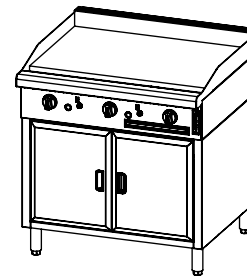


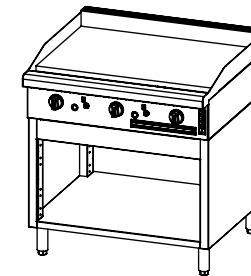


# VENANCIO

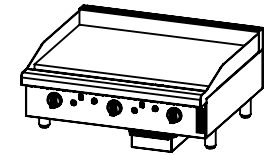
## INSTRUCTION AND USE MANUAL



**Griddle Thermostatic  
Gas with  
Closed Cabinet**



**Griddle Thermostatic  
Gas with  
Open Cabinet**



**Countertop Griddle  
Thermostatic Gas**

### THERMOSTATIC GAS GRIDDLE (Restaurant Series) 24" - 36" - 48" - 60" - 72"

 **WARNING**

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

 **FOR YOUR SAFETY**

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

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

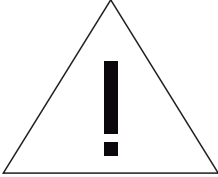
4726 NW 2nd Avenue, Suite F1  
Boca Raton, FL 33431, USA.  
support@venanciousa.com  
[www.venanciousa.com](http://www.venanciousa.com)

**PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE**

# 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**

This is essential information that the customer must follow with regard to the equipment.

### **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**

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.

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.

## 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

4726 NW 2nd Avenue Suite F1 Boca Raton, FL 33431  
(954) 367-7846 | sales@venanciousa.com

## NOTE


- 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 Thermostatic Griddle (Restaurant Series) and each time there is any doubt about the 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.
- Do not supply the appliance with a gas that is not indicated on the data plate. If you need to convert the appliance to another type of fuel, contact your dealer.



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.

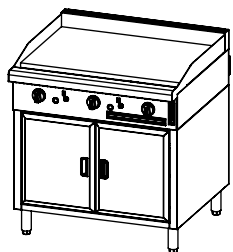
13. THIS WARRANTY AND THE LIABILITIES SET FORTH HEREIN ARE EXCLUSIVE AND IN LIEU OF ALL OF THEIR LIABILITIES AND WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO, IMPLIED WARRANTIES OR MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY OF VENANCIO USA, INC.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

Thank you for your support! – Venancio USA Team  
Venancio USA, Inc.  
4726 NW 2nd Avenue Suite F1  
Boca Raton, FL 33431  
support@venanciousa.com  
954-367-7846

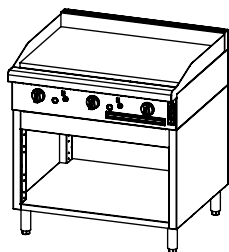
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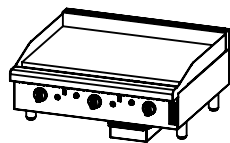
# 1. INTRODUCTION



Griddle Thermostatic  
Gas with  
Closed Cabinet



Griddle Thermostatic  
Gas with  
Open Cabinet



Countertop Griddle  
Thermostatic Gas

You have a equipment with the quality of the **Venâncio** brand. We thank you for your choice! The **Thermostatic Gas Griddle (Restaurant Series)** is another revolution that we offer you, being this a equipment that unites 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. Please see.

## 2. EQUIPMENT INSTALLATION

### 2.1 Equipment installation instructions

Upon receipt of the equipment, make sure that the equipment is not defective. For assembly, verify first if the accessory kit has the following items: a gas pressure regulator, an instruction manual and the gas conversion injectores.

Place the equipment the workplace carefully and adjust the foot level according to the guidelines in item 2.8 of this instruction manual.

The gas pressure regulator supplied with the equipment must be installed when the appliance is connected to the gas supply. Installation must comply with local codes or, in the absence of local codes, with the national combustible gas code.

Gas equipment supply piping must be at least 3/4" in diameter.

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.

#### **IMPORTANT**

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

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, SERVICE, REPAIRS OR INSTALLATIONS - contact the factory to schedule authorized service.**

## 07. 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).

Warranty must be registered

- Convection Ovens: 3-Year warranty (3-years parts & 1 year labor).
- Prime Range Line: 2-Year warranty (2-years parts & 1 year labor).
- Restaurant Series Elite: 3-Year warranty (3-years parts & 1 year labor).
- Genesis Series: 4-Year warranty (4-years parts & 2 years labor).

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.

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.

