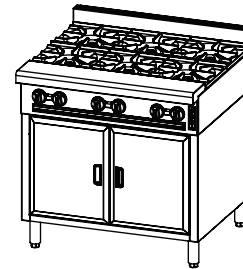


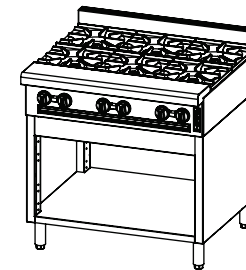


# VENANCIO

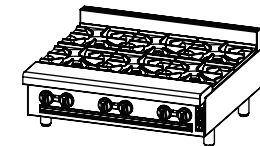
## INSTRUCTION AND USE MANUAL



Industrial Range with  
Closed Cabinet



Industrial Range with  
Open Cabinet



Industrial  
Countertop Range

**VENANCIO** | INNOVATIVE HIGH-PERFORMANCE  
COMMERCIAL COOKING EQUIPMENT

2021 SW 31st Ave Hallandale Beach, FL 33009  
1 954 367 7846 | [sales@venanciousa.com](mailto:sales@venanciousa.com)  
[www.venanciousa.com](http://www.venanciousa.com)

**INDUSTRIAL GAS RANGE  
(Restaurant Series)**

**12" - 24" - 36" - 48" - 60" - 72"**

## TABLE OF CONTENTS

<b>01. INTRODUCTION</b>	<b>03</b>
<b>02. SAFETY</b>	<b>04</b>
2.1 Important safety instructions	04
2.2 Safety Warnings	04
2.3 Important Tips	05
<b>03. PRODUCT INSTALLATION</b>	<b>07</b>
3.1 Product Installation Instructions	07
3.2 Recommendations before installation	08
3.3 Gas installation	08
3.4 Installation - Standards and Gas Code	09
3.5 Gas Pressure Regulator	09
3.6 Gas Conversion Instruction	13
3.7 Leak Check	13
3.8 Positioning	13
3.9 Foot Leveling	14
3.10 Cabinet Assembly (Open/Closed)	15
3.11 First-time use	15
3.12 Turning on Industrial Range - Product Ignition	16
<b>04. KNOWING YOUR PRODUCT</b>	<b>17</b>
4.1 Main features	18
4.2 Main models and their respective components	19
<b>05. CLEANING AND MAINTENANCE</b>	<b>21</b>
5.1 Cleaning	21
5.1.1 Cleaning the outside of the product	22
5.1.2 Cleaning the inside of the product	22
5.2 Maintenance	23
5.2.1 Preventive Maintenance	23
<b>06. TECHNICAL SPECIFICATIONS</b>	<b>25</b>
6.1 Product dimensions and weight	25
6.2 Technical Data	26
<b>07. TROUBLESHOOTING</b>	<b>27</b>
<b>08. LIMITED ORIGINAL COMMERCIAL EQUIPMENT WARRANTY</b>	<b>28</b>

## CONSUMER AND PRODUCT IDENTIFICATION

<b>CUSTOMER NAME:</b>	
<b>ADDRESS:</b>	
<b>PURCHASED PRODUCT:</b>	
<b>PRODUCT SERIAL NUMBER:</b>	
<b>INVOICE N°:</b>	
<b>DATE:</b>	
<b>SELLER NAME:</b>	

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









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

## 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 assemble, first check that the accessory kit shipped on top of the grills has the following items: a gas pressure regulator, an instruction manual, the gas conversion injectors and a wick (igniter).

Position the **Industrial Range (Restaurant Series)** over the workplace carefully and adjust the foot level according to the guidelines in item 3.9 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 should be incorporated into the kitchen design to ensure an adequate supply of fresh air and adequate clearance for combustion chamber overhead operations, for proper combustion and ventilation.

Installation must comply with local codes or, in the absence of local codes, with the national combustible gas code.

Gas product supply piping must be at least 3/4 "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.

### WARNING

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.

## 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

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.



## 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.

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

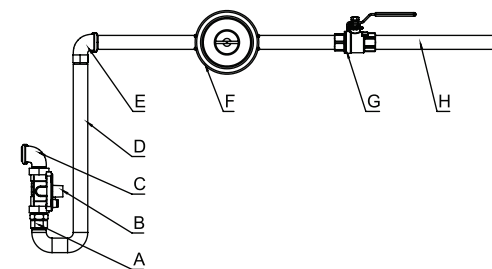
The gas inlet line size of this appliance is 3/4" NPT. For proper operation, the gas supply line should preferably be of the same size.

