

Restaurant Series

GAS RANGE WITH STANDARD/CONVECTION OVEN



R482CO-48B



Overview

The **Restaurant Series Gas Range** was developed in order to provide the best experience during cooking activities, combined with a high standard of quality, high performance and durability, it meets the needs of a top-of-the-line professional 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.
- Chrome-plated aluminum knobs.
- Adjustable 6" chrome-plated steel legs.
- Stainless steel flex gas tube throughout.
- Stainless steel front and sides.
- Removable crumb drawer under burners.
- Stainless steel 7" plate rail.
- Stainless steel flue riser & lift-off heavy-duty shelf.
- Adjustable standing pilot for open top burners.
- Heavy-duty 12" x 12" removable cast-iron grates.
- Stainless steel crumb tray is welded and sealed for maximum durability and ease of cleaning.

OVEN

- 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.
- Heavy-duty oven wired rack – 3/8" diameter.

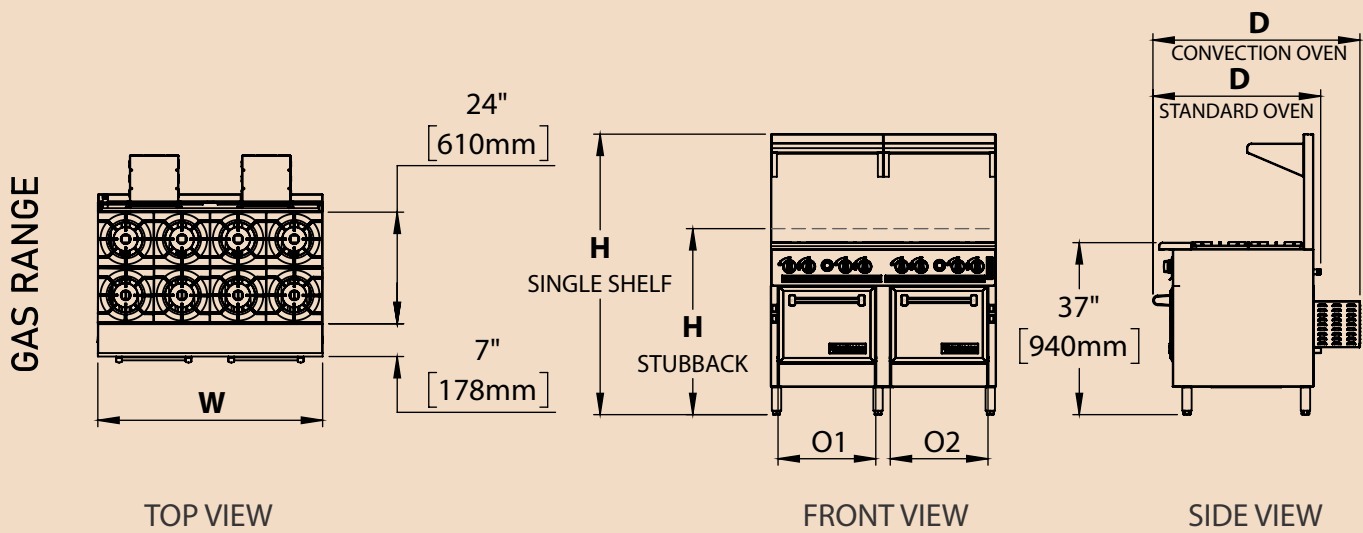
- Three racks with five positions (convection oven).
- Two racks with five positions (standard oven).
- Dynamic Airflow Technology (DAT) a patented convection oven with balanced airflow.
- Oven fan: on/off and high/low settings.
- Counterweight balanced doors.
- Convection ovens feature exclusive illumination.
- Standard oven fits 18" x 26" sheet pan.

STANDARD ACCESSORIES

- Installation kit (pressure regulating valve).
- Propane gas (LP) conversion kit.
- Single shelf flue riser.

OPTIONS & ACCESSORIES

- ☐ Condiment rail and cutting board.
- ☐ Four 6" swivel casters with front locking brakes.
- ☐ Six 6" swivel casters with front locking brakes.
- ☐ Additional oven rack.
- ☐ Quick disconnect (4' long 3/4" flex hose quick disconnect with install kit).
- ☐ Stubback flue riser.



