



VENANCIO

GAS | OCTO SERIES

Item: _____ Approved: _____

Quantity: _____ Date: _____

Countertop Lava Rock Gas Charbroiler

O15LC | O24LC | O36LC | O48LC | O60LC | O72LC



O36LC

The **Countertop Lava Rock Gas Charbroiler** was developed to provide the best cooking experience, combining high standard quality, performance and durability to satisfy all professional kitchens demands.

STANDARD FEATURES

- Available in 15" (381 mm), 24" (610 mm), 36" (915 mm), 48" (1,220 mm), 60" (1,525 mm) and 72" (1,830 mm) width.
- Stainless steel front and sides.
- 13 Gauge splash guards.
- Possibility to convert from Lava Rock to Radiant Charbroiler.
- Volcanic rock baffles secured by sturdy cast iron grates designed for optimum heat distribution which can be individually removed for easy cleaning.
- Enameled burners placed every 12", providing uniformity when operating.
- Pilots accessible through front panel.
- Aluminum knobs providing for better toughness and durability.
- 1-year parts and labor warranty.
- Adjustable 4" chrome-plated carbon steel legs.
- Easily removable stainless steel crumb/drip pan.
- Crumb/drip pan capacity:

AREA FOR CONSULTANT / CONTRACTOR:

	Model					
	O15LC	O24LC	O36LC	O48LC	O60LC	O72LC
Collecting tray capacity	1.1 gal (4.2 L)	2.73 gal (10.3 L)	4.35 gal (16.5 L)	6.07 gal (23 L)	2 x 4.35 gal (2 x 16.5 L)	2 x 5.28 gal (2 x 20 L)

OPTIONS & ACCESSORIES

- Propane Gas (LP) Conversion Kit.

Countertop Lava Rock Gas Charbroiler

Rev. 02 03/2023

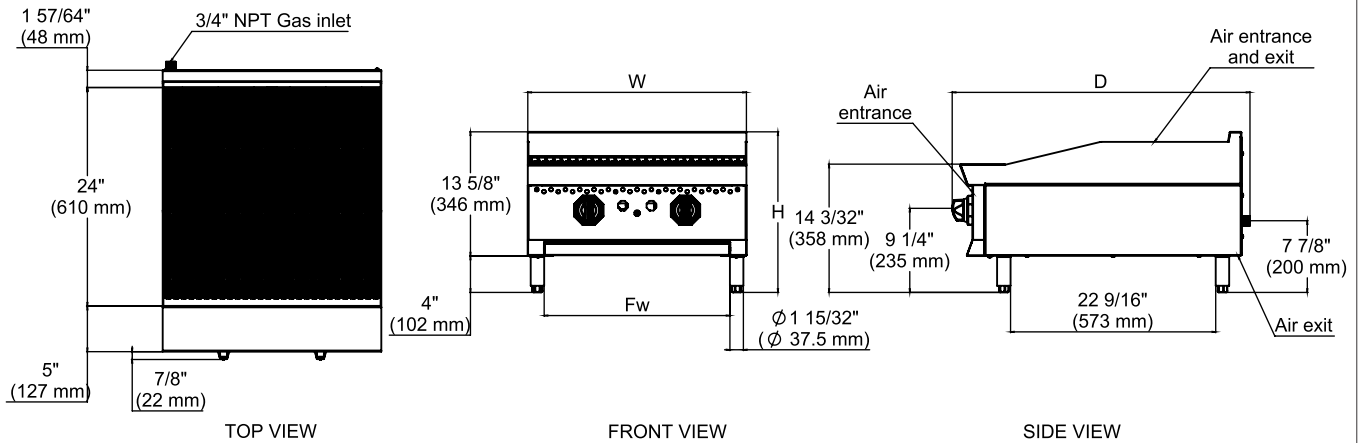


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Model	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H)	Fw	Weight	Width	Depth	Height	Weight
O15LC	15" (381 mm)	33 1/16" (840 mm)	17 41/64" (448 mm)	10 13/16" (274 mm)	110 lbs (50 kg)	19 5/16" (490 mm)	36 1/4" (920 mm)	24 13/16" (630 mm)	141 lbs (64 kg)
O24LC	24" (610 mm)			20 13/32" (518.4 mm)	159 lbs (72 kg)	28 61/64" (710 mm)			199 lbs (86 kg)
O36LC	36" (915 mm)			32 29/64" (824.4 mm)	225 lbs (102 kg)	40 5/32" (1020 mm)			280 lbs (127 kg)
O48LC	48" (1220 mm)			44 13/32" (1128 mm)	293 lbs (133 kg)	52 31/32" (1320 mm)			364 lbs (155 kg)
O60LC	60" (1525 mm)			2 x 27 15/32" (2 x 698 mm)	366 lbs (166 kg)	64 1/16" (1630 mm)			445 lbs (202 kg)
O72LC	72" (1830 mm)			2 x 32 31/32" (2 x 837 mm)	452 lbs (205 kg)	76 1/16" (1935 mm)			551 lbs (250 kg)

UTILITY INFORMATION

GAS SUPPLY					
MODEL	BURNERS	NATURAL	PROPANE	MANIFOLD PRESSURE	
		BTU/h	BTU/h	Natural Gas	Propane Gas
O15LC	1	30,000	30,000	4" W.C	10" W.C
O24LC	2	60,000	60,000		
O36LC	3	90,000	90,000		
O48LC	4	120,000	120,000		
O60LC	5	150,000	150,000		
O72LC	6	180,000	180,000		

SPECIFICATIONS

- 30,000 BTU/h burners, providing best performance.
- 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.
- 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 ANSI Z223.1A (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.