### 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.

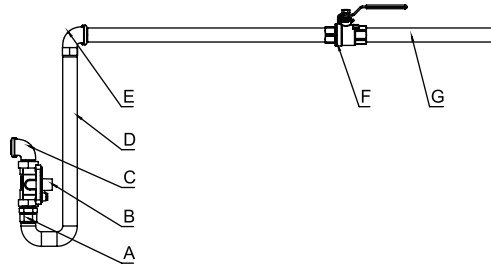
### Liquefied Petroleum Gas (LPG) - Optional

- 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.

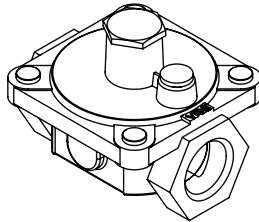


## Natural Gas (NG) (OPTIONAL)

- 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. 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 102mmH<sub>2</sub>O (4" WC) (water column) gas pressure in the connector (natural gas) and gas pressure in the connector of 254mmH<sub>2</sub>O (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.

## 7. TROUBLESHOOTING

PROBLEM	CHECK
<b>The product does not turn on:</b>	If there is a shortage of gas;
	Whether the valve or gas valve is open;
	If you have activated the burner manipulator correctly;
<b>The product stopped working:</b>	If the manipulator is activated;
	If there is a shortage of gas;
	Whether the valve or gas valve is open;
<b>The culinary results were not as expected:</b>	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;
<b>Leak or gas smell:</b>	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).
	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;
<b>Leak or gas smell:</b>	If the space in front of the product is suitable for use;

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

MODEL	EXTERNAL PRODUCT DIMENSIONS					PACKAGING DIMENSIONS			
	WIDTH (L) mm	DEPTH (P) mm	HEIGHT (H) mm	BETWEEN FEET (Ep)mm	NET WEIGHT (kg)	WIDTH (L) mm	DEPTH (P) mm	HEIGHT (H) mm	GROSS WEIGHT (kg)
R24SO - 24B	610	864	1011	464	148	715	950	1187	168
R24SD - 24B					153				172
R36SO - 36B	915	864	1011	769	204	1020	950	1187	221
R36SD - 36B					212				229
R48SO - 48B	1220	864	1011	464	278	1325	950	1187	307
R48SD - 48B					288				316
R60SO - 60B	1525	864	1011	464 - 769	337	1630	950	1187	351
R60SD - 60B					349				363
R72SO - 72B	1830	864	1011	769	419	1935	950	1187	398
R72SD - 72B					435				413

Models 48 ", 60" and 72 "with open or closed cabinet are interconnected through two cabinets. Being model 48 "for two cabinets 24", model 60 "for one cabinet 24" and another 36 "and model 72" for two cabinets 36 ".

## 6.2 Technical Data

MODEL	NUMBER OF BURNERS	MAXIMUM THERMAL INPUT		CONSUMO MÁXIMO	
		NATURAL (kcal/h) (BTU/h)	GLP (kcal/h) (BTU/h)	NATURAL (m³/h)	GLP (kg/h)
R12CT - 12B	2	15.120 60.000	14.115 56.000	1,58	1,23
R24CT - 24B R24SO - 24B R24SD - 24B	4	30.240 - 120.000	28.225 112.000	3,15	2,45
R36CT - 36B R36SO - 36B R36SD - 36B	6	45.360 180.000	42.340 168.000	4,73	3,68
R48CT - 48B R48SO - 48B R48SD - 48B	8	60.485 240.000	56.450 224.000	6,30	4,91
R60CT - 60B R60SO - 60B R60SD - 60B	10	75.605 300.000	70.565 280.000	7,88	6,14
R72CT - 72B R72SO - 72B R72SD - 72B	12	90.725 360.000	84.675 336.000	9,45	7,36

## ⚠ 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 (Restaurant Series)** is produced for use of GLP or GN 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 (GN) or Liquefied Petroleum Gas (GLP)..

## ⚠ 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 valve and disconnect the product from the gas network, making sure that there is no leakage. Then remove the pressure regulator from the gas inlet on the product to make work easier.

