

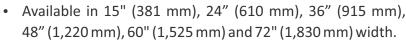
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## **Countertop Radiant Gas Charbroiler**

## O15CB | O24CB | O36CB | O48CB | O60CB | O72CB

The **Countertop Radiant Gas Charbroiler** was developed to provide the best cooking experience, combining high standard quality, performance and durability to satisfy all professional kitchens demands.

### STANDARD FEATURES



- Stainless steel front and sides.
- 13 Gauge splash guards.
- Possibility to convert from Radiant to Lava Rock Charbroiler.
- Double sided cast iron grills. One side for meats, the other for delicate fish.
- Cast iron radiant baffles for optimum heat distribution that are individually removable for easy cleaning.
- Enameled burners placed every 12", providing uniformity when operating.
- Pilots accessible through front panel.
- Aluminum knobs providing for better toughness and durability.
- 1-year parts and labor warranty.
- Adjustable 4" chrome-plated carbon steel legs.
- Easily removable stainless steel crumb/drip pan.
- Crumb/drip pan capacity:

	Model					
	O15CB	O24CB	ОЗ6СВ	O48CB	O60CB	O72CB
Collecting	1.1 gal	2.73 gal	4.35 gal	6.07 gal	2 x 4.35 gal	2 x 5.28 gal
tray capacity	(4.2 L)	(10.3 L)	(16.5 L)	(23 L)	(2 x 16.5 L)	(2 x 20 L)

### **OPTIONS & ACCESSORIES**

☐ Propane Gas (LP) Conversion Kit.



**036CB** 

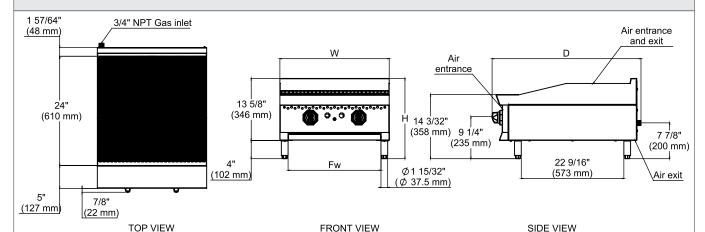
AREA FOR CONSULTANT /

**CONTRACTOR:** 

# VENANCIO GAS | OCTO SERIES



### O15CB | O24CB | O36CB | O48CB | O60CB | O72CB



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Model Widt		Exterior Product Dimensions & Weight				Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H)	Fw	Weight	Width	Depth	Height	Weight
O15CB	15" (381 mm)	33 1/16"	· 1 · · •	10 13/16" (274 mm)	102 lbs (46 kg)	19 5/16" (490 mm)	36 1/4" (920 mm)	24 13/16" (630 mm)	132 lbs (60 kg)
O24CB	24" (610 mm)			20 13/32" (518.4 mm)	152 lbs (69 kg)	28 61/64" (710 mm)			190 lbs (86 kg)
ORCCB	36" (915 mm)			32 29/64" (824.4 mm)	210 lbs (95 kg)	40 5/32" (1020 mm)			265 lbs (120 kg)
O48CB	48" (1220 mm)	(840 mm)		44 13/32" (1128 mm)	271 lbs (123 kg)	52 31/32" (1320 mm)			342 lbs (155 kg)
O60CB	60" (1525 mm)			2 x 27 15/32" (2 x 698 mm)	340 lbs (154 kg)	64 1/16" (1630 mm)			419 lbs (190 kg)
O72CB	72" (1830 mm)			3 x 32 31/32" (2 x 837 mm)	419 lbs (190 kg)	76 1/16" (1935 mm)			518 lbs (235 kg)

### UTILITY INFORMATION

GAS SUPPLY							
MODEL	DUDNEDO	NATURAL	PROPANE	MANIFOLD PRESSURE			
	BURNERS	BTU/h	BTU/h	Natural Gas	Propane Gas		
O15CB	1	30,000	30,000		10" W.C		
O24CB	2	60,000	60,000				
O36CB	3	90,000	90,000	411.147.0			
O48CB	4	120,000	120,000	4" W.C			
O60CB	5	150,000	150,000	1			
O72CB	6	180,000	180,000				

#### **SPECIFICATIONS**

Rev. 07 03/2023

- 30,000 BTU/h burners, providing best performance.
- 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 2,000 ft.
- Specify the type of gas when ordering.

### INSTALLATION INSTRUCTIONS

A pressure regulator sized for this unit is required. 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, <a href="www.NFPA.org">www.NFPA.org</a>. 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.

