb (565 kg)

2.4 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.

Installation of this appliance must be in accordance with local installation codes, including:

1. The appliance and its individual shut off 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 (3.45 kPa).

GAS CONNECTION

The external thread of equipment's intake-tube is 3/4" NPT. For proper operation, the gas supply line must be the same size or larger. Gas line size should not be reduced at any point along the supply line.

MANUAL SHUT OFF VALVE

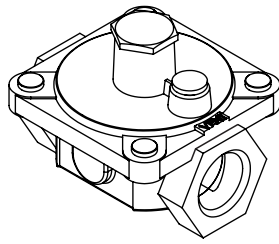
A gas pressure regulator and a shut off valve supplied by the technical shall be installed in the gas service line before the appliance - in a physical location where it can be reached quickly in an emergency.

2.5 Gas Pressure Regulator

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

Regulators are supplied with 3/4" NPT connection ranges.

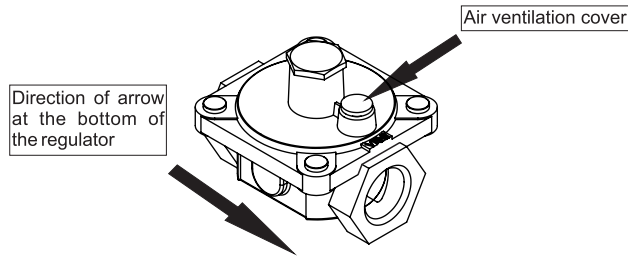
The regulator is factory set by 102 mmH₂O ((4" WC) water column) gas pressure at connector (natural gas) and gas pressure at 254 mmH₂O (10" WC) connector for LPG gas operation.



Before connecting the regulator, check the supply line pressure in the equipment. This may not exceed the maximum pressure of 3.45 kPa (1/2 PSI). 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 equipment.

The blue air vent cap on the top of the regulator is part of the regulator and should not be removed.



! IMPORTANT

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;

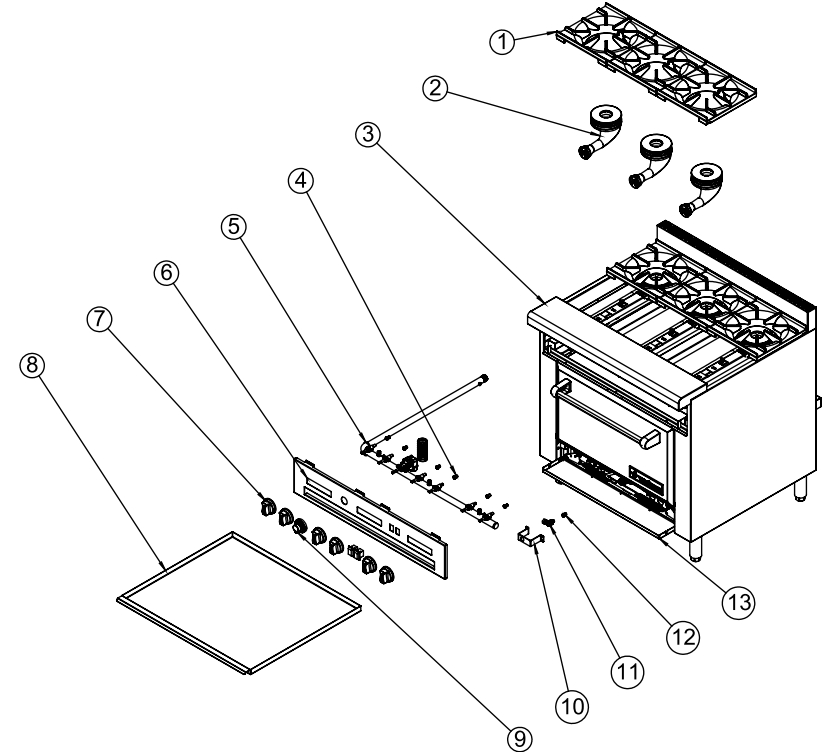
When installing the pressure regulator remember that it can support 1/2 PSI (3.45 kPa);

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.

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.

