

Restaurant Series

GAS HOT PLATE



R12CT-12B | R24CT-24B | R36CT-36B
R48CT-48B | R60CT-60B | R72CT-72B

R48CT-48B

Overview

The **Restaurant Series Countertop Gas Hot Plate** was developed in order to provide the best experience during cooking activities, combined with a high standard of quality, high performance and durability, meeting the needs of a professional kitchen.



STANDARD FEATURES

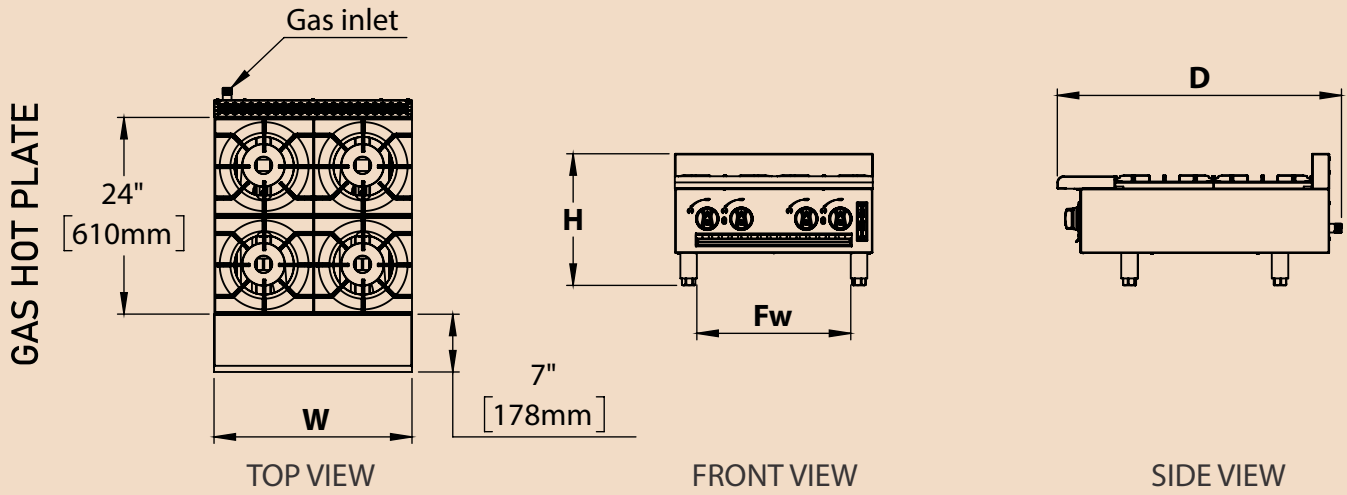
- 2-year parts and labor warranty.
- 7" stainless steel belly rail.
- 14 gauge fully welded interlocking frame.
- Heavy duty 12" x 12" removable cast iron grates.
- Stainless steel front and sides.
- Chrome-plated injected aluminum knobs providing for better toughness and durability.
- Adjustable 4" chrome-plated legs.
- High performance burners rated at 30,000 BTU/h for LPG and 32,000 BTU/h for NAT.
- One pilot light per burner.
- 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).
- 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
R12CT - 12B	12" (305 mm)	34" (864 mm)	15 15/16" (405 mm)	7 7/16" (189 mm)	88 lb (40 kg)	16 5/32" (410 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	117 lb (53 kg)
R24CT - 24B	24" (610 mm)	34" (864 mm)	15 15/16" (405 mm)	19 1/4" (489 mm)	145 lb (66 kg)	28 5/32" (715 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	192 lb (87 kg)
R36CT - 36B	36" (915 mm)	34" (864 mm)	15 15/16" (405 mm)	31 17/64" (794 mm)	203 lb (92 kg)	44 3/32" (1020 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	267 lb (121 kg)
R48CT - 48B	48" (1220 mm)	34" (864 mm)	15 15/16" (405 mm)	43 17/64" (1099 mm)	260 lb (118 kg)	52 5/32" (1325 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	335 lb (152 kg)
R60CT - 60B	60" (1525 mm)	34" (864 mm)	15 15/16" (405 mm)	26 21/32" (677 mm)	322 lb (146 kg)	64 1/32" (1630 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	412 lb (187 kg)
R72CT - 72B	72" (1830 mm)	34" (864 mm)	15 15/16" (405 mm)	32 41/64" (829 mm)	381 lb (173 kg)	76 3/16" (1935 mm)	37 13/32" (950 mm)	22 27/32" (580 mm)	487 lb (221 kg)

UTILITY INFORMATION

MODELS	BURNERS	GAS SUPPLY		MANIFOLD PRESSURE	
		PROPANE	NATURAL	PROPANE	NATURAL
		BTU/h	BTU/h		
R12CT - 12B	2	60,000	64,000	10" W.C	4" W.C
R24CT - 24B	4	120,000	128,000		
R36CT - 36B	6	180,000	192,000		
R48CT - 48B	8	240,000	256,000		
R60CT - 60B	10	300,000	320,000		
R72CT - 72B	12	360,000	384,000		

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.