

48" Genesis Series RANGE

▪ G 48 2ST - 48 B ▪ G 48 2CO - 48 B ▪ G 48 2SD - 48 B ▪ G 48 2SO - 48 B

48" Genesis Series RANGE



Model G 48 2CO - 48 B

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

STANDARD FEATURES

RANGE

- 3-year parts and labor warranty
- KI Award Winning High Efficiency Burners (VT Burner Technology)
- 7" stainless steel front rail
- 14 gauge fully welded interlocking frame
- 22.5" heavy duty flue riser standard with reversible & removable over shelf
- Standing pilot for open top burners
- Heavy duty 12" x 12" removable cast iron grates
- Stainless steel front and sides
- Metal chrome insulated knobs
- Front main manual gas shut-off valve
- 6" stainless steel, adjustable legs
- Lowest pressure required for natural gas in the industry (4"W.C.)

OVEN

- 30,000 BTU/h 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
 - 26 1/2" standard bakery depth on all ovens
 - 4 shelf positions and 3 racks standard
 - Spark ignition for oven bases
- #### CO-CONVECTION OVEN (optional) Dynamic airflow technology (DAT) a patented convection oven with a low-profile fan, 26 1/2" depth, and a high-pressure balanced air flow design
- 5 shelf positions and 4 racks standard
 - Convection oven has an on/off switch and high/low fan speed
 - Only convection oven base that fits a full-size sheet pan on all models
 - Automatic lights

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

RANGE

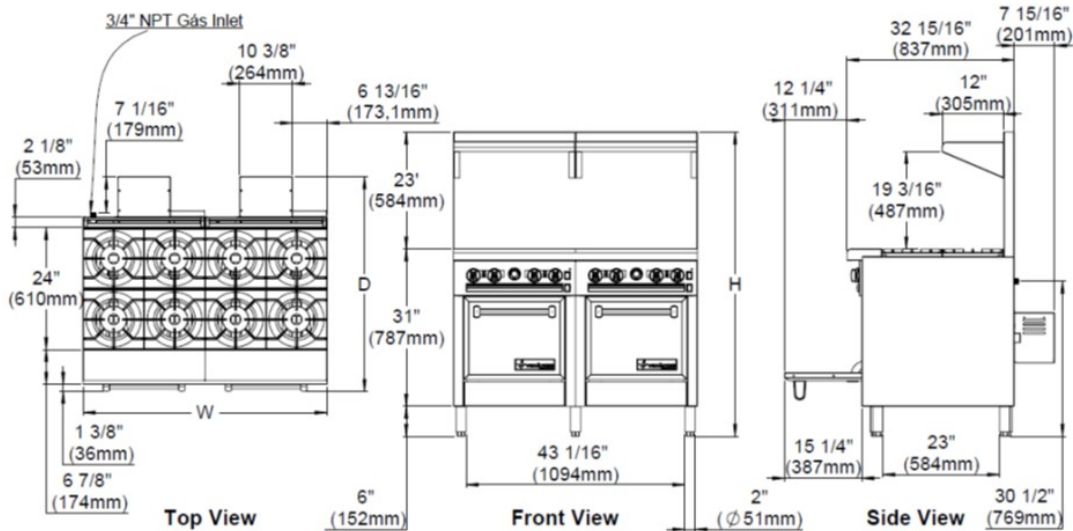
- Removable 18,000 BTU/h VT Burners providing maximum control, best heat distribution and efficiency in the industry
- 3/4" NPT rear gas connect and pressure regulator for both natural gas and propane
- Manifold pressure is 4" W.C. (Natural Gas) or 10" W.C. (Propane Gas)
- Each burner is controlled by a gas valve for independent control of flame
- One standing pilot services each burner
- 6" stainless steel, adjustable legs

OVEN

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



▪ G 48 2ST - 48 B ▪ G 48 2CO - 48 B ▪ G 48 2SD - 48 B ▪ G 48 2SO - 48 B



Model	Exterior Product Dimensions & Weight				Shipping Crate Dimensions & Weight			
	Width	Depth	Height	Weight	Width	Depth	Height	Weight
G 48 2ST - 48 B	48" (1220 mm)	35 3/16" (894 mm)	60" (1524 mm)	805 lb (365 Kg)	52 5/32" (1325mm)	38 3/8" (975mm)	44 3/32" (1120mm)	915 lb (415 Kg)
G 48 2CO - 48 B	48" (1220 mm)	42 1/4" (1073 mm)	60" (1524 mm)	1014 lb (460 Kg)	52 5/32" (1325mm)	45 9/32" (1150mm)	44 3/32" (1120mm)	1157 lb (525 Kg)
G 48 2SD - 48 B	48" (1220 mm)	35 3/16" (894 mm)	60" (1524 mm)	739 lb (335 Kg)	52 5/32" (1325mm)	38 3/8" (975mm)	44 3/32" (1120mm)	849 lb (385 Kg)
G 48 2SO - 48 B	48" (1220 mm)	35 3/16" (894 mm)	60" (1524 mm)	944 lb (428 Kg)	52 5/32" (1325mm)	38 3/8" (975mm)	44 3/32" (1120mm)	1054 lb (478 Kg)

Model	Oven Interior		
	Width	Depth	Height
G 48 2ST - 48 B	2 of 18 1/2" (469.9 mm)	2 of 26 1/2" (673.1 mm)	2 of 14" (355.6 mm)
G 48 2CO - 48 B	2 of 18 1/2" (469.9 mm)	2 of 26 1/2" (673.1 mm)	2 of 14" (355.6 mm)
G 48 2SD - 48 B	2 of 20 9/16" (522 mm)	2 of 29 3/8" (746 mm)	2 of 16 1/16" (408 mm)
G 48 2SO - 48 B	2 of 20" 9/16" (522 mm)	2 of 29 3/8" (746 mm)	2 of 16 1/16" (408 mm)

UTILITY INFORMATION

GAS SUPPLY

Model	Burners (Range)	Gas (BTU/h)		Burners (Oven)	Gas (BTU/h)	
		Natural	Propane		Natural	Propane
G 48 2ST - 48 B	8	144,000	144,000	2 *	60,000	54,000
G 48 2CO - 48 B	8	144,000	144,000	2 *	60,000	54,000
G 48 2SD - 48 B	8	144,000	144,000	N / A	N / A	N / A
G 48 2SO - 48 B	8	144,000	144,000	N / A	N / A	N / A

Manifold Pressure	
Natural Gas	Propane gas
4" W.C.	10" W.C.

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

ELECTRICAL

- Convection Oven with 1/4 HP, 115 V, 60 Hz, 3.30/3.70 A, 1 phase motor, 1125 and 1725 rpm supplied with 6.5' (2000 mm) cord

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