5. Remove the distributor tube (5) and then remove it completely (horizontally) and place it on a flat surface. It is ideal that this step be performed by two or more people;
6. After completing the maintenance on the equipment, reassemble the items again;



ITEM	DESCRIPTION
1	GRILLS
2	BURNER ASSEMBLY
3	PRODUCT BODY ASSEMBLY
4	OVEN INJECTORS
5	DISTRIBUTOR PIPE ASSEMBLY
6	FINISHING PANEL ASSEMBLY
7	KNOBS
8	WASTE DRAWER
9	RANGE KNOBS
10	RANGE INJECTOR HOLDER
11	ELBOW 3/8"
12	RANGE INJECTOR
13	LOWER MOBILE PANEL

4.2 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.

⚠ IMPORTANT

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.

4.2.1 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);
4. Remove the nuts that are securing the tube distributed inside the product with a size 11 nut driver.

2.6 Gas conversion instruction

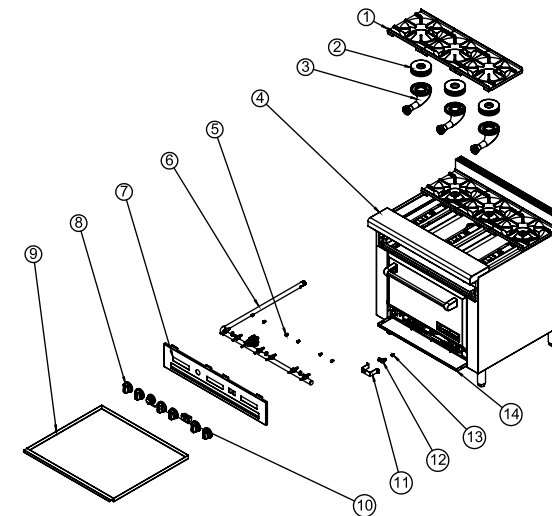
The **Standart/Convection Industrial Range with Oven (Restaurant Serie)** is produced for the use of LPG or NG gas; Then check to see if the gas used in your region is compatible with the type of gas for which the product was manufactured. If not, gas must be converted to Natural Gas (NG) or Liquefied 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.

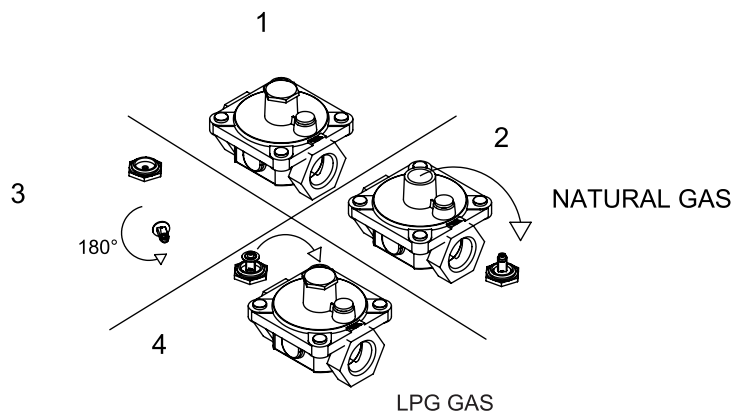
For conversion the following guidelines should be followed:

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;



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;



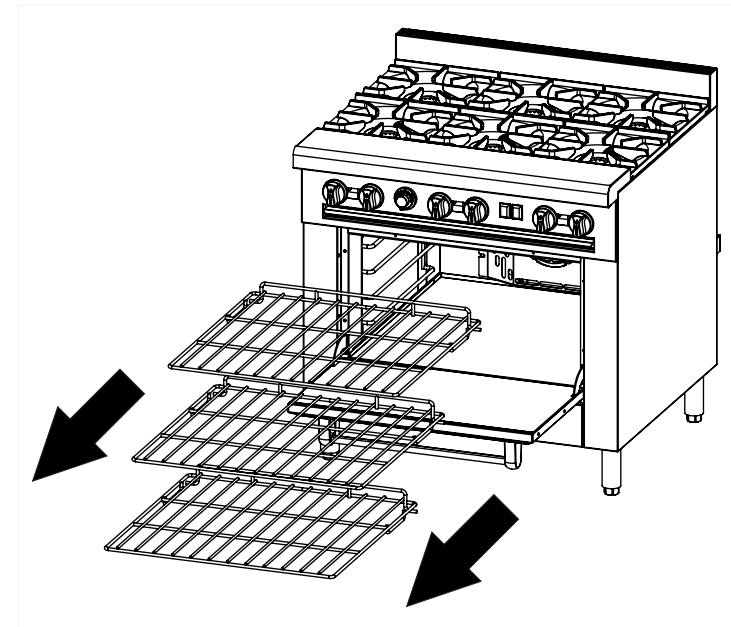
14. Refit the pressure regulator to the gas inlet of the product;
15. Apply the “Warning” sticker for the gas to be used on the front of the unit for future reference.