Remove the knobs (8) and the waste drawer (9) from the product, after which remove the panel knobs (7) from the product by removing the two screws at the bottom of the panel with the aid of a Phillips wrench and undock the top components of the product panel;

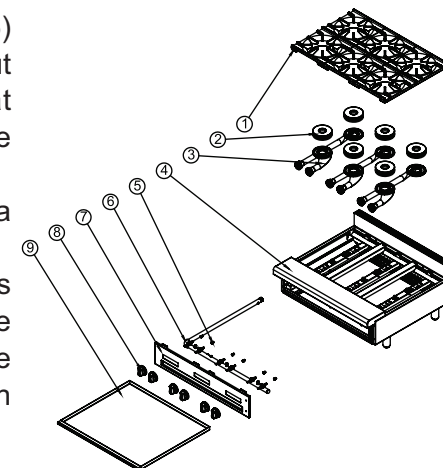
3. Remove the front grills (1) and the front burners (3 and 2);

4 . Remove the nuts that are securing the distributor pipe inside the product with a size 11 nut driver.

5 . Remove the distributor pipe (6) and then pull the distributor pipe fully out (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 1/2" wrench;

7 . In place of the removed gas injectors, place the new injectors in the accessory kit. But first apply some pipe sealant to the valve thread and then



screw-in the new injectors to the correct gas type;

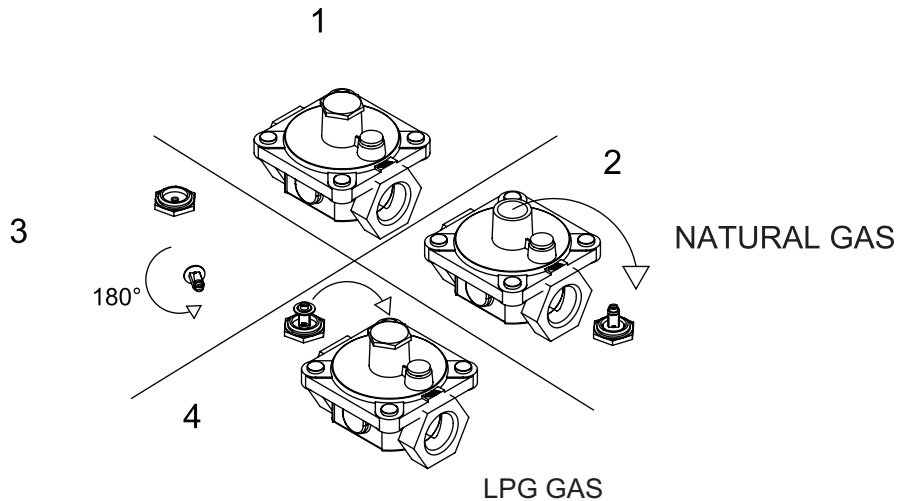
8 . Once you have changed the gas injectors(5), reassemble your product. Replace the distributor pipe, however, now with the new injectors. After fitting the panel (7) and secure it with the screws that were previously removed, as well as the knobs (7) and the waste drawer (8);

9 . Connect the burners and replace the flame spreader.(2) Finally, position the grills in their places;

10 . Convert the pressure regulator by inverting the docking 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 socket is facing upwards in the middle of the spring. As indicated in the following image;

11. Refit the pressure regulator to the gas inlet of the product;

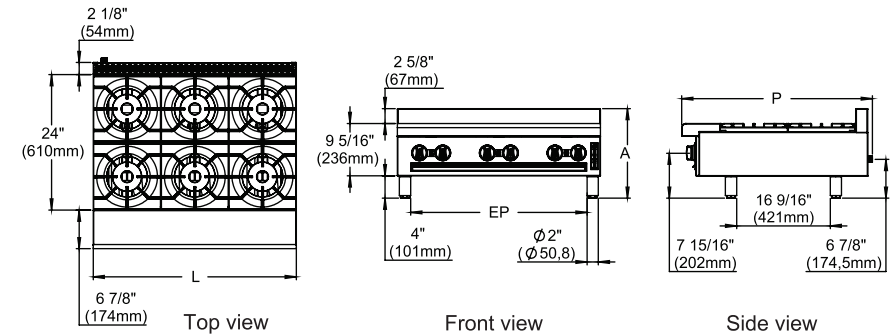
12 . Apply the "Warning" sticker for the gas to be used on the front of the unit for future reference.



