

Prime Gas Hot Plate

PHP12G-CT | PHP24G-CT | PHP36G-CT | PHP48G-CT | PHP60G-CT



PHP24G-CT

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

STANDARD FEATURES

- Available in 12" (305 mm), 24" (610 mm), 36" (915 mm), 48" (1,220 mm) and 60" (1,525 mm) 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 for better toughness and 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.

CERTIFICATION:



Certified to
ANSI/NSF4

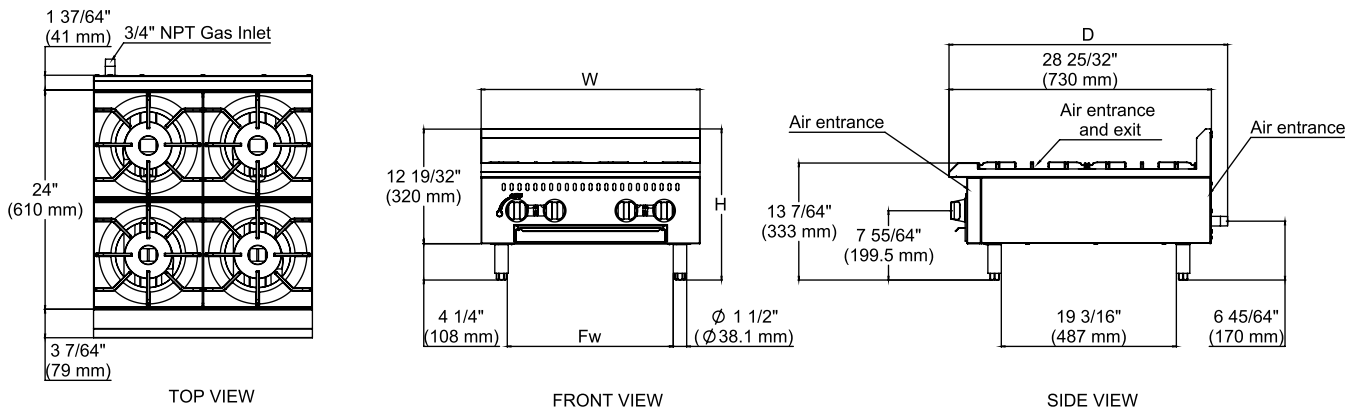
AREA FOR CONSULTANT / CONTRACTOR:

OPTIONS & ACCESSORIES

- ☐ Product installation kit (pressure regulating valve).
- ☐ Propane Gas (LP) Conversion Kit.

Prime Gas Hot Plate

PHP12G-CT | PHP24G-CT | PHP36G-CT | PHP48G-CT | PHP60G-CT



Model	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H)	Fw	Weight	Width	Depth	Height	Weight
PHP12G - CT	12" (305 mm)	30 33/64" (775 mm)	16 27/32" (428 mm)	6 1/16" (154.1 mm)	70 lb (32 kg)	16 17/32" (420 mm)	34 1/4" (870 mm)	19 19/64" (490 mm)	93 lb (42 kg)
PHP24G - CT	24" (610 mm)	30 33/64" (775 mm)	16 27/32" (428 mm)	18 3/16" (462 mm)	123 lb (56 kg)	27 61/64" (710 mm)	34 1/4" (870 mm)	19 19/64" (490 mm)	154 lb (70 kg)
PHP36G - CT	36" (915 mm)	30 33/64" (775 mm)	16 27/32" (428 mm)	30 1/16" (763.5 mm)	176 lb (80 kg)	40 5/32" (1020 mm)	34 1/4" (870 mm)	19 19/64" (490 mm)	218 lb (99 kg)
PHP48G - CT	48" (1220 mm)	30 33/64" (775 mm)	16 27/32" (428 mm)	42 1/16" (1068.5 mm)	238 lb (108 kg)	52 31/32" (1320 mm)	34 1/4" (870 mm)	19 19/64" (490 mm)	298 lb (135 kg)
PHP60G - CT	60" (1525 mm)	30 33/64" (775 mm)	16 27/32" (428 mm)	2 x 26 9/32" (2 x 667.7 mm)	300 lb (136 kg)	64 1/16" (1630 mm)	34 1/4" (870 mm)	19 19/64" (490 mm)	352 lb (160 kg)

UTILITY INFORMATION

GAS SUPPLY					
MODEL	BURNERS	PROPANE	NATURAL	MANIFOLD PRESSURE	
		BTU/h	BTU/h	Natural Gas	Propane Gas
PHP12G - CT	2	50,000	50,000	4" W.C	10" W.C
PHP24G - CT	4	100,000	100,000		
PHP36G - CT	6	150,000	150,000		
PHP48G - CT	8	200,000	200,000		
PHP60G - CT	10	250,000	250,000		

SPECIFICATIONS

- 25,000 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 connect ang pressure regulator for both natural gas and propane.
- Check the altitude specifications above 2,000ft.

***NOTE:** In line with its policy to continually improve its product, Venancio USA reserves the right to change materials and specifications without notice.

- Specify the type of gas when ordering.

INSTALLATION 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

INSTRUCTION AND USE MANUAL

Countertop Thermostatic Gas Griddle (Prime Series)

15" - 24" - 36" - 48" - 60"

Countertop Manual Gas Griddle (Prime Series)

15" - 24" - 36" - 48" - 60"

Countertop Radiant Gas Charbroiler (Prime Series)

15" - 24" - 36" - 48"

Gas Hot Plate (Prime Series)

12" - 24" - 36" - 48" - 60"



WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.



FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE

2021 SW 31st Ave. Hallandale Beach, FL 33009, USA. (1) 954 367 7846

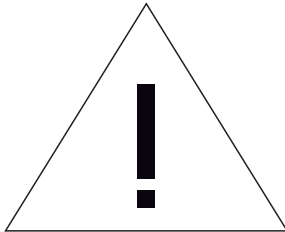
sales@venanciousea.com

www.venanciousea.com

SAFETY PRECAUTIONS

Important safety instructions

THIS MANUAL CONTAINS IMPORTANT SAFETY INFORMATION. READ CAREFULLY AND SAVE FOR FUTURE CONSULTATION.