4.1.2 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.



4. CLEANING AND MAINTENANCE

4.1 Cleaning

⚠ IMPORTANT

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

- After using the **Standard/Convection Industrial Range with Oven (Restaurant Serie)** 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.

4.1.1 Cleaning the outside of the product

The **Standart/Convection Industrial Range with Oven (Restaurant Serie)** has an external coating in stainless steel and for its correct cleaning it is necessary to follow the following guidelines:

- 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.

2.7 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:

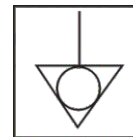
1. Turn pilot valves to OFF position by turning adjusting screws clockwise.
2. Turn on the manual gas valve on the inlet side of the gas supply line.
3. Check for gas leaks at the flexible coupling or gas connector connection using a soap solution.
4. In moderation, spray or scrub the solution with soap 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.

2.8 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.



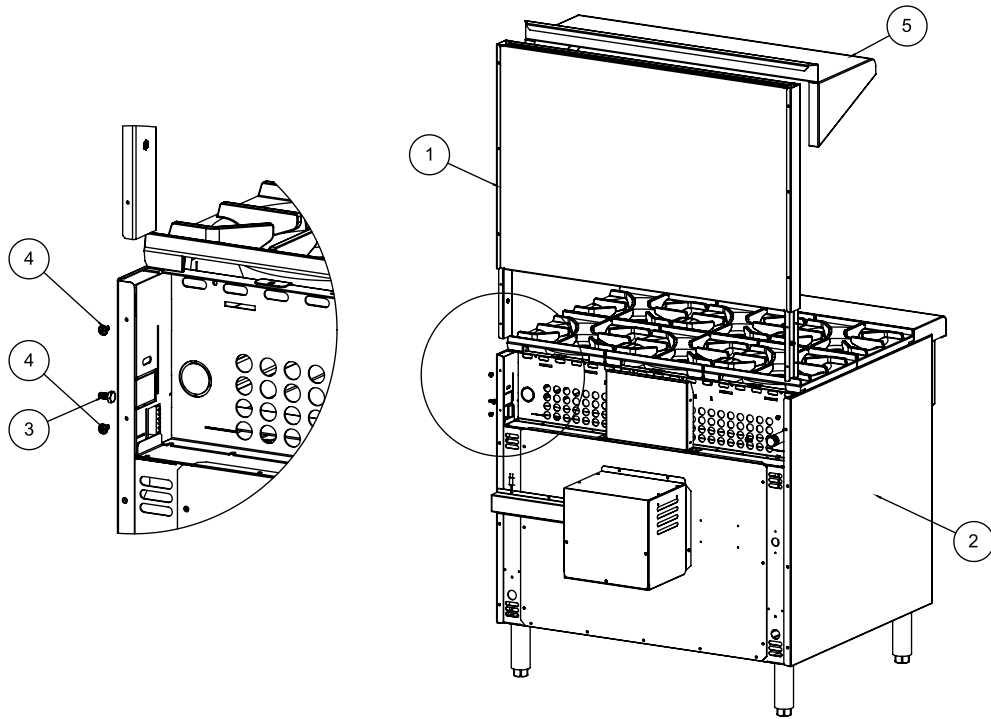
The symbol indicates the equipotential bonding terminal, intended for connecting the equipment via an electrical conductor to other equipotential bonding points, such as equipment, benches, buildings, thus maintaining the balance between different bonding points, minimizing possible electric shock risks.

