

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

**P – Series Convection Oven Range Line 36" Series (Open Burners)**

**PRO36G-CO**



**PRO36G-CO**

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 36" (915 mm) width.
- Stainless steel front and sides.
- 12" x 12" cast iron top grates designed for easy movement of pots across top sections.
- Large front 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.
- 6" Adjustable legs.

**OVEN**

- 35,000 BTU/h oven with snap action thermostat from 210 °F to 550 °F and 100% safety shut off.
- Dynamic Airflow Technology (DAT) a patented convection oven with balanced airflow a low profile fan, 26 1/2" bakery oven depth. Only Convection oven base that fits a full-size sheet pan on all models.
- The convection oven has an on/off switch and high/low fan speed.
- Double-sided enamel oven cavity (Exterior and interior top, bottom, and side).
- Heavy-duty oven wired rack – 1/8" diameter.
- The convection oven has 3 shelf positions and 1 racks.
- Counterweight balanced doors.

**CERTIFICATION:**



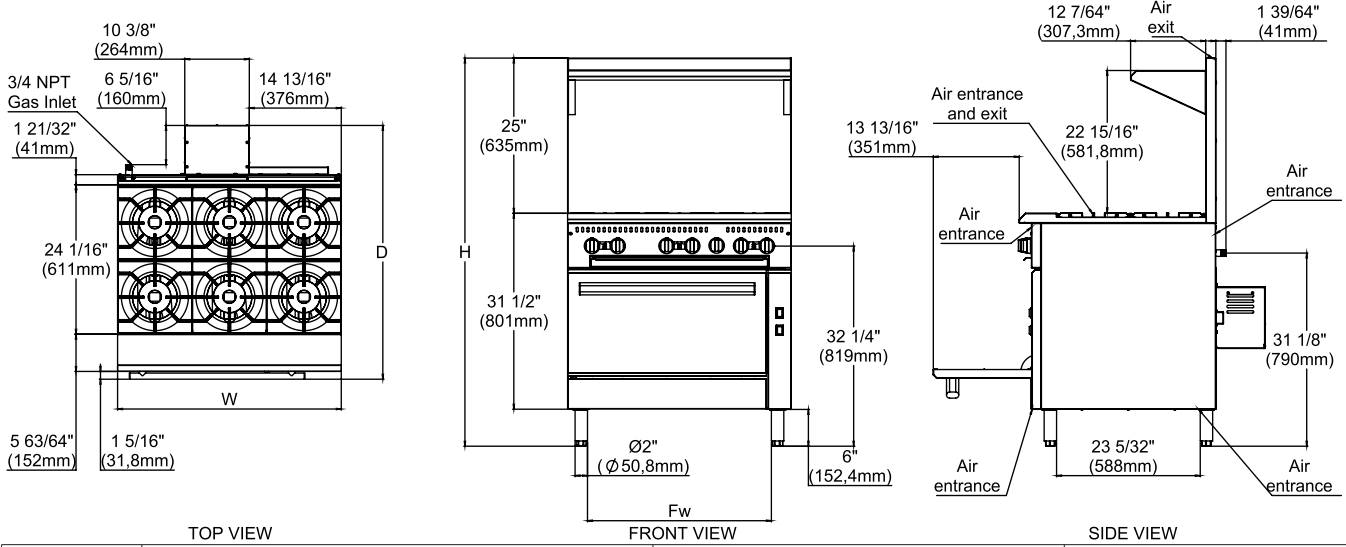
**AREA FOR CONSULTANT / CONTRACTOR:**

**OPTIONS & ACCESSORIES**

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

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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
PRO36G – CO	36" (915 mm)	40 15/16" (1040 mm)	62 33/64" (1588 mm)	29 39/64" (752 mm)	417 lb (189 kg)	40 9/16" (1030 mm)	45 3/4" (1162 mm)	47 3/32" (1196 mm)	584 lb (265 kg)	26 31/32" (685 mm)	26 1/2" (673 mm)	15 23/64" (390 mm)

**UTILITY INFORMATION**

GAS SUPPLY								
Models	Burners (Range)	Natural	Propane	Burners (Oven)	Natural	Propane	Manifold Pressure	
		BTU/h	BTU/h		BTU/h	BTU/h	Natural Gas	Propane Gas
PRO36G – CO	6	168,000	168,000	1	35,000	33,000	4" W.C	10" W.C

**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.

**ELECTRICAL**

Engine Speed (RPM)	Tension (V)	Frequency (Hz)	Motor rated current (A)	Electric Motor Power (W)	Lamp Power (W)	Total Electric Power (W)	Electric Consumption (kWh)	Circuit Breaker (A)
LOW (1125 rpm)	120	60	3.3	371.91	25	396.91	0.40	6
HIGH (1725 rpm)			3.7	391,46	25	416,50	0.41	

**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](http://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](http://www.AGA.org).