

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

Standard Oven Range (Gas-fired)

OR24ST-4B | OR36ST-6B | OR48ST-8B | OR60ST-10B



OR36ST-6B

Note: the flue riser depicted is sold separately.

AREA FOR CONSULTANT / CONTRACTOR:

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), 48" (1,220 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.
- Aluminum knobs providing for better toughness and durability.
- Easily removable stainless steel crumb/drip pan.
- 6" Adjustable chrome-plated legs.

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 rack.
- Counterweight balanced doors.

OPTIONS & ACCESSORIES

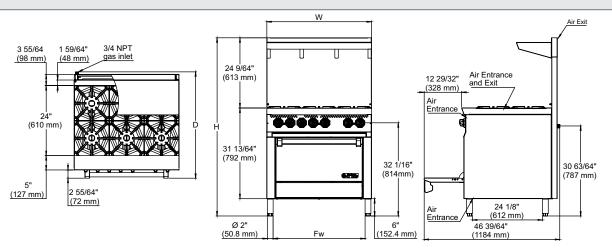
Modular pan rail accessory for 1/6 pans 24", 36".
Cutting Board 24", 36".
(4) 6" swivel casters with front locking brakes (24", 36").
(6) 6" swivel casters with front locking brakes (48", 60").
Additional oven Rack.
Quick disconnect (3/4 Flex hose quick disconnect 4' long
with install kit).
Flue Riser.



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	Exterior Product Dimensions & Weight						Shipping Crate Dimensions & Weight				Oven Cavity		
Models	Width Depth (W) (D)	Depth	Height	Fw		Weight	Width	Depth	Height	Weight	Width	Depth	Height
		(H)	Fw1	Fw2									
OR24ST-4B	24" (610 mm)		61 5/16" (1,558 mm)	19 3 (498	9/64" mm)	214 lb (97 kg)	28 5/32" (715 mm)			309 lb (140 kg)	18 57/64" (480 mm)		
OR36ST-6B	36" (915 mm)	36 27/64"		31 39/64" (803 mm)		320 lb (145 kg)	47 7/16" (1,205 mm)	39 1/64"	45 43/64"	401 lb (182kg)	26 31/32" (680 mm)	26 1/2"	15 23/64"
OR48ST-8B	48" (1,220 mm)	-		19 39/64" (498 mm)	19 39/64" (498 mm)	423 lb (192 kg)	52 5/32" (1,325 mm)		(1,160 mm)	514 lb (233 kg)	2 x 18 57/64" (2 x 480 mm)	(673 mm)	(390 mm)
OR60ST-10B	60" (1,525 mm)			19 39/64" (498 mm)	31 39/64" (803 mm)	529 lb (240 kg)	64 61/64" (1,650 mm)			606 lb (275 kg)	18 57/64" – 26 25/32" (480 mm – 685 mm)		

UTILITY INFORMATION

GAS SUPPLY											
Models	Burners (Range)	Natural	Propane	Burners	Natural	Propane	Manifold Pressure				
		BTU/h	BTU/h	(Oven)	BTU/h	BTU/h	Natural Gas	Propane Gas			
OR24ST-4B	4	120,000	120,000	1	30,000	30,000		10" W.C			
OR36ST-6B	6	180,000	180,000	1	35,000	33,000	4" W.C				
OR48ST-8B	8	240,000	240,000	2	60,000	60,000	4 VV.C				
OR60ST-10B	10	300,000	300,000	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.

> Venancio continuously improves the design of its products, therefore reserves the right to change specifications at any time without prior notice Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

