

VENANCIUSA.COM

VENANCIO

PRODUCT CATALOG



VENANCIO

Venancio USA was founded in Brazil, the world's second-largest iron ore and minerals exporter. Forged from this rich history, Venancio produces and distributes quality, cutting edge industrial kitchen appliances to purveyors of food products worldwide. Established in 1991, Venancio began producing wood-fired ranges. These cast-iron, wood-fired ranges established an exceptional reputation, specifically in the southern region of Brazil and Argentina. Since its inception, Venancio has expanded and streamlined their factory, while consistently developing and discovering new manufacturing technologies. This has allowed Venancio to retain unparalleled manufacturing capacity.

From humble beginnings to serving over 10 million food purveyors and businesses.

As a family-owned business, Venancio USA has established itself as a leading foodservice supplier. Each year we process tons of raw material to manufacture proprietary products of superior quality and reliability. Our manufacturing facility encompasses a vast 1,184,030.15 square foot footprint where all production processes integrate and communicate. This internal vertically integrated manufacturing model results in unparalleled efficiencies, faster turnaround times, reduced cost, and increased flexibility for all our customers.

We have a cast iron foundry at our factory, vitreous enamel (porcelain enamel) production, and we process our stainless steel from coils. This state-of-the-art production facility includes laser cutting, punching machines, stamping machines, precision water cutting, fully automated stainless-steel bending and cutting machines, robotic welding, and much more. Venancio is unmatched with strict quality control measures at all production phases with beginning-to-end production capabilities.



THE FACTORY



Venancio Aires
Rio Grande do Sul State Brazil



Employees:
Over 1000



Cast Iron Production:
900,000 pounds/monthly



Equipment Production:
Annual manufacturing capacity
of over 250,000 products



ECO FRIENDLY

- ▼ Venancio's regard for the environment begins with the production processes and continues even after the final product is delivered to the consumer.
- ▼ All burners and grills are made of cast iron with a mineral oil finish, without use of harsh chemicals, then cured in a high temperature oven.

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Product Offerings

Essential & Non-essentials

Our Essential program is designed to provide a competitive product boasting exceptional value. This program showcases the most common items within our product portfolio at a special price. Non-essential products, as it sounds, are standard products that are not in the essentials program. Most essential products will be found in stock, and most non-essential products will have a lead time.

Special Orders

Venancio is a large vertically integrated raw material manufacturer. Our goal is to grow our product line showcasing the many versatile and exceptional products we produce. Our primary focus will remain expanding prudently to guarantee exceptional quality and service. We will accept special orders for non-standard products, however nonstandard products are not listed in the catalog. Submit an RFQ (Request for Quote) to obtain pricing, lead time, and a spec sheet. Let your imagination thrive and maybe your next project or idea will be a product manufactured by Venancio.

Product Categorization

Genesis Series

The Genesis Series is the first high efficiency gas range line available in our industry. With the Range Top VT Burner launch, we have made Ranges and Hotplates available for the Genesis Series. High efficiency line with a heavy-duty build designed for high-volume kitchens.

Restaurant Series Elite

Restaurant Series Elite will bring your establishment durability and simplicity. The Restaurant Series Elite Line is designed for the avid Chef and all hospitality businesses, designed for medium to high volume kitchens.

Prime Range Line

It is an economy Series range line for your everyday business. Our Prime range line offers the highest value within its category. We were designed for small to medium volume kitchens.



The Genesis Series is the only high-efficiency high-performance gas range.



Gas saving technology

With this new innovative technology, we have surpassed the theoretical efficient limit set by the Department of Energy (DOE) for range tops and hotplates.



Inovated Burner

That uses infrared and radiant heat and burner has a conical design that retains more centralized heat providing greater energy absorption into the pot or pan.



Heavy Duty Construction

Genesis Series range line is built and designed for high volume professional kitchens. In comparison to products available in the market



HOW IS GENESIS SO EFFICIENT?

- ▶ Burner with over 700 microholes: Ensures precise and uniform heat distribution.
- ▶ Grate design keeps heat under the cookware: Minimizes heatloss.
- ▶ Burner with different height levels: Maximizes heat efficiency.
- ▶ Grate design directs heat towards the cookware: Channels heat directly.
- ▶ Additional infrared system: Provides secondary heat source for faster cooking.



STANDARD FEATURES

- ▼ Patented high efficiency, 2-piece cast iron non-clog and self-cleaning burners rated at 22,000 BTU (NAT) and (L) per burner
- ▼ 14 gauge fully welded interlocking frame
- ▼ Chrome insulated knobs
- ▼ 6" adjustable legs
- ▼ Conversion kit included
- ▼ Stainless steel flex gas tubing throughout
- ▼ Stainless steel front and sides
- ▼ Stainless steel removable crumb drawer
- ▼ Stainless steel 7" plate rail
- ▼ Stainless steel 22.5" flue riser with a stainless steel reversible and removable over-shelf
- ▼ One pilot light for each burner
- ▼ Heavy-duty 12" x 12" removable cast-iron grates
- ▼ Front located manual gas shutoff to the entire range
- ▼ 3-Year warranty (3 years parts & 3 years labor)



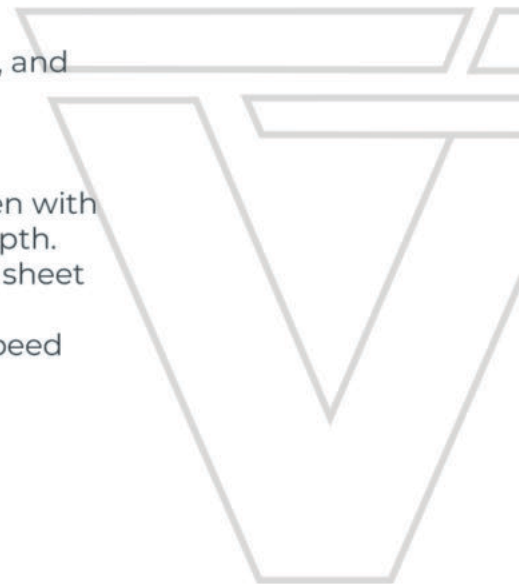


OVEN

Genesis Series Ranges

Convection

- ▼ 30,000 BTU/h ovens with snap action thermostat from 175° to 550 °F and 100% safety shut off
- ▼ 26½" standard bakery depth on all ovens
- ▼ Piezo spark ignition oven base
- ▼ Oven cavities constructed of 100% stainless steel (top, bottom, and sides)
- ▼ Heavy-duty wire racks 3/8" diameter
- ▼ Convection oven has 5 shelf positions and 4 racks
- ▼ Dynamic Airflow Technology (DAT) a patented convection oven with balanced airflow, a low profile fan and a 26½" oven interior depth.
- ▼ The only convection oven base that accommodates a full size sheet pan in all models.
- ▼ The convection oven has an on/off switch with high/low fan speed
- ▼ Spring-assisted, counterweight balanced doors



Models	Burners (Range)	GAS SUPPLY		
		Propane (BTU/h)	Natural (BTU/h)	Natural (BTU/h)
G24CO - 24B	4	88,000	88,000	30,000
G36CO - 36B	6	132,000	132,000	35,000
G482CO - 48B	8	176,000	176,000	60,000
G602CO - 60B	10	220,000	220,000	65,000
G722CO - 72B	12	264,000	264,000	70,000

Models	Description	Exterior Product Dimensions & Weight						Oven - Inside			
		Width	Depth	Height				Weight	Width	Depth	Height
				Flue Riser 4"	Flue Riser 10"	Flue Riser and Single Deck	Flue Riser Double High				
G24CO - 24B	Genesis (4) VT Burners Convection Oven	24"	42 1/4"	39 49/64"	47 1/64"	60"	72"	485 lb	18 65/128"	26 1/2"	14 1/64"
G36CO - 36B	Genesis (6) VT Burners Convection Oven	36"	42 1/4"	39 49/64"	47 1/64"	60"	72"	582 lb	26 37/64"	26 1/2"	14 1/64"
G482CO - 48B	Genesis (8) VT Burners (2) Convection Ovens	48"	42 1/4"	39 49/64"	47 1/64"	60"	72"	1014 lb	18 65/128" - 18 65/128"	26 1/2"	14 1/64"
G602CO - 60B	Genesis (10) VT Burners (2) Convection Ovens	60"	42 1/4"	39 49/64"	47 1/64"	60"	72"	1080 lb	26 37/64" - 18 65/128"	26 1/2"	14 1/64"
G722CO - 72B	Genesis (12) VT Burners (2) Convection Oven	72"	42 1/4"	39 49/64"	47 1/64"	60"	72"	1246 lb	26 37/64" - 26 37/64"	26 1/2"	14 1/64"



OVEN

Genesis Series Ranges

Standard

- ▼ 30,000 BTU/h oven with snap action thermostat from 175° to 550°F and 100% safety shut off
- ▼ 26½" standard bakery depth on all ovens
- ▼ Piezo spark ignition for oven bases
- ▼ All stainless steel oven cavity (top, bottom and sides)
- ▼ Heavy-duty wire racks 3/8" diameter
- ▼ Standard oven has 4 shelf positions and 3 racks
- ▼ Spring-assisted, counterweight balanced doors



Models	Burners (Range)	GAS SUPPLY				
		Propane (BTU/h)	Natural (BTU/h)	Burners (Oven)	Propane (BTU/h)	Natural (BTU/h)
G24ST - 24B	4	88,000	88,000	1	27,000	30,000
G36ST - 36B	6	132,000	132,000	1	33,000	35,000
G482ST - 48B	8	176,000	176,000	2	54,000	60,000
G602ST - 60B	10	220,000	220,000	2	60,000	65,000
G722ST - 72B	12	264,000	264,000	2	66,000	70,000

