



**VENANCIO**

GAS | OCTO SERIES

Item: \_\_\_\_\_ Model #: \_\_\_\_\_

Quantity (Qty): \_\_\_\_\_ Project: \_\_\_\_\_

## Gas Hot Plate

**O12CT-2B | O24CT-4B | O36CT-6B | O48CT-8B | O60CT-10B**



**O36CT-6B**

The **Gas Hot Plate** 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 12" (305 mm), 24" (610 mm), 36" (915 mm), 48" (1,220 mm) and 60" (1,525 mm) width.
- Stainless steel front and sides.
- 12" x 12" cast iron top grates designed for easy movement of pots across top sections.
- Deflectors to direct waste to crumb/drip pan.
- 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 crumb/drip pan.
- Crumb/drip pan capacity:

### AREA FOR CONSULTANT / CONTRACTOR:

	Model				
	O12CT-2B	O24CT-4B	O36CT-6B	O48CT-8B	O60CT-10B
<b>Collecting tray capacity</b>	1.1 gal (4.2 L)	2.73 gal (10.3 L)	4.35 gal (16.5 L)	6.07 gal (23 L)	2 x 4.35 gal (2 x 16.5 L)

**Note:** The O60CT-10B model has two crumb/drip pan with capacity of 4.35 gal (16.5 L) each in its structure.

### OPTIONS & ACCESSORIES

- Propane Gas (LP) Conversion Kit.

**Gas Hot Plate**

Rev. 05/03/2023



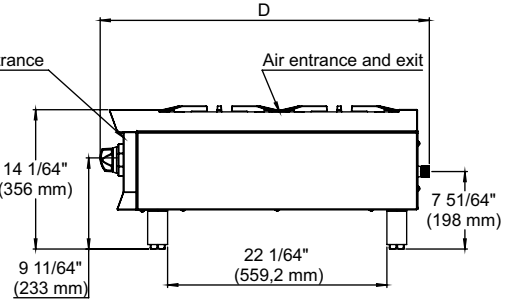
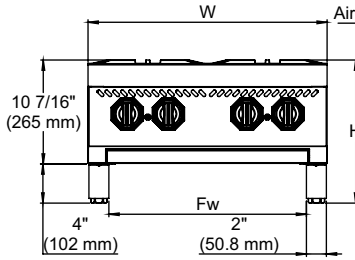
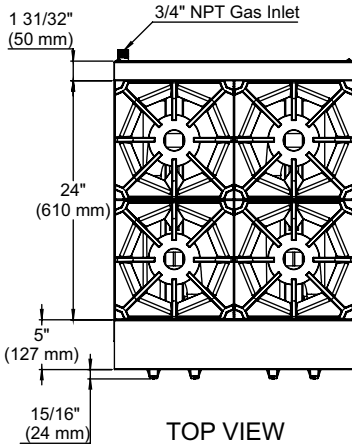
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## O12CT-2B | O24CT-4B | O36CT-6B | O48CT-8B | O60CT-10B



TOP VIEW

FRONT VIEW

SIDE VIEW

Model	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H)	Fw	Weight	Width	Depth	Height	Weight
O12CT-2B	12" (305 mm)	33 1/16" (840 mm)	14 1/2" (368 mm)	8 25/64" (213.4 mm)	82 lbs (37 kg)	16 17/32" (420 mm)	36 1/4" (920 mm)	21 1/4" (540 mm)	110 lbs (50 kg)
O24CT-4B	24" (610 mm)			20 13/32" (518.4 mm)	132 lbs (60 kg)	27 61/64" (710 mm)			174 lbs (79 kg)
O36CT-6B	36" (915 mm)			32 29/64" (824.4 mm)	185 lbs (84 kg)	40 5/32" (1020 mm)			238 lbs (108 kg)
O48CT-8B	48" (1220 mm)			44 13/32" (1128 mm)	238 lbs (108 kg)	52 31/32" (1320 mm)			302 lbs (137 kg)
O60CT-10B	60" (1525 mm)			2 x 27 15/32" (2 x 698 mm)	300 lbs (136 kg)	64 1/16" (1630 mm)			397 lbs (180 kg)

### UTILITY INFORMATION

GAS SUPPLY					
MODEL	BURNERS	NATURAL	PROPANE	MANIFOLD PRESSURE	
		BTU/h	BTU/h	Natural Gas	Propane Gas
O12CT-2B	2	60,000	60,000	4" W.C	10" W.C
O24CT-4B	4	120,000	120,000		
O36CT-6B	6	180,000	180,000		
O48CT-8B	8	240,000	240,000		
O60CT-10B	10	300,000	300,000		

### 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 2,000ft.
- 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](http://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](http://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.

