

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

P – Range Combo With Manual Griddle

PRM36G-ST | PRM60G-ST



PRM60G-ST

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

- Stainless steel panel and sides.
- 14" gauge polished stainless steel plate.
- 3/4" (19.05mm) thick polished carbon steel working griddle plate.
- Fully welded griddle plate.
- Enamelled burners placed every 12", providing uniformity when operating.
- Accessible pilots trough front panel.
- Easily removable stainless steel griddle grease trap.

RANGE

- 1-year parts and labor warranty.
- Stainless steel panel and sides.
- 12" x 12" cast iron top grates designed for easy movement of pots across top sections.
- Deflectors to direct waste to crumb/drip pan.
- Large front panel, promoting safety and great functionality.
- Black paint injected aluminum knobs providing for better toughness and durability.
- Easily removable stainless steel crumb/drip pan.

OVEN

- Oven with snap action thermostat from 210°F to 550°F and 100% safety shut off.
- 26 1/2" Standard bakery depth on all ovens.
- Double-sided enamel oven cavity (Exterior and interior top, bottom, and side).
- Heavy-duty oven wired rack – 1/8" diameter.
- The standard oven has 3 shelf positions and 1 racks.
- Counterweight balanced doors.

OPTIONS & ACCESSORIES

- (6) 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".

CERTIFICATION:

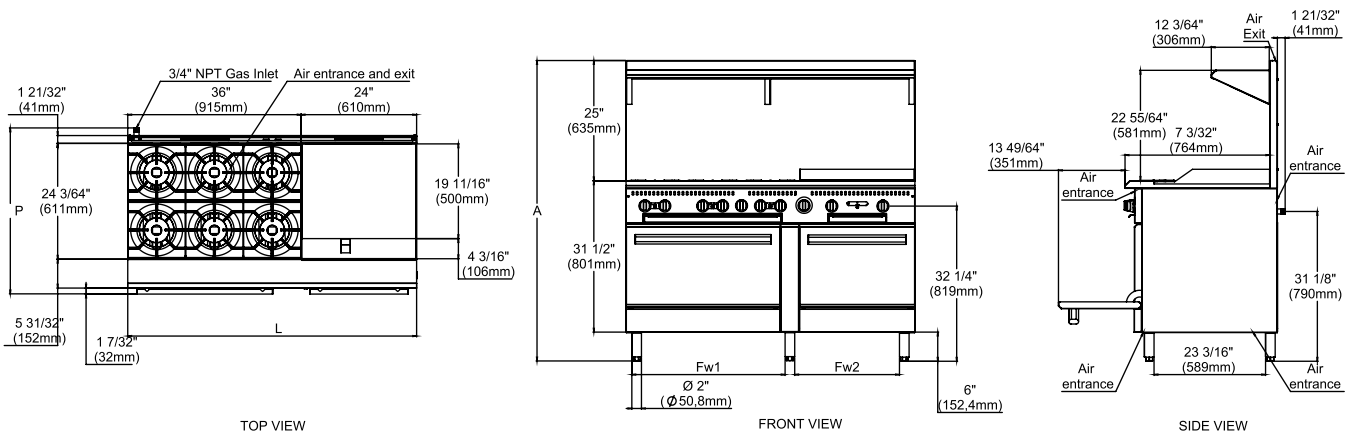


AREA FOR CONSULTANT / CONTRACTOR:

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Models	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight				Oven - Inside			
	Width (L)	Depth (P)	Height (A)		Fw	Weight	Width	Depth	Height	Weight	Width	Depth	Height
P.B	P.S	Fw1	Fw2										
PRM36G-ST	36" (915mm)	35" (889mm)	41 17/64" (1048mm)	62 33/64" (1588mm)	29 27/32" (758mm)	418 lb (190 kg)	40" (1016mm)	40 35/64" (1030mm)	52 61/64" (1345mm)	549 lb (248 kg)	26 31/32" (685mm)	26 37/64" (675mm)	15 23/64" (390mm)
PRM60G-ST	60" (1525mm)	35" (889mm)	41 17/64" (1048mm)	62 33/64" (1588mm)	29 27/32" (758mm)	668 lb (303 kg)	64 61/64" (1650mm)	64 61/64" (1650mm)	64 61/64" (1650mm)	871 lb (395 kg)	18 57/64" – 26 31/32" (480mm – 685mm)	26 37/64" (675mm)	15 23/64" (390mm)

UTILITY INFORMATION

GAS SUPPLY								
Models	Burners	Propane		Natural		Manifold Pressure		
		kcal/h	BTU/h	kcal/h	BTU/h	Natural Gas	Propane Gas	
PRM36G-ST	Range 12"	2	12,600	25,000	12,600	25,000	4" W.C	10" W.C
	Griddle 24"	2	15,121	60,000	15,121	60,000		
	Oven 36"	1	8,315	33,000	8,820	35,000		
PRM60G-ST	Range 36"	6	37,800	150,000	37,800	150,000		
	Oven 36"	1	8,315	33,000	8,820	35,000		
	Griddle 24"	2	15,121	60,000	15,121	60,000		
	Oven 24"	1	6,805	27,000	7,560	30,000		

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.
- Specify altitude when above 2,000 feet.

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.