

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

P – Series Standard Oven Range Line 24" - 60" Series (Open Burners)

PRO24G-ST | PRO36G-ST | PRO60G-ST



PRO36G-ST

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

STANDARD FEATURES

RANGE

- 1-year parts and labor warranty.
- Available in 24" (610 mm), 36" (915 mm) and 60" (1,525 mm) width.
- Stainless steel front and sides.
- 12" x 12" cast iron top grates designed for easy movement of pots across top sections.
- Deflectors to direct waste to crumb/drip pan.
- Landing ledge, promoting safety and great functionality.
- Black paint injected aluminum knobs providing for better toughness and durability.
- Stainless steel 25" flue riser & lift-off heavy-duty shelf.
- Easily removable stainless steel crumb/drip pan.

OVEN

- Oven with snap action thermostat from 210°F to 550°F and 100% safety shut off.
- 26 1/2" Standard bakery depth on all ovens.
- Double-sided enamel oven cavity (Exterior and interior top, bottom, and side).
- Heavy-duty oven wired rack – 1/8" diameter.
- The standard oven has 3 shelf positions and 1 racks.
- Counterweight balanced doors.

OPTIONS & ACCESSORIES

- Modular pan rail accessory for 1/6 pans 24", 36".
- Cutting Board 24", 36".
- (4) 6" swivel casters with front locking brakes 24", 36".
- (6) 6" swivel casters with front locking brakes 60".
- Additional oven Rack.
- Quick disconnect (3/4 Flex hose quick disconnect 4' long with install kit).
- Stub Back Flue Riser 4".

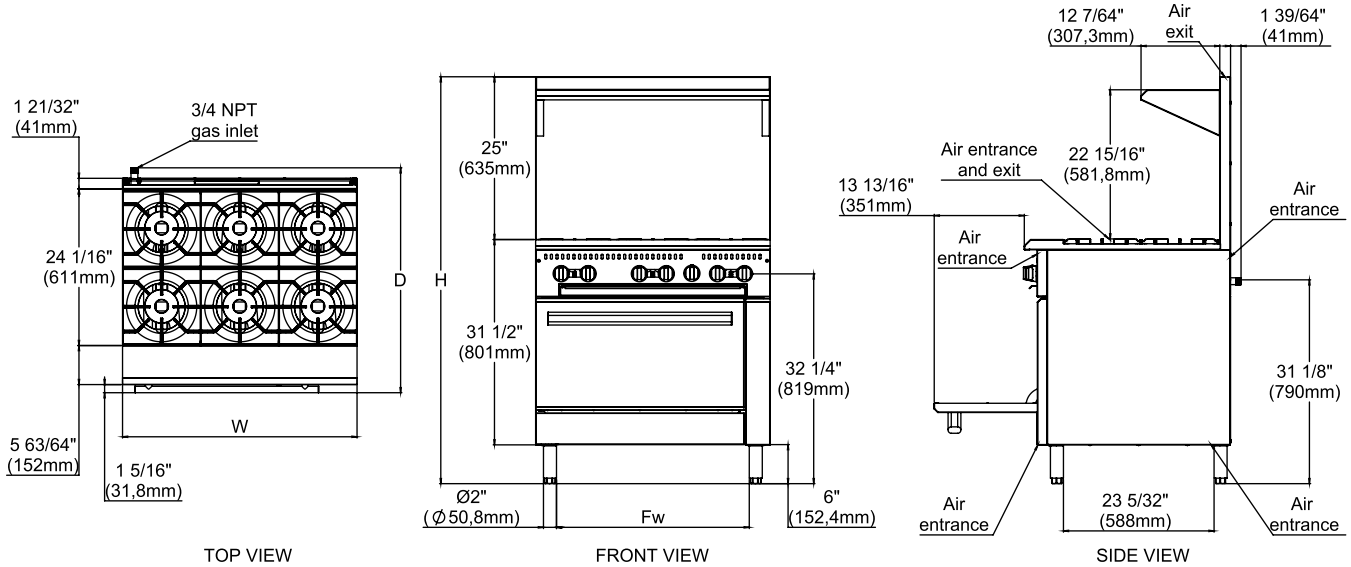
CERTIFICATION:



AREA FOR CONSULTANT / CONTRACTOR:

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Models	Exterior Product Dimensions & Weight				Shipping Crate Dimensions & Weight				Oven - Inside				
	Width (W)	Depth (D)	Height (H)	Fw		Weight	Width	Depth	Height	Weight	Width	Depth	Height
				Fw1	Fw2								
PRO24G-ST	24" (610 mm)	35" (889 mm)	62 33/64" (1588 mm)	17 19/32" (447 mm)	276 lb (125 kg)	28 15/16" (735 mm)	45 3/4" (1162 mm)	47 3/32" (1196 mm)	529 lb (240 kg)	18 57/64" (480 mm)	26 1/2" (673 mm)	15 23/64" (390 mm)	
PRO36G-ST	36" (915 mm)			29 39/64" (752 mm)	386 lb (175 kg)	40 9/16" (1030 mm)				26 31/32" (685 mm)			
PRO60G-ST	60" (1525 mm)			17 19/32" (447 mm)	29 39/64" (752 mm)	662 lb (300 kg)				64 37/64" (1640 mm)			18 57/64" – 26 31/32" (480mm – 685mm)

UTILITY INFORMATION

GAS SUPPLY								
Models	Burner (Range)	Natural	Propane	Burner (Oven)	Natural	Propane	Manifold Pressure	
		BTU/h	BTU/h		BTU/h	BTU/h	Natural Gas	Propane Gas
PRO24G-ST	4	112,000	112,000	1	30,000	30,000	4" W.C	10" W.C
PRO36G-ST	6	168,000	168,000	1	35,000	33,000		
PRO60G-ST	10	280,000	280,000	2	65,000	63,000		

SPECIFICATIONS

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

***NOTE:** In line with its policy to continually improve its product, Venancio USA reserves the right to change materials and specifications without notice.

- Specify the type of gas when ordering.

INSTALLATION INSTRUCTIONS

A pressure regulator sized for this unit is included. The gas line connecting to the range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.