



GAS THERMOSTATIC GRIDDLE



G24CT-24T | G36CT-36T | G48CT-48T
G60CT-60T | G72CT-72T

G48CT-48T



Overview

The **Genesis Series Countertop Gas Thermostatic Griddle** by Venancio USA has been developed with a focus on thermal efficiency and low gas consumption. Featuring a plate system that maximizes heat utilization, eliminating energy waste, combined with a high standard of quality, top performance, and durability, it meets the needs of a professional kitchen.

STANDARD FEATURES

- 3-year parts and labor warranty.
- Available in widths of 24" (610 mm), 36" (915 mm), 48" (1220 mm), 60" (1525 mm) and 72" (1830 mm);
- Fully welded structure ensuring stability, toughness and durability;
- Stainless steel front and sides;
- Anti-splash edge in 12 gauge stainless steel provides stability and durability;
- Stainless steel deflector positioned beneath the burners reflects secondary heat towards the plate, creating an additional source of heat;
- 1-inch thick plate equipped with doubly welded metallic deflectors of high thermal conductivity, increases flame contact area by 50% compared to existing market griddles;
- Plate welded to top and bottom edges ensuring tightness to the appliance;
- Independent stainless steel burner box, increasing efficiency and facilitating any maintenance;
- Sides with double wall insulation.
- Temperature control through thermostat;
- Safety system through the automatic pilot valve;

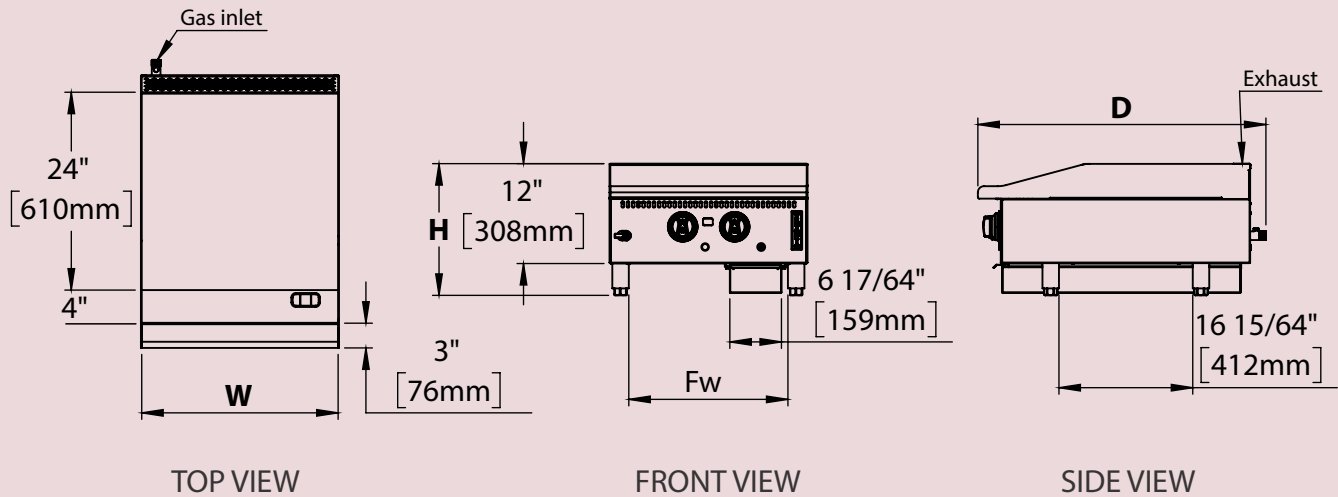
- Pilot viewing and adjustment is done through the front panel;
- Chrome-plated injected aluminum knobs providing for better toughness and durability;
- Drip tray(s) made of stainless steel with 2 gallon (7.6 L) capacity each, designed for easy removal and cleaning;
- One (24" and 36" models) or two (48", 60" and 72" models) grease trays.
- Piezo spark ignition.
- Adjustable 4" chrome-plated steel legs.

STANDARD ACCESSORIES

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

OPTIONS & ACCESSORIES

- ☐ Chrome-plated cooking surface.
- ☐ Full or partially grooved griddle plate.
- ☐ Stainless steel stand (with or without tray).
- ☐ Cabinet with door or open cabinet.
- ☐ Condiment rail and cutting board.



Models	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H)	Fw	Net weight	Width	Depth	Height	Gross weight
G24CT – 24T	24" (610 mm)	34" (864 mm)	15 15/16" (405 mm)	19 1/9" (489 mm)	328 lbs (149 kg)	28 1/16" (715 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	373 lbs (169 kg)
G36CT – 36T	36" (915 mm)	34" (864 mm)	15 15/16" (405 mm)	31 1/4" (794 mm)	459 lbs (208 kg)	40 1/32" (1020 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	529 lbs (240 kg)
G48CT – 48T	48" (1220 mm)	34" (864 mm)	15 15/16" (405 mm)	43 1/4" (1099 mm)	573 lbs (260 kg)	52 1/16" (1325 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	664 lbs (301 kg)
G60CT – 60T	60" (1525 mm)	34" (864 mm)	15 15/16" (405 mm)	26 21/32" (677 mm)	732 lbs (332 kg)	64 1/16" (1630 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	847 lbs (384 kg)
G72CT – 72T	72" (1830 mm)	34" (864 mm)	15 15/16" (405 mm)	32 41/64" (829 mm)	922 lbs (418 kg)	76 1/16" (1935 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	1010 lbs (458 kg)

UTILITY INFORMATION

GAS SUPPLY					
Models	Burners	Propane	Natural	Manifold Pressure	
		BTU/h	BTU/h	Propane Gas	Natural Gas
G24CT – 24T	2	50,000	50,000	10" W.C	4" W.C
G36CT – 36T	3	75,000	75,000		
G48CT – 48T	4	100,000	100,000		
G60CT – 60T	5	125,000	125,000		
G72CT – 72T	6	150,000	150,000		

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.