Our service contacts are on the back cover of this manual, so always keep it handy for any need.

This is the safety alert symbol. All safety messages will come after this symbol and the message "WARNING", "IMPORTANT" and / or "DANGER". These words mean:

WARNING

All safety messages mention the potential risk, such as reducing the chance of injury, what can happen if instructions are not followed, and how to prevent accidents.

IMPORTANT

This is essential information that the customer must follow with regard to the equipment.

DANGER

There is a risk of you losing your life or serious injury if instructions are not followed immediately.

Safety warnings

DANGER

Do not store alcohol, gasoline, or any other flammable liquid or vapor near your equipment, as this may have serious consequences and risk of explosion;

During use, the appliance becomes hot. Therefore, care must be taken to avoid contact with the heating elements.

WARNING

This device is not intended for use by persons (including children) with reduced physical, sensory or mental capacities, or people with lack of experience and knowledge, unless they have received instructions regarding the use of the device or are under the supervision of a person responsible for their safety.

Periodically check if the hose and gas regulator are within their expiration date.

If you constantly smell gas, turn off the equipment quickly and check if your equipment gas connections are leaking. If the problem persists, contact your nearest authorized dealer.

- Please observe all local and national codes and ordinances.
- Installation must conform with local codes, or in the absence of local codes, the National Fuel Gas Code, ANSI Z223.1 (latest edition). In Canada, installation should conform to installation codes for gas burning appliances and equipment standard CAN/CGA-B149.1 or the propane installation code, CAN/CGA-B149.2, as applicable.
- Installation must be performed according to the manufacturer's instructions and by qualified and authorized persons.
- For repairs, contact an authorized service technician only and request original replacement parts.
- Before operating the equipment and whenever there is any doubt about its operation, the user has the duty to read and understand this manual in detail.
- Install the equipment in a place where there is sufficient physical space for perfect handling of the equipment.
- Never use your equipment without first installing it correctly.
- If any abnormalities in operation are observed when using the equipment, discontinue use, close the manual gas shut off valve, and call an authorized service technician to correct the problem.
- Any unauthorized alteration and / or tampering is DANGEROUS and will void all warranties.
- Close the gas valve that powers the equipment and check if the knobs are in the closed position when: not in use, before servicing and cleaning the equipment.
- Use three or more people, or a load lifting device to move and install it.
- Do not soil, remove or obstruct the identification labels.
- For proper operation of the appliance, do not obstruct the flow of gas and ventilation.
- When your equipment is in use, accessible parts can become hot, and children should be kept away.
- Ensure that children do not play with the equipment.
- Always check if the gas connections are correctly installed, have no malfunctions and no gas leaks.

Important tips

- Carrefully keep this manual for future reference.
- Failure to follow the instructions in the consumer manual for equipment installation conditions will void your warranty.
- Never use the equipment if it is damaged or not working properly.
- Water or oil may make the floor slippery and dangerous. To avoid accidents, the floor must be dry and clean.
- Do not repair or replace any part of the equipment unless specifically recommended in the manual.
- Clean the equipment daily after use using neutral detergent. Use abrasive materials only for work surface cleaning.
- Do not use the equipment to heat the environment.
- Do not use loose hanging garments, towels, or large cloths when using near the equipment as they may ignite.
- Prevent water, dirt or dust from coming into contact with the equipment's mechanical and gas components.
- Use only kitchen utensils suitable for the equipment.
- Always use certified hoses and pressure regulators.
- The manufacturer reserves the right to modify, at any time and without prior notice, the contents of this manual.



IMPORTANT

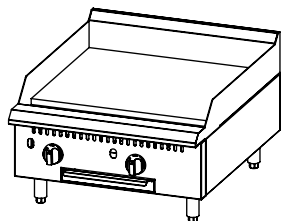
Intended for industrial / professional use.

SUMMARY

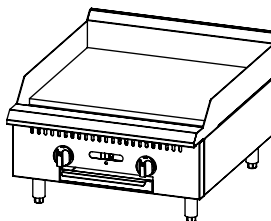
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01. INTRODUCTION

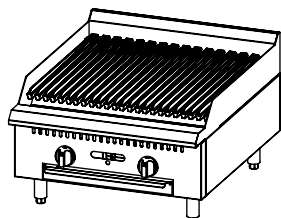
• Countertop Thermostatic Gas Griddle



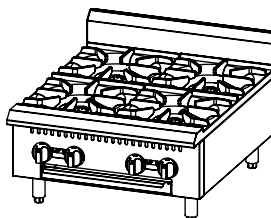
• Countertop Manual Gas Griddle



• Countertop Radiant Gas Charbroiler



Gas Hot Plate



You have a equipment with the quality of the **Venâncio** brand. We thank you for your choice!

It is another revolution that we offer you, being this a equipment that unites economy, technology and innovative design, thus becoming indispensable for your establishment.

Please read this manual carefully to know your equipment and ensure its correct operation and maximum performance, thus increasing its useful life. It is and will be very helpful in answering questions. Please see.

02. EQUIPMENT INSTALLATION

2.1 Equipment installation instructions

Upon receipt of the equipment, make sure that the equipment is not defective. For assembly, verify first if the acessory kit has the following items: a gas pressure regulator, an instruction manual, the gas conversion injectores and adjustable legs.

Place the equipment the workplace carefully and adjust the foot level.

The gas pressure regulator supplied with the equipment must be installed when the appliance is connected to the gas supply. Installation must comply with local codes or, in the absence of local codes, with the national combustible gas code.

Gas equipment supply piping must be at least 3/4" in diameter.

Adequate space must be left in front of the device for proper maintenance and operation. Provisions should be incorporated into the kitchen design to ensure an adequate supply of fresh air and adequate clearance for combuston chamber overhead operations, for proper combustion and ventilation.



IMPORTANT

Conversion, gas line connection, thermostat calibration, burners, manometer gas pressure adjustment, etc. are all part of the normal installation and will no be paid under warranty. If a warranty technician is called and the unit is installed incorrectly, the end user may be charged.

Proper installation of this gas appliance is the sole responsibility of the end user. It is the buyer's responsibility to determine if the installer is qualified in the installation procedures.