## 6. TECHNICAL SPECIFICATIONS

### 6.1 Product Dimensions and Weight

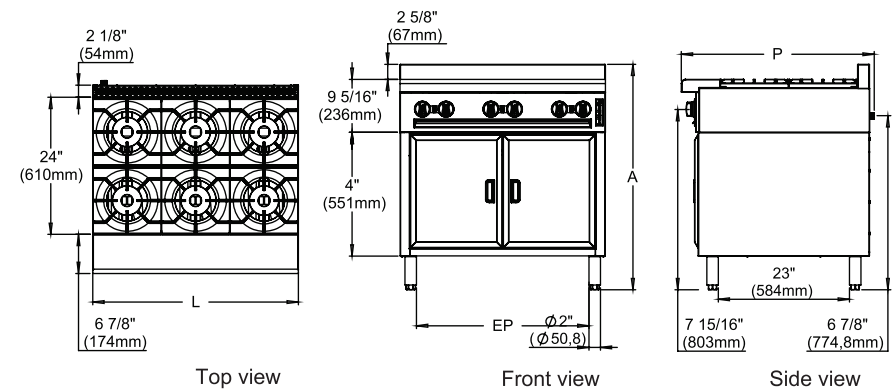
Countertop models R12CT - 12B / R24CT - 24B / R36CT - 36B / R48CT - 48B R60CT - 60B / R72CT - 72B.



MODEL	EXTERNAL PRODUCT DIMENSIONS				PACKAGING DIMENSIONS				
	WIDTH (L) mm	DEPTH (P) mm	HEIGHT (H) mm	BETWEEN FEET (Ep) mm	NET WEIGHT (kg)	WIDTH (L) mm	DEPTH (P) mm	HEIGHT (H) mm	GROSS WEIGHT (kg)
R12CT - 12B	305	864	405	184	40	610	950	580	53
R24CT - 24B	610	864	405	489	66	715	950	580	87
R36CT - 36B	915	864	405	794	92	102	950	580	121
R48CT - 48B	1220	864	405	1099	118	1325	950	580	152
R60CT - 60B	1525	864	405	677	146	1630	950	580	187
R72CT - 72B	1830	864	405	829	173	1935	950	580	221

Models with closed cabinet: R24SD - 24B / R36SD - 36B / R48SD - 48B / R60SD - 60B / R72SD - 72B.

Open cabinet models: R24SO - 24B / R36SO - 36B / R48SO - 48B / R60SO -



### 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.

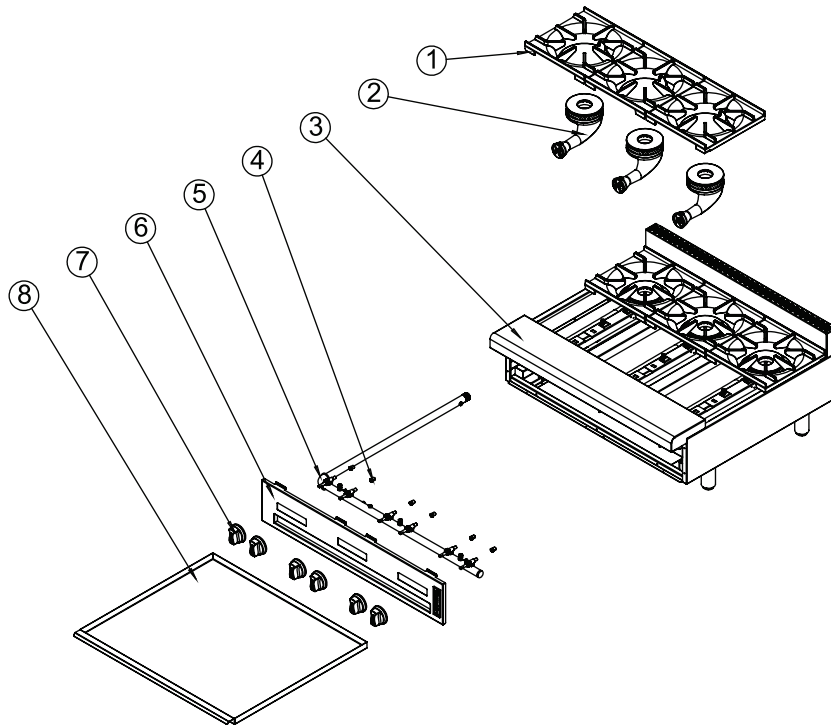
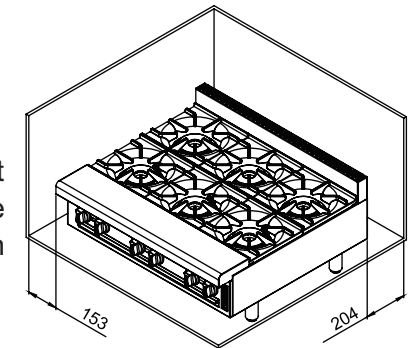
Follow the steps below for the correct procedure to power on:

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 Positing

- 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.



