

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

Countertop Griddle Manual Gas Restaurant

R18CT-18G | R24CT-24G | R36CT-36G | R48CT-48G | R60CT-60G | R72CT-72G



R36CT-36G

CERTIFICATION:





AREA FOR CONSULTANT / **CONTRACTOR:**

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

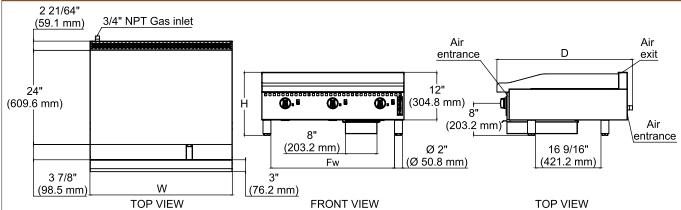
STANDARD FEATURES

- 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.

OPTIONS & ACCESSORIES

	Product installation kit (pressure regulating valve).
	Propane Gas (LP) Conversion Kit.
	Stainless steel easels (with tray or without tray).
	Cabinet with door or open cabinet.
\neg	Surface finish of the griddle in hard or grooved chrome

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	Exterior Product Dimensions & Weight				Shipping Crate Dimensions & Weight				
Model	Width (L)	Depth (P)	Height (A)	Fw	Weight	Width	Depth	Height	Weight
R18CT – 18G	18"	34"	15 15/16"	33 1/4"	212 lb	24"	37 13/32"	22 27/32"	251 lb
K18C1 - 18G	(457 mm)	(864 mm)	(405 mm)	(336 mm)	(96 kg)	(610 mm)	(950 mm)	(580 mm)	(114 kg)
D24CT 24C	24"	34"	15 15/16"	19 1/9"	251 lb	28 1/16"	37 13/32"	22 27/32"	298 lb
R24CT – 24G	(610 mm)	(864 mm)	(405 mm)	(489 mm)	(114 kg)	(715 mm)	(950 mm)	(580 mm)	(135 kg)
R36CT – 36G	36"	34"	15 15/16"	31 1/4"	355 lb	40 1/32"	37 13/32"	22 27/32"	414 lb
K30C1 - 30G	(915 mm)	(864 mm)	(405 mm)	(794 mm)	(161 kg)	(1020 mm)	(950 mm)	(580 mm)	(189 kg)
R48CT – 48G	48"	34"	15 15/16"	43 1/4"	452 lb	52 1/16"	37 13/32"	22 27/32"	525 lb
K46C1 - 46G	(1220 mm)	(864 mm)	(405 mm)	(1099 mm)	(207 kg)	(1325 mm)	(950 mm)	(580 mm)	(240 kg)
R60CT – 60G	60"	34"	15 15/16"	26 21/32"	569 lb	64 1/16"	37 13/32"	22 27/32"	646 lb
	(1525 mm)	(864 mm)	(405 mm)	(677 mm)	(258 kg)	(1630 mm)	(950 mm)	(580 mm)	(293 kg)
D72CT 72C	72"	34"	15 15/16"	32 41/64"	772 lb	76 1/16"	37 13/32"	22 27/32"	814 lb
R72CT – 72G	(1830 mm)	(864 mm)	(405 mm)	(829 mm)	(332 kg)	(1935 mm)	(950 mm)	(580 mm)	(369 kg)

UTILITY INFORMATION

GAS SUPPLY									
MODEL	BURNERS	PROPANE	NATURAL	MANIFOLD PRESSURE					
		BTU/h	BTU/h	NATURAL GAS	PROPANE GAS				
R18CT – 18G *	3	36,600	36,600		10" W.C				
R24CT – 24G	2	43,000	43,000						
R36CT – 36G	3	64,500	64,500	4" W.C					
R48CT – 48G	4	86,000	86,000	4 VV.C					
R60CT - 60G	5	107,500	107,500						
R72CT – 72G	6	129,000	129,000						

^{* 12,200} BTU/h single burner.

SPECIFICATIONS

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- 21,500 BTU/h burners placed every 12", 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.

*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.

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 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.

VENANCIO INNOVATIVE HIGH-PERFORMANCE COMMERCIAL COOKING EQUIPMENT