FOR MAINTENANCE, SERVICE, REPAIRS OR INSTALLATIONS - contact the factory to schedule authorized service.

CLEARANCES

The appliance area must be kept free and clear of all combustibles.

Model	Combustible		Non-combustible	
	Rear	Sides	Rear	Sides
Countertop Thermostatic Gas Griddle (Prime Series)	8"	6"	0"	0"
Countertop Manual Gas Griddle (Prime Series)	8"	6"	0"	0"
Countertop Radiant Gas Charbroiler (Prime Series)	8"	6"	0"	0"
Gas Hot Plate (Prime Series)	8"	6"	0"	0"

RATING PLATE

Information on this plate includes the model, serial number, BTU/h input of the burners, operating gas pressure in inches WC, and whether the appliance is orificed for natural or propane gas. When communicating with factory about a unit or requesting special parts or information, rating plate data is essential for proper identification.

2.2 Recommendations before installation

Before installing the gas supply system, observe the pipes and fittings, check the components for dirt, clean internally with compressed air to eliminate possible particles, and prevent burners and valves from becoming clogged.

After cleaning, use thread sealant to connect the equipment to the gas network. For correct application, avoid concentrating the compound on the first two threads of the pipe, otherwise it may generate particles that will clog the system injectors.

2.3 Gas installation

Your gas appliance will give you peak performance when the gas supply line is of sufficient size to provide the correct gas pressure. The gas line must be installed to meet the local building codes or National Fuel Gas Code ANSI Z223.1 Latest Edition. In Canada, install the appliance in accordance with CAN/CGA-B149.1 or .2 and local codes. Gas line sizing requirements can be determined by your local gas company or, in North America, by referring to the National Fuel Gas Code, Appendix C, Table C-4 (for natural gas) and Table C-16 (for propane). The gas line needs to be large enough to supply the necessary amount of fuel to all appliances without losing pressure to any appliance.



WARNING

Never supply the appliance with a gas other than the one that is indicated on the data plate. Using the incorrect gas type will cause improper operation and could result in serious injury or death. If you need to convert the appliance to another type of fuel, contact the dealer your purchased it from.

Never use an adaptor to make a smaller gas supply line fit the cooker connection. This may not allow the correct amount of gas flow for optimum burner operation, resulting in poor cooker performance.

2.4 Installation - Gas standards and codes



IMPORTANT

FAILURE TO INSTALL THE PRESSURE REGULATOR WILL VOID YOUR WARRANTY.

In North America, gas appliances equipped with casters must be installed with connectors that comply with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69.CSA 6.16 Latest Edition. This connection should include a quick disconnect device that complies with the Standard for Quick Disconnect Devices for Use With Gas Fuel Appliances ANSI Z21.41.CSA 6.9 Latest Edition.

Installation of this appliance must be in accordance with local installation codes, including:

1. The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any system pressure testing when this test pressure exceeds 1/2 PSI (3.45 kPa).

2. The appliance shall be isolated from the gas supply piping system by closing the manual shut off valve during any pressure test of the gas supply piping system at test pressures equal to or less than 1/2 PSI (3.45 kPa).

GAS CONNECTION

The external thread of equipment's intake-tube is 3/4" NPT. For proper operation, the gas supply line must be the same size or larger. Gas line size should not be reduced at any point along the supply line.

MANUAL SHUT OFF VALVE

A gas pressure regulator and a shut off valve supplied by the technical shall be installed in the gas service line before the appliance - in a physical location where it can be reached quickly in an emergency.

2.5 Gas pressure regulator

The gas pressure regulator (which accompanies the equipment) is of utmost importance for its operation and is indispensable. The pressure regulator must be installed in the equipment supply gas line (failure to install the pressure regulator will void the equipment warranty).

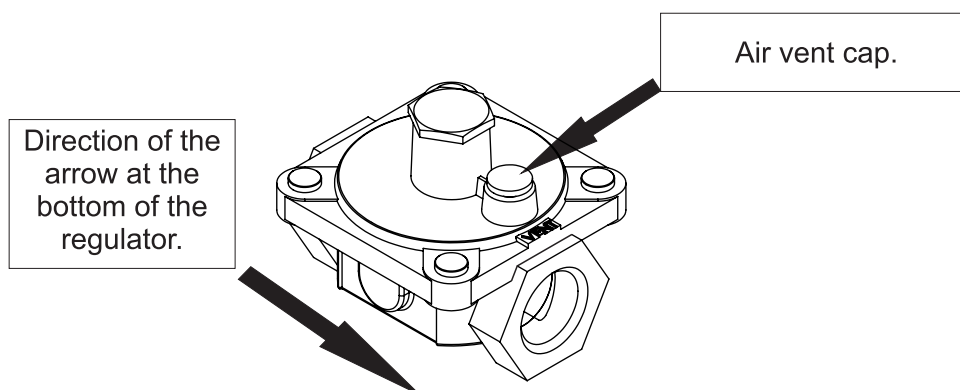
Regulators are supplied with 3/4" NPT connection ranges.

The regulator is factory set by 102 mmH₂O (4" WC) water column) gas pressure at connector (natural gas) and gas pressure at 254 mmH₂O (10" WC) connector for LPG gas operation.

Before connecting the regulator, check the supply line pressure in the equipment. This may not exceed the maximum pressure of 3.45 kPa (1/2 PSI). If the gas supply line pressure is higher than indicated, use a pressure reducing regulator.

At the bottom of the regulator body there is a gas direction arrow to minimize installation error. This arrow should point to the device's direction of entry into the equipment.

The blue air vent cap on the top of the regulator is part of the regulator and should not be removed.



IMPORTANT

Visually check all inlet pipes supplied by the installer and/or blow them out using compressed air to clean out any dirt or debris (threads or other foreign matter) before installing a service line. These particles will clog the gas holes when gas pressure is applied. Compounds used in appliance pipe threaded joints shall be resistant to the action of GN and LPG gas and shall provide a gas tight seal to prevent leakage.

When installing the pressure regulator remember that it can support 1/2 PSI (3.45k Pa).

When installing LPG, you have high source pressures ranging from 20 PSI (127.89kPa) to 100 PSI (689.48 kPa). If the LPG tank's high pressure gas line is directly connected to a unit without the proper reduction regulator, it will rupture the diaphragm in the valve, making it useless.

