

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

## **Countertop Thermostatic Gas Griddle**

## O15GT | O24GT | O36GT | O48GT | O60GT | O72GT

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

### STANDARD FEATURES



**036GT** 

- 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.
- 1" (25.4 mm) thick polished carbon steel working griddle plate.
- Fully welded griddle plate.
- Enameled burners placed every 12", providing uniformity when operating.
- 200-550°F Energy-savings adjustable thermostat to control desired griddle plate surface temperature.
- Accessible pilots trough 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 griddle grease trap.
- Griddle grease trap capacity with 1.68 gal (6.36 L).

### **OPTIONS & ACCESSORIES**

Product installation kit (pressure regulating valve)
Propane Gas (LP) Conversion Kit.

# AREA FOR CONSULTANT / CONTRACTOR:

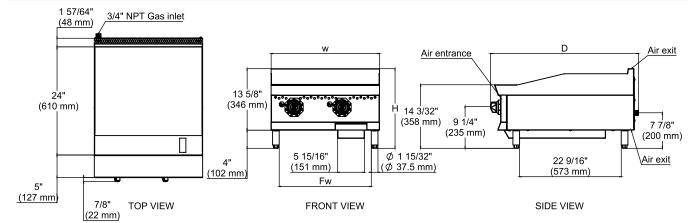


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Model	Exterior Product Dimensions & Weight				Shipping Crate Dimensions & Weight				
	Width (W)	Depth (D)	Height (H)	Fw	Weight	Width	Depth	Height	Weight
015GT	15"			10 13/16"	124 lbs	24"			157 lbs
01301	(381 mm)			(274 mm)	(56 kg)	(610 mm)			(71 kg)
O24GT	24"			20 13/32"	181 lbs	27 61/64"			223 lbs
02461	(610 mm)			(518.4 mm)	(82 Kg)	(710 mm)			(101 kg)
O36GT	36"			32 29/64"	254 lbs	40 5/32"			304 lbs
03661	(915 mm)	33 1/16"	17 41/64"	(824.4 mm)	(115 Kg)	(1020 mm)	36 1/4"	24 13/16"	(138 kg)
O48GT	48"	(840 mm)	(448 mm)	44 13/32"	329 lbs	52 31/32"	(920 mm)	(630 mm)	393 lbs
04801	(1220 mm)			(1128 mm)	(149 Kg)	(1320 mm)			(178 kg)
O60GT	60"			2 x 27 15/32"	415 lbs	64 1/16"			483 lbs
06001	(1525 mm)			(2 x 698 mm)	(188 Kg)	(1630 mm)			(219 kg)
07267	72"			2 x 33 1/16"	490 lbs	65 1/16"			589 lbs
O72GT	(1830 mm)			(2 x 840 mm)	(222 Kg)	(1630 mm)			(267 kg)

#### UTILITY INFORMATION

GAS SUPPLY							
MODEL	BURNERS	NATURAL	PROPANE	MANIFOLD PRESSURE			
		BTU/h	BTU/h	Natural Gas	Propane Gas		
O15GT	1	30,000	30,000		10" W.C		
O24GT	2	60,000	60,000				
O36GT	3	90,000	90,000	411.107.00			
O48GT	4	120,000	120,000	4" W.C			
O60GT	5	150,000	150,000	1			
O72GT	6	180,000	180,000	-			

#### **SPECIFICATIONS**

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- 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.

