

# Restaurant Series

## RADIANT GAS CHARBROILER



R18CT-18C | R24CT-24C | R36CT-36C  
R48CT-48C | R60CT-60C | R72CT-72C

R48CT-48C

### Overview

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

- 2-year parts and labor warranty.
- Available in widths of 18" (458mm), 24" (610mm), 36" (915mm), 48" (1220mm), 60" (1525mm) and 72" (1830mm);
- 14 gauge fully welded interlocking frame.
- Stainless steel front and sides.
- Anti-splash edge in 12 gauge stainless steel to provide stability and durability.
- Double sided cast iron grills. One side for meats, the other for delicate fish.
- Removable grills that offer versatility and different cooking angles (0° and 15° plan).
- Enamelled burners placed every 6", providing uniformity when operating.
- Removable deflector channel made of cast iron facilitating cleaning.
- Independent burner box, increasing efficiency and facilitating any maintenance.
- Pilot viewing and adjustment is done through the front panel.
- Drip tray(s) made of stainless steel with 1 gallon (3.8 L) capacity each, designed for easy removal and cleaning
- Chrome-plated metal knobs.

- Adjustable 4" chrome-plated steel legs.
- Cast iron with reinforced heat deflector.
- Sides with double wall insulation.

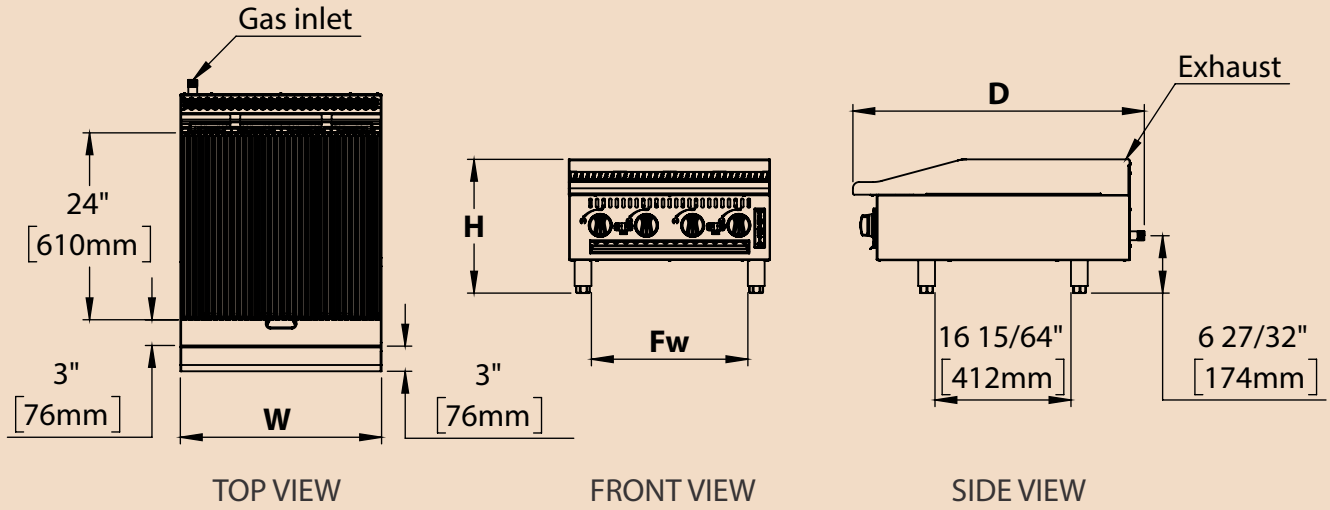
### STANDARD ACCESSORIES

- Installation kit (pressure regulating valve).
- Propane gas (LP) conversion kit.

### OPTIONS & ACCESSORIES

- Stainless steel stand (with or without tray).
- Cabinet with door or open cabinet.
- Condiment rail and cutting board.

RADIANT GAS CHARBOILER



Models	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H)	Fw	Net weight	Width	Depth	Height	Gross weight
<b>R18CT - 18C</b>	18" (458 mm)	34" (864 mm)	15 15/16" (405 mm)	12 1/4" (311 mm)	163 lb (74 kg)	24" (610 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	194 lb (88 kg)
<b>R24CT - 24C</b>	24" (610 mm)	34" (864 mm)	15 15/16" (405 mm)	18 17/64" (464mm)	203 lb (92 kg)	28 1/16" (715 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	249 lb (113 kg)
<b>R36CT - 36C</b>	36" (915 mm)	34" (864 mm)	15 15/16" (405 mm)	30 9/32" (769mm)	280 lb (127 kg)	40 1/32" (1020 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	342 lb (155 kg)
<b>R48CT - 48C</b>	48" (1220 mm)	34" (864 mm)	15 15/16" (405 mm)	18 17/64" (464mm)	368 lb (167 kg)	52 1/16" (1325 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	441lb (200 kg)
<b>R60CT - 60C</b>	60" (1525 mm)	34" (864 mm)	15 15/16" (405 mm)	18 17/64" (464mm)	450 lb (204 kg)	64 1/16" (1630 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	540 lb (245 kg)
<b>R72CT - 72C</b>	72" (1830 mm)	34" (864 mm)	15 15/16" (405 mm)	30 9/32" (769mm)	547 lb (248 kg)	76 1/16" (1935 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	650 lb (295 kg)

### UTILITY INFORMATION

Models	Burners	GAS SUPPLY		Manifold Pressure	
		Propane (BTU/h)	Natural (BTU/h)	Propane Gas	Natural Gas
R18CT - 18C	3	50,000	45,000	10" W.C	4" W.C
R24CT - 24C	4	66,664	60,000		
R36CT - 36C	6	100,000	90,000		
R48CT - 48C	8	133,325	120,000		
R60CT - 60C	10	166,660	150,000		
R72CT - 72C	12	200,000	180,000		

### SPECIFICATIONS

- 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

The gas line connecting to the appliance 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. Intended for commercial use only, not for household use. Check local codes for fire, installation, and sanitary regulations. 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.