Any adjustment to the regulator should be done only by qualified and licensed personnel with the appropriate calibrated test equipment.

Connections must be made by a licensed and qualified contractor.

2.6 Gas conversion instruction

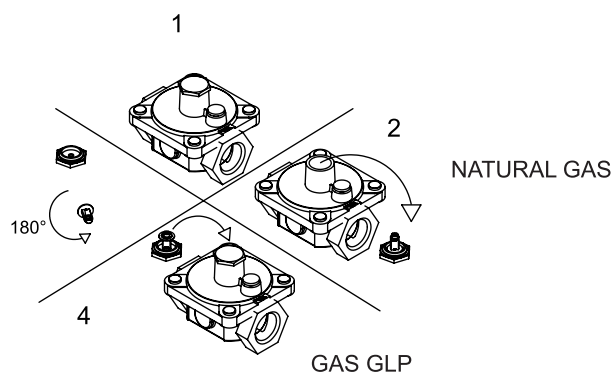
The equipments are produced for the use of natural gas (NG). Then check if the gas used in your region is compatible with the type of gas for which the equipment was manufactured. Otherwise, the equipment must be converted to be used in propane gas (LPG).

IMPORTANT

To perform gas conversion, a licensed and qualified technician is required.

After converting the equipment gas, the pressure regulator must be converted by inverting the fitting under the regulator cover. This will require a reasonable amount of force. Do not remove the spring. When replacing the cover, make sure the insert of the socket is facing upwards in the middle of the spring. As shown in the image on the side.

Then re-attach the pressure regulator to the gas inlet of the equipment and apply the "Warning" sticker for the gas to be used on the front of the unit for future reference.



For conversion the following guidelines should be followed:

COUNTERTOP THERMOSTATIC GAS GRIDDLE (PRIME SERIES)

1. Close the manual gas valve and disconnect the equipment from the main pipeline gas, making sure that there is no leakage. Then remove the pressure regulator from the gas inlet on the equipment to make work easier.

2. Remove the manual gas griddle assembly (1) with the help of two or more people. For this, extreme care must be taken, as physical injuries or serious damage can occur.

3. Carefully pull the wire from the thermostat bulb that is fixed inside a support welded on the bottom of the plate until it is loose.

4. Remove the screws that secure the burners (3) to the rear support and pilot burner support (6) with the aid of the double screwdriver. Afterwards, remove the burners from the equipment.

5. Remove the burners injectors (4) with a 1/2" wrench.

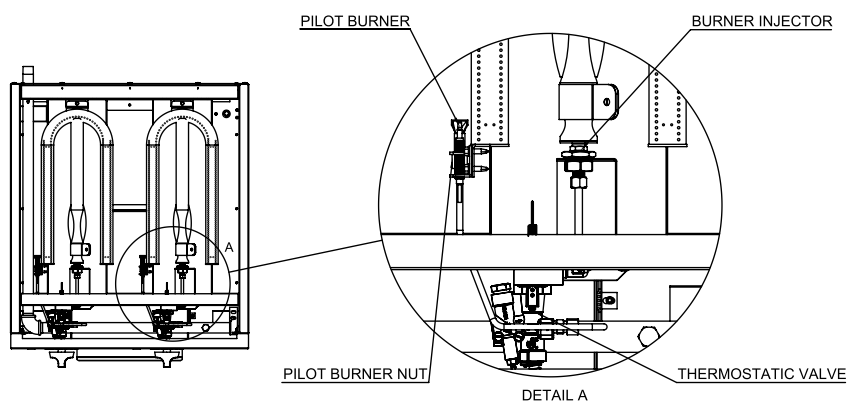
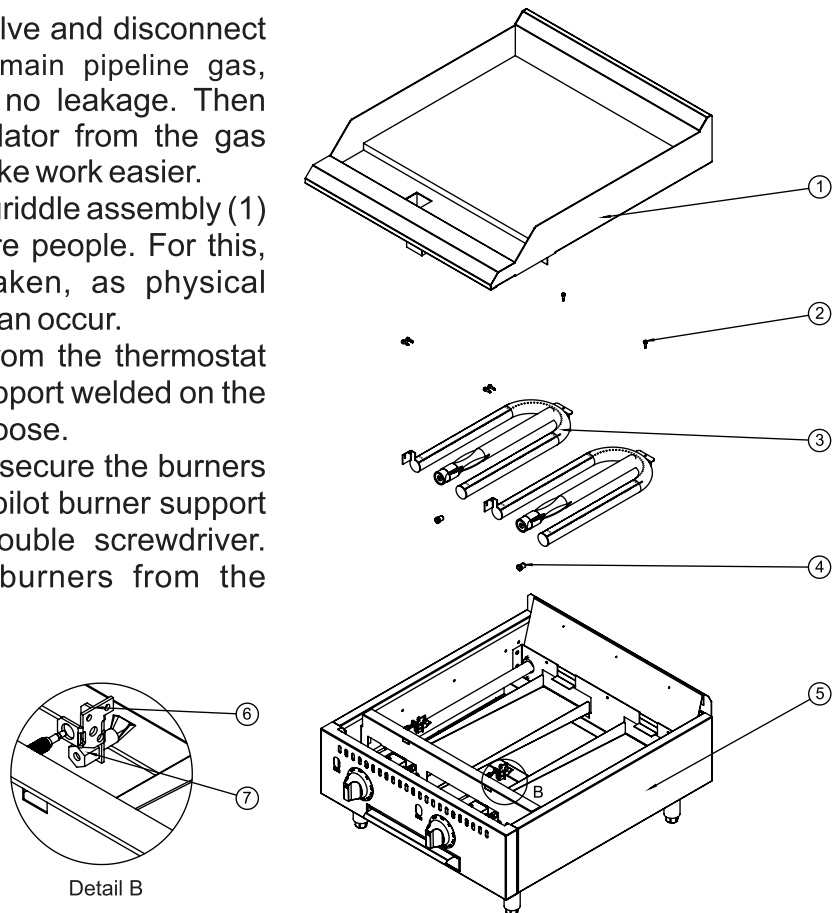
6. In place of the removed gas injectors (4), place the new injectors that are included with the kit shipped with the equipment. But first apply some pipe sealant to the valve thread and then screw-in the new injectors to the correct gas type.

