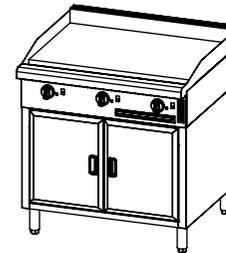


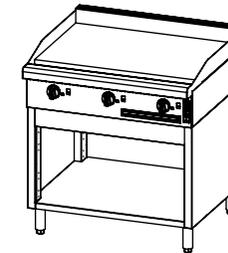


VENANCIO

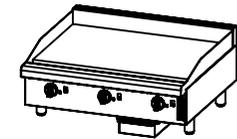
INSTRUCTION AND USE MANUAL



**Griddle Manual
with
Closed Cabinet**



**Griddle Manual
with
Open Cabinet**



**Countertop
Griddle Manual**

GAS MANUAL GRIDDLE (Restaurant Series) 18" - 24" - 36" - 48" - 60" - 72"

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

VENANCIO | INNOVATIVE HIGH-PERFORMANCE
COMMERCIAL COOKING EQUIPMENT

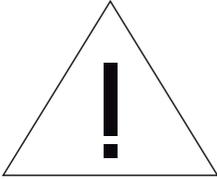
4726 NW 2nd Avenue, Suite F1
Boca Raton, FL 33431, USA.
support@venanciousa.com
www.venanciousa.com

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE

SAFETY PRECAUTIONS

Important safety instructions

THIS MANUAL CONTAINS IMPORTANT SAFETY INFORMATION. READ CAREFULLY AND SAVE FOR FUTURE CONSULTATION.



Our service contacts are on the back cover of this manual, so always keep it handy for any need.

This is the safety alert symbol. All safety messages will come after this symbol and the message "WARNING", "IMPORTANT" and / or "DANGER". These words mean:

WARNING

All safety messages mention the potential risk, such as reducing the chance of injury, what can happen if instructions are not followed, and how to prevent accidents.

IMPORTANT

This is essential information that the customer must follow with regard to the equipment.

DANGER

There is a risk of you losing your life or serious injury if instructions are not followed immediately.

Safety warnings

DANGER

Do not store alcohol, gasoline, or any other flammable liquid or vapor near your equipment, as this may have serious consequences and risk of explosion;

During use, the appliance becomes hot. Therefore, care must be taken to avoid contact with the heating elements.

WARNING

This device is not intended for use by persons (including children) with reduced physical, sensory or mental capacities, or people with lack of experience and knowledge, unless they have received instructions regarding the use of the device or are under the supervision of a person responsible for their safety.

Periodically check if the hose and gas regulator are within their expiration date.

If you constantly smell gas, turn off the equipment quickly and check if your equipment gas connections are leaking. If the problem persists, contact your nearest authorized dealer.

CONSUMER AND PRODUCT IDENTIFICATION

CUSTOMER NAME:	
ADDRESS:	
PURCHASED PRODUCT:	
PRODUCT SERIAL NUMBER:	
INVOICE N°:	
DATE:	
SELLER NAME:	

Keep this manual, as it contains important information for questions, and adjustments. The same will be required for the warranty claim if required.

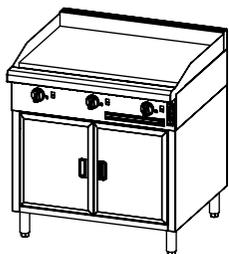
PASTE HERE!

Product Serial No:

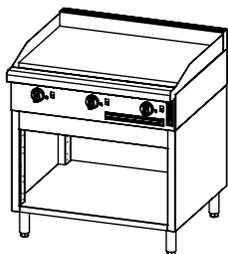
VENANCIO

4726 NW 2nd Avenue Suite F1 Boca Raton, FL 33431
(954) 367-7846 | sales@venanciousa.com

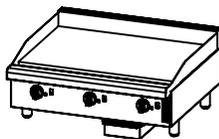
1. INTRODUCTION



Griddle Manual with Closed Cabinet



Griddle Manual with Open Cabinet



Countertop Griddle Manual

You have a equipment with the quality of the **Venâncio** brand. We thank you for your choice! **The Gas Manual Griddle (Restaurant Series)** is another revolution that we offer you, being this a equipment that unites economy, technology and innovative design, thus becoming indispensable for your establishment.

Please read this manual carefully to know your equipment and ensure its correct operation and maximum performance, thus increasing its useful life. It is and will be very helpful in answering questions. Please see.

2. EQUIPMENT INSTALLATION

2.1 Equipment installation instructions

Upon receipt of the equipment, make sure that the equipment is not defective. For assembly, verify first if the accessory kit has the following items: a gas pressure regulator, an instruction manual and the gas conversion injectores.

Place the equipment the workplace carefully and adjust the foot level according to the guidelines in item 2.8 of this instruction manual.

The gas pressure regulator supplied with the equipment must be installed when the appliance is connected to the gas supply. Installation must comply with local codes or, in the absence of local codes, with the national combustible gas code.

Gas equipment supply piping must be at least 3/4" in diameter.

Adequate space must be left in front of the device for proper maintenance and operation. Provisions should be incorporated into the kitchen design to ensure an adequate supply of fresh air and adequate clearance for combustion chamber overhead operations, for proper combustion and ventilation.

IMPORTANT

Conversion, gas line connection, thermostat calibration, burners, manometer gas pressure adjustment, etc. are all part of the normal installation and will no be paid under warranty. If a warranty technician is called and the unit is installed incorrectly, the end user may be charged.

Proper installation of this gas appliance is the sole responsibility of the end user. It is the buyer's responsibility to determine if the installer is qualified in the installation procedures.

FOR MAINTENANCE, SERVICE, REPAIRS OR INSTALLATIONS - contact the factory to schedule authorized service.

9. Should service be required at times which normally involve premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates.