2.9 Assembly of Flue Rise

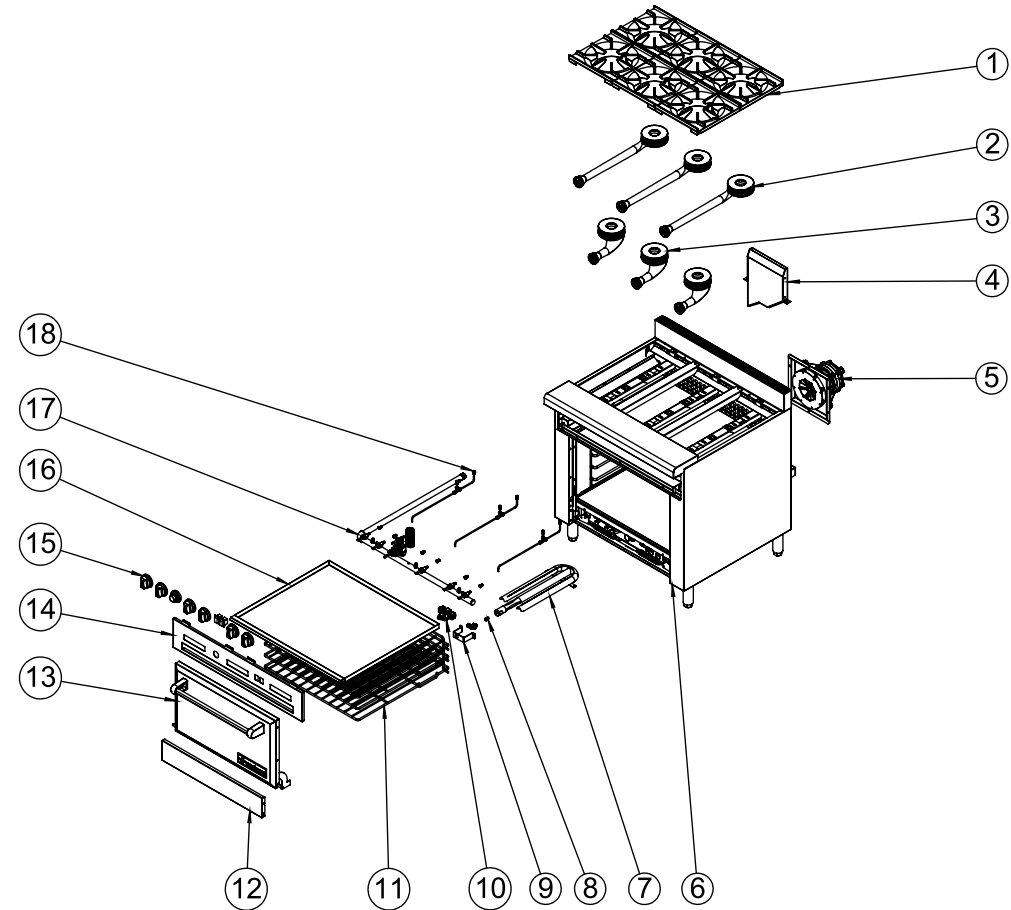
To carry out the assembly of the Flue Rise in the range, it is necessary to follow the following steps:

- 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.



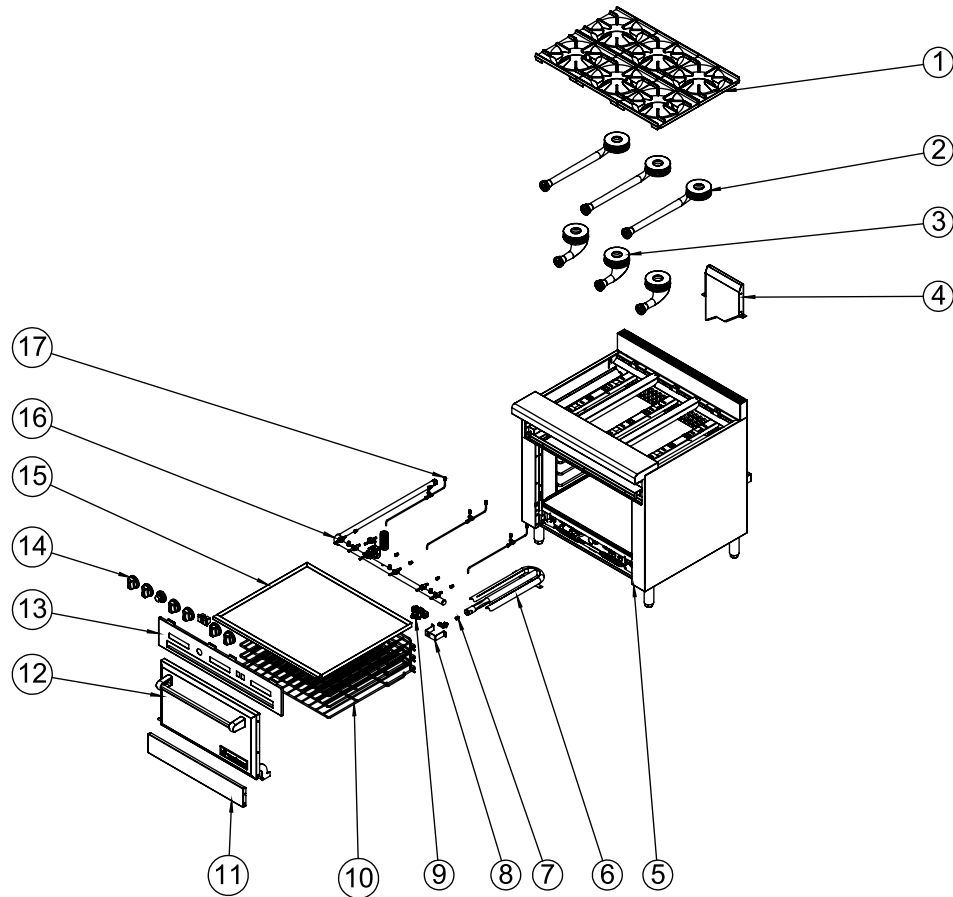
Models: R24CO - 24B / R36CO - 36B / R48CO - 48B / R60CO - 60B / R72CO - 72B.