7. Remove the pilot burner nut (7) to change the injector orifice that is inside the nut. The orifice for the exchange is included in the accessory kit.

8. After changing the gas injectors, reassemble your equipment. Return the burners to their original configuration, however, now with the new injectors.

9. After repositioning the thermostat bulb inside the welded support at the bottom of the plate, fit the plate assembly back into the equipment. Replace the panel and secure it with the screws that were removed earlier.

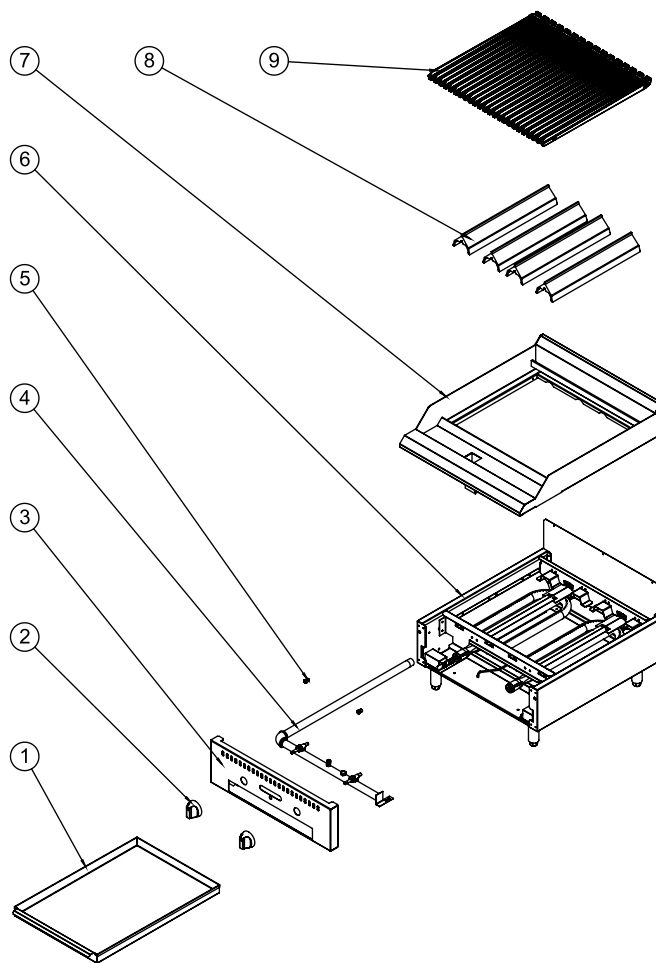
The following image serves to help identify the components mentioned above.



COUNTERTOP RADIANT GAS CHARBROILER (PRIME SERIES)

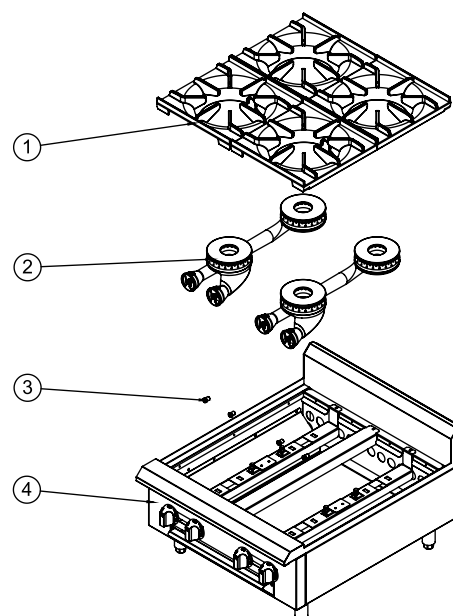
For conversion the following guidelines should be followed:

1. Close the manual gas valve and disconnect the equipment from the gas network, making sure that there is no leakage. Then remove the pressure regulator from the gas inlet on the equipment to make work easier.
2. Remove the waste drawer (1), knobs (2) from the equipment and then remove the panel (3) by removing the two screws located at the bottom of the panel with the aid of a double screwdriver and detaching the upper panel fittings on the equipment;
3. Remove the removable grilles (9), the deflectors (8) and the welded structure set (7). For this, extreme care must be taken, as physical injuries or serious damage can occur.
4. To remove the distributor tube assembly, remove the screws that secure the distributor tube assembly (4) to the front support with the aid of a double screwdriver.
5. Remove the injectors (5) with a 1/2" wrench.
6. In place of the removed gas injectors (3), place the new injectors that are included with the kit shipped with the equipment. But first apply some pipe sealant to the valve thread and then screw-in the new injectors to the correct gas type.
7. Once the gas injectors are changed, reassemble your equipment (6).



GAS HOT PLATE (PRIME SERIES)

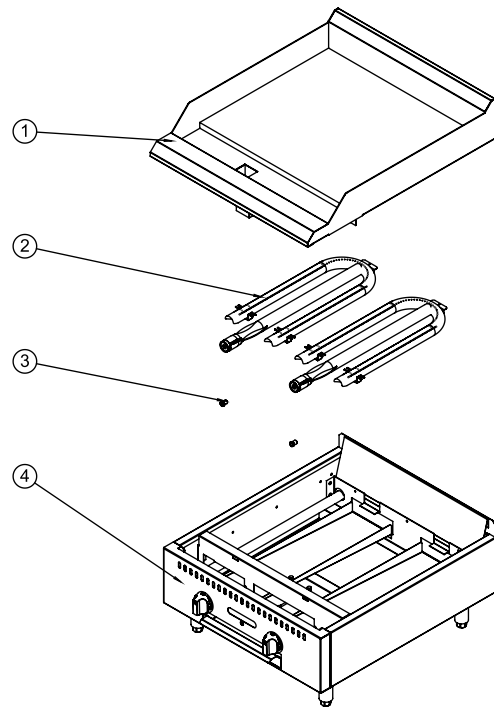
1. Close the manual gas valve and disconnect the equipment from the gas network, making sure that there is no leakage. Then remove the pressure regulator from the gas inlet on the equipment to make work easier.
2. Remove grills (1) and burners (2).
3. Remove the injectors (3) with a 1/2" wrench.
4. In place of the removed gas injectors (3), place the new injectors that are included with the kit shipped with the equipment. But first apply some pipe sealant to the valve thread and then screw-in the new injectors to the correct gas type.
5. Once the gas injectors (3) are changed, reassemble your equipment (4).