10. Exceptions to the standard warranty period are as listed:

- a. Fryer equipment is supplied with limited 5-year limited fry tank warranty.
- b. If tank is found to be leaking in the first year of operation from date of installation and verified by an authorized service agency, the fry tank will be replaced at no charge including labor, travel, freight, and mileage. Fry tanks found to be leaking that are over 1 year and under 3 years, 25% of the current selling fry tank price, plus labor, freight and mileage will be the responsibility of the person or firm requesting the service. Fry tanks found to be leaking that are over 3 years and under 5 years, 50% of the current selling fry tank price, plus labor, freight and mileage will be the responsibility of the person or firm requesting the service. Fry tanks found to be leaking that are over 5 years has no fry tank part warranty.
- c. Glass windows, door seals, rubber seals, light bulbs, spark ignitors - 90 days from installation.
- d. The limited warranty shall not apply to defects attributable to the usage environment, for example from using dirty, corrosive water, poor quality gas, or electricity of incorrect current rating or voltage. All damage due to overvoltage is excluded from the warranty.
- e. Non-clog range top open burners have a lifetime warranty.

11. Original purchased replacement parts manufactured by Venancio USA, Inc. will be warranted for 90 days from the parts invoice date. Exceptions are stainless steel fry tanks, and any other parts as stated in item 9. This warranty is for parts cost only and does not include freight or labor charges.

12. This states the exclusive remedy against Venancio USA, Inc. relating to the product(s), whether in contract or in tort or under any other legal theory, and whether arising out of warranties, representations, instructions, installations, or defects from any cause. Venancio USA, Inc. shall not be liable, under any legal theory, for loss of use, revenue, or profit, or for substitute use or performance, or for incidental, indirect, or special or consequential damages or for any other loss of cost of similar type.

13. THIS WARRANTY AND THE LIABILITIES SET FORTH HEREIN ARE EXCLUSIVE AND IN LIEU OF ALL OF THEIR LIABILITIES AND WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO, IMPLIED WARRANTIES OR MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY OF VENANCIO USA, INC. WITH RESPECT TO THE PRODUCT(S).

Thank you for your support! – Venancio USA Team
Venancio USA, Inc.
4726 NW 2nd Avenue Suite F1
Boca Raton, FL 33431
support@venanciousa.com
954-367-7846

07. LIMITED ORIGINAL COMMERCIAL EQUIPMENT WARRANTY

Venancio USA, Inc. warrants that the equipment, as supplied by the factory to the original purchasers, is free from defects in materials and workmanship. Should any part thereof become defective because of normal use within the period and limits defined below, then at the option of Venancio USA, Inc. such parts will be repaired or replaced by Venancio USA, Inc. or its Authorized Service Agency.

This warranty is subject to the following conditions: Repairs under this warranty are to be performed by a Venancio USA, Inc. Authorized Service Agency. Venancio USA, Inc. cannot be responsible for charges incurred or service performed by non-Venancio USA Authorized Agencies without prior written consent. In all cases the closest Venancio USA, Inc. Authorized Service Agency must be used.

TIME PERIOD: Warranty period is effective from the date of original purchase.

- Schools K-12: 4-years parts & labor (On Restaurant Series, Genesis Series, & Convection Ovens).

Warranty must be registered

- Convection Ovens: 3-Year warranty (3-years parts & 1 year labor).
- Prime Range Line: 2-Year warranty (2-years parts & 1 year labor).
- Restaurant Series Elite: 3-Year warranty (3-years parts & 1 year labor).
- Genesis Series: 4-Year warranty (4-years parts & 2 years labor).

1. This warranty is limited to product(s) sold by Venancio USA, Inc. to the original buyer in the continental United States.
2. Original installation must occur within 2 years of date of manufacture, and proof of the installation date must be provided to Venancio USA, Inc. Equipment must be located at the original installation location regardless if same owner.
3. The liability of Venancio USA, Inc. is limited to the repair or replacement of any part found to be defective.
4. Venancio USA, Inc. will bear normal labor charges incurred in the repair or replacement of a warranted piece of equipment within 50 miles (80 kilometers) of an authorized service agency. Time and travel charges in excess of 50 miles (80 kilometers) will be the responsibility of the person or firm requesting the service.
5. This warranty does not apply to any product(s) which have not been installed in accordance with the directions published in the appropriate installation and operation manuals.
6. Venancio USA, Inc. will bear no responsibility or liability for any product(s) which have been mishandled, abused, misapplied, misused, subjected to harsh chemical action or poor water quality, field modified by unauthorized personnel, damaged by flood, fire or other acts of nature, or which have altered or missing serial numbers.
7. Venancio USA, Inc. does not recommend or authorize the use of any product(s) in a non-commercial application, including but not limited to residential use. The use or installation of product(s) in non-commercial applications renders all warranties, express or implied, including the warranties of MERCHANTABILITY and FITNESS FOR A PARTICULAR PURPOSE, null and void, including any responsibility for damage, costs and legal actions resulting from the use or installation of product(s) in any non-commercial setting.
8. Adjustments such as calibrations, leveling, tightening of fasteners or utility connections normally associated with original installation are the responsibility of the installer and not that of Venancio USA, Inc.

CLEARANCES

The appliance area must be kept free and clear of all combustibles.

MODEL	COMBUSTIBLE		NON - COMBUSTIBLE	
	REAR	SIDES	REAR	SIDES
GAS MANUAL GRIDDLE (RESTAURANT SERIES)	8"	6"	0"	0"

RATING PLATE

Information on this plate includes the model, serial number, BTU/h input of the burners, operating gas pressure in inches WC, and whether the appliance is orificed for natural or propane gas. When communicating with factory about a unit or requesting special parts or information, rating plate data is essential for proper identification.

2.2 Recommendations before installation

Before installing the gas supply system, observe the pipes and fittings, check the components for dirt, clean internally with compressed air to eliminate possible particles, and prevent burners and valves from becoming clogged.

After cleaning, use thread sealant to connect the equipment to the gas network. For correct application, avoid concentrating the compound on the first two threads of the pipe, otherwise it may generate particles that will clog the system injectors.

2.3 Gas installation

Your gas appliance will give you peak performance when the gas supply line is of sufficient size to provide the correct gas pressure. The gas line must be installed to meet the local building codes or National Fuel Gas Code ANSI Z223.1 Latest Edition. In Canada, install the appliance in accordance with CAN/CGA-B149.1 or .2 and local codes. Gas line sizing requirements can be determined by your local gas company or, in North America, by referring to the National Fuel Gas Code, Appendix C, Table C-4 (for natural gas) and Table C-16 (for propane). The gas line needs to be large enough to supply the necessary amount of fuel to all appliances without losing pressure to any appliance.