ITEM	DESCRIPTION	ITEM	DESCRIPTION
1	GRILLS	10	PILOT SAFETY VALVE
2	LARGE BURNER ASSEMBLY	11	OVEN GRID
3	SMALL BURNER ASSEMBLY	12	LOWER MOBILE PANEL
4	HOOD ASSEMBLY	13	OVEN DOOR ASSEMBLY
5	MOTOR ASSEMBLY	14	FINISHING PANEL SET
6	PRODUCT BODY ASSEMBLY	15	KNOBS
7	OVEN BURNER	16	WASTE DRAWER
8	OVEN INJECTOR	17	DISTRIBUTOR PIPE ASSEMBLY
9	OVEN INJECTOR HOLDER	18	PILOT ASSEMBLY

3.2 Main components

Models: R24ST - 24B / R36ST - 36B / R48ST - 48B / R60ST - 60B / R72ST - 72B.

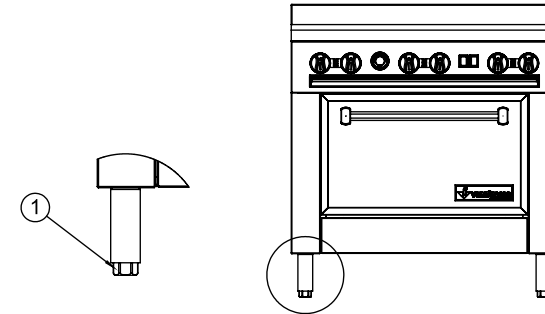


ITEM	DESCRIPTION	ITEM	DESCRIPTION
1	GRILLS	10	OVEN GRID
2	LARGE BURNER ASSEMBLY	11	LOWER MOBILE PANEL
3	SMALL BURNER ASSEMBLY	12	OVEN DOOR ASSEMBLY
4	HOOD ASSEMBLY	13	FINISHING PANEL SET
5	PRODUCT BODY ASSEMBLY	14	KNOB
6	OVEN BURNER	15	WASTE DRAWER
7	OVEN INJECTOR	16	DISTRIBUTOR PIPE ASSEMBLY
8	OVEN INJECTOR HOLDER	17	PILOT ASSEMBLY
9	PILOT SAFETY VALVE		

2.10 Foot leveling

For a good operation of the **Standart/Convection Industrial Range with Oven (Restaurant Serie)**, 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.



