

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

## R – Thermostatic Griddle Top Range

### R36CO-36T



**R36CO-36T**

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

#### GRIDDLE THERMOSTATIC

- 2-year parts and labor warranty.
- Lifetime warranty 2-piece cast iron non-clog Burners 25,000 BTU (NAT and LP) p/ burner.
- 14 gauge fully welded interlocking frame.
- 160-500°F Energy-saving adjustable thermostat to control desired griddle plate surface temperature.
- Metal black insulated knobs.
- 6" Adjustable legs.
- Conversion kit included.
- Fully welded structure ensuring stability, resistance and durability.
- Stainless steel front and sides.
- Plate welded to the edges ensuring tightness to the set.
- Independent burner box, increasing efficiency and facilitating any maintenance.
- Pilot viewing and adjustment is done through the front panel.
- Grease pan made of stainless steel with 1 gallon (3,8L) capacity for easy removal and cleaning.
- Anti-splash edge in 12 gauge stainless steel provides stability and durability.
- Plate made of 1" (25.4 mm) thick carbon steel and polished surface.
- Temperature control through thermostat.
- Safety system through the automatic pilot valve.

#### OVEN

- 35,000 BTU/h oven with snap action thermostat from 250 °F to 500 °F and 100% safety shut off.
- 26 1/2 " Standard bakery depth on all ovens.
- Piezo spark ignition for oven bases.
- Double-sided enamel oven cavity (Exterior and interior top, bottom, and side).
- Heavy-duty oven wired rack – 3/8 " diameter.
- The convection oven has 4 shelf positions and 3 racks.
- Dynamic Airflow Technology (DAT) a patented convection oven with balanced airflow a low profile fan, 26 1/2 " 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.
- Counterweight balanced doors.

#### OPTIONS & ACCESSORIES

- Modular pan rail accessory for 1/6 pans 36".
- Cutting Board 36".
- (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" & 10".

#### CERTIFICATION:

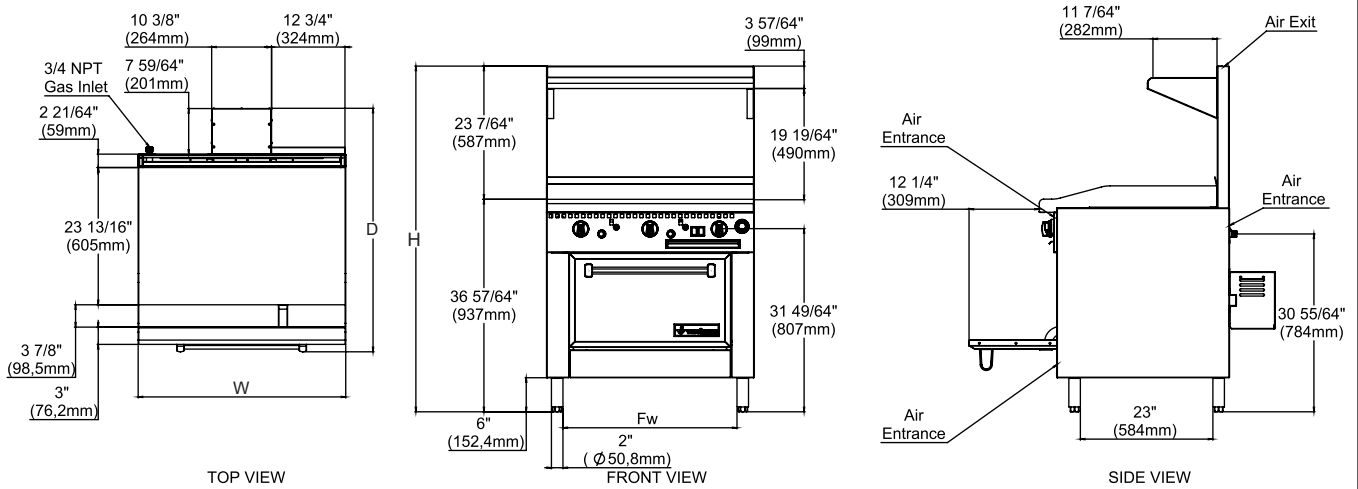


Certified to  
ANSI/NSF4

#### AREA FOR CONSULTANT / CONTRACTOR:

**R – Thermostatic Griddle Top Range**

**R36CO-36T**



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
			P.B	P.S									
R36CO - 36T	36" (915 mm)	42 1/4" (1073 mm)	39 49/64" (1010 mm)	60" (1524 mm)	26 39/64" (676 mm)	569 lb (258 kg)	40 1/32" (1017 mm)	45 9/32" (1150 mm)	44 3/32" (1120 mm)	816 lb (370 kg)	26 37/64" (675 mm)	26 1/2" (673 mm)	14 1/64" (356 mm)

**UTILITY INFORMATION**

GAS SUPPLY								
Models	Burners (Range)	Propane BTU/h	Natural BTU/h	Burners (Oven)	Propane BTU/h	Natural BTU/h	Manifold Pressure	
							Natural Gas	Propane Gas
R36CO - 36T	3	75,000	75,000	1	33,000	35,000	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 2,000ft.
- \* **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)	115	60	3.3	371.91	25	396.91	0.40	3
HIGH (1725 rpm)			3.7	380.38	25	405.38	0.41	

**INTALLATION 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).

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