IMPORTANT

Never supply the appliance with a gas other than the one that is indicated on the data plate. Using the incorrect gas type will cause improper operation and could result in serious injury or death. If you need to convert the appliance to another type of fuel, contact the dealer your purchased it from.

Never use an adaptor to make a smaller gas supply line fit the cooker connection. This may not allow the correct amount of gas flow for optimum burner operation, resulting in poor cooker performance.

2.4 Installation - Gas Standards and Codes

IMPORTANT

FAILURE TO INSTALL THE PRESSURE REGULATOR WILL VOID YOUR WARRANTY.

In North America, gas appliances equipped with casters must be installed with connectors that comply with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69.CSA 6.16 Latest Edition. This connection should include a quick disconnect device that complies with the Standard for Quick Disconnect Devices for Use With Gas Fuel Appliances ANSI Z21.41.CSA 6.9 Latest Edition.

Installation of this appliance must be in accordance with local installation codes, including:

1. The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any system pressure testing when this teste pressure exceeds 1/2 PSI (3.45 kPa).
2. The appliance shall be isolated from the gas supply piping system by closing the manual shut off valve during any pressure test of the gas supply piping system at test pressures equal to or less than 1/2 PSI (3.45 kPa).

GAS CONNECTION

The external thread of equipment's intake-tube is 3/4" NPT. For proper operatorion, the gas supply line must be the same size or larger. Gas line size should not be reduced at any point along the supply line.

MANUAL SHUT OFF VALVE

A gas pressure regulator and a shut off valve supplied by the technical shall be installed in the gas service line before the appliance - in a physical location where it can be reached quickly in an emergency.

2.5 Gas pressure regulator

The gas pressure regulator (which accompanies the equipment) is of utmost importance for its operation and is indispensable. The pressure regulator must be installed in the equipment supply gas line (failure to install the pressure regulator will void the equipment warranty).

Regulators are supplied with 3/4" NPT connection ranges.

The regulator is factory set by 102 mmH2O ((4" WC) water column) gas pressure at connector (natural gas) and gas pressure at 254 mmH2O (10" WC) connector for LPG gas operation.

Before connecting the regulator, check the supply line pressure in the equipment. This may not exceed the maximum pressure of 3.45 kPa (1/2 PSI). If the gas supply line pressure is higher than indicated, use a pressure reducing regulator.

At the bottom of the regulator body there is a gas direction arrow to minimize installation error. This arrow should point to the device's direction of entry into the equipment.

The blue air vent cap on the top of the regulator is part of the regulator and should not be removed.

6. TROUBLESHOOTING

PROBLEM	CHECK
The product does not turn on:	If there is a shortage of gas;
	Whether the valve or gas valve is open;
	If you have activated the burner manipulator correctly;
	If the manipulator is activated;
The product stopped working:	If there is a shortage of gas;
	Whether the valve or gas valve is open;
The culinary results were not as expected:	If the product is installed correctly as specified in the instruction manual;
	If the product is level (check the product installation section);
	If the position of the manipulator is activated in the proper position;
	Observe if there is enough space in front of the equipment, in order to avoid that the functioning of one interferes with the performance of the other (called yellow flame).
Leak or gas smell:	If the gas connections are well connected;
	Check that there are no leaks in the gas connections (use a sponge and soap foam);
	If the gas hose is not broken;
	If the space in front of the product is suitable for use;

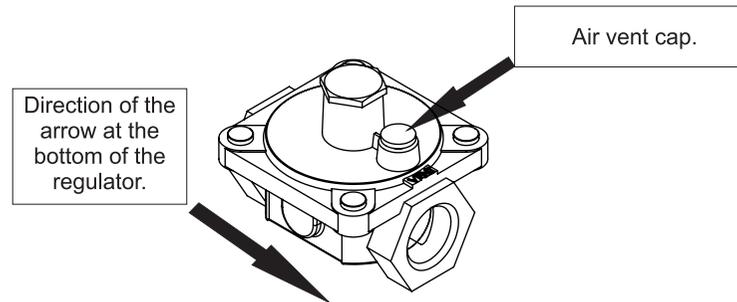
- For any other apparent problems, please contact an authorized technical assistant.

Models		Exterior Product Dimensions & Weight						Shipping Crate Dimensions & Weight					
Stand Open Cabinet (SO)	Stand Door Cabinet (SD)	Width (W)	Depth (D)	Height (H)	Fw	Weight		Width	Depth	Height	Weight		
						SO	SD				SO	SD	
R18SO - 18G	R18SD - 18G	18" (457 mm)	34" (864 mm)	39 13/16" (1011 mm)	12 1/4" (311 mm)	285 lb (129 kg)	291 lb (132 kg)	24" (610 mm)	37 13/32" (950 mm)	46 3/4" (1187 mm)	340 lb (154 kg)	348 lb (158 kg)	
R24SO - 24G	R24SD - 24G	24" (610 mm)	34" (864 mm)	39 13/16" (1011 mm)	18 17/64" (464 mm)	326 lb (148 kg)	337 lb (153 kg)	28 1/16" (715 mm)	37 13/32" (950 mm)	46 3/4" (1187 mm)	401 lb (182 kg)	410 lb (186 kg)	
R36SO - 36G	R36SD - 36G	36" (915 mm)	34" (864 mm)	39 13/16" (1011 mm)	30 9/32" (769 mm)	450 lb (204 kg)	467 lb (212 kg)	40 1/32" (1020 mm)	37 13/32" (950 mm)	46 3/4" (1187 mm)	545 lb (247 kg)	562 lb (255 kg)	
R482SO - 48G	R482SD - 48G	48" (1220 mm)	34" (864 mm)	39 13/16" (1011 mm)	18 17/64" (464 mm)	613 lb (278 kg)	635 lb (288 kg)	52 1/16" (1325 mm)	37 13/32" (950 mm)	46 3/4" (1187 mm)	741 lb (336 kg)	761 lb (345 kg)	
R602SO - 60G	R602SD - 60G	60" (1525 mm)	34" (864 mm)	39 13/16" (1011 mm)	18 17/64" (464 mm)	769 lb (337 kg)	743 lb (349 kg)	64 1/16" (1630 mm)	37 13/32" (950 mm)	46 3/4" (1187 mm)	882 lb (400 kg)	908 lb (412 kg)	
R722SO - 72G	R722SD - 72G	72" (1830 mm)	34" (864 mm)	39 13/16" (1011 mm)	30 9/32" (769 mm)	924 lb (419 kg)	959 lb (435 kg)	76 1/16" (1935 mm)	37 13/32" (950 mm)	46 3/4" (1187 mm)	1076 lb (488 kg)	1109 lb (503 kg)	