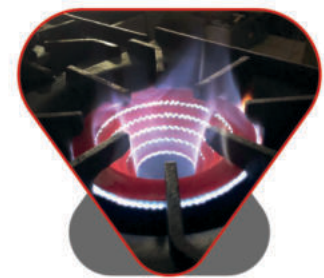
Models	Description	Exterior Product Dimensions & Weight						Oven - Inside			
		Width	Depth	Height				Weight	Width	Depth	Height
				Flue Riser 4"	Flue Riser 10"	Flue Riser and Single Deck	Flue Riser Double High				
G24ST - 24B	Genesis (4) VT Burners Standard Oven	24"	34 19/64"	39 49/64"	47 1/64"	60"	72"	392 lb	18 65/128"	26 1/2"	14 1/64"
G36ST - 36B	Genesis (6) VT Burners Standard Oven	36"	34 19/64"	39 49/64"	47 1/64"	60"	72"	489 lb	26 37/64"	26 1/2"	14 1/64"
G482ST - 48B	Genesis (8) VT Burners (2) Standard Ovens	48"	34 19/64"	39 49/64"	47 1/64"	60"	72"	805 lb	18 65/128" - 18 65/128"	26 1/2"	14 1/64"
G602ST - 60B	Genesis (10) VT Burners (2) Standard Ovens	60"	34 19/64"	39 49/64"	47 1/64"	60"	72"	882 lb	26 37/64" - 18 65/128"	26 1/2"	14 1/64"
G722ST - 72B	Genesis (12) VT Burners (2) Standard Oven	72"	34 19/64"	39 49/64"	47 1/64"	60"	72"	1060 lb	26 37/64" - 26 37/64"	26 1/2"	14 1/64"



Hot Plates

Genesis Series

- ▼ Compact design for countertop use
Stainless steel front and sides
- ▼ VT Burners (KI award winning technology exclusively on Genesis Ranges)
- ▼ Removable 22,000 BTU/h VT Burners provide maximum performance and efficiency
- ▼ Full-width stainless steel crumb trays catch-all spillage
- ▼ 7" front stainless steel plate rail, flush with the cooktop to allow easy movement of pots
- ▼ 14 gauge fully welded interlocking frame
- ▼ Standing pilot for each burner protected from spill protection 12" x 12" heavy duty cast iron top grates
- ▼ Metal chrome knobs with a red stripe
- ▼ Gas shut off valve 3/4" NPT
- ▼ 4" highly polished chrome adjustable steel legs



KI Award Winning High Efficiency Burners

Models	Burners	GAS SUPPLY	
		Natural (BTU/h)	Propane (BTU/h)
G12CT - 12B	2	44,000	44,000
G24CT - 24B	4	88,000	88,000
G36CT - 36B	6	132,000	132,000
G48CT - 48B	8	176,000	176,000
G60CT - 60B	10	220,000	220,000
G72CT - 72B	12	264,000	264,000

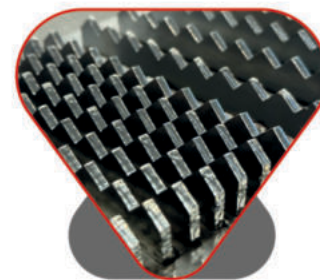
Model	Description	Exterior Product Dimensions & Weight			
		Width	Depth	Height	Weight
G12CT - 12B	Genesis (2) VT Burners 12" Hotplate	12"	34"	15 15/16"	115 lb
G24CT - 24B	Genesis (4) VT Burners 24" Hotplate	24"	34"	15 15/16"	198 lb
G36CT - 36B	Genesis (6) VT Burners 36" Hotplate	36"	34"	15 15/16"	282 lb
G48CT - 48B	Genesis (8) VT Burners 48" Hotplate	48"	34"	15 15/16"	366 lb
G60CT - 60B	Genesis (10) VT 60" Genesis Hotplate	60"	34"	15 15/16"	454 lb
G72CT - 72B	Genesis (12) VT Burners 72" Hotplate	72"	34"	15 15/16"	540 lb

Genesis Series Griddle

- 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, resistance 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 are thermally insulated, ensuring greater efficiency
- 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
- Adjustable 4" chrome-plated steel legs
- Easy Flame Pilot

Thermostatic Griddle

- Safety system through the automatic pilot valve



Metallic Deflectors

Models	GAS SUPPLY		
	Burners (Range)	Propane (BTU/h)	Natural (BTU/h)
G24CT - 24T	2	50,000	50,000
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
G24CT - 24G	2	44,000	44,000
G36CT - 36G	3	66,000	66,000
G48CT - 48G	4	88,000	88,000
G60CT - 60G	5	110,000	110,000
G72CT - 72G	6	132,000	132,000

Model	Description	Exterior Product Dimensions & Weight			
		Width	Depth	Height	Weight
G24CT - 24T	Genesis Thermostatic Griddle 24	24	34"	15 15/16"	328 lbs
G36CT - 36T	Genesis Thermostatic Griddle 36	36	34"	15 15/16"	459 lbs
G48CT - 48T	Genesis Thermostatic Griddle 48	48	34"	15 15/16"	573 lbs
G60CT - 60T	Genesis Thermostatic Griddle 60	60	34"	15 15/16"	732 lbs
G72CT - 72T	Genesis Thermostatic Griddle 72	72	34"	15 15/16"	922 lbs
G24CT - 24G	Genesis Manual Griddle 24	24	34"	15 15/16"	315 lbs
G36CT - 36G	Genesis Manual Griddle 36	36	34"	15 15/16"	448 lbs
G48CT - 48G	Genesis Manual Griddle 48	48	34"	15 15/16"	562 lbs
G60CT - 60G	Genesis Manual Griddle 60	60	34"	15 15/16"	716 lbs
G72CT - 72G	Genesis Manual Griddle 72	72	34"	15 15/16"	908 lbs

Genesis Series Combo Ranges



GRIDDLE

- ▼ Stainless steel front, sides and splash guards
- ▼ Fully welded griddle plate
- ▼ Burner control allowing maximum, even heat distribution
- ▼ Stainless steel grease trough
- ▼ No cold zone or hot spot
- ▼ Heavy, highly polished 3/4" griddle plate
- ▼ Easy access to burner box
- ▼ Burners designed to achieve the maximum performance with 22,000 BTU/h



		GAS SUPPLY			
Models		Burners	Natural (BTU/h)	Propane (BTU/h)	
G36ST-12B24G	Open Burners	2	44,000	44,000	
	Griddle 24"	2	50,000	50,000	
	Oven 36"	1	33,000	33,000	
	Total		127,000	127,000	
G36ST-36G	Griddle 36"	3	75,000	75,000	
	Oven 36"	1	33,000	33,000	
	Total		108,000	108,000	
G482ST-24B24G	Open Burners	4	88,000	88,000	
	Griddle 24"	2	50,000	50,000	
	2 Oven 24"	1	54,000	54,000	
	Total		192,000	192,000	
G602ST-36B24G	Open Burners	6	132,000	132,000	
	Griddle 24"	2	50,000	50,000	
	Oven 24"	1	27,000	27,000	
	Oven 36"	1	33,000	33,000	
	Total		242,000	242,000	
G602ST-24B36G	Open Burners	4	88,000	88,000	
	Griddle 36"	3	75,000	75,000	
	Oven 24"	1	27,000	27,000	
	Oven 36"	1	33,000	33,000	
Total		223,000	223,000		
G722ST-36B36G	Open Burners	6	132,000	132,000	
	Griddle 36"	3	75,000	75,000	
	2 Oven 36"	1	66,000	66,000	
	Total		273,000	273,000	
G722ST-48B24G	Open Burners	8	176,000	176,000	
	Griddle 24"	2	50,000	50,000	
	2 Oven 36"	1	66,000	66,000	
	Total		292,000	292,000	

Models	Descriptions	Exterior Product Dimensions & Weight							Oven - Inside		
		Width	Depth	Height				Weight	Width	Depth	Height
				Flue Riser 4"	Flue Riser 10"	Flue Riser and Single Deck	Flue Riser Double High				
G36ST-24B12G	Genesis (4) VT Burners 12" Griddle Standard Oven	36"	34 19/64"	39 49/64"	47 1/64"	60"	72"	573 lb	26 37/64"	26 1/2"	14 1/64"
G36ST-12B24G	Genesis (2) VT Burners 24" Griddle Standard Oven	36"	34 19/64"	39 49/64"	47 1/64"	60"	72"	613 lb	26 37/64"	26 1/2"	14 1/64"
G36ST-36G	Genesis 36" Griddle Standard Oven	36"	34 19/64"	39 49/64"	47 1/64"	60"	72"	520 lb	26 37/64"	26 1/2"	14 1/64"
G482ST-24B24G	Genesis (4) VT Burners 24" G (2) Standard Oven	48"	34 19/64"	39 49/64"	47 1/64"	60"	72"	830 lb	18 65/128" - 18 65/128"	26 1/2"	14 1/64"
G602ST-36B24G	Genesis (6) VT Burners 24" G (2) Standard Oven	60"	34 19/64"	39 49/64"	47 1/64"	60"	72"	1102 lb	26 37/64" - 18 65/128"	26 1/2"	14 1/64"
G602ST-24B36G	Genesis (4) VT Burners 36" G (2) Standard Oven	60"	34 19/64"	39 49/64"	47 1/64"	60"	72"	920 lb	26 37/64" - 18 65/128"	26 1/2"	14 1/64"
G722ST-36B36G	Genesis (6) VT Burners 36" G (2) Standard Oven	72"	34 19/64"	39 49/64"	47 1/64"	60"	72"	1100 lb	26 37/64" - 26 37/64"	26 1/2"	14 1/64"
G722ST-48B24G	Genesis (8) VT Burners 24" G (2) Standard Oven	72"	34 19/64"	39 49/64"	47 1/64"	60"	72"	1090 lb	26 37/64" - 26 37/64"	26 1/2"	14 1/64"



Restaurant Elite Series

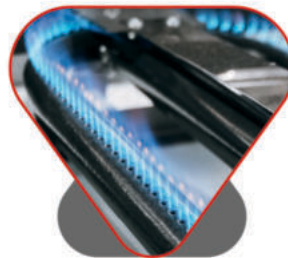
If you're looking for a product that is commercial grade, offering significant value, nothing compares to the Restaurant Elite Series. Available in multiple sizes with hundreds of configurations. Configurations include combinations of open burners, griddles, char broilers, and much more. This series is designed for everyday use in commercial kitchens. As with all our gas cooking equipment, this product is manufactured 100% in our factory.