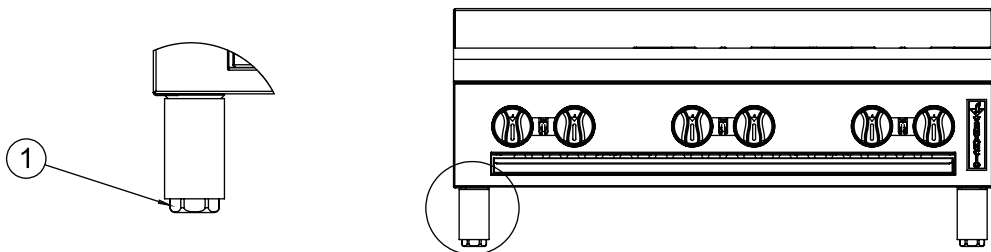
ITEM	DESCRIPTION
1	GRILLS
2	BURNER ASSEMBLY
3	PRODUCT BODY ASSEMBLY
4	INJECTOR
5	DISTRIBUTOR PIPE ASSEMBLY
6	PANEL ASSEMBLY
7	KNOBS
8	WASTE DRAWER



### 3.9 Foot leveling (Countertop Model)

For a good operation of the **Industrial Range (Restaurant 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.



### 3.10 Cabinet Assembly (Open / Closed) (OPTIONAL)

Industrial Range (Restaurant Serie) models that have an open or closed cabinet have the following description: R24SO - 24B, R36SO - 36B, R48SO - 48B, R60SO - 60B and R72SO - 72B with open cabinet. And the models R24SD - 24B, R36SD - 36B, R48SD - 48B, R60SD - 60B and R72SD - 72B with Closed Cabinet.

The models might have a cabinet that is already assembled. If necessary to perform the assembly, the following guidelines should be followed:

1 . Fit the product (5) over the cabinet (1) and make sure that the mounting holes (holes) between the cabinet and the product are centered, the holes are at the side edges of the product.

2 . Prepare screws, place 1/2 "lock washer (3) and 1/2" flat washer (4) sequentially on 1/2 "hex bolt (2).Note: Each cabinet comes with 4 hex bolts. 1/2 ", 4 1/2" flat washers and 4 1/2 "lock washers.

3 .Having done the previous item, fix the set of screws in the fixing hole between the case and the product. Tighten them tightly so that they do not come loose.

4. Perform product leveling as per item 3.9.

### 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 and the panel, as well as the air outlet at the rear 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 THE AUTHORIZED TECHNICIAN TO PERFORM AND GET ACCESS TO THE COMPONENTS, FOLLOW THE INSTRUCTIONS BELOW:

1 . First, disconnect the product from the gas network, making sure there is no gas leakage and remove the gas pressure regulator from the product gas inlet for ease of work;

2 . Remove the knobs (7) and the waste drawer (8) from the product, after which remove the panel knob (6) from the product by removing the two screws at the bottom of the panel with the aid of a Phillips wrench and undock the top components of the product panel;

3. Remove the front grills (1) and the front burners (2);

4 . Remove the nuts that are securing the distributor pipe inside the product with a size 11 nut driver.

5 . Remove the distributor pipe (5) and then remove it all the way out (horizontally) and place it on a flat surface. It is ideal that this step be performed by two or more people;

6. After the equipment has been serviced, reassemble the items.

- \* After using the griddle and with the equipment not working or hot, clean it to remove food residue with a spatula. Remove the waste drawer for debris removal and cleaning .
- \* Use a non-abrasive sponge with mild detergent and water to clean the equipment.
- \* Never use sharp, pointed materials or abrasives (with corrosive elements in the formula) on stainless steel components, since on the countertop, it is recommended to use a kitchen spatula to facilitate the cleaning of residues.
- \* Keep in mind that constant and correct cleaning is critical to the proper functioning of the equipment.
- \* ALWAYS, after the end of the working day, clean the equipment and grease the countertop with vegetable oil. 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