COUNTERTOP MANUAL GAS GRIDDLE (PRIME SERIES)

For conversion the following guidelines should be followed:

1. Close the manual gas valve and disconnect the equipment from the gas network, making sure that there is no leakage. Then remove the pressure regulator from the gas inlet on the equipment to make work easier.
2. Remove the manual gas griddle assembly (1) with the help of two or more people. For this, extreme care must be taken, as physical injuries or serious damage can occur.
3. Remove the screws that secure the burners (2) to the rear support with the aid of the double screwdriver. Afterwards, remove the burners from the equipment.
5. Remove the injectors (3) with a 1/2" wrench.
6. In place of the removed gas injectors (3), place the new injectors that are included with the kit shipped with the equipment. But first apply some pipe sealant to the valve thread and then screw-in the new injectors to the correct gas type.
7. Once the gas injectors (3) are changed, reassemble your equipment (4).



2.7 Gas leak check

Before lighting the equipment and putting it into operation, check all gaskets on the gas supply line for leaks. For this, do not use any type of wrench to check for leaks, use a sudsy soap and water solution.

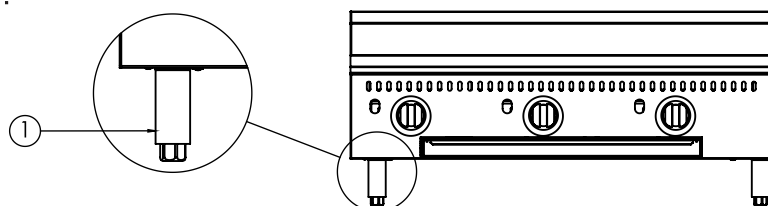
Follow the steps below for the correct procedure to power on:

1. Turn pilot valves to OFF position by turning adjusting screws clockwise.
2. Turn on the manual gas valve on the inlet side of the gas supply line.
3. Check for gas leaks at the flexible coupling or gas connector connection using a soap solution.
4. In moderation, spray or scrub the solution with soap on gas connections - active bubbling indicates the location of the gas leak.
5. If a gas leak is detected, turn off the manual gas valve at the inlet side of the gas line. Call your certified and licensed service technician.
6. If the equipment has no gas leak, continue with the equipment operating instruction.

2.8 Foot leveling

For the proper functioning of the equipment it is ideal that the equipment is level and perfectly fixed to the work surface. To adjust the leveling, turn item 1 (identified in the drawing) counterclockwise to open and clockwise to close to find the best position to operate the equipment safely.

1 - Foot regulator



2.9 First-time use

Against shock damage or rocking from transportation, the sides and waste tray have a protective PVC film. Remove any plastics, straps, or protective film from the equipment before operating the equipment.

COUNTERTOP GRIDDLE THERMOSTATIC GAS AND COUNTERTOP GRIDDLE MANUAL GAS

To protect the equipment against possible moisture damage between fabrication and installation on site, the flat-tops are coated with a layer of vegetable shortening and brown paper.

In addition, you should remove and remove grease and brown paper, cleaning should be performed with the aid of a sponge, mild soap and water in small amount.

After this procedure, turn the burners on and leave them on for about 15 minutes, this will cause all flat-top grill residue to be burned and eliminated. Only then will the equipment be ready for use.

COUNTERTOP RADIANT CHAR BROILER GAS

To protect the equipment against possible moisture damage between manufacture and installation on site, the grills and baffle rails are coated with a layer of vegetable oil.

In addition, you should perform a cleaning with the help of a sponge, neutral soap and water in small amounts. After this procedure, turn the burners on and leave them on for about 15 minutes, this will cause all gas charbroiler residue to be burned and eliminated. Only then will the equipment be ready for use.

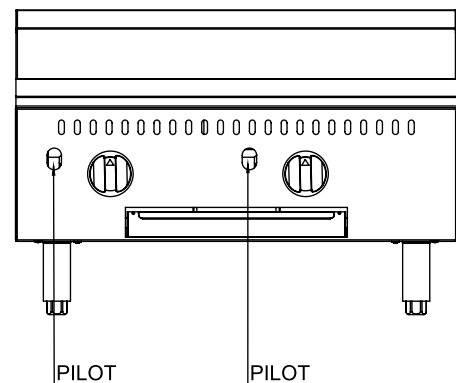
COUNTERTOP RANGE GAS

You should perform a cleaning with the help of a sponge, neutral soap and water in small amounts. Only then will the equipment be ready for use.

2.10 Turning on the equipment - Product Ignition

COUNTERTOP GRIDDLE THERMOSTATIC GAS

1. Open the manual gas supply valve (which will release gas into the equipment).
2. Press lightly and rotate the handle to the pilot position.
3. Keep it pressed and put your lighting device (wick) passing between the pilot flame ignition hole in the equipment panel until it comes into contact with the pilot and ignites the flame.
4. Keep the knob pressed for 10 seconds after the pilot flame is lit and turn the knob counterclockwise until the temperature desired.
5. Make sure the burner is lit. If the burner does not light, repeat the procedure.



COUNTERTOP GRIDDLE MANUAL GAS

1. Open the manual gas supply valve (which will release gas into the equipment).
2. Put your lighting device (wick) past the ignition hole in the flame of the pilot on the equipment panel until contact with the pilot burner and until the flame ignites, repeat this procedure on all pilots (see following image).

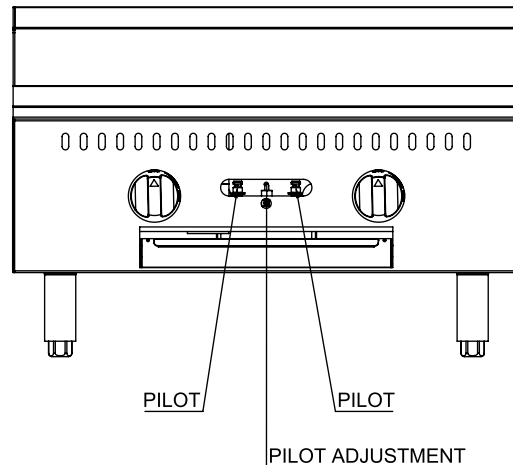
Note: The ignition order does not interfere with the use of the equipment.