5.2 Technical data

MODEL	NUMBER OF BURNERS	MAXIMUM THERMAL INPUT		MAXIMUM CONSUMPTION	
		NATURAL (kcal/h) (BTU/h)	GLP (kcal/h) (BTU/h)	NATURAL (m³/h)	GLP (kg/h)
R18CT - 18G R18SO - 18G R18SD - 18G	3	9.224 36.600	9.224 36.600	0,961	0,802
R24CT - 24G R24SO - 24G R24SD - 24G	2	10.837 43.000	10.837 43.000	1,129	0,942
R36CT - 36G R36SO - 36G R36SD - 36G	3	16.255 64.380	16.255 64.380	1,693	1,413
R48CT - 48G R482SO - 48G R482SD - 48G	4	21.674 86.000	21.674 86.000	2,258	1,885
R60CT - 60G R602SO - 60G R602SD - 60G	5	27.092 107.500	27.092 107.500	2,822	2,357
R72CT - 72G R722SO - 72G R722SD - 72G	6	32.510 129.000	32.510 129.000	3,386	2,827

• The R18CT-18G, R18SO-18G and R18SD-18G models have linear burners with a power of 3,075 kcal/h (12,200 BTU/h) each.



! IMPORTANT

Visually check all inlet pipes supplied by the installer and/or blow them out using compressed air to clean out any dirt or debris (threads or other foreign matter) before installing a service line. These particles will clog the gas holes when gas pressure is applied. Compounds used in appliance pipe threaded joints shall be resistant to the action of GN and LPG gas and shall provide a gas tight seal to prevent leakage.

When installing the pressure regulator remember that it can support 1/2 PSI (3.45k Pa).

When installing LPG, you have high source pressures ranging from 20 PSI (127.89kPa) to 100 PSI (689.48 kPa). If the LPG tank's high pressure gas line is directly connected to a unit without the proper reduction regulator, it will rupture the diaphragm in the valve, making it useless.

Any adjustment to the regulator should be done only by qualified and licensed personnel with the appropriate calibrated test equipment.

Connections must be made by a licensed and qualified contractor.

2.6 Gas conversion instruction

The **Gas Manual Griddle (Restaurant Series)** is produced for use of LPG or NG gas. Then check to see if the gas used in your region is compatible with the type of gas for which the product was manufactured. If not, gas must be converted to Natural Gas (LN) or Liquefied Petroleum Gas (LPG).

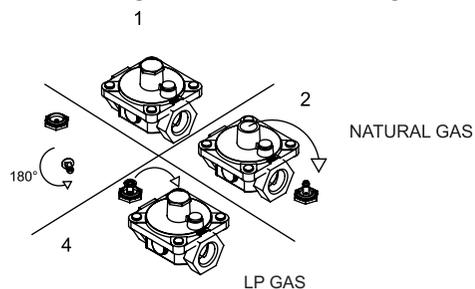
! IMPORTANT

To perform gas conversion, a licensed and qualified technician is required.

For conversion the following guidelines should be followed:

1. Close the manual gas valve and disconnect the product from the gas network, making sure that there is no leakage. Then remove the gas connection (pressure regulator) from the gas inlet on the product to make Work easier.
2. Remove the knobs from the product and then remove the panel by removing the two screws located at the bottom of the panel with the aid of a double screwdriver and detaching the upper panel fittings on the product.
3. Remove the two screws that attach the grease tray assembly in the product housing and then pull the GREASE TRAY ASSEMBLY out (horizontally) and place it on a flat surface. It is ideal that this step be performed by two or more people.

- Loosen the screws that secure the burners to the drawer with the aid of the 7/16" or combined wrench and disengage the pilot burner from the burner. Then slide the burners back a few centimeters and leave them still.
- Remove the injectors (hoods) with a 1/2" wrench.
- In place of the removed gas injectors, place the new injectors in the accessory kit. But first, apply some pipe sealant to the valve thread and then screw in the new injectors to the correct gas type.
- Once you have changed the gas injectors, reassemble your product. Assemble the grease tray assembly to its original configuration, but now with the new injectors. After attaching the panel and secure it with the screws that were previously removed.
- Convert the pressure regulator by inverting the docking device under the regulator cover. This will require a reasonable amount of force. Do not remove the spring. When replacing the cover, make sure the insert of the socket is facing upwards in the middle of the spring. As indicated in the following image.
- Refit the pressure regulator to the gas inlet of the product.
- Apply the "Warming" sticker for the gas to be used on the front of the unit for future reference.



2.7 Gas leak check

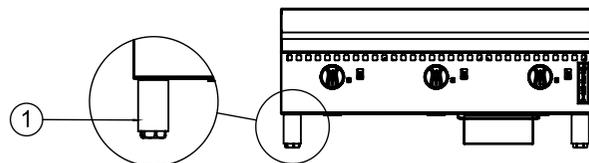
Before lighting the equipment and putting it into operation, check all gaskets on the gas supply line for leaks. For this, do not use any type of wrench to check for leaks, use a sudsy soap and water solution.

Follow the steps below for the correct procedure to power on:

- Turn pilot valves to OFF position by turning adjusting screws clockwise.
- Turn on the manual gas valve on the inlet side of the gas supply line.
- Check for gas leaks at the flexible coupling or gas connector connection using a soap solution.
- In moderation, spray or scrub the solution with soap on gas connections - active bubbling indicates the location of the gas leak.
- If a gas leak is detected, turn off the manual gas valve at the inlet side of the gas line. Call your certified and licensed service technician.
- If the equipment has no gas leak, continue with the equipment operating instruction.

