



VENANCIO

GAS | OCTO SERIES

Item: _____ Model #: _____

Quantity (Qty): _____ Project: _____

Countertop Manual Gas Griddle

O15GM | O24GM | O36GM | O48GM | O60GM | O72GM



O36GM

The **Countertop Manual Gas Griddle** was developed to provide the best cooking experience, combining high standard quality, performance and durability to satisfy all professional kitchens demands.

STANDARD FEATURES

- Available in 15" (381 mm), 24" (610 mm), 36" (915 mm), 48" (1,220 mm), 60" (1,525 mm) and 72" (1,830 mm) width.
- Stainless steel front and sides.
- 13 Gauge splash guards.
- 3/4" (19.05 mm) thick polished carbon steel working griddle plate.
- Fully welded griddle plate.
- Enameled burners placed every 12", providing uniformity when operating.
- Pilots accessible through front panel.
- Aluminum knobs providing for better toughness and durability.
- 1-year parts and labor warranty.
- Adjustable 4" chrome-plated carbon steel legs.
- Easily removable stainless steel griddle grease trap.
- Griddle grease trap capacity with 1.68 gal (6.36 L).

OPTIONS & ACCESSORIES

- Product installation kit (pressure regulating valve).
- Propane Gas (LP) Conversion Kit.

AREA FOR CONSULTANT / CONTRACTOR:

Countertop Manual Gas Griddle

Rev. 05/03/2023

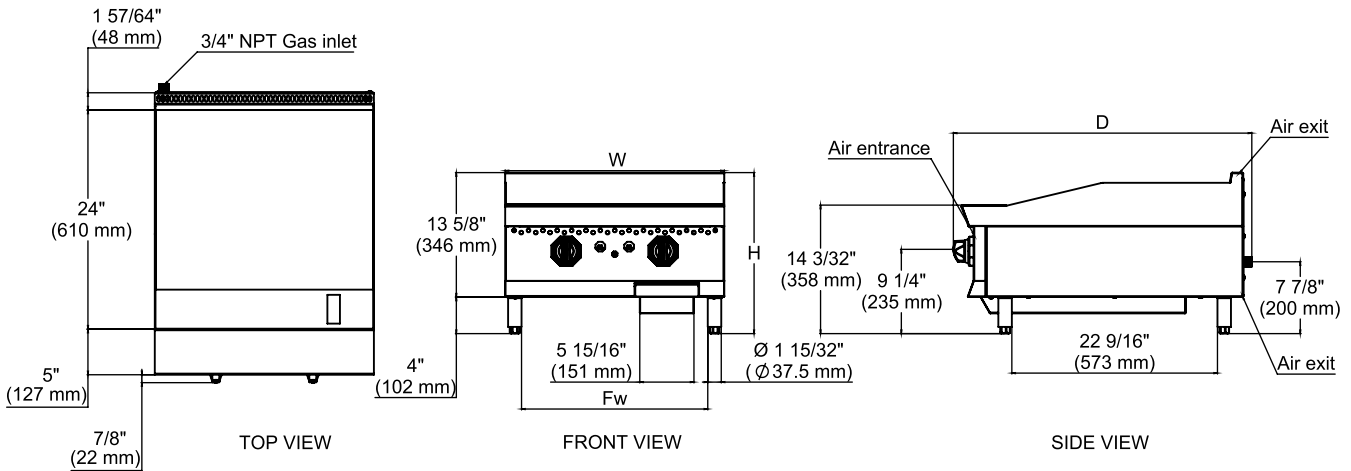


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Model	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H)	Fw	Weight	Width	Depth	Height	Weight
O15GM	15" (381 mm)	33 1/16" (840 mm)	17 41/64" (448 mm)	10 13/16" (274 mm)	124 lbs (56 kg)	24" (610 mm)	36 1/4" (920 mm)	24 13/16" (630 mm)	157 lbs (71 kg)
O24GM	24" (610 mm)			20 13/32" (518.4 mm)	178 lbs (81 kg)	27 61/64" (710 mm)			220 lbs (100 kg)
O36GM	36" (915 mm)			32 29/64" (824.4 mm)	249 lbs (113 Kg)	40 5/32" (1020 mm)			300 lbs (136 kg)
O48GM	48" (1220 mm)			44 13/32" (1128 mm)	322 lbs (146 Kg)	52 31/32" (1320 mm)			360 lbs (163 kg)
O60GM	60" (1525 mm)			2 x 27 15/32" (2 x 698 mm)	404 lbs (183 Kg)	64 1/16" (1630 mm)			474 lbs (215 kg)
O72GM	72" (1830 mm)			2 x 32 31/32" (2 x 837 mm)	479 lbs (217 Kg)	76 1/16" (1935 mm)			578 lbs (262 kg)

UTILITY INFORMATION

GAS SUPPLY					
MODEL	BURNERS	NATURAL	PROPANE	MANIFOLD PRESSURE	
		BTU/h	BTU/h	Natural Gas	Propane Gas
O15GM	1	30,000	30,000	4" W.C	10" W.C
O24GM	2	60,000	60,000		
O36GM	3	90,000	90,000		
O48GM	4	120,000	120,000		
O60GM	5	150,000	150,000		
O72GM	6	180,000	180,000		

SPECIFICATIONS

- 30,000 BTU/h burners, providing best performance.
- 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.
- Specify the type of gas when ordering.

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 ANSI Z223.1A (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.

Venancio continuously improves the design of its products, therefore reserves the right to change specifications at any time without prior notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.