## 6. TROUBLESHOOTING

PROBLEM	CHECK
Product does not turn on:	If there is a shortage of gas.
	If the gas valve or valve is open.
	If you activated the burner knob correctly.
The product has stopped working:	If there is a shortage of gas.
	If the gas valve or valve is open.
The culinary results were not as expected:	If the product is installed correctly as specified in the instruction manual.
	If the position is level (check the section of product installation).
	If the position of the knob is activated in proper position.
	Make sure there is enough space in front of the equipment to prevent the operation of one from interfering with the other's performance (called the yellow frame).
Leak or smell of gas:	If gas connections are well connected.
	Check for leaks in the connections (use sponge and foam).
	If the gas hose is not broken.
	If the space in front of the product is suitable for your use.

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

## CLEARANCES

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

MODEL	COMBUSTIBLE		NON - COMBUSTIBLE	
	REAR	SIDES	REAR	SIDES
<b>THERMOSTATIC GAS GRIDDLE (RESTAURANT SERIES)</b>	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 fittings, 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 threads of the pipe, otherwise it may generate particles that will clog the system injectors.

## 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.

## 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 teste 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 operatorion, 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 mmH<sub>2</sub>O ((4" WC) water column) gas pressure at connector (natural gas) and gas pressure at 254 mmH<sub>2</sub>O (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.

Models		Exterior Product Dimensions & Weight						Shipping Crate Dimensions & Weight				
		Width (W)	Depth (D)	Height (H)	Fw	Weight		Width	Depth	Height	Weight	
SO	SD					SO	SD					
R24SO - 24T	R24SD - 24T	24" (610 mm)	34" (864 mm)	39 13/16" (1011 mm)	18 17/64" (464 mm)	338 lb (153 kg)	347 lb (157 kg)	28 1/16" (715 mm)	37 13/32" (950 mm)	46 3/4" (1187 mm)	408 lb (185 kg)	419 lb (190 kg)
R36SO - 36T	R36SD - 36T	36" (915 mm)	34" (864 mm)	39 13/16" (1011 mm)	30 9/32" (769 mm)	459 lb (208 kg)	474 lb (215 kg)	40 1/32" (1020 mm)	37 13/32" (950 mm)	46 3/4" (1187 mm)	556 lb (252 kg)	573 lb (260 kg)
R482SO - 48T	R482SD - 48T	48" (1220 mm)	34" (864 mm)	39 13/16" (1011 mm)	18 17/64" (464 mm)	627 lb (284 kg)	644 lb (292 kg)	52 1/16" (1325 mm)	37 13/32" (950 mm)	46 3/4" (1187 mm)	752 lb (341 kg)	774 lb (351 kg)
R602SO - 60T	R602SD - 60T	60" (1525 mm)	34" (864 mm)	39 13/16" (1011 mm)	18 17/64" (464mm)	756 lb (343 kg)	781 lb (354 kg)	64 1/16" (1630 mm)	37 13/32" (950 mm)	46 3/4" (1187 mm)	900 lb (408 kg)	928 lb (421 kg)
R722SO - 72T	R722SD - 72T	72" (1830 mm)	34" (864 mm)	39 13/16" (1011 mm)	30 9/32" (769 mm)	937 lb (425 kg)	968 lb (439 kg)	76 1/16" (1935 mm)	37 13/32" (950 mm)	46 3/4" (1187 mm)	1098 lb (498 kg)	1133 lb (514 kg)

## 5.2 Technical data

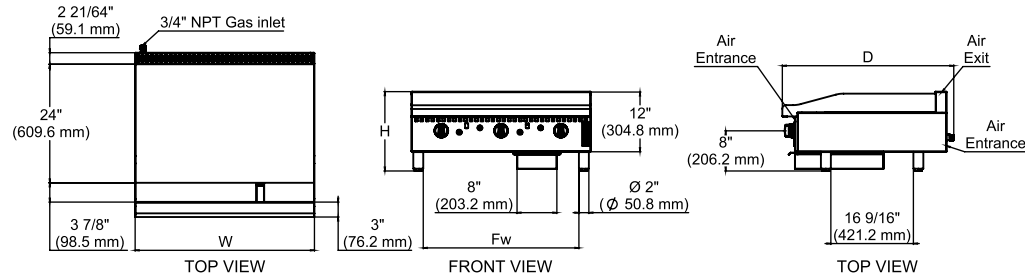
MODEL	NUMBER OF BURNERS	MAXIMUM THERMAL INPUT		MAXIMUM CONSUMPTION	
		NATURAL (kcal/h) (BTU/h)	GLP (kcal/h) (BTU/h)	NATURAL (m <sup>3</sup> /h)	GLP (kg/h)
R24CT - 24T R24SO - 24T R24SD - 24T	2	12,610 50,000	12,610 50,000	1,31	1,11
R36CT - 36T R36SO - 36T R36SD - 36T	3	18,915 75,000	18,915 75,000	1,97	1,66
R48CT - 48T R482SO - 48T R482SD - 48T	4	25,220 100,000	25,220 100,000	2,63	2,21
R60CT - 60T R602SO - 60T R602SD - 60T	5	31,520 125,000	31,520 125,000	3,28	2,74
R72CT - 72T R722SO - 72T R722SD - 72T	6	37,825 150,000	37,825 150,000	3,94	3,32



