



## GAS HOT PLATE



G12CT-12B | G24CT-24B | G36CT-36B  
G48CT-48B | G60CT-60B | G72CT-72B

G48CT-48B



### Overview

The Genesis Series Range is the only gas range offering both high-efficiency and high performance burner innovation. The burners' unique design improves your cooking experience while significantly reducing gas consumption. 100% vertically manufactured utilizing sustainable raw materials. Our Genesis Series Ranges are built to meet the demands of high volume commercial kitchens and provide a great overall cooking experience!

### STANDARD FEATURES

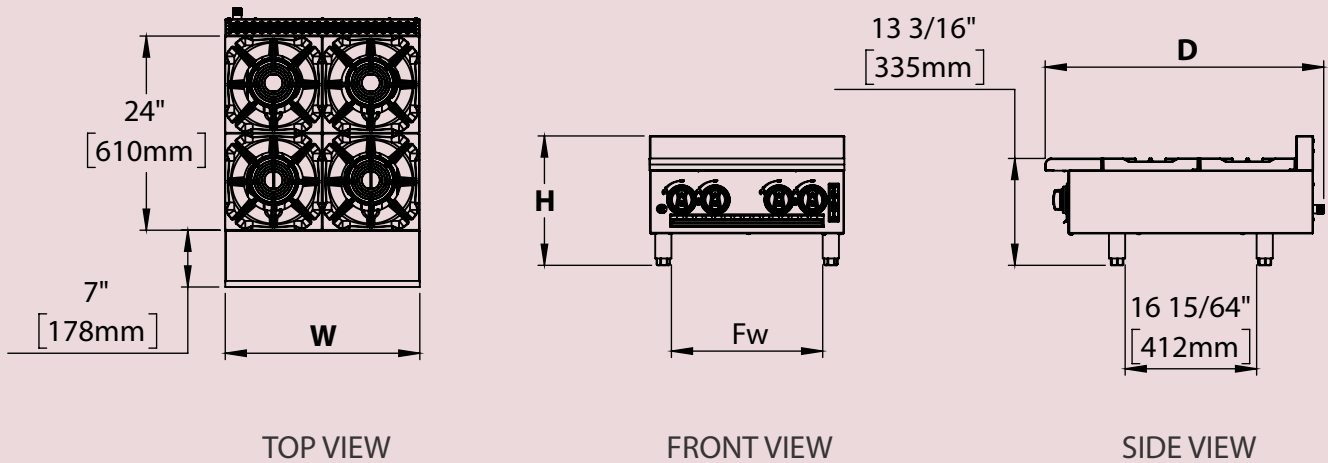
- 3-year warranty parts and labor.
- Patented, award-winning high efficiency 2-piece cast iron non-clog & self-cleaning burners rated at 22,000 BTU/h (NAT & LP) p/ burner (same cooking time as 32,000~33,000 BTU/h).
- 14 gauge fully welded interlocking frame.
- Chrome-plated aluminum knobs.
- Adjustable 4" chrome-plated steel legs.
- Stainless steel flex gas tube throughout.
- Stainless steel front and sides.
- Removable crumb drawer under burners.
- One pilot light for each burner.
- Heavy-duty 12" x 12" removable cast-iron grates.
- Front-mounted manual gas shutoff to entire range.
- Stainless steel crumb tray is welded and sealed for maximum durability and ease of cleaning.
- Chrome-plated aluminum knobs.
- Sides with double wall insulation.

### STANDARD ACCESSORIES

- Installation kit (pressure regulating valve).
- Propane gas (LP) conversion kit.

### OPTIONS & ACCESSORIES

- ☐ Modular front pan rail for 1/6 pans.
- ☐ Stainless steel equipment stand.
- ☐ Cutting board.
- ☐ 12-72" Stands.
- ☐ Pilot lighter.



Model	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H)	Fw	Net weight	Width	Depth	Height	Gross weight
G12CT – 12B	12" (305mm)	34" (864mm)	15 15/16" (405mm)	7 1/4" (184mm)	115 lb (52 kg)	24" (610mm)	37 13/32" (950mm)	22 27/32" (580mm)	143 lb (65 kg)
G24CT – 24B	24" (610mm)	34" (864mm)	15 15/16" (405mm)	19 1/4" (489mm)	198 lb (90 kg)	28 1/16" (715mm)	37 13/32" (950mm)	22 27/32" (580mm)	245 lb (111 kg)
G36CT – 36B	36" (915mm)	34" (864mm)	15 15/16" (405mm)	31 1/4" (794mm)	282 lb (128 kg)	40 1/32" (1020mm)	37 13/32" (950mm)	22 27/32" (580mm)	346 lb (157 kg)
G48CT – 48B	48" (1220mm)	34" (864mm)	15 15/16" (405mm)	43 1/4" (1099mm)	366 lb (166 kg)	52 1/16" (1325mm)	37 13/32" (950mm)	22 27/32" (580mm)	441 lb (200 kg)
G60CT – 60B	60" (1525mm)	34" (864mm)	15 15/16" (405mm)	26 21/32" (677mm)	454 lb (206 kg)	64 1/16" (1630mm)	37 13/32" (950mm)	22 27/32" (580mm)	545 lb (247 kg)
G72CT – 72B	72" (1830mm)	34" (864mm)	15 15/16" (405mm)	32 41/64" (829mm)	540 lb (245 kg)	76 1/16" (1935mm)	37 13/32" (950mm)	22 27/32" (580mm)	646 lb (293 kg)

## UTILITY INFORMATION

GAS SUPPLY					
MODEL	BURNERS	PROPANE	NATURAL	MANIFOLD PRESSURE	
		BTU/h	BTU/h	Propane gas	Natural gas
G12CT – 12B	2	44,000	44,000	10" W.C	4" W.C
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		

## 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](http://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](http://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.