2.8 Foot leveling

For a good operation of the **Gas Manual Griddle (Restaurant Series)**, it is ideal that the product is level and perfectly fixed with the work surface. To adjust the leveling, turn item 1 (identified in the drawing) counterclockwise to open and in a clockwise direction to close to find the best position to operate the equipment safely.

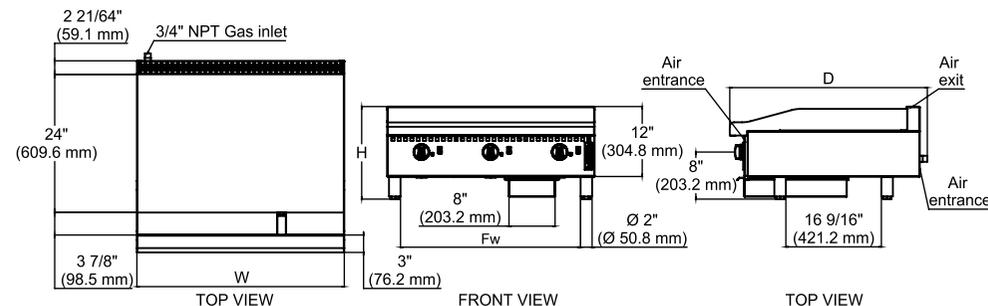


1 – Foot regulator.

05. TECHNICAL SPECIFICATIONS

5.1 Product dimensions and weight

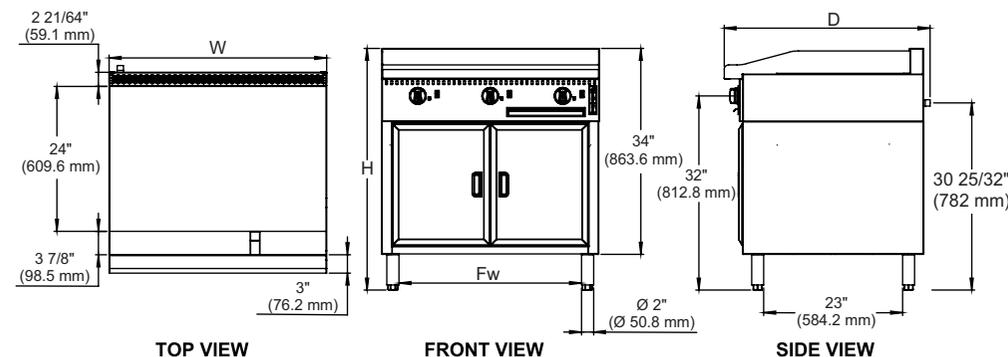
Countertop models: R18CT-18G / R24CT-24G / R36CT-36G
R48CT-48G / R60CT-60G / R72CT-72G



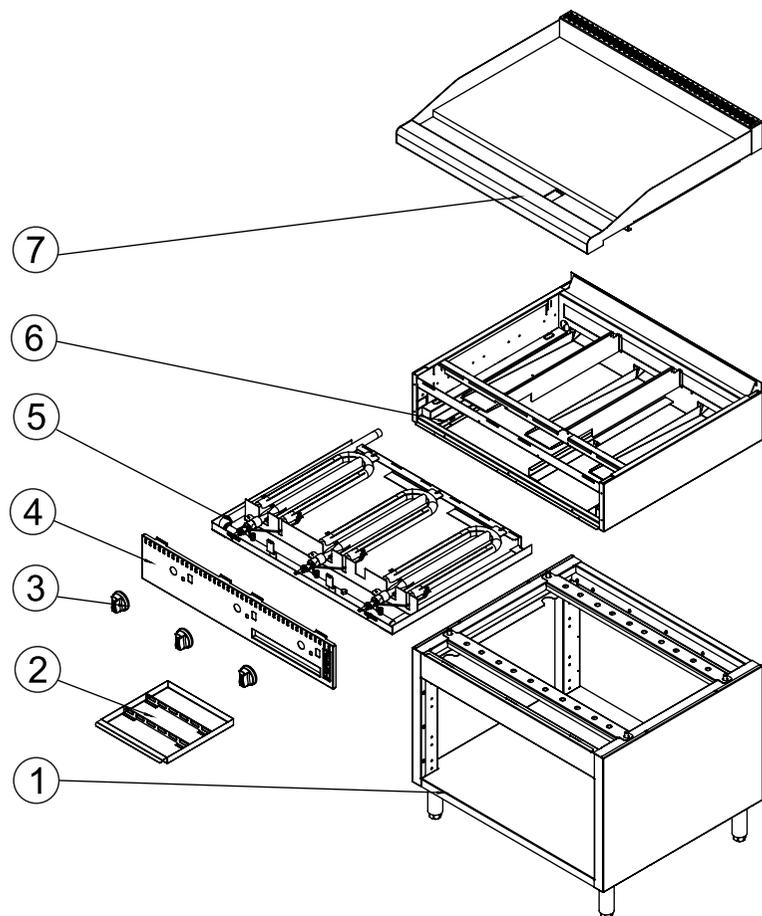
Model	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H)	Fw	Weight	Width	Depth	Height	Weight
R18CT – 18G	18" (457 mm)	34" (864 mm)	15 15/16" (405 mm)	33 1/4" (336 mm)	212 lb (96 kg)	24" (610 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	251 lb (114 kg)
R24CT – 24G	24" (610 mm)	34" (864 mm)	15 15/16" (405 mm)	19 1/9" (489 mm)	251 lb (114 kg)	28 1/16" (715 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	298 lb (135 kg)
R36CT – 36G	36" (915 mm)	34" (864 mm)	15 15/16" (405 mm)	31 1/4" (794 mm)	355 lb (161 kg)	40 1/32" (1020 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	414 lb (189 kg)
R48CT – 48G	48" (1220 mm)	34" (864 mm)	15 15/16" (405 mm)	43 1/4" (1099 mm)	452 lb (207 kg)	52 1/16" (1325 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	525 lb (240 kg)
R60CT – 60G	60" (1525 mm)	34" (864 mm)	15 15/16" (405 mm)	26 21/32" (677 mm)	569 lb (258 kg)	64 1/16" (1630 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	646 lb (293 kg)
R72CT – 72G	72" (1830 mm)	34" (864 mm)	15 15/16" (405 mm)	32 41/64" (829 mm)	772 lb (332 kg)	76 1/16" (1935 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	814 lb (369 kg)