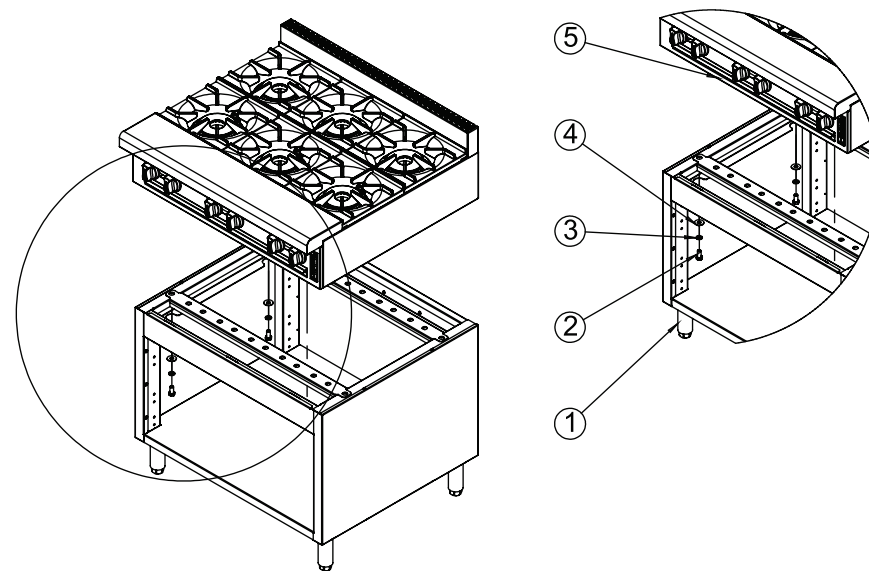
The **Industrial Range (Restaurant Series)** has stainless steel external coating and for its correct cleaning, it is necessary to follow the following guidelines:

- First, let the product 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 on 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;
- Rinse well with water at room temperature, clean and dry thoroughly.



### 3.11 First-Time use

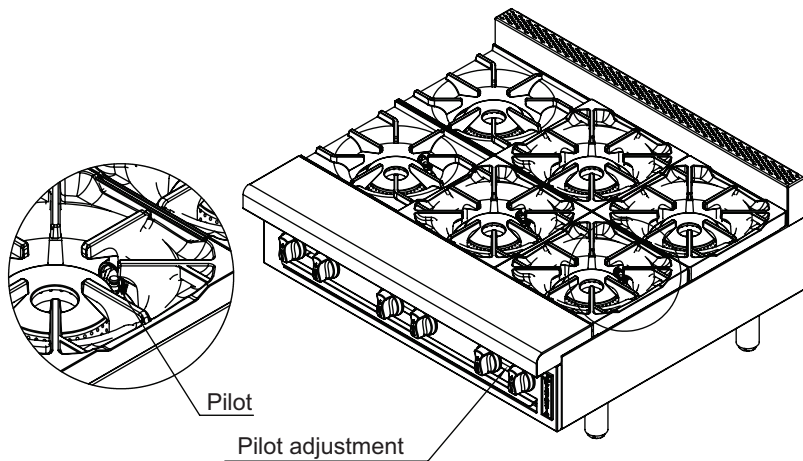
To protect the equipment against possible moisture damage between manufacture and installation on site, the grills and baffle rails are coated with a layer of vegetable oil. Against shock damage or rocking from transportation, the sides and waste tray have a protective PVC film. Remove any plastics, straps, or protective film from the product before operating the equipment.

In addition, you should perform a cleaning with the help of a sponge, neutral soap and water in small amounts.

After this procedure, turn the burners on and leave them on for about 15 minutes, this will cause all gas charbroiler residue to be burned and eliminated. Only then will the equipment be ready for use.

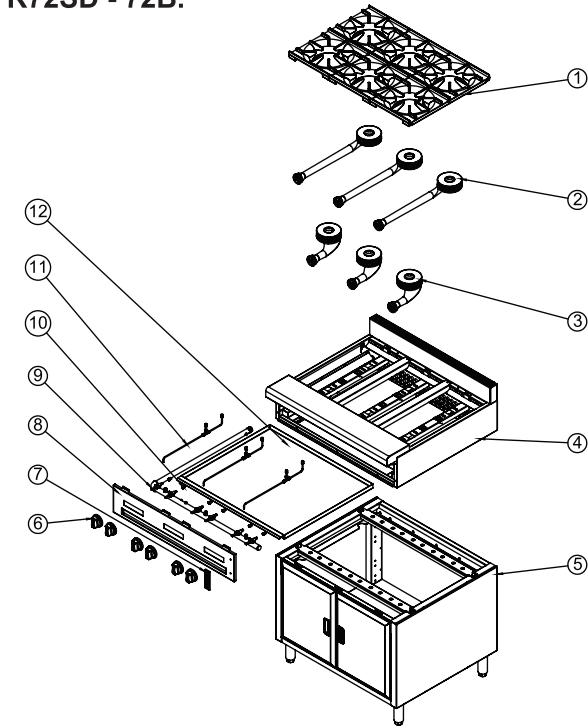
### 3.12 Turning on the range - Product Ignition

- 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 . 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.
- 3 . Bring the igniter (wick) until contact with the pilot burner until the flame ignites, repeat on all others. (see image below);



- Note: The ignition order does not interfere with the use of the equipment;
- 4 . Turn the knob (BUTTON) corresponding to the burner you wish to operate counterclockwise (adjust the flame through the knob);
  - 5 . Make sure the burner is lit. If the burner does not light, repeat the procedure;
  - 6 . 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 procedures described above again.

