



## GAS RANGE WITH STANDARD/CONVECTION OVEN



G24ST-24B | G24CO-24B  
G36ST-36B | G36CO-36B  
G482ST-48B | G482CO-48B  
G602ST-60B | G602CO-60B  
G722ST-72B | G722CO-72B

### Overview

The **Genesis Series Range** is the only range offering high-efficiency gas open burners today. The burners' unique design not only improve your cooking experience but also significantly reduce gas waste as well. It is 100% manufactured from raw materials providing the best cooking experience, a high standard of quality, and the highest durability in its class to meet the needs of a top-of-the-line commercial kitchen.

**G482CO-48B**

*with optional dual shelves flue riser*



### STANDARD FEATURES

- 3-Year warranty (parts & labor).
- Patented, award-winning high efficiency 2-piece cast iron non-clog & self-cleaning burners rated at 22,000 BTU/h (NAT & LP) p/ burner (same cooking time as 32,000~33,000 BTU/h).
- 14 gauge fully welded interlocking frame.
- Chrome-plated aluminum knobs.
- Adjustable 6" chrome-plated steel legs.
- Stainless steel flex gas tube throughout.
- Stainless steel front and sides.
- Removable crumb drawer under burners.
- One pilot light for each burner.
- Heavy-duty 12" x 12" removable cast-iron grates.
- Front-mounted manual gas shutoff to entire range.
- Stainless steel crumb tray is welded and sealed for maximum durability and ease of cleaning.

### OVENS

- 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 (can fit a full size sheet pan lengthwise).
- Piezo spark ignition for oven bases.
- All stainless-steel oven cavity.
- Heavy-duty oven wired rack – 3/8" diameter.
- Four racks with five positions (convection oven).
- Three racks with five positions (standard oven).

- Dynamic Airflow Technology (DAT), a patented convection oven with balanced airflow.
- Convection ovens feature exclusive illumination.
- Standard oven fits 18" x 26" sheet pan.
- Oven fan: on/off and high/low settings.
- Spring-assisted, counterweight balanced doors.

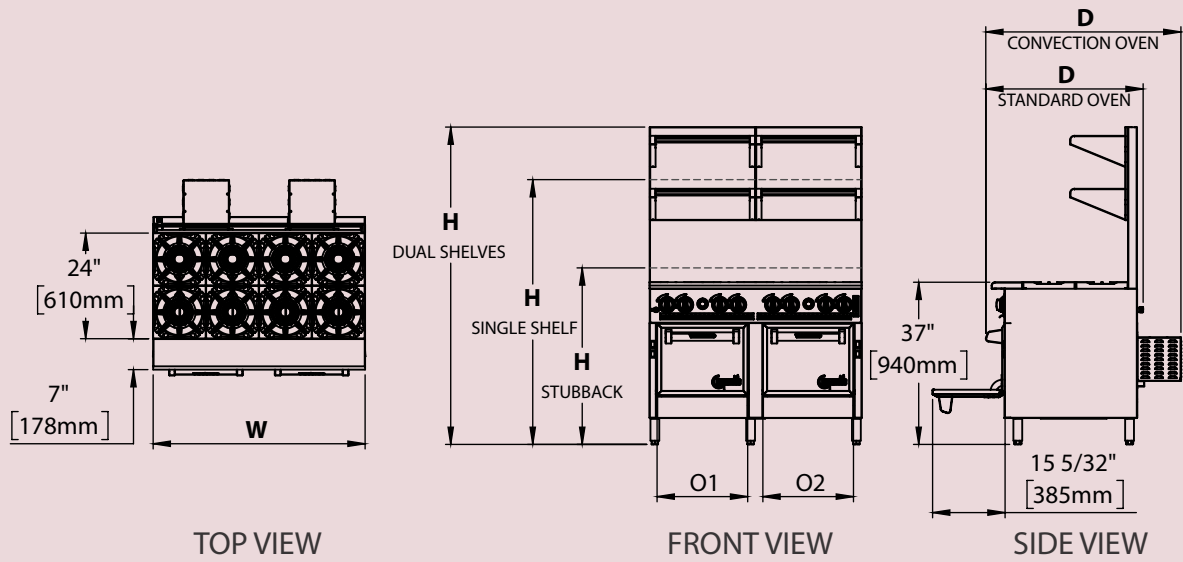
### STANDARD ACCESSORIES

- Installation kit (pressure regulating valve).
- Propane gas (LP) conversion kit.
- Single shelf flue riser.

### OPTIONS & ACCESSORIES

- Modular pan rail accessory for 1/6 pans 24", 36", 48".
- Cutting Board 24", 36", 48".
- Four 6" swivel casters with front locking brakes 24" & 36".
- Six 6" swivel casters with front locking brakes 48", 60" & 72".
- Additional oven rack.
- Quick disconnect (4' long 3/4" flex hose quick disconnect with install kit).
- Stubback flue riser.
- OR
- Dual shelves flue riser