Models with open cabinet: R18SO-18G / R24SO-24G / R36SO-36G
R48SO-48G / R60SO-60G / R72SO-72G

Models with closed cabinet: R18SD-18G / R24SD-24G / R36SD-36G
R48SD-48G / R60SD-60G / R72SD-72G



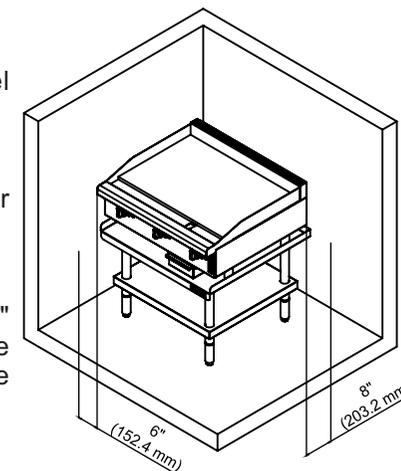
**Models with closed cabinet: R18SD-18G / R24SD-24G / R36SD-36G
R48SD-48G / R60SD-60G / R72SD-72G**



ITEM	DESCRIPTION	ITEM	DESCRIPTION
1	CLOSED CABINET ASSEMBLY	5	GREASE TRAY ASSEMBLY
2	WASTE TRAY ASSEMBLY	6	PRODUCT BODY ASSEMBLY
3	KNOBS	7	GAS GRIDDLE MANUAL ASSEMBLY
4	PANEL ASSEMBLY		

2.9 Positioning

- Installation must be on a flat and level surface;
- It is recommended to install the product under hoods or exhausts;
- There must be a distance of at least 8" (203.2 mm) at the rear, 6" (152.4 mm) at the right and left of the product from combustible surfaces. As shown in the figure to the side.

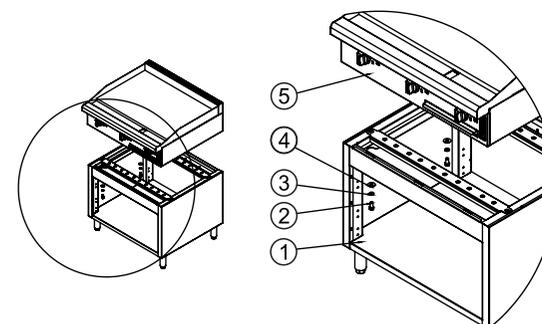


2.10 Cabinet Assembly (Open / Closed) (OPTIONAL)

Gas Griddle Manual (Restaurant Serie) models that have an open or closed cabinet have the following description: R18SO - 18G, R24SO - 24G, R36SO - 36G, R48SO - 48G, R60SO - 60G and R72SO - 72G with open cabinet. And the models R18SD - 18G, R24SD - 24G, R36SD - 36G, R48SD - 48G, R60SD - 60G and R72SD - 72G with enclosed cabinet.

Models that have a cabinet are already factory assembled and if necessary to perform the assembly, the following guidelines must be followed:

1. Fit the product(5) over the cabinet (1) and verify if the attachment holes between the cabinet and the product are centered, and the holes are on the side edges of the product.
2. Prepare screws, place 1/2 "lock washer (3) and 1/2" flat washer (4) sequentially on 1/2 "hex bolt (2).Note: Each cabinet comes with 4 hex bolts. 1/2 ", 4 1/2" flat washers and 4 1/2"lock washers.
3. Secure the assembly of screws in the attachment hole between the cabinet and the product. Tighten them tightly so that they do not come loose.
4. Perform product leveling as per item 2.8



2.11 First-time use

Against shock damage or rocking from transportation, the sides and waste tray have a protective PVC film. Remove any plastics, straps, or protective film from the equipment before operating the equipment.

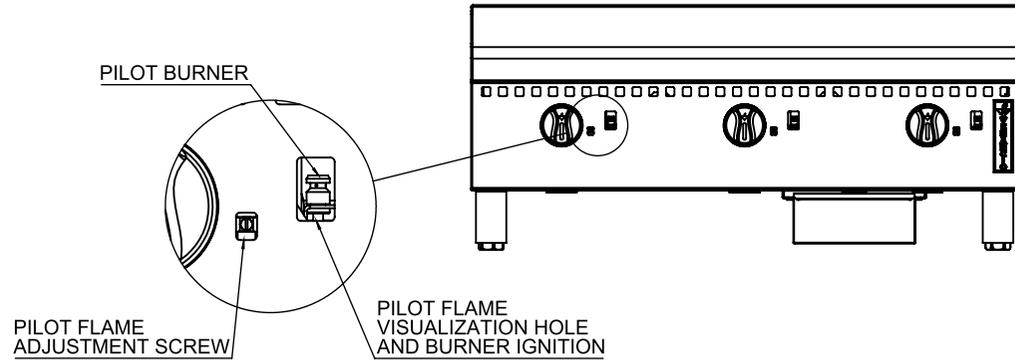
To protect the equipment against possible moisture damage between fabrication and installation on site, the flat-tops are coated with a layer of vegetable shortening and brown paper.

In addition, you should remove and remove grease and brown paper, cleaning should be performed with the aid of a sponge, mild soap and water in small amount.

After this procedure, turn the burners on and leave them on for about 15 minutes, this will cause all flat-top grill residue to be burned and eliminated. Only then will the equipment be ready for use.