# 05. TECHNICAL SPECIFICATIONS

## 5.1 Product dimensions and weight

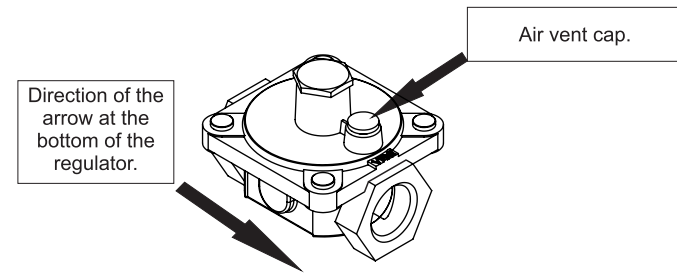
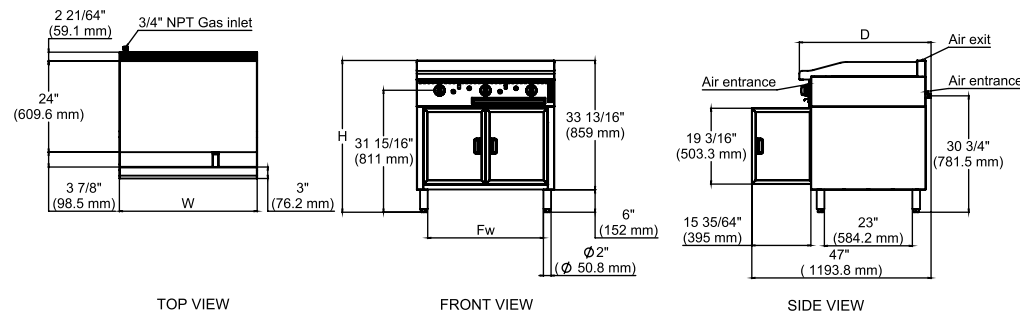
Countertop models: R24CT-24T / R36CT-36T / R48CT-48T / R60CT-60T / R72CT-72T



Models	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H)	Fw	Weight	Width	Depth	Height	Weight
R24CT – 24T	24" (610 mm)	34" (864 mm)	15 15/16" (405 mm)	19 1/9" (489 mm)	263 lb (119 kg)	28 1/16" (715 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	307 lb (139 kg)
R36CT – 36T	36" (915 mm)	34" (864 mm)	15 15/16" (405 mm)	31 1/4" (794 mm)	364 lb (165 kg)	40 1/32" (1020 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	428 lb (194 kg)
R48CT – 48T	48" (1220 mm)	34" (864 mm)	15 15/16" (405 mm)	43 1/4" (1099 mm)	468 lb (212 kg)	52 1/16" (1325 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	540 lb (245 kg)
R60CT – 60T	60" (1525 mm)	34" (864 mm)	15 15/16" (405 mm)	26 21/32" (677 mm)	582 lb (264 kg)	64 1/16" (1630 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	666 lb (302 kg)
R72CT – 72T	72" (1830 mm)	34" (864 mm)	15 15/16" (405 mm)	32 41/64" (829 mm)	743 lb (337 kg)	76 1/16" (1935 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	838 lb (380 kg)

Models with open cabinet: R24SO-24T / R36SO-36T / R48SO-48T / R60SO-60T / R72SO-72T

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



### ⚠ IMPORTANT

Visually check all inlet pipes supplied by the installer and/or blow them out using compressed air to clean out any dirt or debris (threads or other foreign matter) before installing a service line. These particles will clog the gas holes when gas pressure is applied. Compounds used in appliance pipe threaded joints shall be resistant to the action of GN 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 (3.45k Pa).

When installing LPG, you have high source pressures ranging from 20 PSI (127.89kPa) 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.

Connections must be made by a licensed and qualified contractor.