3. Turn the knob corresponding to the burner you wish to operate counterclockwise (adjust the flame through the knob).

4. Make sure the burner is lit. If the burner does not light, repeat the procedure.

5. After lighting all burners, you can turn off the burners and turn them back on simply by turning the corresponding knobs.

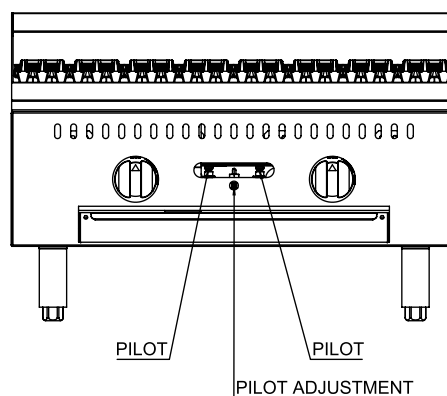
Note: The pilot burner flame is factory set according to the gas for which the equipment was originally manufactured. Always check through the hole identified on the panel as PILOT, if the pilot burner flame is lit. If it is not, perform the procedures described above again.



COUNTERTOP RADIANT GAS CHARBROILER

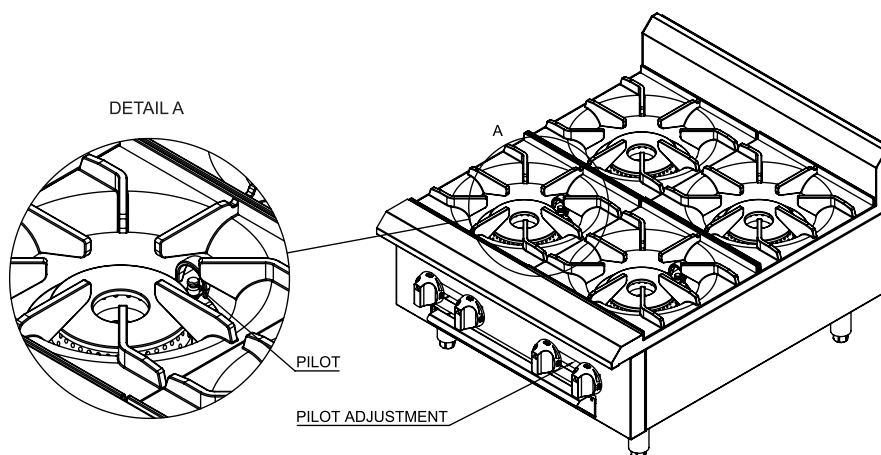
1. Open the manual gas supply valve (which will release gas into the equipment).
2. Put your lighting device (wick) through the pilot flame ignition hole in the equipment panel until contact with the pilot burner and until the flame ignites, repeat this procedure on all pilots (see the following image).
3. Rotate the knob corresponding to the burner you wish to operate, rotate 90° counterclockwise.
4. Make sure the burner is lit. If the burner does not light, repeat the procedure.
5. After lighting all burners, you can turn off the burners and turn them back on simply by turning the corresponding knobs.

Note: The pilot burner flame is factory set according to the gas for which the equipment was originally manufactured. Always check to see if the flame on the pilot burner can be seen through the panel hole. If it is not lit, perform the procedures described above again.



GAS HOT PLATE

1. Open the manual gas supply valve (which will release gas into the equipment).
2. Light the burner pilot until the flame ignites, repeat on all others. (see image below).
Note: The ignition order does not interfere with the use of the equipment.
3. Turn the knob corresponding to the burner you wish to operate counterclockwise (adjust the flame through the knob).
4. Make sure the burner is lit. If the burner does not light, repeat the procedure.
Note: The pilot burner flame is factory set according to the gas for which the equipment was originally manufactured. Always check that the pilot burner flame is lit. If it is not, perform the procedures described above again.

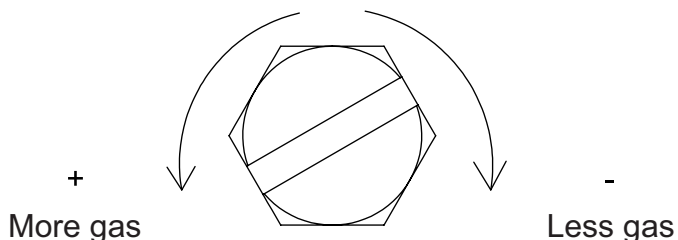


NOTE:

If you need to adjust the pilot valves (one pilot valve corresponds to two burners) do the following:

- 1-Turn the pilot adjusting screw counterclockwise, then light the pilot with the aid of the igniter (wick) accompanying the equipment and adjust the flame to a height of approximately 13/64" (0.5 cm).
- 2- Turn on the gas valve by turning the knob counterclockwise to light the main burners.
- 3- To shut down completely, close the gas valves by turning the knob clockwise and turn the pilot adjusting screw clockwise to close the gas for the pilots.

Pilot screw adjustment



03. CLEANING AND MAINTENANCE

3.1 Cleaning



DANGER

Do not use toxic or high chemical cleaning materials. See all instructions given by the cleaning equipment manufacturer.

After using the equipment and with the equipment not working or hot, clean it to remove food residue. Remove the waste drawer for debris removal and cleaning.

