

Item: _____	Model #: _____
Quantity (Qty): _____	Project: _____

R – Series Convection Oven Range Line 24" – 72" Series (Open Burners)

R24CO-24B | R36CO-36B | R48CO-48B | R602CO-60B | R722CO-72B



R48CO-48B

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

RANGE

- 2-year parts and labor warranty.
- Lifetime warranty 2-piece cast iron non-clog Burners 32,000 BTU (NAT) & 30,000 (LP) p/ burner.
- 14 gauge fully welded interlocking frame.
- Metal black insulated knobs.
- 6" Adjustable legs.
- 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 22.5 " flue riser & lift-off heavy-duty shelf.
- Adjustable standing pilot for open top burners.
- Heavy-duty 12 " x 12 " removable cast-iron grates.

OVEN

- 30,000 BTU/h 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.
- Piezo spark ignition for oven bases.
- Double-sided enamel oven cavity (Exterior and interior top, bottom, and side).
- Heavy-duty oven wired rack – 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, 26 1/2" oven depth. Only Convection oven base that fits a full-size sheet pan on all models.
- The convection oven has an on/off switch and high/low fan speed.
- Counterweight balanced doors.

OPTIONS & ACCESSORIES

- Modular pan rail accessory for 1/6 pans 24", 36", 48".
- Cutting Board 24", 36", 48".
- (4) 6" swivel casters with front locking brakes.
- (6) 6" swivel casters with front locking brakes.
- Additional oven Rack.
- Quick disconnect (3/4 Flex hose quick disconnect 4' long with install kit).
- Stub Back Flue Riser 4" & 10".

CERTIFICATION:

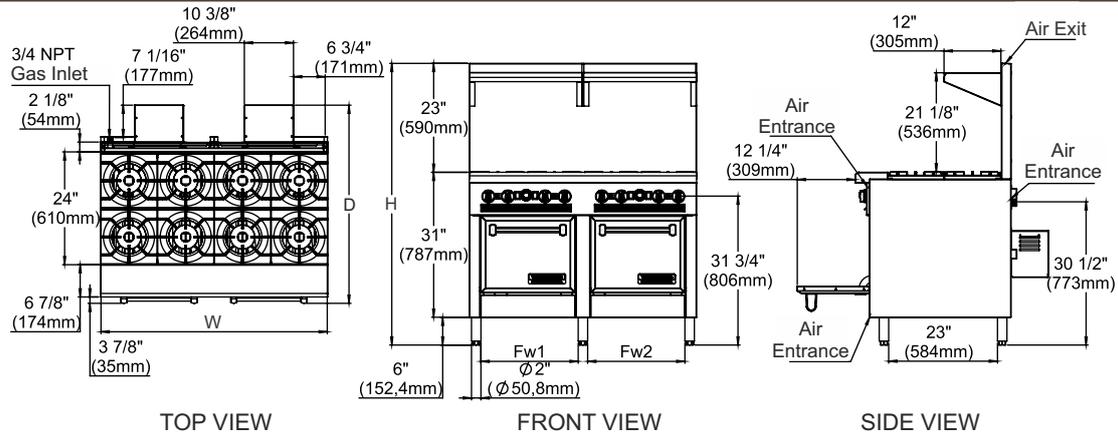


AREA FOR CONSULTANT / CONTRACTOR:

R – Series Convection Oven Range Line 24" – 72" Series (Open Burners)

R24CO-24B | R36CO-36B | R482CO-48B | R602CO-60B | R722CO-72B

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Models	Exterior Product Dimensions & Weight						Shipping Crate Dimensions & Weight				Oven - Inside				
	Width (W)	Depth (D)	Height (H)			Fw		Weight	Width	Depth	Height	Weight	Width	Depth	Height
			P.B	P.M	P.S	Fw1	Fw2								
R24CO – 24B	24" (610 mm)					19 7/128" (484 mm)	419 lb (190 kg)	28 5/32" (715 mm)				573 lb (260 kg)	18 65/128" (470 mm)		
R36CO – 36B	36" (915 mm)					26 39/64" (676 mm)	494 lb (224 kg)	40 1/32" (1017 mm)				736 lb (334 kg)	26 37/64" (675 mm)		
R482CO – 48B	48" (1120 mm)	42 1/4" (1073 mm)	39 49/64" (1010 mm)	47 1/64" (1194 mm)	60" (1524 mm)	20 71/128" (522 mm)	20 71/128" (522 mm)	882 lb (400 kg)	52 5/32" (1325 mm)	45 9/32" (1150 mm)	44 3/32" (1120 mm)	1025 lb (465 kg)	18 65/128" - 18 65/128" (470 mm - 470 mm)	26 1/2" (673 mm)	14 1/64" (356 mm)
R602CO – 60B	60" (1525 mm)					30 1/8" (765 mm)	22 3/64" (560 mm)	926 lb (420 kg)	64 1/32" (1630 mm)			1096 lb (497 kg)	26 37/64" - 18 65/128" (675 mm - 470 mm)		
R722CO – 72B	72" (1830 mm)					32 3/32" (815 mm)	32 3/32" (815 mm)	1069 lb (485 kg)	75 19/32" (1920 mm)	57 3/32" (1450 mm)		1246 lb (565 kg)	26 37/64" - 26 37/64" (675 mm - 675 mm)		

UTILITY INFORMATION

Models	Burners (Range)	Propane BTU/h	Natural BTU/h	GAS SUPPLY			Manifold Pressure	
				Burners (Oven)	Propane BTU/h	Natural BTU/h	Natural Gas	Propane Gas
R24CO – 24B	4	120,000	128,000	1	27,000	30,000	4" W.C	10" W.C
R36CO – 36B	6	180,000	192,000	1	33,000	35,000		
R482CO – 48B	8	240,000	256,000	2	54,000	60,000		
R602CO – 60B	10	300,000	320,000	2	60,000	65,000		
R722CO – 72B	12	360,000	384,000	2	66,000	70,000		

* NOTE: Models R482CO-48B and R602CO-60B come with a standard oven and a space saver oven standard. Space saver oven 27,000BTU/h (LP) and 30,000BTU/h (NG). Standard Oven 30,000BTU/h (LP) and 35,000BTU/h (NG).

SPECIFICATIONS

- Manifold pressure is 4" W.C (Natural Gas) or 10" W.C (Propane Gas).
- 3/4 "NPT rear gas connection and pressure regulator for both natural gas and propane.
- Check the altitude specifications above 2,000ft.
- Specify the type of gas when ordering.

ELECTRICAL

Engine Speed (RPM)	Tension (V)	Frequency (Hz)	Motor rated current (A)	Electric Motor Power (W)	Lamp Power (W)	Total Electric Power (W)	Electric Consumption (kWh)	Circuit Breaker (A)
LOW (1125 rpm)	115	60	3.3	371.91	25	396.91	0.40	5
HIGH (1725 rpm)			3.7	380.38	25	405.38	0.41	
LOW (1125 rpm)	220	60	1.7	366.52	25	391.52	0.39	5
HIGH (1725 rpm)			1.9	380.38	25	405.38	0.41	

INTALLATION INSTRUCTIONS

A pressure regulator sized for this unit is included. The gas line connecting to the range 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. 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 ANSZ223.1A (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.

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