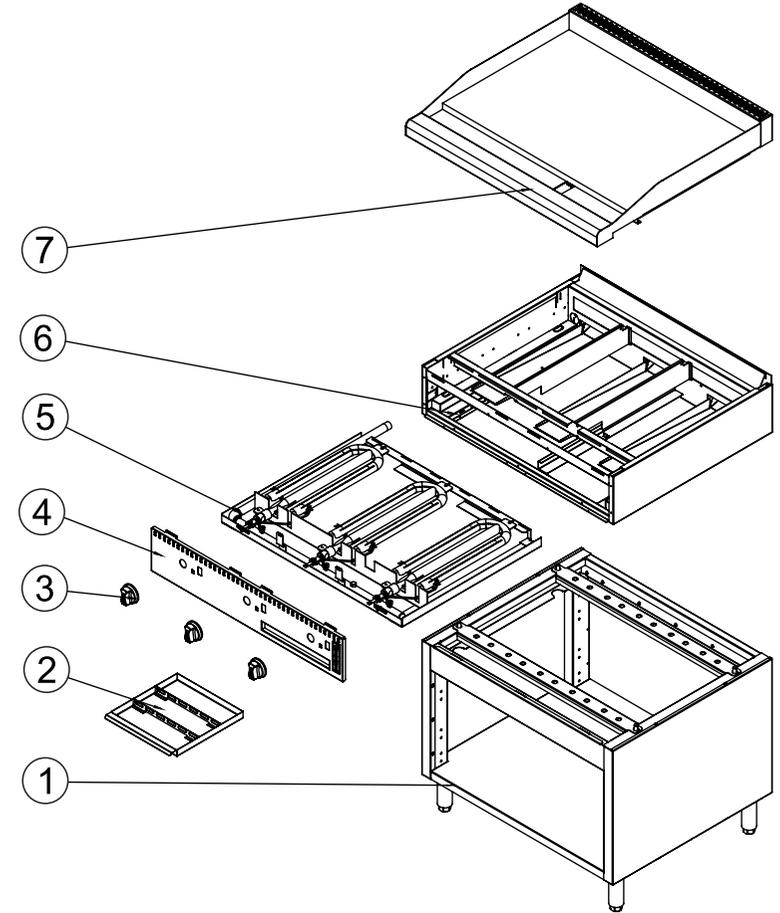
2.12 Turning on the Gas Griddle manual - Product Ignition

1. Open the manual gas supply valve (which will release gas into the product).
 2. Put your lighting device (wick) past the ignition hole in the flame of the pilot on the equipment panel until contact with the pilot burner and until the flame ignites, repeat this procedure on all pilots (see following image).
- Note: The ignition order does not interfere with the use of the equipment.



3. Turn the knob corresponding to the burner you wish to operate counterclockwise (adjust the flame through the knob).
 4. Make sure the burner is lit. If the burner does not light, repeat the procedure;
 5. After lighting all burners, you can turn off the burners and turn them back on simply by turning the corresponding knobs;
- Note: The pilot burner flame is factory set according to the gas for which the product was originally manufactured. Always check to see if the flame on the pilot burner can be seen through the panel hole. If it's not lit, perform the procedures described above again.

Models with open cabinet: R18SO-18G / R24SO-24G / R36SO-36G R48SO-48G / R60SO-60G / R72SO-72G



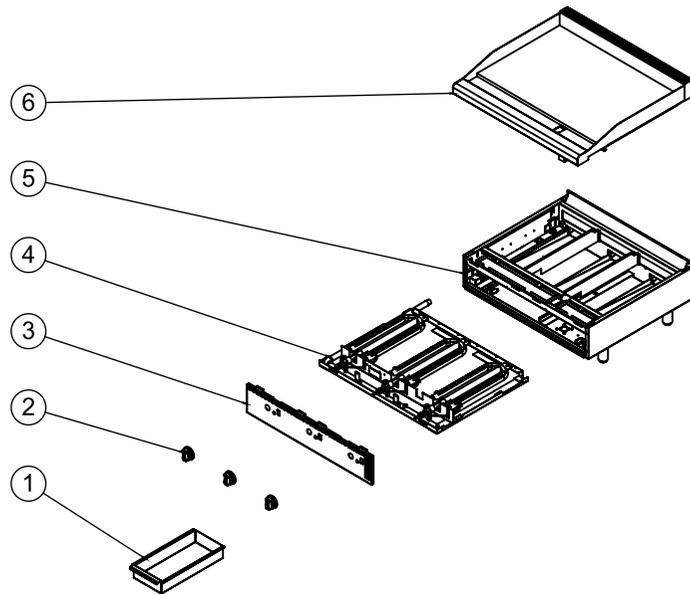
ITEM	DESCRIPTION	ITEM	DESCRIPTION
1	OPEN CABINET ASSEMBLY	5	GREASE TRAY ASSEMBLY
2	WASTE TRAY ASSEMBLY	6	PRODUCT BODY ASSEMBLY
3	KNOBS	7	GAS GRIDDLE MANUAL ASSEMBLY
4	PANEL ASSEMBLY		

4.1 Main Features

- Available in widths of 18" (458 mm), 24" (610 mm), 36" (915 mm), 48" (1220 mm), 60" (1525 mm) and 72" (1830 mm).
- Fully welded structure ensuring stability, resistance and durability.
- Stainless steel front and sides.
- Anti-splash edge in 12 gauge stainless steel provides stability and durability.
- Plate made of 3/4" (19.05 mm) thick carbon steel and polished surface.
- 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.
- Black paint injected aluminum knobs providing for better toughness and durability.
- Collector tray made of stainless steel with 2 gallon (7.60 L) capacity for easy removal and cleaning.
- 4" highly polished chrome adjustable steel legs.

4.2 Main Components

Countertop models: R18CT-18G / R24CT-24G / R36CT-36G
R48CT-48G / R60CT-60G / R72CT-72G

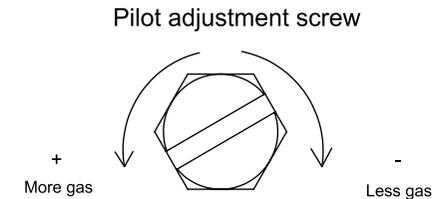


ITEM	DESCRIPTION	ITEM	DESCRIPTION
1	WASTE TRAY ASSEMBLY	4	GREASE TRAY ASSEMBLY
2	KNOBS	5	PRODUCT BODY ASSEMBLY
3	PANEL ASSEMBLY	6	GAS GRIDDLE MANUAL ASSEMBLY

NOTE:

If you need to adjust the pilot valves (one pilot valve corresponds to one burner) perform the following procedures:

- 1- Turn the pilot adjusting screw counterclockwise, then light the pilot with the aid of the lighter, which comes with the product, and adjust the flame to a height of approximately 0.5cm;
- 2- Turn on the gas valve by turning the knob counterclockwise to light the main burners;
- 3- To shut down completely, close the gas valves by turning the knob clockwise and turn the pilot adjusting screw clockwise to close the gas for the pilots.