## 2.6 Gas conversion instruction

The **Thermostatic Gas Griddle (Restaurant Series)** is produced to use 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 equipment was manufactured. If not, gas must be converted to Natural Gas (LN) or Liquefied Petroleum Gas (LPG). To do this, you must purchase from the company, separately from the equipment, the gas conversion kit containing the range and oven injectors and the range 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 valve and disconnect the equipment from the gas network, making sure that there is no leakage. Then remove the pressure regulator from the gas inlet on the equipment to make work easier.
2. Remove the manipulators from the equipment and after removing the panel by removing the two screws at the bottom of the panel with the aid of a double screwdriver and disconnect the upper panel fittings from the equipment. Disconnect the spark wire from the piezoelectric ignition device.
3. Tilt the front of the griddle assembly with the help of two or more people. For this, extreme care must be taken as physical injury or serious damage may occur; Carefully pull the wire from the thermostat bulb that is attached inside a welded support at the bottom of the griddle until it is loose.

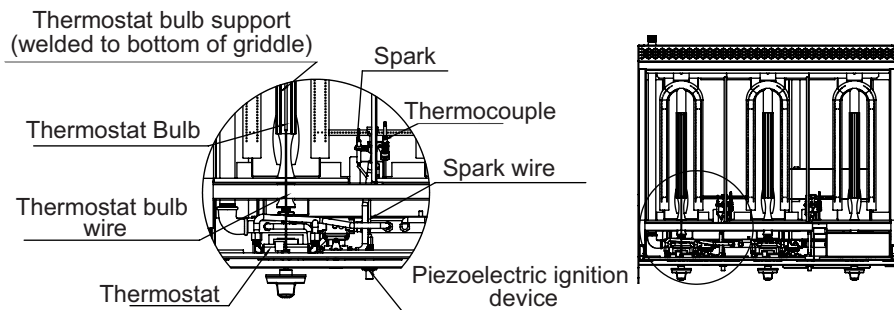
4. Remove the two screws that secure the burner drawer to the equipment frame and then pull the drawer out (horizontally) carefully so that the thermostat bulb wire is not stretched and place it on a flat surface. It is ideal that this step be performed by two or more people.

5. Loosen the screws that secure the burners in the drawer with the aid of a 7/16" or combined wrench. Then slide the burners back a few inches and leave them still.

6. Remove the injectors (hoods) 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.

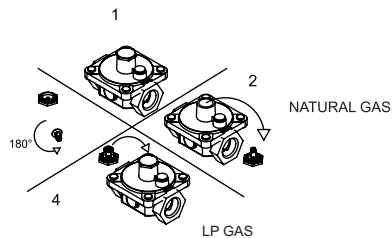
8. Once you have changed the gas injectors, reassemble your equipment. Assemble the burner drawer to its original configuration, but now with the new injectors. After replacing the thermostat bulb inside the welded support at the bottom of the griddle, fit the griddle assembly back into the equipment. Replace the panel and secure it with the screws that were removed earlier. The following image serves to help identify the components mentioned above.



9. 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 shown in the image on the side.

10. Refit the pressure regulator to the gas inlet of the equipment.

11. Apply the "Warning" sticker corresponding to the gas that will be used in the front of the unit for future reference.



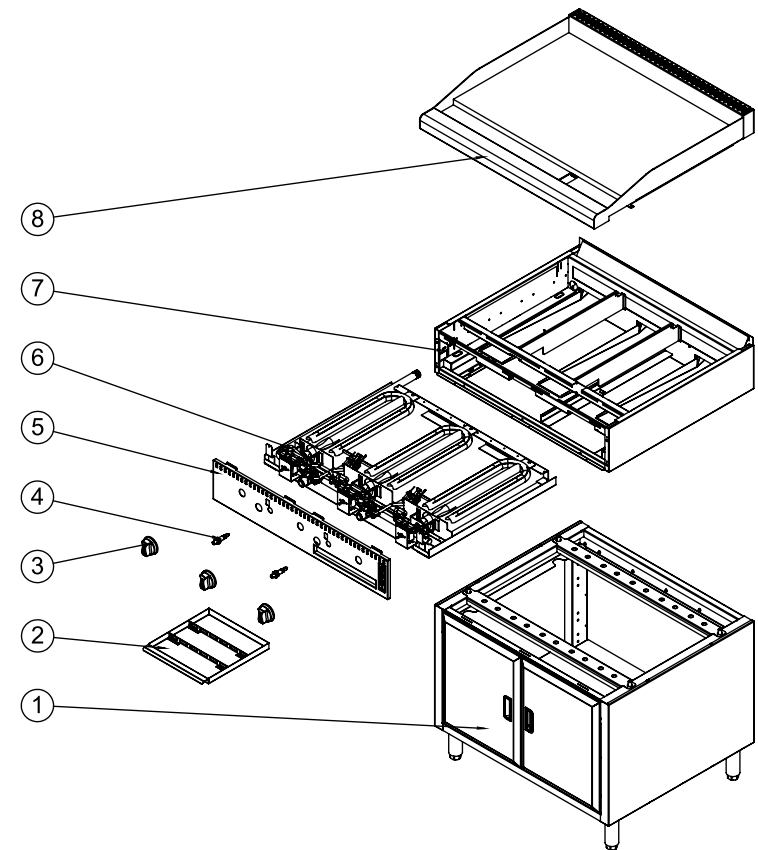
## 2.7 Gas leak check

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:

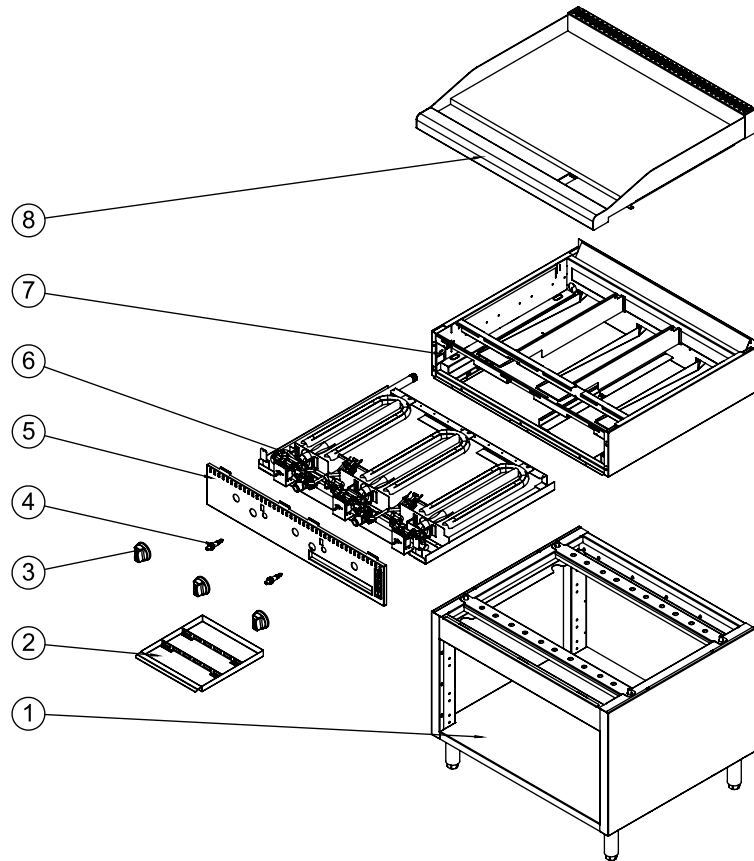
1. Turn pilot valves to OFF position by turning adjusting screws clockwise.
2. Turn on the manual gas valve on the inlet side of the gas supply line.
3. Check for gas leaks at the flexible coupling or gas connector connection using a soap solution.

**Models with closed cabinet: R24SD - 24T / R36SD - 36T / R482SD - 48T / R602SD - 60T / R722SD - 72T.**



ITEM	DESCRIPTION	ITEM	DESCRIPTION
1	CLOSED CABINET ASSEMBLY	5	PANEL ASSEMBLY
2	WASTE DRAWER	6	BURNER DRAWER ASSEMBLY
3	KNOBS	7	PRODUCT BODY ASSEMBLY
4	PIEZOELECTRIC LIGHTING DEVICE	8	GRIDDLE ASSEMBLY

Models with open cabinet: R24SO - 24T / R36SO - 36T / R482SO - 48T / R602SO - 60T / R722SO - 72T.

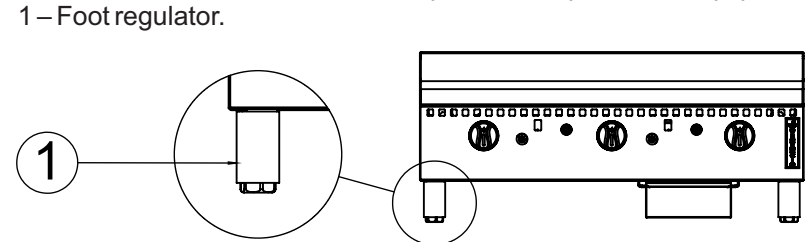


ITEM	DESCRIPTION	ITEM	DESCRIPTION
1	OPEN CABINET ASSEMBLY	5	PANEL ASSEMBLY
2	WASTE DRAWER	6	BURNER DRAWER ASSEMBLY
3	KNOBS	7	PRODUCT BODY ASSEMBLY
4	PIEZOELECTRIC LIGHTING DEVICE	8	GRIDDLE ASSEMBLY

- In moderation, spray or scrub the solution with soap on gas connections - active bubbling indicates the location of the gas leak.
- 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.
- If the equipment has no gas leak, continue with the equipment operating instruction.