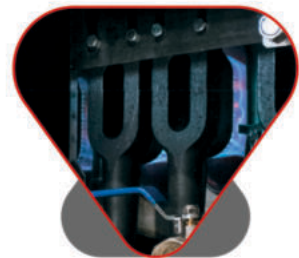
*Range
Burner*



*Char Broiler
Grates*



Griddle Burner



Fryer Burner

STANDARD FEATURES - RANGE

- ▼ 2-Year warranty (2 year parts & 2 year labor)
Lifetime warranty, 2 piece cast iron non-clog
Burners 32,000 BTU (NAT) and 30,000 (LP)
per burner
- ▼ 14 gauge fully welded interlocking frame
- ▼ Metal black insulated knobs
- ▼ 6" adjustable legs
- ▼ Gas conversion kit included
- ▼ Stainless steel flex gas tube throughout
- ▼ Stainless steel front and sides
- ▼ Stainless steel removable crumb drawer
under burners
- ▼ Stainless steel 7" plate rail
- ▼ Stainless steel 22½" flue riser & lift-off
heavy-duty shelf
- ▼ Adjustable standing pilot for open top
burners
- ▼ Heavy duty 12 x 12" removable cast iron
grates



OVEN

Restaurant Series Ranges

Convection

- ▼ 30,000 BTU/h ovens with snap action thermostat from 175 to 550 °F
- ▼ 26½" standard bakery depth on all ovens
- ▼ Piezo spark ignition for oven bases
- ▼ Double sided enamel oven cavity (exterior and interior top, bottom, and side)
- ▼ Heavy-duty wire racks 3/8" diameter
- ▼ The convection oven has 4 shelf positions and 3 racks
- ▼ Dynamic Airflow Technology (DAT) a patented convection oven with balanced airflow, a low profile fan, 26½" oven depth
- ▼ The only convection oven base that accommodates a full-size sheet pan on all models
- ▼ The convection oven has an on/off switch and high/low fan speed



Models	Burners (Range)	GAS SUPPLY		Burners (Oven)	BTU/h	
		Propane	Natural		Propane	Natural
R24CO - 24B	4	128,000	128,000	1	27,000	30,000
R36CO - 36B	6	192,000	192,000	1	33,000	35,000
R482CO - 48B	8	256,000	256,000	2	54,000	60,000
R602CO - 60B	10	320,000	320,000	2	60,000	65,000
R722CO - 72B	12	384,000	384,000	2	66,000	70,000

Models	Descriptions	Exterior Product Dimensions & Weight						Oven - Inside		
		Width	Depth	Height			Weight	Width	Depth	Height
				Flue Riser 4"	Flue Riser 10"	Flue Riser and Single Deck				
R24CO - 24B	Restaurant 4 Burners Convection Oven	24"	42 1/4"	39 49/64"	47 1/64"	60"	419 lb	18 65/128"	26 1/2"	14 1/64"
R36CO - 36B	Restaurant 6 Burners Convection Oven	36"	42 1/4"	39 49/64"	47 1/64"	60"	494 lb	26 37/64"	26 1/2"	14 1/64"
R482CO - 48B	Restaurant 8 Burners (2) Convection Ovens	48"	42 1/4"	39 49/64"	47 1/64"	60"	882 lb	18 65/128" - 18 65/128"	26 1/2"	14 1/64"
R602CO - 60B	Restaurant 10 Burners (2) Convection Ovens	60"	42 1/4"	39 49/64"	47 1/64"	60"	926 lb	26 37/64" - 18 65/128"	26 1/2"	14 1/64"
R722CO - 72B	Restaurant 12 Burners (2) Convection Ovens	72"	42 1/4"	39 49/64"	47 1/64"	60"	1069 lb	26 37/64" - 26 37/64"	26 1/2"	14 1/64"



OVEN

Restaurant Series Ranges

Standard

- ▼ 30,000 BTU/h oven with snap action thermostat from 175° to 550°F and 100% safety shut off
- ▼ 26½" standard bakery depth on all ovens
- ▼ Piezo spark ignition for oven bases
- ▼ All stainless steel oven cavity (top, bottom and sides)
- ▼ Heavy-duty oven wired rack, 3/8 " diameter
- ▼ Standard oven has 4 shelf positions and 3 racks
- ▼ Spring-assisted, counterweight balanced doors



Models	Burners (Range)	GAS SUPPLY		Burners (Oven)	GAS SUPPLY	
		Propane BTU/h	Natural BTU/h		Propane BTU/h	Natural BTU/h
R24ST - 24B	4	128,000	128,000	1	27,000	30,000
R36ST - 36B	6	192,000	192,000	1	33,000	35,000
R482ST - 48B	8	256,000	256,000	2	54,000	60,000
R602ST - 60B	10	320,000	320,000	2	60,000	65,000
R722ST - 72B	12	384,000	384,000	2	66,000	70,000

Models	Descriptions	Exterior Product Dimensions & Weight						Oven - Inside		
		Width	Depth	Height			Weight	Width	Depth	Height
				Flue Riser 4"	Flue Riser 10"	Flue Riser and Single Deck				
R24ST - 24B	Restaurant 4 Burners Standard Oven	24"	34 19/64"	39 49/64"	47 1/64"	60"	326 lb	18 65/128"	26 1/2"	14 1/64"
R36ST - 36B	Restaurant 6 Burners Standard Oven	36"	34 19/64"	39 49/64"	47 1/64"	60"	401 lb	26 37/64"	26 1/2"	14 1/64"
R482ST - 48B	Restaurant 8 Burners (2) Standard Ovens	48"	34 19/64"	39 49/64"	47 1/64"	60"	672 lb	18 65/128" - 18 65/128"	26 1/2"	14 1/64"
R602ST - 60B	Restaurant 10 Burners (2) Standard Ovens	60"	34 19/64"	39 49/64"	47 1/64"	60"	728 lb	26 37/64" - 18 65/128"	26 1/2"	14 1/64"
R722ST - 72B	Restaurant 12 Burners (2) Standard Ovens	72"	34 19/64"	39 49/64"	47 1/64"	60"	884 lb	26 37/64" - 26 37/64"	26 1/2"	14 1/64"

Restaurant Elite Series Combo Ranges



- Available in widths of 18", 24", 36", 48", 60" and 72"
- TOP and BOTTOM welded, ensuring stability, resistance, and durability
- Anti-splash edge in 12 gauge stainless steel provides stability and durability
- Plate made of 3/4" thick carbon steel and polished surface
- Plate welded to the edges ensuring tightness to the set
- Independent burner box, increasing efficiency and facilitating any maintenance
- Pilot viewing and adjustment made through the front panel
- Grease tray made of stainless steel with 1 gallon (3,8L) capacity for easy removal and cleaning

		GAS SUPPLY		
Models	Burners	Natural (BTU/h)	Propane (BTU/h)	
R36ST-24B12G	Open Burners	4	128,000	128,000
	Griddle 12"	2	25,000	25,000
	Oven 36"	1	33,000	33,000
	Total		186,000	186,000
R36ST-12B24G	Open Burners	2	64,000	64,000
	Griddle 24"	2	50,000	50,000
	Oven 36"	1	33,000	33,000
	Total		147,000	147,000
R36ST-36G	Griddle 36"	3	75,000	75,000
	Oven 36"	1	33,000	33,000
	Total		108,000	108,000
	R482ST-24B24G	Open Burners	4	128,000
Griddle 24"		2	50,000	50,000
2 Oven 24"		1	54,000	54,000
Total			232,000	232,000
R602ST-24B36G	Open Burners	6	192,000	192,000
	Griddle 24"	2	50,000	50,000
	Oven 24"	1	27,000	27,000
	Oven 36"	1	33,000	33,000
Total		302,000	302,000	
R602ST-36B24G	Open Burners	4	128,000	128,000
	Griddle 36"	3	75,000	75,000
	Oven 24"	1	27,000	27,000
	Oven 36"	1	33,000	33,000
Total		263,000	263,000	
R722ST-36B36G	Open Burners	6	192,000	192,000
	Griddle 36"	3	75,000	75,000
	2 Oven 36"	1	66,000	66,000
	Total		333,000	333,000
R722ST-48B24G	Open Burners	8	256,000	256,000
	Griddle 24"	2	50,000	50,000
	2 Oven 36"	1	66,000	66,000
	Total		372,000	372,000
R36ST-36C	Charbroiler 36"	6	99,996	99,996
	Oven 36"	1	25,000	25,000
	Total		124,996	124,996

Models	Descriptions	Exterior Product Dimensions & Weight					Oven - Inside			
		Width	Depth	Height			Weight	Width	Depth	Height
				Flue Riser 4"	Flue Riser 10"	Flue Riser and Single Deck				
R36ST-24B12G	Restaurant 4 Burners 12" Manual Griddle Standard Oven	36"	34 19/64"	39 49/64"	47 1/64"	60"	573 lb	26 37/64"	26 1/2"	14 1/64"
R36ST-12B24G	Restaurant 2 Burners 24" Manual Griddle Standard Oven	36"	34 19/64"	39 49/64"	47 1/64"	60"	613 lb	26 37/64"	26 1/2"	14 1/64"
R36ST-36G	Restaurant 36" Manual Griddle Standard Oven	36"	34 19/64"	39 49/64"	47 1/64"	60"	535 lb	26 37/64"	26 1/2"	14 1/64"
R482ST-24B24G	Restaurant 4 Burners 24" Manual Griddle (2) Standard Oven	48"	34 19/64"	39 49/64"	47 1/64"	60"	742 lb	18 65/128" - 18 65/128"	26 1/2"	14 1/64"
R602ST-24B36G	Restaurant 6 Burners 24" Manual Griddle (2) Standard Oven	60"	34 19/64"	39 49/64"	47 1/64"	60"	840 lb	26 37/64" - 18 65/128"	26 1/2"	14 1/64"
R602ST-36B24G	Restaurant 6 Burners 24" Manual Griddle (2) Standard Oven	60"	34 19/64"	39 49/64"	47 1/64"	60"	800 lb	26 37/64" - 18 65/128"	26 1/2"	14 1/64"
R722ST-36B36G	Restaurant 6 Burners 36" Manual Griddle (2) Standard Oven	72"	34 19/64"	39 49/64"	47 1/64"	60"	796 lb	26 37/64" - 26 37/64"	26 1/2"	14 1/64"
R722ST-48B24G	Restaurant 8 Burners 24" Manual Griddle (2) Standard Oven	72"	34 19/64"	39 49/64"	47 1/64"	60"	950 lb	26 37/64" - 26 37/64"	26 1/2"	14 1/64"
R36CO-36C	Restaurant 36" Charbroiler Convection Oveb	36"	42 1/4"	39 49/64"	47 1/64"	60"	670 lb	26 37/64"	26 1/2"	14 1/64"