2.11 First-Time use

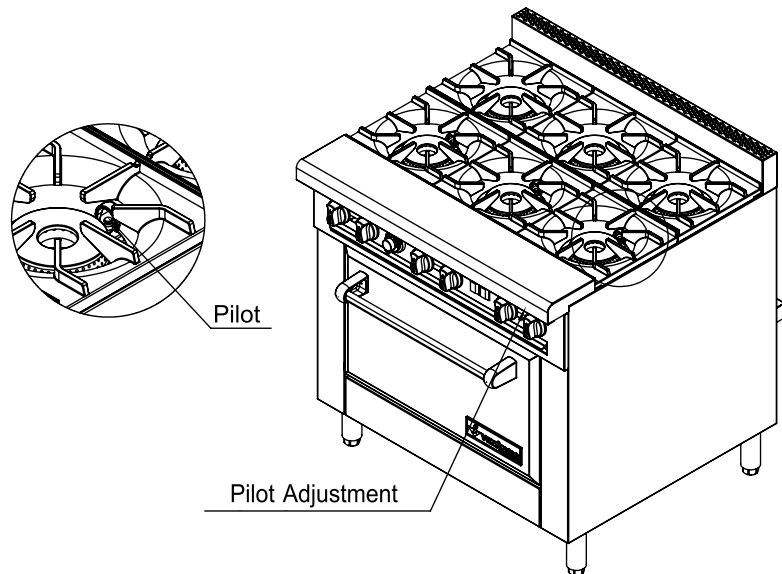
To protect the equipment against possible damage caused by shock or balance caused by transportation, the burners, grids and grills are secured by plastic straps. The sides, and the waste tray have a protective PVC film; Remove any plastics, straps, or protective film from the product before operating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

2.12 Turning on the Industrial Range with Oven - Product ignition

2.12.1 Turning on the Range

1. Open the manual gas supply valve (which will release gas into the equipment).
2. Light the burner **Pilot** until the flame ignites, repeat on all others (see image below).



Note: The ignition order does not interfere with the use of the equipment.

3. Turn the knob which you want counterclockwise (through the knob adjusts the flame).
4. Make sure the burner is lit. If the burner does not light, repeat the procedure.
5. 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 equipment was originally manufactured. Always check that the pilot burner flame is lit. If it is not, perform the procedures described above 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;

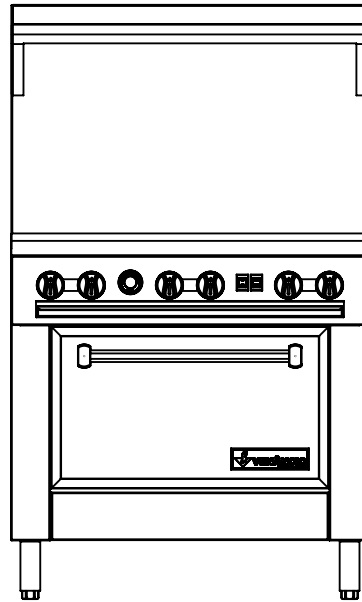
3.1 Main Features

- Available in widths of 24" (610 mm), 36" (915 mm), 48" (1.220 mm), 60" (1.525 mm) and 72" (1.830 mm);
- Fully welded structure ensuring stability, strength, and durability;
- Stainless steel collecting tray, panels, and sides. Easy to clean and corrosion-resistant;
- 12" (305 mm) x 12" (305 mm) cast iron grills with 8 flat ends, making it easy to move utensils;
- Castiron burners and spreaders, independent damper, and adjustable flame pilots through the front panel;
- Arranged baffles and structure for directing waste near the waste drawer;
- Internal and enameled oven (top, bottom, bottom, and sides);
- Oven burner with a pilot and individual control with access through the front panel;
- Pilot ignition through the piezoelectric system;
- Thermostat oven for temperature control from 80 °C (176 °F) to 288 °C (550 °F);
- 6 7/8" (174 mm) deep finishing panel, promoting safety and great functionality;
- Injected aluminum knobs and painted in black ensuring greater rigidity and durability;
- Waste drawer made of stainless steel, and is easy to remove and clean;
- 6" (154 mm) adjustable carbon steel feet.

Model with Convection Oven

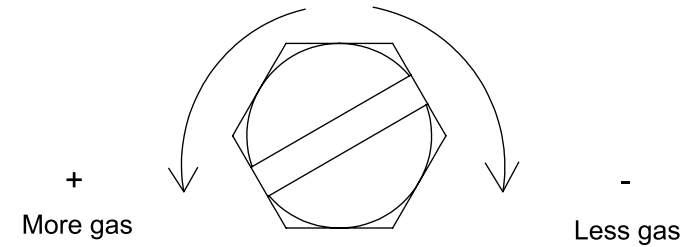
The industrial Range with Convection Oven - features a turbine for heat circulation in its structure providing a cooking process with greater roast uniformity.