## 2.8 Foot leveling

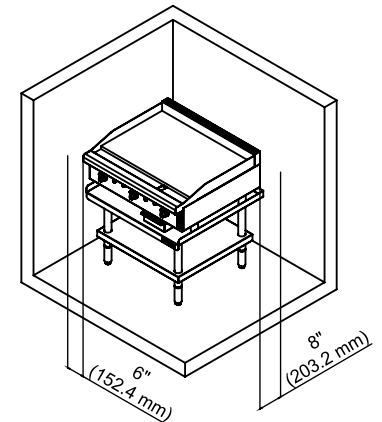
For a good operation of the **Thermostatic Gas Griddle (Restaurant Series)**, it is ideal that the product is level and perfectly fixed with the work surface. To adjust the leveling, turn item 1 (identified in the drawing) counterclockwise to open and in a clockwise direction to close to find the best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



1 – Foot regulator.

## 2.9 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 8" (203.2 mm) at the rear, 6" (152.4 mm) at the right and left of the product from combustible surfaces. As shown in the figure to the side.



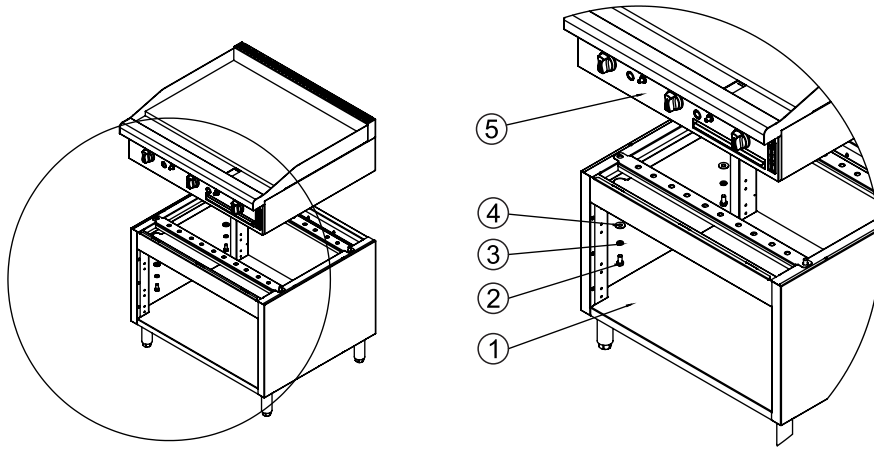
## 2.10 Cabinet Assembly (Open / Closed) (OPTIONAL)

The models of the **Griddle Thermostatic Gas (Restaurant Series)** that have an open or closed cabinet have the following description: R24SO-24T, R36SO-36T, R48SO-48T, R60SO-60T and R72SO-72T with open cabinet.

And the models R24SD-24T, R36SD-36T, R48SD-48T, R60SD-60T and R72SD - 72T 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 equipment (5) over the cabinet (1) and make sure that the mounting holes (holes) between the cabinet and the equipment are centered, the holes are at the side edges of the equipment.
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. Secure the assembly of screws in the attachment hole between the cabinet and the equipment. Tighten them tightly so that they do not come loose.
4. Perform equipment leveling as per item 2.8.



## 2.11 First-time use

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 equipment before operating the equipment.

To protect the equipment against possible moisture damage between fabrication and installation on site, the flat-tops are coated with a layer of vegetable shortening and brown paper.

In addition, you should remove and remove grease and brown paper, cleaning should be performed with the aid of a sponge, mild soap and water in small amount.

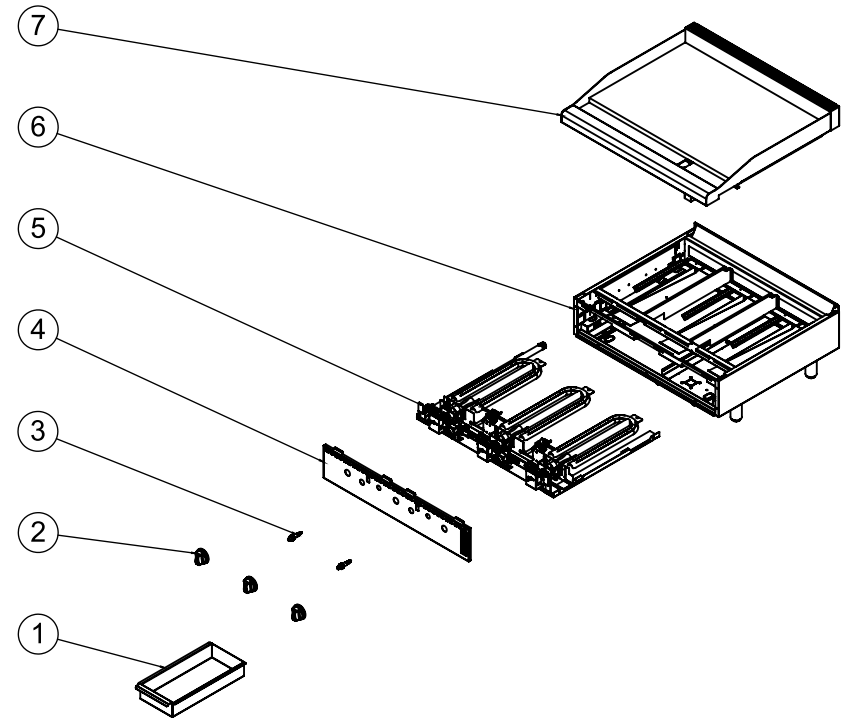
After this procedure, turn the burners on and leave them on for about 15 minutes, this will cause all flat-top grill residue to be burned and eliminated. Only then will the equipment be ready for use.