The image above illustrates the direction of rotation of the pilot valve for pilot flame adjustment.

3. CLEANING AND MAINTENANCE

3.1 Cleaning

DANGER

Do not use toxic or high chemical cleaning materials. See all instructions given by the cleaning equipment manufacturer.

- After using the **Gas Manual Griddle (Restaurant Series)** and with the equipment not operating or hot, clean it to remove food residues. Remove the waste drawer for the removal of debris and clean it;
- Use a non-abrasive sponge with neutral detergent to clean the equipment;
- Never use sharp, pointed materials or abrasives (with corrosive elements in the formula) on stainless steel components, since on the flat-top it is recommended to use a kitchen spatula to facilitate the cleaning of residues;
- Keep in mind that constant and correct cleaning is critical to the proper functioning of the equipment;
- For cleaning, the equipment must be completely disconnected from the gas and power grid (Convector model), thus avoiding any accident;
- ALWAYS, after the end of the working day, clean the grills and burners and turn them on to remove moisture. This practice is recommended between one working day and another, thus avoiding its oxidation;
- NEVER attempt to move or slide the product when it is hot. ALWAYS let the unit cool down and empty the waste drawer before attempting to relocate or move the unit.

3.1.1 Cleaning the outside of the product

The **Gas Manual Griddle (Restaurant Series)** has an external coating in stainless steel and for its correct cleaning it is necessary to follow the following guidelines:

- First, let the product cool. Normal daily dirt can be removed with a mild detergent or soap solution applied with a damp cloth. Wash and dry thoroughly.
- To remove deposited grease, apply a cleanser in the direction of the polished lines on the metal. NEVER rub in a circular motion.

3.1.2 Cleaning the inside of the product

- Let the inside of the product cool completely. Use a non-alkaline cleaning agent following the manufacturer's recommendations.
- Do not use abrasive products.
- Rinse well with water at room temperature, clean and dry thoroughly.

3.2 Maintenance

Maintenance is one of the precautions to be taken for a good equipment life. Proper cleaning, installation, checking and equipment life all contribute to reduced maintenance. Before any maintenance, verify that the gas connections, regulators or check valves must be completely closed and disconnected from the equipment.

IMPORTANT

The maintenance of the equipment should only be performed by a technician authorized by the manufacturer.

The operator should be familiar with how to connect and disconnect the restrictions / removable parts. If the restriction is removed for maintenance or cleaning, it must be reconnected before using the equipment again.

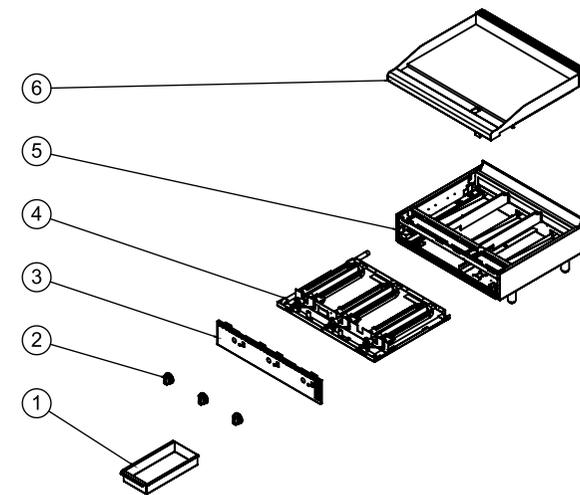
3.2.1 Preventive maintenance

To reduce downtime and maximum efficiency, service your appliance once or twice a year, depending on the amount of use. To do this, ask a technician to:

- Examine the air inlets on the burners, the panel and the air outlet at the back of the appliance at least twice a year.
- Clean and adjust burners, regulators and etc. twice a year.
- Check and calibrate the product gas supply system pressure at least once a year.

FOR AUTHORIZED TECHNICIAN TO ACHIEVE AND OBTAIN ACCESS TO COMPONENTS, FOLLOW THE INSTRUCTIONS BELOW:

1. Lift the countertop assembly (6) with the help of two or more people. For this extreme care must be taken as a physical injury or serious damage may occur.
2. Remove the waste tray assembly (1). Take care and make sure the tray is empty with no liquid inside.
3. Remove the knobs (2).
4. Remove the panel (3).
5. Remove the grease tray assembly screw from the frame and remove the product drawer (4).
6. After the equipment has been serviced, reassemble the items.



ITEM	DESCRIPTION
1	WASTE DRAWER
2	KNOBS
3	PANEL ASSEMBLY
4	GREASE TRAY ASSEMBLY
5	PRODUCT BODY ASSEMBLY
6	GAS GRIDDLE MANUAL

4 KNOWING THE PRODUCT

The Venâncio **Gas Griddle Manual (Restaurant Series)** was developed and manufactured to offer the user the best in the market in equipment for cafeterias, restaurants and kitchens in general.

The equipment was developed to obtain a more uniform cooking process in the food. For this, the flat-top acts as an intermediary between the heat source (fire) and the food, and it is through its upper plate that the heat will provide the desired roast, thus enabling a more homogeneous effect.

The equipment is basically composed of a fully welded structure that ensures stability, strength and durability and has a waste disposal system for removal, being easily accessible for cleaning.

The flat-top is made of carbon steel thick enough for maintenance and heat transmission to the food, which are generated from high performance burners, evenly distributing heat on the work surface. The cast iron flat-top acts as a kind of heat accumulator that should be heated for approximately 15 minutes before use.

The equipment is supplied with manual lighting of the pilot system. This should be lit only once a day, and so should stay on throughout the In addition, accessories may be purchased separately from the product, such as: condiment panel, cutting board, and 6" (152 mm) swiveling leveling casters with front lock for closed and open cabinet models. workday as consumption is very low.