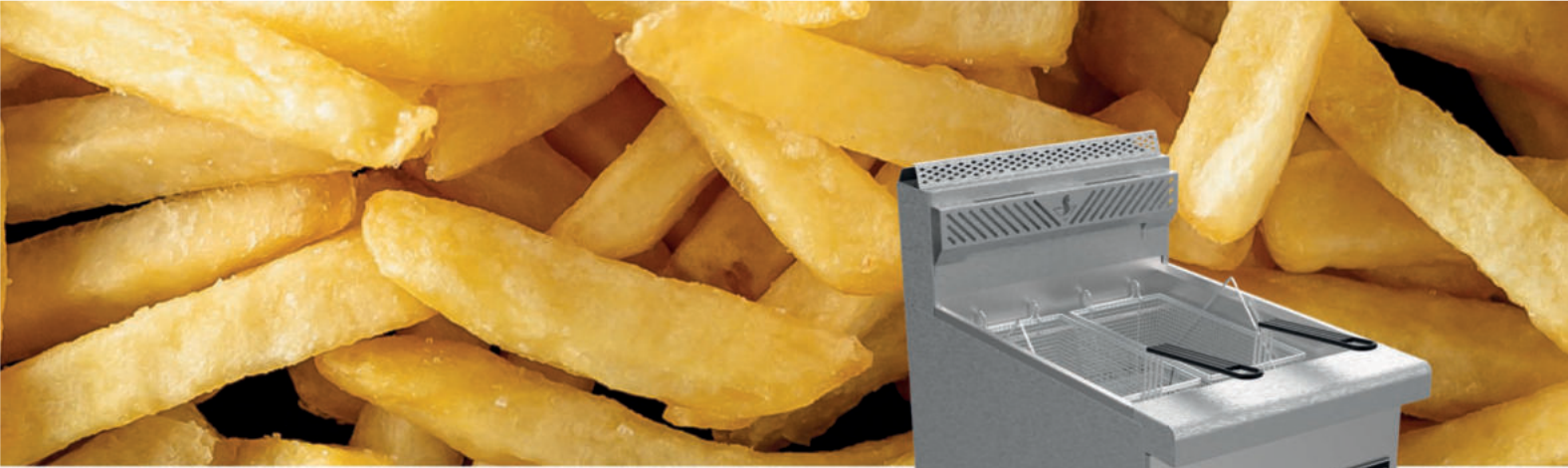
Restaurant Elite Series Hot Plates

- ▼ Lifetime warranty non-clog burners
- ▼ 7" stainless steel plate rail
- ▼ 14 gauge fully welded interlocking frame
- ▼ Heavy duty 12" x 12" removable cast-iron grates
- ▼ Stainless steel front and sides
- ▼ Chrome aluminum knobs providing maximum durability
- ▼ 4" adjustable legs
- ▼ One pilot light per burner



MODELS	BURNERS	GAS SUPPLY	
		PROPANE BTU/h	NATURAL BTU/h
R12CT - 12B	2	64,000	64,000
R24CT - 24B	4	128,000	128,000
R36CT - 36B	6	192,000	192,000
R48CT - 48B	8	256,000	256,000
R60CT - 60B	10	320,000	320,000
R72CT - 72B	12	384,000	384,000

Models	Description	Width	Depth	Height			Weight
				Flue Riser 4"	Flue Riser 10"	Flue Riser and Single Deck	
R12CT - 12B	12" Restaurant Hotplate	12"	34"	15 15/16"	23 15/64"	36 27/64"	88 lb
R24CT - 24B	24" Restaurant Hotplate	24"	34"	15 15/16"	23 15/64"	36 27/64"	145 lb
R36CT - 36B	36" Restaurant Hotplate	36"	34"	15 15/16"	23 15/64"	36 27/64"	203 lb
R48CT - 48B	48" Restaurant Hotplate	48"	34"	15 15/16"	23 15/64"	36 27/64"	260 lb
R60CT - 60B	60" Restaurant Hotplate	60"	34"	15 15/16"	23 15/64"	36 27/64"	322 lb
R72CT - 72B	72" Restaurant Hotplate	72"	34"	15 15/16"	23 15/64"	36 27/64"	381 lb



Restaurant Elite Series Fryers



- ▼ Tank constructed from 304 polished stainless steel provides high production output durability
- ▼ 5 -Years, limited warranty on fry tank
- ▼ Recessed bottom facilitates draining, slanted toward drain
- ▼ Large cool zone captures and holds particles out of the fry zone
- ▼ 1¼" Full port drain valve for fast draining
- ▼ Stainless steel front, basket hanger, door and sides
- ▼ Unique long-life enameled chimney steel providing added corrosion protection
- ▼ 14 gauge fully welded interlocking frame
- ▼ Millivolt Thermostat, 200° to 400 °F
- ▼ High-temperature safety limit switch
- ▼ Thermo-safety pilot with a built-in regulator
- ▼ Separate manual gas shutoffs for front servicing
- ▼ Heavy-duty cast iron burners
- ▼ Tubes constructed of heavy gauge metal
- ▼ Heavy gauge deflector system providing quicker recovery time

Models	Burners	GAS SUPPLY	
		PROPANE BTU/h	NATURAL BTU/h
RFB40	3	90.000	90.000
RFB50	4	120.000	120.000
RFB75	5	150.000	150.000

Models	Description	Exterior Product Dimensions & Weight					
		Width	Depth	Height	Tank's Width	Tank's Depth	Weight
RFB40	40lbs	16"	33"	46"	14"	14"	143 lb
RFB50	50lbs	16"	33"	46"	14"	14"	159 lb
RFB75	75lbs	20"	33"	46"	18"	18"	176 lb

Restaurant Elite Series Griddles



- ▼ TOP and BOTTOM welded plate, ensuring stability, resistance and durability
- ▼ Stainless steel front and sides
- ▼ Anti-splash edge with 3" inside and 4" outside in 12 gauge stainless steel provides stability and durability
- ▼ Plate welded to the edges ensuring tightness to the set
- ▼ Independent burner box, increasing efficiency and facilitating maintenance
- ▼ Pilot viewing and adjustment are made through the front panel
- ▼ Chrome aluminum knobs providing maximum durability
- ▼ Grease tray made of stainless steel with 2 gallon (7.6 L) capacity each, designed for easy removal and cleaning
- ▼ 4" highly polished chrome adjustable steel legs
- ▼ Easy Flame Pilot

Thermostatic Griddle

- ▼ Temperature control through thermostat
- ▼ Safety system through the automatic pilot valve

Manual Griddle

- ▼ Plate made of 1" thick carbon steel with polished surface

MODEL	BURNERS	GAS SUPPLY	
		PROPANE BTU/h	NATURAL BTU/h
R18CT - 18G*	3	36,600	36,600
R24CT - 24G	2	50,000	50,000
R36CT - 36G	3	75,000	75,000
R48CT - 48G	4	100,000	100,000
R60CT - 60G	5	125,000	125,000
R72CT - 72G	6	150,000	150,000
* 12,200 BTU/h single burner			
R24CT - 24T	2	60,000	60,000
R36CT - 36T	3	90,000	90,000
R48CT - 48T	4	120,000	120,000
R60CT - 60T	5	150,000	150,000
R72CT - 72T	6	180,000	180,000

Model	Description	Exterior Product Dimensions & Weight			
		Width	Depth	Height	Weight
R24CT - 24T	24"Griddle Thermostatic 1" Thick Plate	24"	34"	15 15/16"	263 lb
R36CT - 36T	36"Griddle Thermostatic 1" Thick Plate	36"	34"	15 15/16"	364 lb
R48CT - 48T	48"Griddle Thermostatic 1" Thick Plate	48"	34"	15 15/16"	468 lb
R60CT - 60T	60"Griddle Thermostatic 1" Thick Plate	60"	34"	15 15/16"	582 lb
R72CT - 72T	72"Griddle Thermostatic 1" Thick Plate	72"	34"	15 15/16"	743 lb
R24CT - 24T	24"Griddle Thermostatic 1" Thick Chrome Plate	24"	34"	15 15/16"	263 lb
R36CT - 36T	36"Griddle Thermostatic 1" Thick Chrome Plate	36"	34"	15 15/16"	364 lb
R48CT - 48T	48"Griddle Thermostatic 1" Thick Chrome Plate	48"	34"	15 15/16"	468 lb
R60CT - 60T	60"Griddle Thermostatic 1" Thick Chrome Plate	60"	34"	15 15/16"	582 lb
R72CT - 72T	72"Griddle Thermostatic 1" Thick Chrome Plate	72"	34"	15 15/16"	743 lb



Restaurant Elite Series Char Broiler



- ▼ Available in widths of 18", 24", 36", 48", 60" and 72"
- ▼ 14 gauge fully welded interlocking frame
- ▼ Stainless steel front and sides
- ▼ Anti-splash edge with 3" inside and 4" outside in 12 gauge stainless steel provides stability and durability
- ▼ Double sided cast iron grills. One side for meats, the other side for delicate fish
- ▼ Removable grills that offer versatility and different cooking angles (0° and 15° plane)
- ▼ Enameled burners placed every 6" providing uniformity when operating
- ▼ Removable deflector channel made of cast iron facilitating cleaning
- ▼ Independent burner box, increasing efficiency and facilitating maintenance
- ▼ Pilot viewing and adjustment are made through the front panel
- ▼ Easy Flame Pilot
- ▼ 4" highly polished chrome adjustable steel legs

Models	Burners	GAS SUPPLY	
		Propane (BTU/h)	Natural (BTU/h)
R18CT - 18C	3	50,000	50,000
R24CT - 24C	4	66,000	66,000
R36CT - 36C	6	100,000	100,000
R48CT - 48C	8	133,000	133,000
R60CT - 60C	10	166,000	166,000
R72CT - 72C	12	200,000	200,000

Models	Description	Exterior Product Dimensions & Weight			
		Width	Depth	Height	Weight
R18CT - 18C	18" Radiant Charbroiler	18"	34"	15 15/16"	163 lb
R24CT - 24C	24" Radiant Charbroiler	24"	34"	15 15/16"	203 lb
R36CT - 36C	36" Radiant Charbroiler	36"	34"	15 15/16"	280 lb
R48CT - 48C	48" Radiant Charbroiler	48"	34"	15 15/16"	368 lb
R60CT - 60C	60" Radiant Charbroiler	60"	34"	15 15/16"	450 lb
R72CT - 72C	72" Radiant Charbroiler	72"	34"	15 15/16"	547 lb

Cabinets and Bases

Venancio cabinet bases and open-top equipment stands offer a unique and innovative approach that provide an option to convert countertop equipment into a floor model unit, cost-effectively. These bases and stands can be field installed with ease and they can be paired with any Restaurant or Genesis Series countertop equipment. Available in 18" to 36". Like all our gas cooking equipment, this product is manufactured 100% at our factory.