In addition, it has a light for better viewing and support for 4 grids. The image opposite is an Industrial Range with Convection Oven (Restaurant Serie) - with Simple Flue Riser.



- 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

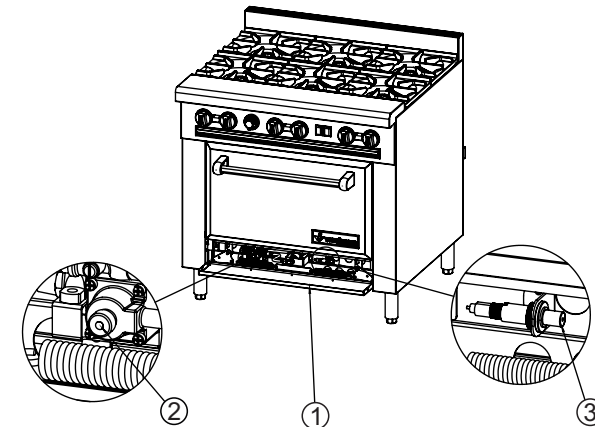


The image above illustrates the direction of rotation of the pilot valve for pilot flame adjustment.

2.12.2 Turning on the Oven

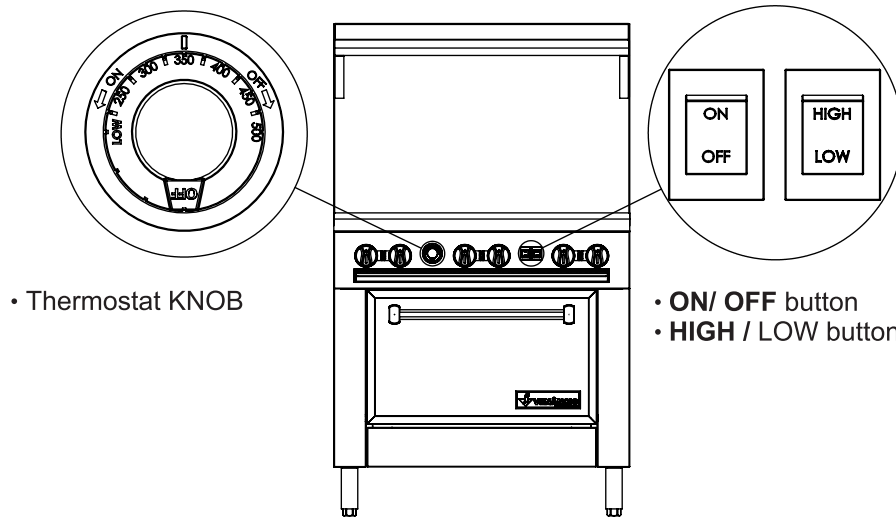
1. Open the lower movable panel (1) of the product;
2. Press and hold the pilot safety valve button (2). Then press the ignition button (3) more often if necessary, until the pilot lights up; Afterwards, hold down the valve button for approximately 30 seconds;
3. Make sure the burner is lit. If the burner 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.



Convection Model

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



⚠ IMPORTANT

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

3. KNOWING THE PRODUCT

The **Standard/Convection Industrial Range with Oven (Restaurant Serie)** was developed to provide the best experience during cooking activities, combined with a high quality standard, high performance and durability, meeting the needs of a professional kitchen.

Available in two versions: Standard (standard roasting technology) and Convection (dynamic flow technology, DTF, which provides faster and uniform roasting).

Made of stainless steel finish, delivering durability and ease of cleaning.

Sturdy and flat 8-point cast iron grills, which make it easier to move with the pans on the range.

Robust and high performance, cast iron burners deliver cooking safety, made from quality raw material.

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.

The **Standard/Convection Industrial Range with Oven (Restaurant Serie)** can present two models in its Flue Riser, according to the client's request: low Flue Riser (PB) or simple (PS). The first allows only the air outlet while the second and allows the air outlet has a panel for placing groceries or kitchen accessories.

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

Model with Standard Oven

The Industrial Range with Oven - Standard features a traditional cooking process with support for 3 grills, and does not need to be connected to the mains. The next image is a **Standard Industrial Range Oven with Oven (Restaurant Serie)** - with low Flue Riser.