Models with closed cabinet: R24SD - 24B / R36SD - 36B / R48SD - 48B / R60SD - 60B / R72SD - 72B.



ITEM	DESCRIPTION	ITEM	DESCRIPTION
1	GRILL	7	VERTICAL ALUMINIUM SHEET 120 X 33
2	LARGE BURNER ASSEMBLY	8	PANEL ASSEMBLY
3	SMALL BURNER ASSEMBLY	9	DISTRIBUTOR PIPE ASSEMBLY
4	PRODUCT BODY ASSEMBLY	10	INJECTOR 4826 1,45 mm
5	CABINET ASSEMBLY WITH DOOR	11	PILOT ASSEMBLY
6	KNOBS	12	WASTE DRAWER

## 5. CLEANING AND MAINTENANCE

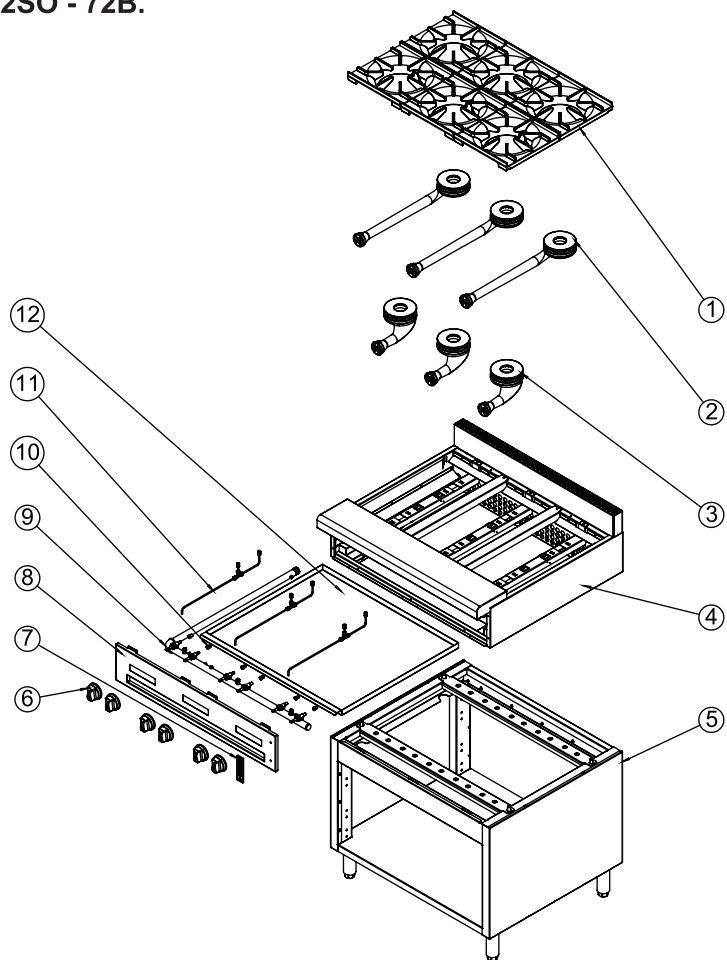
### 5.1 Cleaning

#### ⚠ CAUTION

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



Open cabinet models: R24SO - 24B / R36SO - 36B / R48SO - 48B R60SO - 60B / R72SO - 72B.



ITEM	DESCRIPTION	ITEM	DESCRIPTION
1	GRILL	7	VERTICAL ALUMINIUM SHEET 120 X 33
2	LARGE BURNER ASSEMBLY	8	PANEL ASSEMBLY
3	SMALL BURNER ASSEMBLY	9	DISTRIBUTOR PIPE ASSEMBLY
4	PRODUCT BODY ASSEMBLY	10	INJECTOR 4826 1,45 mm
5	CABINET ASSEMBLY WITHOUT DOOR	11	PILOT ASSEMBLY
6	KNOBS	12	WASTE DRAWER

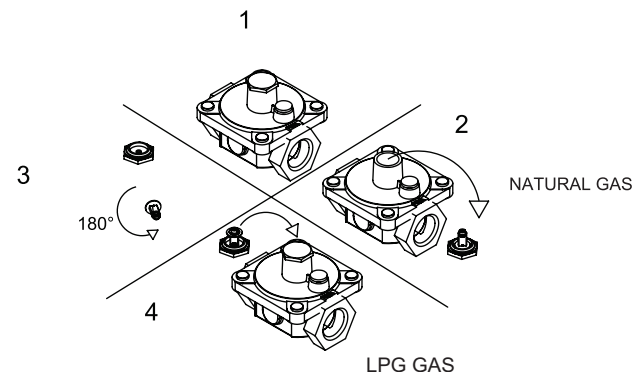
**NOTE:**

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

1-Turn the pilot adjusting screw counterclockwise, then light the pilot with the aid of the igniter ( wick) accompanying the product and adjust the flame to a height of approximately 0.5 cm;

2- Turn on the gas valve by turning the knob 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 for the pilots.