Cabinet Stands

- ▼ Available in widths of 18", 24", 36", 48", 60" and 72"
- ▼ Fully welded structure ensuring stability, resistance and durability
- ▼ Tubular structure in stainless steel
- ▼ Stainless steel base, panel and sides
- ▼ Stainless steel tray
- ▼ Lower base adjustment
- ▼ 6" highly polished chrome adjustable steel legs



Models	Description	Exterior Product Dimensions & Weight			
		Width	Depth	Height	Weight
EST18	Equipment Stand 18"	18"	33 5/64"	25 23/32"	58 lb
EST24	Equipment Stand 24"	24"			69 lb
EST36	Equipment Stand 36"	36"			89 lb
EST48	Equipment Stand 48"	48"			100 lb
EST60	Equipment Stand 60"	60"			146 lb
EST72	Equipment Stand 72"	72"			164 lb

Models	Description	Exterior Product Dimensions & Weight			
		Width	Depth	Height	Weight
EST18	Equipment Stand 18"	18"	33 5/64"	25 23/32"	58 lb
EST24	Equipment Stand 24"	24"	33 5/64"	25 23/32"	69 lb
EST36	Equipment Stand 36"	36"	33 5/64"	25 23/32"	89 lb
EST48	Equipment Stand 48"	48"	33 5/64"	25 23/32"	100 lb
EST60	Equipment Stand 60"	60"	33 5/64"	25 23/32"	146 lb
EST72	Equipment Stand 72"	72"	33 5/64"	25 23/32"	164 lb



Cabinet Bases

- ▼ Available in widths of 18", 24" and 36"
- ▼ If you require a base for a different product size, you will need a combination of two sizes. For example, a countertop with 72", use two 36" bases
- ▼ Two cabinet models available
- ▼ SO, open cabinet without doors
- ▼ SD, cabinet with doors
- ▼ Fully welded structure in stainless steel
- ▼ Stainless steel bottom, front, and sides
- ▼ 6" highly polished chrome adjustable steel legs



Models	Descriptions	Oven - Inside			Exterior Product Dimensions & Weight			
		Opening Width	Depth	Height	Width	Depth	Height	Weight
SO18	Cabinet Bases 18" No Door	14 73/128"	37 37/128"	19 11/64"	18"	30 43/64"	27 5/8"	73 lb
SO24	Cabinet Bases 24" No Door	20 71/128"	37 37/128"	19 11/64"	24"	30 43/64"	27 5/8"	84 lb
SO36	Cabinet Bases 36" No Door	32 9/16"	37 37/128"	19 11/64"	36"	30 43/64"	27 5/8"	104 lb

With Door

- ▼ Stainless steel doors with built-in handles
- ▼ Hinges with a damper to activate doors
- ▼ Magnetic door closing



Models	Descriptions	Oven - Inside			Exterior Product Dimensions & Weight				
		Opening Width	Depth	Height	Width	Depth	Door Range	Height	Weight
SD18	Cabinet Bases 18" With Door	14 73/128"	37 37/128"	19 11/64"	18"	30 43/64"	13 45/64"	27 5/8"	79 lb
SD24	Cabinet Bases 24" With Door	20 71/128"	37 37/128"	19 11/64"	24"	30 43/64"	19 11/16"	27 5/8"	93 lb
SD36	Cabinet Bases 36" With Door	32 9/16"	37 37/128"	19 11/64"	36"	30 43/64"	15 7/16"	27 5/8"	119 lb

Check which equipment each base can be used with.

MODELS	ASSEMBLY COMBINATION				
	CHARBROILER	GRIDDLE MANUAL	GRIDDLE THERMOSTATIC	RANGE	NEUTRAL MODULE
SO18	X	X	X		X
SO24	X	X	X	X	X
SO36	X	X	X	X	X
SD18	X	X	X		X
SD24	X	X	X	X	X
SD36	X	X	X	X	X



Prime Series

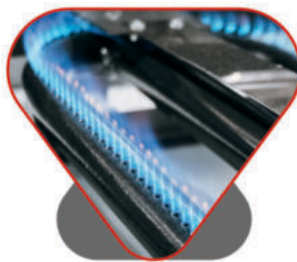
Prime Range is the economy line of the Series ranges, designed for everyday use in commercial kitchens. Offering the best value in its category, it is ideal for small to medium-volume operations. Like all of our gas cooking equipment, this product is 100% manufactured in our own factory.



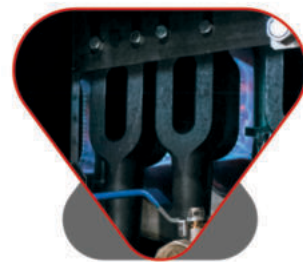
Range Grates



*Char Broiler
Griddle*



Griddle Burner



Fryer Burner

STANDARD FEATURES - RANGE

- ▼ 1-Year warranty (1 year parts & 1 year labor)
- ▼ Available in 24", 36" and 60" 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 into the crumb/drip pan
- ▼ Landing ledge, promoting safety and great functionality
- ▼ Black paint aluminum knobs providing maximum durability
- ▼ Easily removable stainless steel crumb/drip pan



OVEN

Prime Series Ranges

Convection

- ▼ 35,000 BTU/h ovens with snap action thermostat from 210 to 550 °F
- ▼ Dynamic Airflow Technology (DAT) patented convection oven with balanced airflow, low profile fan, 26 1/2" bakery oven depth
- ▼ The only convection oven base that accommodates a full-size sheet pan on all models
- ▼ On/off switch and high/low fan speed
- ▼ Double sided enamel oven cavity (exterior and interior top, bottom and sides)
- ▼ Heavy duty oven wired rack, 1/8" diameter
- ▼ The convection oven has 3 shelf positions and 1 rack

Standard

- ▼ Oven with snap action thermostat from 210 to 550 °F with 100% safety shut off
- ▼ 26 1/2" standard bakery depth on all ovens
- ▼ Double sided enamel oven cavity (exterior and interior top, bottom and sides)
- ▼ Heavy duty oven wired rack, 1/8" diameter
- ▼ Standard oven has 3 shelf positions and 1 rack

Models	Burners (Range)	GAS SUPPLY		Burners (Oven)	Natural BTU/h	Propane BTU/h
		Natural BTU/h	Propane BTU/h			
PRO24G-ST	4	112,000	112,000	1	30,000	27,000
PRO36G-ST	6	168,000	168,000	1	35,000	33,000
PRO60G-ST	10	280,000	280,000	2	65,000	60,000
PRO36G-CO	6	168,000	168,000	1	35,000	33,000

Models	Description	Exterior Product Dimensions & Weight					Oven - Inside		
		Width	Depth (P)	Height (A)		Weight	Width	Depth	Height
				Flue Riser 4"	Flue Riser and Single Deck				
PRO24G-ST	Prime Range 24" 4 Burners Standard Oven	24"	35"	41 17/64"	62 33/64"	276 lb	18 57/64"	26 1/2"	15 23/64"
PRO36G-ST	Prime Range 36" 6 Burners Standard Oven	36"	35"	41 17/64"	62 33/64"	386 lb	26 31/32"	26 1/2"	15 23/64"
PRO60G-ST	Prime Range 60" 10 Burners (2) Standard Oven	60"	35"	41 17/64"	62 33/64"	662 lb	18 57/64" - 26 31/32"	26 1/2"	15 23/64"
PRO36G-CO	Prime Range 36" 6 Burners Convection Oven	36"	40 15/16"	41 17/64"	62 33/64"	417 lb	26 31/32"	26 1/2"	15 23/64"

Prime Series Line Combo Ranges



Oven

- ▼ Oven with snap action thermostat from 210 to 550 °F
- ▼ 26 1/2" standard bakery depth on all ovens
- ▼ Double sided enamel oven cavity (exterior and interior top, bottom and sides)
- ▼ Heavy-Duty oven wired rack, 1/8" diameter
- ▼ Standard oven has 3 shelf positions and 1 rack

Griddle

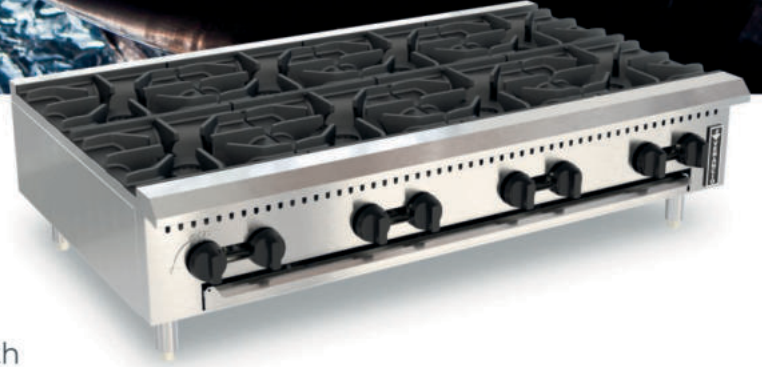
- ▼ Stainless steel front and sides
- ▼ 12 gauge splash guards
- ▼ 3/4" thick polished carbon steel griddle plate
- ▼ Fully welded griddle plate
- ▼ Enameled burners positioned every 12" providing uniformity when operating
- ▼ Accessible pilots through the front panel
- ▼ Easily removable stainless steel griddle grease tray

GAS SUPPLY				
Models	Burners	Natural	Propane	
		BTU/h	BTU/h	
PRM36G-ST	Open Burners 12"	2	56,000	56,000
	Griddle 24"	2	60,000	60,000
	Oven 36"	1	35,000	33,000
PRM60G-ST	Open Burners 36"	6	168,000	168,000
	Oven 36"	1	35,000	33,000
	Griddle 24"	2	60,000	60,000
	Oven 24"	1	30,000	27,000