Models	Exterior Product Dimensions & Weight					Oven cavity				Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H)		Net weight	Width		Depth	Height	Width	Depth	Height	Gross weight
			Stubback	Single shelf		O1	O2						
R24ST-24B	24" (610 mm)	36" (915 mm)	40" (1016 mm)	60" (1525 mm)	326 lbs (148 kg)	18 1/2" (470 mm)	-	26 1/2" (673 mm)	14" (356 mm)	28 5/32" (715 mm)	38 3/8" (975 mm)	44 3/32" (1120 mm)	390 lbs (177 kg)
R24CO-24B	24" (610 mm)	45" (1143 mm)	40" (1016 mm)	60" (1525 mm)	419 lbs (190 kg)	18 1/2" (470 mm)	-	26 1/2" (673 mm)	14" (356 mm)	28 5/32" (715 mm)	45 9/32" (1150 mm)	44 3/32" (1120 mm)	573 lbs (260 kg)
R36ST-36B	36" (915 mm)	36" (915 mm)	40" (1016 mm)	60" (1525 mm)	401 lbs (182 kg)	26 1/2" (673 mm)	-	26 1/2" (673 mm)	14" (356 mm)	40 1/32" (1017 mm)	38 3/8" (975 mm)	44 3/32" (1120 mm)	525 lbs (238 kg)
R36CO-36B	36" (915 mm)	45" (1143 mm)	40" (1016 mm)	60" (1525 mm)	494 lbs (224 kg)	26 1/2" (673 mm)	-	26 1/2" (673 mm)	14" (356 mm)	40 1/32" (1017 mm)	45 9/32" (1150 mm)	44 3/32" (1120 mm)	736 lbs (334 kg)
R482ST-48B	48" (1220 mm)	36" (915 mm)	40" (1016 mm)	60" (1525 mm)	672 lbs (305 kg)	18 1/2" (470 mm)	18 1/2" (470 mm)	26 1/2" (673 mm)	14" (356 mm)	52 5/32" (1325 mm)	38 3/8" (975 mm)	44 3/32" (1120 mm)	783 lbs (355 kg)
R482CO-48B	48" (1220 mm)	45" (1143 mm)	40" (1016 mm)	60" (1525 mm)	882 lbs (400 kg)	18 1/2" (470 mm)	18 1/2" (470 mm)	26 1/2" (673 mm)	14" (356 mm)	52 5/32" (1325 mm)	45 9/32" (1150 mm)	44 3/32" (1120 mm)	1025 lbs (465 kg)
R602ST-60B	60" (1525 mm)	36" (915 mm)	40" (1016 mm)	60" (1525 mm)	728 lbs (330 kg)	26 1/2" (673 mm)	18 1/2" (470 mm)	26 1/2" (673 mm)	14" (356 mm)	64 1/32" (1630 mm)	38 3/8" (975 mm)	44 3/32" (1120 mm)	915 lbs (415 kg)
R602CO-60B	60" (1525 mm)	45" (1143 mm)	40" (1016 mm)	60" (1525 mm)	926 lbs (420 kg)	26 1/2" (673 mm)	18 1/2" (470 mm)	26 1/2" (673 mm)	14" (356 mm)	64 1/32" (1630 mm)	45 9/32" (1150 mm)	44 3/32" (1120 mm)	1096 lbs (497 kg)
R722ST-72B	72" (1828 mm)	36" (915 mm)	40" (1016 mm)	60" (1525 mm)	1884 lbs (854 kg)	26 1/2" (673 mm)	26 1/2" (673 mm)	26 1/2" (673 mm)	14" (356 mm)	75 19/32" (1920 mm)	50 1/32" (1271 mm)	44 3/32" (1120 mm)	1060 lbs (481 kg)
R722CO-72B	72" (1828 mm)	45" (1143 mm)	40" (1016 mm)	60" (1525 mm)	1069 lbs (485 kg)	26 1/2" (673 mm)	26 1/2" (673 mm)	26 1/2" (673 mm)	14" (356 mm)	75 19/32" (1920 mm)	57 3/32" (1450 mm)	44 3/32" (1120 mm)	1246 lbs (565 kg)

UTILITY INFORMATION

Models	GAS SUPPLY						Manifold Pressure	
	Burners (Range)	Propane (BTU/h)	Natural (BTU/h)	Burners (Oven)	Propane (BTU/h)	Natural (BTU/h)	Propane	Natural
R24ST-24B R24CO-24B	4	120,000	128,000	1	27,000	30,000	10" W.C	4" W.C
R36ST-36B R36CO-36B	6	180,000	192,000	1	33,000	35,000		
R482ST-48B R482CO-48B	8	240,000	256,000	2	54,000	60,000		
R602ST-60B R602CO-60B	10	300,000	320,000	2	60,000	65,000		
R722ST-72B R722CO-72B	12	360,000	384,000	2	66,000	70,000		

ELECTRICAL (CONVECTION OVEN MODELS)				
Fan Speed	Voltage (V)	Rated amp. (A)	Total Electric Power (W)	Circuit Breaker (A)
LOW	120	3.3	396.91	5
HIGH		3.7	405.38	
LOW	220	1.7	391.52	5
HIGH		1.9	405.38	

***NOTE:** ovens of 24" and 48" models and the right hand side oven of 60" models are rated at 27,000 BTU/h (LP) and 30,000 BTU/h (NAT). Ovens of 36" models, left hand side oven of 60" models and both ovens of 72" models have a thermal power of 30,000 BTU/h (LP) and 35,000 BTU/h (NAT).

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.