

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

**R – Series Standard Oven Range Line 24" – 72" Series (Open Burners)**

**R24ST-24B | R36ST-36B | R48ST-48B | R602ST-60B | R722ST-72B**



**R48ST-48B**

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**

**RANGE**

- 2-year parts and labor warranty.
- Lifetime warranty 2-piece cast iron non-clog Burners 32,000 BTU (NAT) & 30,000 (LP) p/ burner.
- 14 gauge fully welded interlocking frame.
- Metal black insulated knobs.
- 6" Adjustable legs.
- Conversion kit included.
- Stainless steel flex gas tube throughout.
- Stainless steel front and sides.
- Stainless steel removable crumb drawer under burners.
- Stainless steel 7" plate rail.
- Stainless steel 22.5" flue riser & lift-off heavy-duty shelf.
- Adjustable standing pilot for open top burners.
- Heavy-duty 12" x 12" removable cast-iron grates.

**OVEN**

- 30,000 BTU/h oven with snap action thermostat from 175 °F to 550 °F and 100% safety shut off.
- 26 1/2" Standard bakery depth on all ovens.
- Piezo spark ignition for oven bases.
- Double-sided enamel oven cavity (Exterior and interior top, bottom, and side).
- Heavy-duty oven wired rack – 3/8" diameter.
- The standard oven has 3 shelf positions and 2 racks.
- Counterweight balanced doors.

**OPTIONS & ACCESSORIES**

- Modular pan rail accessory for 1/6 pans 24", 36", 48".
- Cutting Board 24", 36", 48".
- (4) 6" swivel casters with front locking brakes.
- (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" & 10".

**CERTIFICATION:**



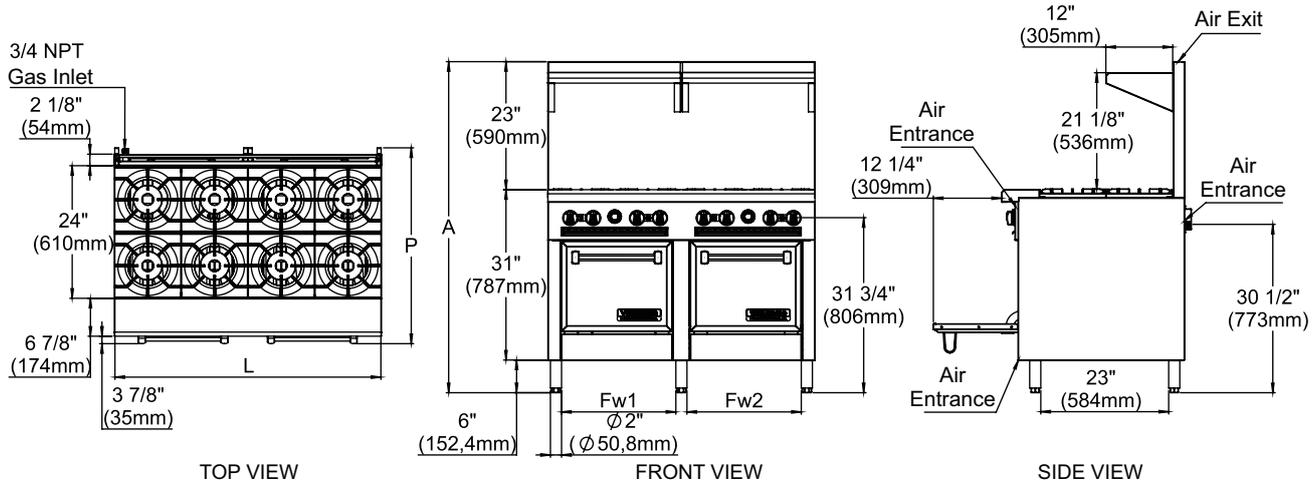
Certified to  
ANSI/NSF4

**AREA FOR CONSULTANT / CONTRACTOR:**

**R – Series Standard Oven Range Line 24" – 72" Series (Open Burners)**

**R24ST-24B | R36ST-36B | R482ST-48B | R602ST-60B | R722ST-72B**

**R – Series Standard Oven Range Line 24" – 72" Series (Open Burners)**



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.M	P.S	Fw1	Fw2								
R24ST – 24B	24" (610mm)					19 7/128" (484mm)	326 lb (148 kg)	28 5/32" (715mm)				390 lb (177 kg)	18 65/128" (470mm)		
R36ST – 36B	36" (915mm)					26 39/64" (676mm)	401 lb (182 kg)	40 1/32" (1017mm)	38 3/8" (975mm)			525 lb (238 kg)	26 37/64" (675mm)		
R482ST – 48B	48" (1120mm)	34 19/64" (871mm)	39 49/64" (1010mm)	47 1/64" (1194mm)	60" (1524mm)	20 71/128" (522mm)	20 71/128" (522mm)	672 lb (305 kg)	52 5/32" (1325mm)		44 3/32" (1120mm)	783 lb (355 kg)	18 65/128" - 18 65/128" (470mm - 470mm)	26 1/2" (673mm)	14 1/64" (356mm)
R602ST – 60B	60" (1525mm)					30 1/8" (765mm)	22 3/64" (560mm)	728 lb (330 kg)	64 1/32" (1630mm)			915 lb (415 kg)	26 37/64" - 18 65/128" (675mm - 470mm)		
R722ST – 72B	72" (1830mm)					32 3/32" (815mm)	32 3/32" (815mm)	884 lb (401 kg)	75 19/32" (1920mm)	50 1/32" (1271mm)		1060 lb (481 kg)	26 37/64" - 26 37/64" (675mm - 675mm)		

**UTILITY INFORMATION**

GAS SUPPLY								
Models	Burners (Range)	Propane	Natural	Burners (Oven)	Propane	Natural	Manifold Pressure	
		BTU/h	BTU/h		BTU/h	BTU/h	Natural Gas	Propane Gas
R24ST – 24B	4	120,000	128,000	1	27,000	30,000	4" W.C	10" W.C
R36ST – 36B	6	180,000	192,000	1	33,000	35,000		
R482ST – 48B	8	240,000	256,000	2	54,000	60,000		
R602ST – 60B	10	300,000	320,000	2	60,000	65,000		
R722ST – 72B	12	360,000	384,000	2	66,000	70,000		

\*NOTE: Models R482ST-48B and R602ST-60B come with a standard oven and a space saver oven standard. Space saver oven 27,000 BTU/h (LP) and 30,000 BTU/h (NG). Standard Oven 30,000 BTU/h (LP) and 35,000 BTU/h (NG).

**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 2,000 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.

**INTALLATION 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](http://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](http://www.AGA.org).