Models	Description	Exterior Product Dimensions & Weight					Oven - Inside		
		Width	Depth	Height		Weight	Width	Depth	Height
				Flue Riser 4"	Flue Riser and Single Deck				
PRM36G-ST	Prime Range 36" 2 Burners 24" Griddle Standard Oven	36"	35"	41 17/64"	62 33/64"	418 lb	26 31/32"	26 37/64"	15 23/64"
PRM60G-ST	Prime Range 60" 6 Burners & 24" Griddle (2) Standard Oven	60"	35"	42 17/64"	63 33/64"	668 lb	18 57/64" - 26 31/32"	27 37/64"	16 23/64"



Prime Series Hot Plates



- ▼ Available in 12", 24", 36", 48" and 60" 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
- ▼ Black paint injected aluminum knobs providing maximum durability
- ▼ 1-Year parts and labor warranty
- ▼ 4" adjustable chromed carbon steel legs
- ▼ Easily removable stainless steel crumb/drip pan
- ▼ Crumb/drip pan capacity:

	Model				
	PHP12G - CT	PHP24G - CT	PHP36G - CT	PHP48G - CT	PHP60G - CT
Collecting tray capacity	0.61 gal (2.3 L)	2.20 gal (8.4 L)	3.81 gal (14.4 L)	6.07 gal (23 L)	7.62 gal (28.8 L)

Note: The PHP60G - CT model has two crumb/drip pan with capacity of 3.81 gal (14.4L) in its structure

GAS SUPPLY			
MODEL	BURNERS	PROPANE	NATURAL
		BTU/h	BTU/h
PHP12G - CT	2	56,000	56,000
PHP24G - CT	4	112,000	112,000
PHP36G - CT	6	168,000	168,000
PHP48G - CT	8	224,000	224,000
PHP60G - CT	10	280,000	280,000

Model	Description	Exterior Product Dimensions & Weight			
		Width (W)	Depth (D)	Height (H)	Weight
PHP12G - CT	Prime Hot Plate 12" Gas Countertop	12"	30 33/64"	16 27/32"	70 lb
PHP24G - CT	Prime Hot Plate 24" Gas Countertop	24"	30 33/64"	16 27/32"	123 lb
PHP36G - CT	Prime Hot Plate 36" Gas Countertop	36"	30 33/64"	16 27/32"	176 lb
PHP48G - CT	Prime Hot Plate 48" Gas Countertop	48"	30 33/64"	16 27/32"	238 lb
PHP60G - CT	Prime Hot Plate 60" Gas Countertop	60"	30 33/64"	16 27/32"	300 lb





Prime Series Manual Griddles



- ▼ Available in 15", 24", 36", 48", and 60" widths.
- ▼ Stainless steel front and sides.
- ▼ 12-gauge splash guards: 3½" high (inside) and 4¼" high (outside).
- ▼ ¾" thick polished carbon steel griddle plate.
- ▼ Fully welded — top and bottom.
- ▼ Enameled burners positioned every 12" for consistent heat distribution.
- ▼ Front-accessible pilot lights for easy maintenance.
- ▼ Black paint-coated aluminum knobs for maximum durability.
- ▼ Adjustable 4" chrome-plated steel legs.
- ▼ Easily removable stainless steel griddle grease tray.

	Model				
	PGM15G - CT	PGM24G - CT	PGM36G - CT	PGM48G - CT	PGM60G - CT
Collecting tray capacity	0.52 gal (2.8 L)	1.05 gal (4.6 L)	2.43 gal (9.2 L)	2.64 gal (10 L)	1.05 gal (4.6 L)

GAS SUPPLY			
MODEL	BURNERS	PROPANE	NATURAL
		BTU/h	BTU/h
PGM15G - CT	1	30,000	30,000
PGM24G - CT	2	60,000	60,000
PGM36G - CT	3	90,000	90,000
PGM48G - CT	4	120,000	120,000
PGM60G - CT	5	150,000	150,000

Model	Description	Exterior Product Dimensions & Weight			
		Width	Depth	Height	Weight
PGM15G - CT	Prime Manual Griddle 15" Gas Countertop	15"	30 33/64"	16 27/32"	108 lb
PGM24G - CT	Prime Manual Griddle 24" Gas Countertop	24"	30 33/64"	16 27/32"	163 lb
PGM36G - CT	Prime Manual Griddle 36" Gas Countertop	36"	30 33/64"	16 27/32"	227 lb
PGM48G - CT	Prime Manual Griddle 48" Gas Countertop	48"	30 33/64"	16 27/32"	315 lb
PGM60G - CT	Prime Manual Griddle 60" Gas Countertop	60"	30 33/64"	16 27/32"	360 lb





Prime Series Thermostatic Griddles

- ▼ Available in 15", 24", 36", 48", and 60" widths.
- ▼ Stainless steel front and sides.
- ▼ 12-gauge splash guards: 3½" high (inside) and 4¼" high (outside).
- ▼ ¾" thick polished carbon steel working griddle plate.
- ▼ Fully welded — top and bottom.
- ▼ Enameled burners positioned every 12" for uniform heat distribution.
- ▼ Energy-saving adjustable thermostat (200°F to 575°F) to control desired griddle plate surface temperature.
- ▼ Front-accessible pilot lights for easy maintenance.
- ▼ Black paint-coated aluminum knobs for maximum durability.
- ▼ Adjustable 4" chrome-plated steel legs.
- ▼ Easily removable stainless steel griddle grease tray.

	Model				
	PGT15G - CT	PGT24G - CT	PGT36G - CT	PGT48G - CT	PGT60G - CT
Collecting tray capacity	0.54 gal (2.05 L)	0.87 gal (3.3 L)	1.74 gal (6.6 L)	2.64 gal (10 L)	0.88 gal (2x3.3 L)

MODEL	BURNERS	GAS SUPPLY	
		PROPANE	NATURAL
		BTU/h	BTU/h
PGT15G - CT	1	35,000	35,000
PGT24G - CT	2	70,000	70,000
PGT36G - CT	3	105,000	105,000
PGT48G - CT	4	140,000	140,000
PGT60G - CT	5	175,000	175,000

Model	Description	Exterior Product Dimensions & Weight			
		Width	Depth	Height	Weight
PGT15G - CT	Prime Thermostatic Griddle 15" Gas Countertop	15"	30 33/64"	16 27/32"	112 lb
PGT24G - CT	Prime Thermostatic Griddle 24" Gas Countertop	24"	30 33/64"	16 27/32"	165 lb
PGT36G - CT	Prime Thermostatic Griddle 36" Gas Countertop	36"	30 33/64"	16 27/32"	234 lb
PGT48G - CT	Prime Thermostatic Griddle 48" Gas Countertop	48"	30 33/64"	16 27/32"	322 lb
PGT60G - CT	Prime Thermostatic Griddle 60" Gas Countertop	60"	30 33/64"	16 27/32"	366 lb





Prime Series Char Broilers

- ▼ Available in 18", 24", 36", 48", and 60" widths.
- ▼ Stainless steel front and sides.
- ▼ 12-gauge splash guards: 3½" inside height and 4¼" outside height.
- ▼ Double-sided cast iron grills: one side for meats, the other for delicate fish.
- ▼ Individually removable cast iron radiants for optimal heat distribution and easy cleaning.
- ▼ Enameled burners positioned every 12" for uniform heat distribution.
- ▼ Front-accessible pilot lights for easy maintenance.
- ▼ Black paint-coated aluminum knobs for maximum durability.
- ▼ Adjustable 4" chrome-plated steel legs.
- ▼ Easily removable stainless steel crumb/drip pan.

MODEL	BURNERS	GAS SUPPLY	
		NATURAL BTU/h	PROPANE BTU/h
PCB18G - CT	1	30,000	30,000
PCB24G - CT	2	60,000	60,000
PCB36G - CT	3	90,000	90,000
PCB48G - CT	4	120,000	120,000
PCB60G - CT	5	150,000	150,000

	Model				
	PCB18G - CT	PCB24G - CT	PCB36G - CT	PCB48G - CT	PCB60G - CT
Collecting tray capacity	1.36 gal (5.17 L)	2.18 gal (8.26 L)	3.78 gal (14.32 L)	5.37 gal (20.34 L)	2 x 3.35 gal (2 x 12.7 L)

Model	Description	Exterior Product Dimensions & Weight			
		Width	Depth	Height	Weight
PCB18G - CT	Prime Charbroiler 18" Gas Countertop	18"	30 33/64"	16 27/32"	88 lb
PCB24G - CT	Prime Charbroiler 24" Gas Countertop	24"	30 33/64"	16 27/32"	152 lb
PCB36G - CT	Prime Charbroiler 36" Gas Countertop	36"	30 33/64"	16 27/32"	212 lb
PCB48G - CT	Prime Charbroiler 48" Gas Countertop	48"	30 33/64"	16 27/32"	280 lb
PCB60G - CT	Prime Charbroiler 60" Gas Countertop	60"	30 33/64"	16 27/32"	326 lb





Prime Series Stock Pots

- ▼ Stock Pot Range: available with one or two 3-ring burners.
- ▼ Stainless steel front and sides.
- ▼ 18" x 21" cast iron top grates.
- ▼ Built-in deflectors to direct waste into the crumb/drip pan.
- ▼ Landing ledge for enhanced safety and functionality.
- ▼ Black paint-coated aluminum knobs for maximum durability.
- ▼ Lower cabinet with storage cavity.
- ▼ Easily removable stainless steel crumb/drip pan.
- ▼ Heavy-duty 6" legs with adjustable feet.

Three Ring Burner

90,000 BTU total output per burner
 Heat selections from simmer to high heat
 Burner utilizes two adjustable gas valves for the inner and outer rings

MODEL	3-RING BURNERS	GAS SUPPLY	
		PROPANE BTU/h	NATURAL BTU/h
PSP181G-CB	1	90,000	90,000
PSP181G-CL			
PSP182G-CB	2	180,000	180,000
PSP182G-CL			

Model	Exterior Product Dimensions & Weight			
	Width	Depth	Height	Weight
PSP181G-CB	18"	23 53/64"	23 13/16"	104 lb
PSP181G-CL	18"	23 53/64"	19 13/16"	99 lb
PSP182G-CB	18"	44 7/8"	23 13/10"	196 lb
PSP182G-CL	18"	44 7/8"	19 13/16"	187 lb





Prime Series Fryers



- ▼ Tank constructed from stainless steel for durability and high production output. Includes a 1-year limited warranty.
- ▼ 1¼" full-port drain valve for fast and efficient draining.
- ▼ Cabinet made of stainless steel: front, door, and sides.
- ▼ Millivolt thermostat with a temperature range of 200°F to 400°F.
- ▼ High-temperature safety limit switch.
- ▼ Thermo-safety pilot with built-in regulator.
- ▼ Separate manual gas shutoff valves for easy front servicing.
- ▼ Heavy-duty cast iron burners.
- ▼ Tubes constructed from heavy-gauge metal.
- ▼ Heavy-gauge deflector system for faster heat recovery.