GAS RANGE WITH STANDARD/CONVECTION OVEN



Models	Exterior Product Dimensions & Weight					Oven cavity				Shipping Crate Dimensions & Weight				
	Width (W)	Depth (D)	Height (H)			Net weight	Width		Depth	Height	Width	Depth	Height	Gross weight
			Stubback	Single shelf	Dual shelves		O1	O2						
<b>G24ST-24B</b>	24" (610 mm)	36" (915 mm)	40" (1016 mm)	60" (1525 mm)	72" (1828 mm)	392 lbs (178 kg)	18 1/2" (673 mm)	-	26 1/2" (673 mm)	14" (356 mm)	28 5/32" (715 mm)	38 3/8" (975 mm)	44 3/32" (1120 mm)	456 lbs (207 kg)
<b>G24CO-24B</b>	24" (610 mm)	45" (1143 mm)	40" (1016 mm)	60" (1525 mm)	72" (1828 mm)	485 lbs (220 kg)	18 1/2" (673 mm)	-	26 1/2" (673 mm)	14" (356 mm)	28 5/32" (715 mm)	45 9/32" (1150 mm)	44 3/32" (1120 mm)	573 lbs (260 kg)
<b>G36ST-36B</b>	36" (915 mm)	36" (915 mm)	40" (1016 mm)	60" (1525 mm)	72" (1828 mm)	489 lbs (222 kg)	26 1/2" (673 mm)	-	26 1/2" (673 mm)	14" (356 mm)	40 1/32" (1017 mm)	38 3/8" (975 mm)	44 3/32" (1120 mm)	613 lbs (278 kg)
<b>G36CO-36B</b>	36" (915 mm)	45" (1143 mm)	40" (1016 mm)	60" (1525 mm)	72" (1828 mm)	582 lbs (264 kg)	26 1/2" (673 mm)	-	26 1/2" (673 mm)	14" (356 mm)	40 1/32" (1017 mm)	45 9/32" (1150 mm)	44 3/32" (1120 mm)	736 lbs (334 kg)
<b>G48ST-48B</b>	48" (1220 mm)	36" (915 mm)	40" (1016 mm)	60" (1525 mm)	72" (1828 mm)	805 lbs (365 kg)	18 1/2" (470 mm)	18 1/2" (470 mm)	26 1/2" (673 mm)	14" (356 mm)	52 5/32" (1325 mm)	38 3/8" (975 mm)	44 3/32" (1120 mm)	915 lbs (415 kg)
<b>G48CO-48B</b>	48" (1220 mm)	45" (1143 mm)	40" (1016 mm)	60" (1525 mm)	72" (1828 mm)	1014 lbs (460 kg)	18 1/2" (470 mm)	18 1/2" (470 mm)	26 1/2" (673 mm)	14" (356 mm)	52 5/32" (1325 mm)	45 9/32" (1150 mm)	44 3/32" (1120 mm)	1157 lbs (525 kg)
<b>G60ST-60B</b>	60" (1525 mm)	36" (915 mm)	40" (1016 mm)	60" (1525 mm)	72" (1828 mm)	882 lbs (400 kg)	26 1/2" (673 mm)	18 1/2" (470 mm)	26 1/2" (673 mm)	14" (356 mm)	64 1/32" (1630 mm)	38 3/8" (975 mm)	44 3/32" (1120 mm)	1069 lbs (485 kg)
<b>G60CO-60B</b>	60" (1525 mm)	45" (1143 mm)	40" (1016 mm)	60" (1525 mm)	72" (1828 mm)	1080 lbs (490 kg)	26 1/2" (673 mm)	18 1/2" (470 mm)	26 1/2" (673 mm)	14" (356 mm)	64 1/32" (1630 mm)	45 9/32" (1150 mm)	44 3/32" (1120 mm)	1268 lbs (575 kg)
<b>G72ST-72B</b>	72" (1828 mm)	36" (915 mm)	40" (1016 mm)	60" (1525 mm)	72" (1828 mm)	1060 lbs (481 kg)	26 1/2" (673 mm)	26 1/2" (673 mm)	26 1/2" (673 mm)	14" (356 mm)	75 19/32" (1920 mm)	50 1/32" (1271 mm)	44 3/32" (1120 mm)	1237 lbs (561 kg)
<b>G72CO-72B</b>	72" (1828 mm)	45" (1143 mm)	40" (1016 mm)	60" (1525 mm)	72" (1828 mm)	1246 lbs (565 kg)	26 1/2" (673 mm)	26 1/2" (673 mm)	26 1/2" (673 mm)	14" (356 mm)	75 19/32" (1920 mm)	57 3/32" (1450 mm)	44 3/32" (1120 mm)	1422 lbs (645 kg)

### UTILITY INFORMATION

Models	GAS SUPPLY						Manifold Pressure		ELECTRICAL (CONVECTION OVEN MODELS)				
	Burners (Range)	Propane (BTU/h)	Natural (BTU/h)	Burners (Oven)	Propane (BTU/h)	Natural (BTU/h)	Propane	Natural	Fan Speed	Voltage (V)	Rated amp (A)	Total Electric Power (W)	Circuit Breaker (A)
<b>G24ST-24B</b>	4	88,000	88,000	1	27,000	30,000	10" W.C	4" W.C	LOW	120	3.3	396.91	5
<b>G24CO-24B</b>											HIGH	3.7	
<b>G36ST-36B</b>	6	132,000	132,000	1	33,000	35,000			LOW	220	1.7	391.52	5
<b>G36CO-36B</b>											HIGH	1.9	
<b>G48ST-48B</b>	8	176,000	176,000	2	54,000	60,000			LOW	220	1.7	391.52	5
<b>G48CO-48B</b>											HIGH	1.9	
<b>G60ST-60B</b>	10	220,000	220,000	2	60,000	65,000			LOW	220	1.7	391.52	5
<b>G60CO-60B</b>											HIGH	1.9	
<b>G72ST-72B</b>	12	264,000	264,000	2	66,000	70,000			LOW	220	1.7	391.52	5
<b>G72CO-72B</b>											HIGH	1.9	

**\*NOTE:** ovens of 24" and 48" models and the right hand side oven of 60" models are rated at 27,000 BTU/h (LP) and 30,000 BTU/h (NAT). Ovens of 36" models, left hand side oven of 60" models and both ovens of 72" models have a thermal power of 30,000 BTU/h (LP) and 35,000 BTU/h (NAT).

### 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.