

60 " Genesis Series Range, Manual Griddle with Oven

▪ **G 60 2ST - 36B 24G**



Model G 60 2ST - 36B 24G

100% manufactured from raw materials providing the highest quality and durability

STANDARD FEATURES

- 3-year parts and labor warranty
- 14 gauge fully welded interlocking frame
- 7" stainless steel belly rail
- Metal chrome insulated Knobs
- Adjustable 6" chrome-plated steel legs

RANGE

- KI Award Winning High Efficiency Burners (VT Burner Technology)
- Standing pilot for open top burners
- Heavy duty 12" x 12" removable cast iron grates
- Stainless steel front and sides
- Front main manual gas shut-off valve

GRIDDLE

- Stainless steel front, sides and splash guards
- Fully welded griddle plate
- Control of the burners allowing the best heat distribution in the industry
- Stainless steel drip tray
- No cold zone or hot spot
- Heavy, highly polished 3/4"

griddle plate

- Easy access to burners box
- Burners, designed to achieve the best performance with 25,000 BTU/h each

OVEN

- 65,000 BTU/h (Total) oven with snap action thermostat adjustable for 175 °F to 550 °F (79.4 °C to 287.7 °C)
- Stainless-steel oven cavity (top, bottom and side)
- Fully welded stainless steel seamless oven door
- Heavy duty oven wired rack – 3/16" diameter
- 26 1/2" Standard bakery depth on ovens
- Spark ignition for oven bases
- 5 shelf positions and 4 racks standard

OPTIONS & ACCESSORIES

- Modular belly rail accessory for 1/6 pans
- Cutting Board
- (4)6" swivel casters with front locking brakes
- Oven Rack
- Quick disconnect (3/4 Flex hose quick disconnect 4' long)
- 4" Stub Back
- 36.6" Double Shelf

SPECIFICATIONS

- Manifold pressure is 4" W.C. (Natural Gas) or 10" W.C. (Propane Gas)
- Adjustable 6" chrome-plated steel legs
- 3/4" NPT rear gas connect and pressure regulator for both natural gas and propane

RANGE

- Removable 22,000 BTU/h VT Burners providing maximum control, best heat distribution and efficiency in the industry
- Each burner is controlled by a gas valve for independent control of flame. One standing pilot services each burner

GRIDDLE

- 25,000 BTU/h burner, providing best performance
- One standing pilot services each burner
- Heavy, highly polished 3/4" griddle plate
- Control of the burners by a gas valve for independent control of flame allowing the best heat distribution in the industry
- Stainless steel grease trough

OVEN

- 35,000 & 30,000 BTU/h burners
- One standing pilot services the each burner

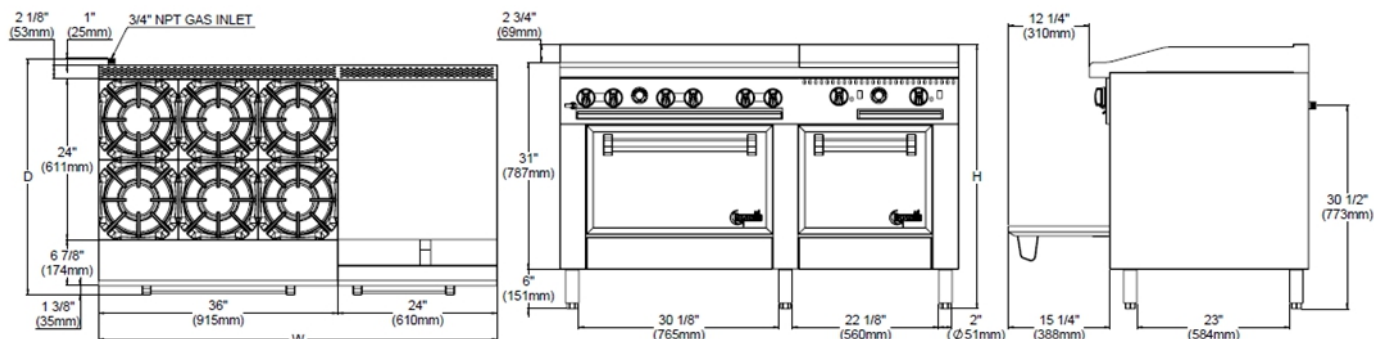


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Rev 03 (Mar/2023)

VENANCIO USA 60" Genesis Series Range, Manual Griddle with Oven

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Model	Exterior Product Dimensions & Weight				Shipping Crate Dimensions & Weight			
	Width	Depth	Height	Weight	Width	Depth	Height	Weight
G602ST-36B24G	60 " (1,524 mm)	35 3/16 " (894 mm)	39 5/8 " (1,006 mm)	838 lb (380 Kg)	64 3/16 " (1,630mm)	38 3/8 " (975mm)	46 7/8 " (1,190 mm)	1025 lb (465 Kg)

Model	Oven Interior					
	Width		Depth		Height	
G602ST-36B24G	26 1/2 " (673.1 mm)	18 1/2 " (469.9 mm)	26 1/2 " (673.1 mm)	26 1/2 " (673.1 mm)	14 " (355.6 mm)	14 " (355.6 mm)

UTILITY INFORMATION

GAS SUPPLY

Model	Burners (Range)	Gas (BTU/h)		Burners (Griddle)	Gas (BTU/h)		Burners (Oven)	Gas (BTU/h)		Manifold Pressure	
		Natural	Propane		Natural	Propane		Natural	Propane	Natural Gas	Propane gas
G602ST-36B24G	6	132,000	132,000	2	50,000	50,000	2 *	65,000	60,000	4 " W.C.	10 " W.C.

* 1 per oven

- 3/4" NPT rear Gas inlet
- Specify elevation, If over 2000 ft
- LP conversion kit included

CLEARANCES REQUIREMENTS

- Provide side and rear clearance 0 "(0 mm) from non-combustible surfaces. 6 " (152.4 mm) - sides and, 8 " (203.2 mm) – rear, clearance from combustible surfaces.

MISCELLANEOUS

- Install under vented hood.
- Check local codes for fire, installation and sanitary regulations
- Intended for commercial use only. Not for household use

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