Standard Accessories

Two heavy-duty nickel-plated baskets.
 Unique stainless steel crumb screen with integrated handles.
 Drain line cleanout rod.
 Drainpipe extension.
 Removable stainless steel basket hanger — tool-free removal.
 Adjustable 6" chrome-plated steel legs.



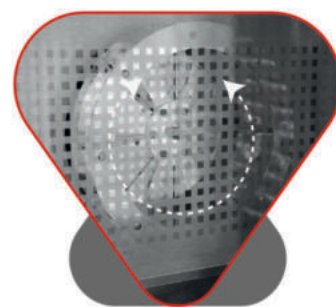
Models	Burners	GAS SUPPLY	
		PROPANE GAS BTU/h	NATURAL GAS BTU/h
PFR40G-CB	3	90.000	90.000
PFR50G-CB	4	120.000	120.000
PFR75G-CB	5	150.000	150.000

Models	Description	Exterior Product Dimensions & Weight					
		Width	Depth	Height	Tank's Width	Tank's Depth	Weight
PFR40G-CB	Prime Fryer Gas 40lbs	16"	33"	48 27/64"	14"	14"	110 lb
PFR50G-CB	Prime Fryer Gas 50lbs	16"	33"	48 27/64"	14"	14"	143 lb
PFR75G-CB	Prime Fryer Gas 75lbs	20"	33 45/64"	48 27/64"	18"	18"	157 lb

Convection Oven Elite Series

Gas

- ▼ 22,500 BTU burner (CO50G) 45,000 BTU per burner (CO100G and CO200G)
- ▼ Stainless steel front, sides and top panels
- ▼ Sturdy, detachable door
- ▼ Stainless steel door with double pane window
- ▼ 4" locking swivel casters
- ▼ 1020 steel chassis interlocking frame
- ▼ Porcelain-enameled oven cavity with removable rack supports designed for hassle free cleaning
- ▼ Oven cavity with coved corners for maximum heat circulation
- ▼ Interior halogen lights
- ▼ Structure of racks has a diameter 1/4"
- ▼ 5 chrome-plated racks, 9 rack positions with a minimum of 2" spacing
- ▼ Safety system that turns off the fan when opening oven doors
- ▼ Electronic spark ignition system
- ▼ High output atmospheric burner system
- ▼ Solid state thermostat with temperature control range of 150 to 500°F
- ▼ Forced air system accountable for evenly baking food and maximizing efficiency for energy savings
- ▼ 1/4 (CO50G) and 3/4 (CO100G and CO200G) horsepower blower motor with reverse rotation
- ▼ Manual gas service shutoff switch located on the front of the control panel
- ▼ Two auxiliary cooking features: Hold and Pulse
- ▼ Two speed fan motor: High and Low



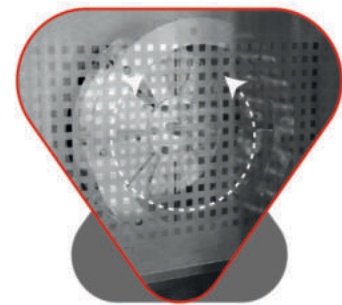
***Bidirectional fan
Uniform baking***



Convection Oven Elite Series

Electric

- ▼ 7.5 kW heating element (CO50E) 11 kW heating element (CO100E and CO200E)
- ▼ Stainless steel front, sides and top panels
- ▼ Sturdy, detachable door
- ▼ Stainless steel door with double pane window.
- ▼ 4" locking swivel casters
- ▼ 1020 steel chassis interlocking frame
- ▼ Porcelain-enameled oven cavity with removable rack supports designed for ease of cleaning
- ▼ Oven cavity with coved corners for better heat circulation
- ▼ Interior halogen lights
- ▼ Structure of racks has a diameter 1/4"
- ▼ 5 chrome-plated racks, 9 rack positions with a minimum of 2" spacing
- ▼ Safety system that turns off the fan when opening the oven doors
- ▼ Solid state thermostat with temperature control range of 150 to 500°F
- ▼ Forced air system accountable for evenly baking food and maximizing efficiency for energy savings
- ▼ 1/4 (CO50E) and 3/4 (CO100E and CO200E) horsepower blower motor with reverse rotation
- ▼ Manual heating element shutoff switch located on the front of the control panel
- ▼ Two auxiliary cooking features: Hold and Pulse
- ▼ Two speed fan motor: High and Low



***Bidirectional fan
Uniform baking***



GAS SUPPLY			
Models	Burners	PROPANE GAS	NATURAL GAS
		BTU/h	BTU/h
CO50G - BD/SD	2	22,500	22,500
CO50G - DD	4	45,000	45,000
CO100G - BD/SD	4	50,000	50,000
CO100G - DD	8	100,000	100,000
CO200G - BD/SD	4	50,000	50,000
CO200G - DD	8	100,000	100,000



Model	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight				Oven Cavity (per deck)		
	Width	Depth	Height	Height	Weight	Width	Depth	Height	Weight	Width	Depth	Height
CO50G - BD Base deck	30"	28 15/16"	61 5/8"	71 3/8"	234 lbs	31 5/8"	41 3/8"	39 3/8"	267 lbs	15 3/8"	21"	20"
CO50G - SD Single deck	30"	28 15/16"	61 5/8"	71 3/8"	234 lbs	31 5/8"	41 3/8"	39 3/8"	267 lbs	15 3/8"	21"	20"
CO50G - DD Double deck	30"	28 15/16"	61 5/8"	71 3/8"	397 lbs	31 5/8"	32 1/4"	77 9/16"	463 lbs	15 3/8"	21"	20"
CO200G - BD Base deck	38"	46 5/8"	61 5/8"	71 3/8"	430 lbs	43 5/16"	52"	39 3/8"	573 lb	29"	28"	20"
CO200G - SD Single deck	38"	46 5/8"	61 5/8"	71 3/8"	430 lbs	43 5/16"	52"	39 3/8"	573 lb	29"	28"	20"
CO200G - DD Double deck	38"	46 5/8"	61 5/8"	71 3/8"	728 lbs	43 5/16"	49 1/4"	77 9/16"	1235 lb	29"	28"	20"
CO100G - BD Base deck	38"	46 5/8"	61 5/8"	71 3/8"	423 lb	43 5/16"	52"	39 3/8"	573 lb	29"	25 1/2"	20"
CO100G - SD Single deck	38"	46 5/8"	61 5/8"	71 3/8"	423 lb	43 5/16"	52"	39 3/8"	573 lb	29"	25 1/2"	20"
CO100G - DD Double deck	38"	46 5/8"	61 5/8"	71 3/8"	715 lbs	43 5/16"	49 1/4"	77 9/16"	1200 lb	29"	25 1/2"	20"

ELECTRICAL CHARACTERISTICS																	
Model	Total kW Connection	1 Phase (Amps)				3 Phase (Amps)											
		208 V		240 V		208 V			240 V			380 V		440 V			
		X	Y	X	Y	X	Y	Z	X	Y	Z	X	Y	Z	X	Y	Z
CO50E (per deck)	7.5	40	40	35	35	25	25	21	22	22	18	15	15	12	14	14	10
CO100E (per deck)	11	58	58	51	51	35	35	31	31	31	27	22	22	17	19	19	15
CO200E (per deck)	11	58	58	51	51	35	35	31	31	31	27	22	22	17	19	19	15

Model	Exterior Product Dimensions & Weight				Shipping Crate Dimensions & Weight				Oven Cavity (per deck)		
	Width	Depth	Height	Weight	Width	Depth	Height	Weight	Width	Depth	Height
CO50E - BD Base deck	30"	28 15/16"	61 5/8"	331 lbs	31 5/8"	41 3/8"	39 3/8"	362 lbs	15 3/8"	21"	20"
CO50E - SD Single deck	30"	28 15/16"	61 5/8"	331 lbs	31 5/8"	41 3/8"	39 3/8"	362 lbs	15 3/8"	21"	20"
CO50E - DD Double deck	30"	28 15/16"	71 3/8"	591 lbs	31 5/8"	32 1/4"	77 9/16"	655 lbs	15 3/8"	21"	20"
CO100E - BD Base deck	38"	46 5/8"	61 5/8"	463 lbs	43 5/16"	52"	39 3/8"	509 lbs	29"	25 1/2"	20"
CO100E - SD Single deck	38"	46 5/8"	61 5/8"	463 lbs	43 5/16"	52"	39 3/8"	509 lbs	29"	25 1/2"	20"
CO100E - DD Double deck	38"	46 5/8"	71 3/8"	884 lbs	43 5/16"	49 1/4"	77 9/16"	985 lbs	29"	25 1/2"	20"
CO200E - BD Base deck	38"	49 5/8"	61 5/8"	474 lbs	43 5/16"	55"	39 3/8"	523 lbs	29"	28"	20"
CO200E - SD Single deck	38"	49 5/8"	61 5/8"	474 lbs	43 5/16"	55"	39 3/8"	523 lbs	29"	28"	20"
CO200E - DD Double deck	38"	49 5/8"	71 3/8"	906 lbs	43 5/16"	52 1/4"	77 9/16"	1012 lbs	29"	28"	20"



Gas Cheese Melter

- ▼ Available in 24" and 36" width
- ▼ Stainless steel front and sides
- ▼ Stainless steel inner side panels
- ▼ One (O24CM) or two (O36CM) infrared burners, each individually controlled
- ▼ 1-Year parts and labor warranty
- ▼ Standing pilot ignition system
- ▼ Range mount kit ships with cheese melter
- ▼ Aluminum knobs providing maximum durability
- ▼ Heavy duty chrome plated grid rack and 2 position rack guide
- ▼ Heavy duty nickel plated rack and 2 position rack guide
- ▼ Product installation kit (pressure regulating valve)
- ▼ Propane Gas (LP) Conversion Kit