### IMPORTANT

The **Griddle Thermostatic Gas (Restaurant Series)** has a safety system through the automatic pilot valve, blocking the passage of gas to the firing system when feeling the absence of heat / gas in the burners.

## 4.2 Main components and their respective components

Countertop models: R24CT - 24T / R36CT - 36T / R48CT - 48T / R60CT - 60T / R72CT - 72T



ITEM	DESCRIPTION	ITEM	DESCRIPTION
1	WASTE DRAWER	5	BURNER DRAWER ASSEMBLY
2	KNOBS	6	PRODUCT BODY ASSEMBLY
3	PIEZOELECTRIC LIGHTING DEVICE	7	GRIDDLE ASSEMBLY
4	PANEL ASSEMBLY		

## 4 KNOWING THE PRODUCT

The **Thermostatic Gas Griddle (Restaurant Series)** was developed and manufactured to offer the user the best in the market in equipment for cafeterias, restaurants and kitchens in general.

The equipment was developed to obtain a more uniform cooking process in the food. For this, the countertop acts as an intermediary between the heat source (fire) and the food, and it is through its upper plate that the heat will provide the desired roast, thus enabling a more homogeneous effect.

It has a temperature control through the thermostat, ensuring that the burner flame goes out when the desired temperature is reached and turns on again when the temperature decreases, establishing better control and an efficient, uniform and stable heat transmission on the entire countertop surface.

The **Thermostatic Gas Griddle (Restaurant Series)** it has a safety system through the automatic pilot valve, blocking the passage of gas to the firing system when feeling the absence of heat / gas in the burners, ensuring greater safety during the operation of the equipment.

The equipment is basically composed of a fully welded structure that ensures stability, strength and durability and has a waste disposal system for removal, being easily accessible for cleaning.

The countertop is made of carbon steel thick enough for maintenance and heat transmission to the food, which are generated from high performance burners, evenly distributing heat on the work surface.

The cast iron countertop acts as a kind of heat accumulator that should be heated for approximately 15 minutes before use.

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, be purchased separately from the equipment: 6"(152 mm) swiveling leveling casters with front lock for closed and open cabinet models.

### 4.1 Main Features

- Available in widths of 24" (610 mm), 36" (915 mm), 48" (1220 mm), 60" (1525 mm) and 72" (1830 mm).
- Fully welded structure ensuring stability, resistance and durability.
- Stainless steel front and sides.
- Anti-splash edge in 12 gauge stainless steel provides stability and durability.
- Plate made of 1" (25.4 mm) thick carbon steel and polished surface.
- Plate welded to the edges ensuring tightness to the set.
- Independent burner box, increasing efficiency and facilitating any maintenance.
- Temperature control through thermostat.
- Safety system through the automatic pilot valve.
- Pilot viewing and adjustment is done through the front panel.
- Black paint injected aluminum knobs providing for better toughness and durability.
- Collector tray made of stainless steel with 2 gallon (7,6 L) capacity for easy removal and cleaning.
- 4" highly polished chrome adjustable steel legs.

## 2.12 Turning on the Gas Griddle Manual - Product Ignition

### ⚠ IMPORTANT

For the first ignition of the **Thermostatic Gas Griddle (Restaurant Series)**, the automatic pilot valve button must be kept pressed between 1 and 2 minutes to release the air that is present inside the equipment's gas pipes. After the aforementioned time, carry out the ignition procedure.

The button of the automatic pilot valve must be pressed during the entire procedure of ignition of the equipment, because through it occurs the release of gas to ignite the pilot and for the entire firing system.