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

**⚠ IMPORTANT**

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

**4 KNOWING THE PRODUCT**

The Industrial Range (Restaurant Serie) was developed with the aim of providing the best experience during cooking activities, combined with a high standard of quality, high performance and durability, meeting the needs of a kitchen professional.

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 safety when cooking.

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.

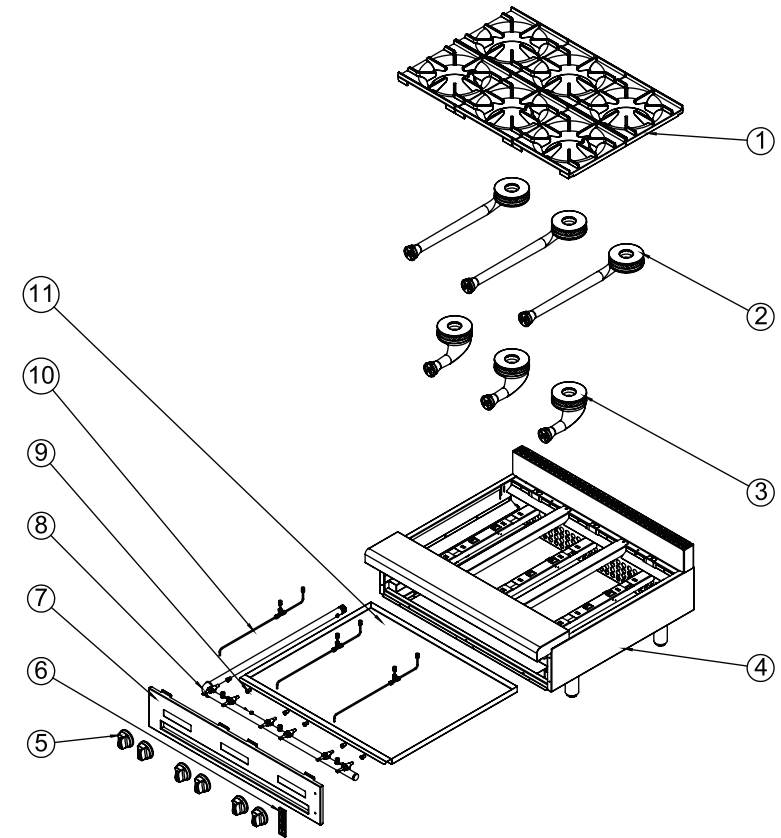
In addition, accessories may be purchased separately from the product, such as: condiment panel, cutting board, and 6 "(152mm) swiveling leveling casters with front lock for closed and open cabinet models.

## 4.1 Main Features

- Available in widths of 12" (305mm), 24" (610mm), 36" (915mm), 48"(1.220mm), 60"(1.525mm) and 72" (1.830mm);
- Fully welded structure ensuring stability, strength and durability;
- Stainless steel panels and sides;
- 12 "(305mm) x 12" (305mm) cast iron grills with 8 flat ends, making it easy to move utensils;
- Cast iron burners and spreaders, independent damper and adjustable flame pilots through the front panel;
- Arranged baffles and structure for directing waste near the waste drawer;
- 6 "7/8 (174mm) 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;
- Adjustable 4 "(102mm) feet in chrome plated carbon steel.

## 4.2 Main components

Countertop models R12CT - 12B / R24CT - 24B / R36CT - 36B / R48CT - 48B R60CT - 60B / R72CT - 72B.



ITEM	DESCRIPTION	ITEM	DESCRIPTION
1	GRILL	7	PANEL ASSEMBLY
2	LARGE BURNER ASSEMBLY	8	DISTRIBUTOR TUBE ASSEMBLY
3	SMALL BURNER ASSEMBLY	9	INJECTOR 4826 1,45 mm
4	PRODUCT BODY ASSEMBLY	10	PILOT ASSEMBLY
5	KNOBS	11	WASTE DRAWER
6	VERTICAL ALUMINUM SHEET 120 X 33		