GAS SUPPLY			
Models	Burners	PROPANE GAS	NATURAL GAS
		BTU/h	BTU/h
O24CM	1	20,000	20,000
O36CM	2	40,000	40,000

Models	Description	Exterior Product Dimensions & Weight			
		Width	Depth (P)	Height (A)	Weight
O24CM	24" CHEESE MELTER GAS	24"	18 7/64"	21 31/32"	93 lb
O36CM	36" CHEESE MELTER GAS	36"	18 7/64"	21 31/32"	137 lb



Gas Salamander

- ▼ Available in 24" and 36" width
- ▼ Stainless steel front and sides
- ▼ One (O24SB) or two (O36SB) infrared burners, each individually controlled
- ▼ 1-Year parts and labor warranty
- ▼ Standing pilot ignition system
- ▼ Spring assisted broiler rack raises and lowers with four adjustable positions
- ▼ Aluminum knobs providing maximum durability
- ▼ Full width grease deflector channels hot drippings to a large capacity drip pan
- ▼ Heavy duty nickel plated rack and 4 position rack carriage
- ▼ Product installation kit (pressure regulating valve)
- ▼ Propane Gas (LP) conversion kit



GAS SUPPLY			
Models	Burners	PROPANE GAS	NATURAL GAS
		BTU/h	BTU/h
O24SB	1	20,000	20,000
O36SB	2	40,000	40,000

Models	Description	Exterior Product Dimensions & Weight			
		Width	Depth (P)	Height (A)	Weight
O24SB	24" SALAMANDER BROILER GAS	24"	22 19/32"	21 31/32"	125 lb
O36SB	36" SALAMANDER BROILER GAS	36"	22 19/32"	21 31/32"	185 lb

Accessories



Condiment Rail



Oven Racks

R&G-Series Oven Racks for Space Saver Over
R&G-Series Oven Racks 36 for Standard. Ove



Crumb Catcher

Crumb Catcher 40/50
Crumb Catcher 75



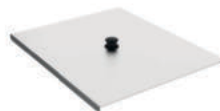
Fryer Basket

Fryer Basket 40/50
Fryer Basket 75



Cutting Board

Range Epicurean 24" Cutting Board for Condiment Rail
Range Epicurean 36" Cutting Board for Condiment Rail
Range Epicurean 48" Cutting Board for Condiment Rail
Dormont 4' Quick 3/4" Disconnect Hose with Install kit



Tank Cover

Tank Cover 40/50
Tank Cover 75



4" Stub Back Flue Riser

R&G-Series 4" Stub Back Flue Riser



10" Stub Back Flue Riser

R&G-Series 10" Stub Back Flue Riser



Single Shelf with Flue

R-Series Single Shelf with Flue
G-Series Single Shelf with Flue



Double Shelf with Flue

G-Series Double Shelf with Flue

Freight Program

Commercial Freight Standard \$175 per shipment

(Dock to Dock in the Continental United States)

Orders of 7 pieces or totaling over \$10,000 will receive free standard freight shipping in the Continental United States (Dock to Dock). This excludes all other additional services. This is a nationwide program. Please check with your territory rep to see if there are any other programs available.

Additional Services:

- ▼ Call notification: \$25
- ▼ Liftgate: \$75 per order
- ▼ Limited access: \$125 military bases, government facilities, churches, campsites, farms, hotels, shopping malls, shopping centers, golf courses and commercial areas with limited access (NET)
- ▼ Residential: \$150 limited access plus \$80 lift gate fee (NET)
- ▼ Set delivery appointment: \$45, 24-hour call ahead with set delivery time (NET)
- ▼ For Threshold or White Glove deliveries, please submit a descriptive request for a quote. (contact factory for pricing)
- ▼ Freight Fees: due diligence will be performed regarding the shipping address and delivery location

Freight Fees: Venancio USA, Inc. will perform its due diligence concerning the shipping address and delivery location. Freight carriers charge additional fees for accessorial services. For example, the consignee or dealer was not forthcoming regarding the shipping location classification and additional services are necessary to deliver merchandise successfully. Or, the freight carrier determines upon delivery that a site should be deemed as limited access, Venancio USA, Inc. reserves the right to charge the credit card or bill the dealer/distributor retro-actively for services rendered.

Freight Damage: For Items delivered through our freight services, the carrier delivering merchandise to your door is responsible for loss and damages. Acceptance of the shipment by the transportation company is an acknowledgment that the items picked up or delivered are in good condition and adequately packed. Before signing the delivery receipt, please confirm the order is accurate and inspect for any damages. Be sure to note the nature and extent of any damages or corrections on the freight bill. If concealed damage or noted damage has occurred, save the shipping cartons and packaging. You must request an inspection by the carrier immediately and file a claim after inspection to rectify damages to the product. Be specific when detailing damage(s) and the location, such as "dented bottom-right door" or "crushed back corner". Please take clear pictures of the damages. You must disclose claim damages by email within 3 days. A Venancio USA customer service representative will be happy to assist you in filing your claim. Claims should be emailed to support@venanciousa.com. Please do not return damaged items as they cannot be accepted without an RMA number.

Returns and Exchanges: Returns and exchanges may occur within 4 days of delivery. Items are required to be returned in the original unopened package, must be in unused condition, and located for pick-up at the original delivery address. The item(s) should not have been previously transported to another location. Failure to abide by these conditions will result in a rejection of a return or exchange request. The buyer pays for and coordinates all shipping to one of our distribution centers; this will be determined at the time of return request. The buyer is also responsible for outbound freight charges of the original shipment. In addition, a 30% restocking fee will be applied on returns and exchanges.

COMMERCIAL EQUIPMENT WARRANTY

Venancio USA, Inc. guarantees that the equipment, as supplied by the factory to the original purchasers, is free from defects in materials and craftsmanship. Should any component become defective during normal daily use within the period and limits defined below, Venancio USA, Inc. or its Authorized Service Agency will implement repairs or replace such parts. This warranty is subject to the following conditions:

Repairs under this warranty are to be performed by a Venancio USA, Inc. Authorized Service Agency. Venancio USA, Inc. cannot be responsible for charges incurred or service performed by non-Venancio USA Authorized Agency without prior written consent. In all cases the closest Venancio USA, Inc. Authorized Service Agency must be used.

TIME PERIOD: Warranty period is effective from the date of original purchase.


- Warranty must be registered
- Genesis Series: 3-Year warranty (3 years parts & 3 years labor)
- Restaurant Series Pro: 2-Year warranty (2 years parts & 2 years labor)
- Prime Series: 1-year parts and labor
- Convection Ovens: 2-Year warranty (2 years parts & 1 year labor)
- Schools K-12: Extended warranty exceptions made for school systems

This standard limited warranty is subject to the following conditions and limitations:

1. This warranty is limited to product(s) sold by Venancio USA, Inc. to the original buyer in the continental United States.
2. Original installation must occur within 2 years of date of manufacture, and proof of the installation date must be provided to Venancio USA, Inc. Equipment must be located at the original installation location regardless of same owner.
3. The liability of Venancio USA, Inc. is limited to the repair or replacement of any part found to be defective.
4. Venancio USA, Inc. will bear the cost of normal labor charges incurred in the repair or replacement of a warranted piece of equipment within 50 miles (80 kilometers) of an authorized service agency. Time and travel charges in excess of 50 miles (80 kilometers) will be the responsibility of the person requesting the service.
5. This warranty does not apply to any product(s) which have not been installed in accordance with the directions published in the appropriate installation and operation manuals.
6. Venancio USA, Inc. will accept no responsibility or liability for any product(s) which have been mishandled, abused, misapplied, misused, subjected to harsh chemical action or poor water quality, field modified by unauthorized personnel, damaged by flood, fire or other acts of nature, or products with altered or missing serial numbers.
7. Venancio USA, Inc. does not recommend or authorize the use of any product(s) in a non-commercial application, including but not limited to residential use. The use or installation of product(s) in non-commercial applications renders all warranties, express or implied, including the warranties of MERCHANTABILITY and FITNESS FOR A PARTICULAR PURPOSE, null and void, including any responsibility for damage, costs and legal actions resulting from the use or installation of product(s) in any non-commercial setting.
8. Adjustments such as calibrations, leveling, tightening of fasteners or utility connections normally associated with original installation are the responsibility of the installer and not that of Venancio USA, Inc.
9. Should service be required at times involving premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates.
10. Exceptions to the standard warranty period are as listed: a. Fryer equipment is supplied with limited 5-year limited fry tank warranty b. If tank is found to be leaking in the first year of operation from date of installation and verified by an authorized service agency, the fry tank will be replaced at no charge. This includes labor, travel, and less than 3 years, 25% of the current selling fry tank price, plus labor, freight and mileage will be the responsibility of the person or firm requesting the service. Fry tanks found to be leaking that are over 3 years and less than 5 years, 50% of the current selling fry tank price, plus labor, freight and mileage will be the responsibility of the person or firm requesting the service. Fry tanks found to be leaking that are over 5 years do not possess a fry tank part warranty.c. Glass windows, door seals, rubber seals, light bulbs, spark ignitors include a 90 day warrantee from the date of installation.d. The limited warranty shall not apply to defects attributable to the usage environment. For example, utilizing dirty or corrosive water, poor quality gas, or electricity of incorrect current rating or voltage. All damage due to overvoltage is excluded from the warranty.e. Non-clog range top open burners possess a lifetime warranty.
11. Original purchased replacement parts manufactured by Venancio USA; Inc. will be warranted for 90 days from the parts invoice date. Exceptions are stainless steel fry tanks, and any other parts as stated in item 9. This warranty is for parts cost only and does not include freight or labor charges.
12. This states the exclusive remedy against Venancio USA, Inc. relating to the product(s), whether in contract or in tort or under any other legal theory, and whether arising out of warranties, representations, instructions, installations, or defects from any cause. Venancio USA, Inc. shall not be liable for incidental, indirect, or special or consequential damages or for any other loss of cost of similar type. THIS WARRANTY AND THE LIABILITIES SET FORTH HEREIN ARE EXCLUSIVE AND IN LIEU OF ALL OF THEIR LIABILITIES AND WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO, IMPLIED WARRANTIES OR MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY OF VENANCIO USA, INC. WITH RESPECT TO THE PRODUCT(S).



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