#### Mechanical ignition

1. Open the manual gas supply valve (which will release gas into the equipment).
2. Press the autopilot valve button (1) which is identified in red. Keeping the button pressed, activate the pilot lighting device (2) so that the pilot flame is lit. The valve button must be kept pressed until the pilot flame is permanently lit.
3. Turn the handle (knob) corresponding to the burner you want to activate in the clockwise direction (using the knob, adjust the temperature).
4. Make sure the burner is on. If the burner does not light, repeat the procedure.
5. After lighting all burners, you can turn off the burners and turn them back on by turning the corresponding knobs.

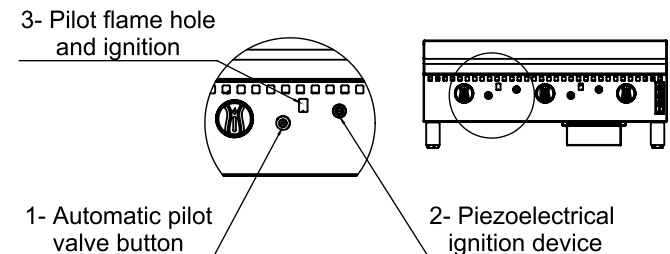
Note: Always check if it is possible to see the flame in the pilot burner through the hole in the panel (3). If it is not lit, perform the item described above.

#### Manual ignition

1. Open the manual gas supply valve (which will release gas into the equipment).
  2. Immerse in alcohol the lighter (wick) and light it.
- Note: Make sure that the container where the alcohol is located is away from the equipment and wick after immersing.
3. Press the autopilot valve button (1) which is identified in red. Keep it pressed and take the lighter (wick), passing between the pilot flame ignition hole (3) on the equipment panel until contact with the pilot is made and until the flame lights up.
  4. Turn the handle (knob) 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 burners and turn them back on simply by turning the corresponding knobs.

Note: Always check if it is possible to see the flame in the pilot burner through the hole in the panel (3). If it is not lit, perform the item described above.

The image on side illustrates the identification of the components for the ignition of the equipment.



**⚠ IMPORTANT**

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

### 3. CLEANING AND MAINTENANCE

#### 3.1 Cleaning

**⚠ DANGER**

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

- 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.
- To perform cleaning, the equipment must be completely disconnected from the gas, thus avoiding any accident.
- NEVER attempt to move or slide the equipment when it is hot. ALWAYS let the unit cool down and empty the waste drawer before attempting to relocate or move the unit.
- 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.

##### 3.1.1 Cleaning the outside of the equipment

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

- First, let the equipment 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.

##### 3.1.2 Cleaning the inside of the equipment

- Let the inside of the equipment 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.

### 3.2 Maintenance

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

**⚠ 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 restrictions / removable parts. If the restriction is removed for maintenance or cleaning, it must be reconnected before using the equipment again.

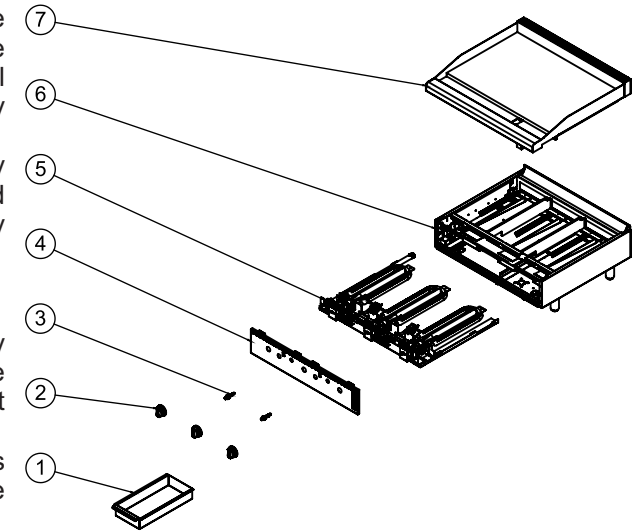
#### 3.2.1 Preventive maintenance

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. Lift the countertop assembly (6) with the help of two or more people. For this extreme care must be taken as a physical injury or serious damage may occur.
2. Remove the waste tray assembly (1). Take care and make sure the tray is empty with no liquid inside.
3. Remove the knobs (2).
4. Remove the panel (3).
5. Remove the grease tray assembly screw from the frame and remove the product drawer (4).
6. After the equipment has been serviced, reassemble the items.



ITEM	DESCRIPTION	ITEM	DESCRIPTION
1	WASTE DRAWER	5	BURNER DRAWER ASSEMBLY
2	KNOBS	6	PRODUCT BODY ASSEMBLY
3	PIEZOELECTRIC LIGHTING DEVICE	7	GRIDDLE ASSEMBLY
4	PANEL ASSEMBLY		