

36" Restaurant Series Griddle Manual with Oven

■ R36ST – 36G

36" Restaurant Series Griddle Manual with Oven



Model R36ST – 36G

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

STANDARD FEATURES

GRIDDLE

- 2-year parts and labor warranty
- 14 gauge fully welded interlocking frame provides stability and durability
- Stainless steel front, sides and splash guards
- Fully welded griddle plate
- Individual control of each burner allowing the best heat distribution in the industry
- 1-gallon stainless steel grease trough
- No cold zone or hot spot
- Cool to touch bullnose plate rail
- Heavy, highly polished $\frac{3}{4}$ " griddle plate
- Easy access to burner box
- Burners, designed to achieve the best performance each burner has 25,000 BTU/h every 12"
- Metal Black insulated Knobs
- 6" stainless steel, adjustable legs.
- Wide front grease trough

OVEN

- 26 $\frac{1}{2}$ " Standard bakery depth on all ovens
- 35,000 BTU/h oven with snap action thermostat from 175°F to 550°F (79.4°C to 287.7°C) and 100% safety shut off
- Enamelled oven cavity (top, bottom and side)
- Spark ignition for oven bases
- Heavy duty oven wired rack – $\frac{3}{8}$ " diameter
- Standard oven has 4 shelf positions and 3 racks standard

OPTION & ACCESSORIES

- Stainless Steel Equipment stand
- 18"-72" Stands
- 6" levelling swivel casters (2) with front locking for the stand, (3) for R60/72.
- Front rail options:
 - Condiment belly rail accessory mounted on 7" deep front rail
 - Cutting board

SPECIFICATIONS

GRIDDLE

- 25,000 BTU/h burners placed every 12", providing best performance
- $\frac{3}{4}$ " NPT rear gas connect and pressure regulator for both natural gas and propane
- Manifold pressure is 4" W.C. (Natural Gas) or 10" W.C. (Propane Gas)
- One standing pilot services each burner
- Polished chrome adjustable steel legs
- Heavy, highly polished $\frac{3}{4}$ " griddle plate
- Individual control of each burner by a gas valve for independent control of flame allowing the best heat distribution in the industry
- 1-Gallon stainless steel grease trough
- 4" highly polished chrome adjustable steel legs

OVEN

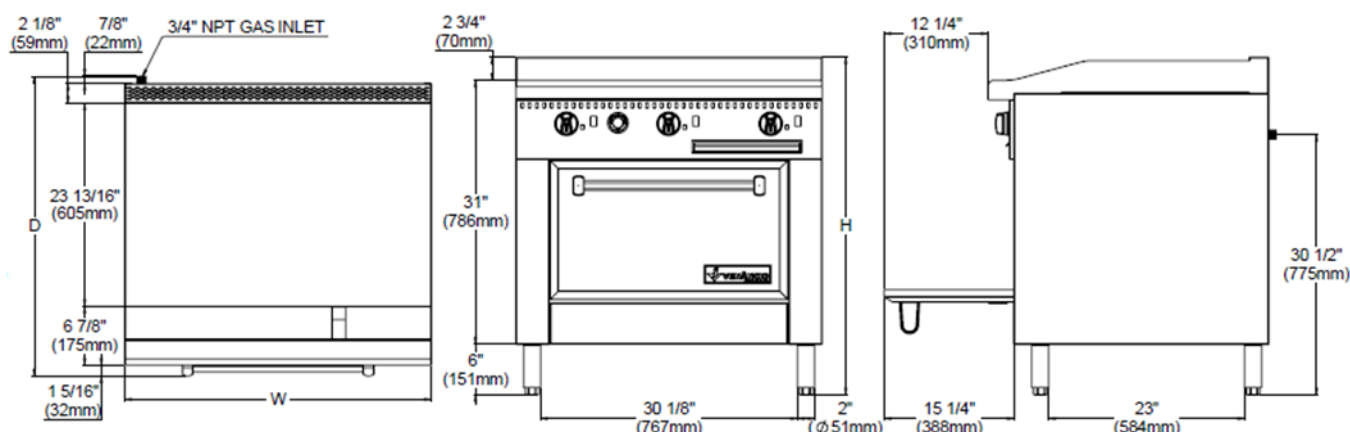
- 35,000 BTU/h burners
- One standing pilot services the burner



Certified to
ANSI/NSF4

VENANCIO USA 36" Restaurant Series Griddle Manual with Oven

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Model	Exterior Product Dimensions & Weight				Shipping Crate Dimensions & Weight			
	Width	Depth	Height	Weight	Width	Depth	Height	Weight
R 36 ST – 36 G	36 " (915 mm)	35 7/32 " (894 mm)	39 5/8 " (1,006 mm)	642 lb (291 kg)	40 1/32 " (1,017 mm)	38 3/8 " (975 mm)	44 3/32 " (1,120 mm)	765 lb (347 kg)

Model	Oven Interior		
	Width	Depth	Height
Standard	26 1/2 " (673.1mm)	26 1/2 " (673.1mm)	14 " (355.6mm)

UTILITY INFORMATION

GAS SUPPLY

Model	Burners (Griddle)	Gas (BTU/h)		Burners (Oven)	Gas (BTU/h)		Manifold Pressure	
		Natural	Propane		Natural	Propane	Natural Gas	Propane gas
R 36 ST – 36 G	3	75,000	75,000	1	35,000	33,000	4 " W.C.	10 " W.C.

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

CLEARANCES REQUIREMENTS

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