- Use a non-abrasive sponge with mild detergent and water to clean the equipment.
- Never use sharp or abrasive materials (with corrosive elements in the formula) on stainless steel components, but on range and charbroiler grills it is possible. On the Manual Griddle and Thermostatic Griddle flat-top it is recommended to use a kitchen spatula to facilitate the cleaning of residues;
- Keep in mind that constant and correct cleaning is critical to the proper functioning of the equipment.
- NEVER attempt to move or slide the equipment when it is hot. ALWAYS let the unit cool down and empty the waste drawer before attempting to relocate or move the unit.
- DO NOT FLOOD A HOT GRIDDLE WITH COLD WATER. This could cause warping and the griddle plate to crack.
- After the end of the working day, clean the Gas Range, Charbroiler and burners and turn them on to remove moisture. On the Manual Griddle and Thermostatic Griddle clean the equipment and grease the flat-top with vegetable oil. This practice is recommended between one working day and another, thus avoiding its oxidation;

3.1.1 Cleaning the outside of the equipment

The equipment has stainless steel external coating and for its correct cleaning it is necessary to follow the following guidelines:

- First, let the equipment cool. Normal daily dirt can be removed with a mild detergent or soap solution applied with a damp cloth. Wash and dry thoroughly;
- To remove deposited grease, apply a cleanser in the direction of the polished lines on the metal. NEVER rub in a circular motion.

3.1.2 Cleaning the inside of the equipment

Let the inside of the equipment cool completely. Use a non-alkaline cleaning agent following the manufacturer's recommendations;

- Do not use abrasive products;
- Rinse well with water at room temperature, clean and dry thoroughly.

3.2 Maintenance

Maintenance is one of the precautions to be taken for a good equipment life. Proper cleaning, installation, checking and equipment life all contribute to reduced maintenance. Before any maintenance, verify that the gas connections, regulators or check valves must be completely closed and disconnected from the equipment.



IMPORTANT

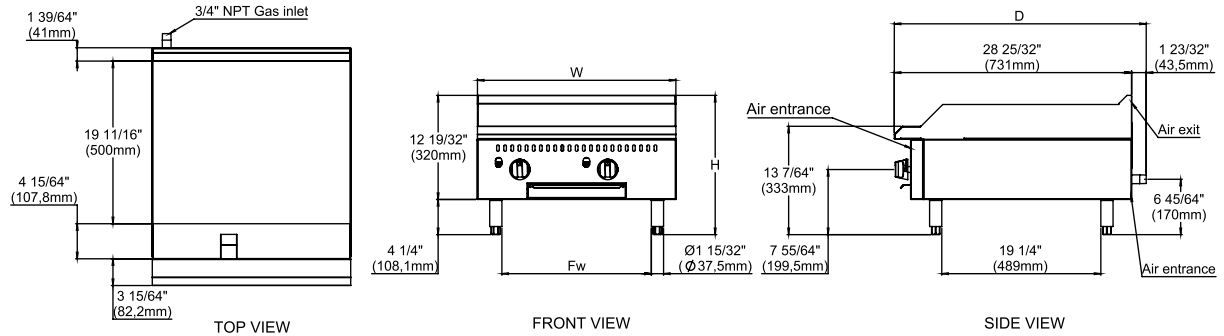
The maintenance of the equipment should only be performed by a technician authorized by the manufacturer.

The operator should be familiar with how to connect and disconnect the restrictions / removable parts. If the restriction is removed for maintenance or cleaning, it must be reconnected before using the equipment again.

04. TECHNICAL SPECIFICATIONS

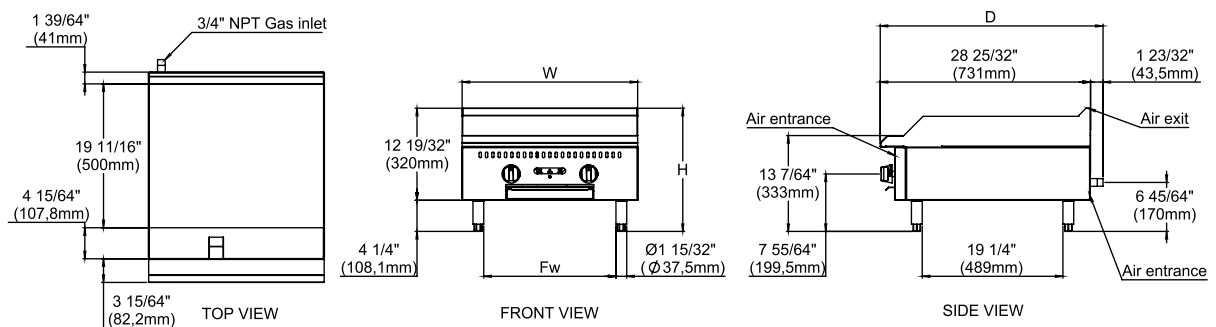
4.1 Equipment dimensions and weight

COUNTERTOP THERMOSTATIC GAS GRIDDLE (PRIME SERIES)



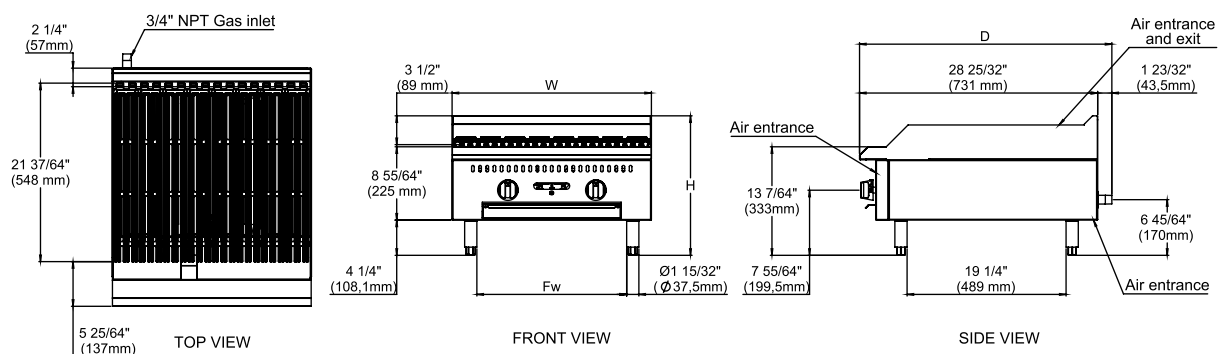
Model	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H)	Fw	Weight	Width	Depth	Height	Weight
PGT15G - CT	15" (380mm)	30 33/64" (775mm)	16 27/32" (428mm)	9 5/64" (230.5mm)	112 lb (51 Kg)	18 29/32" (480mm)	34 1/4" (870mm)	19 19/64" (490mm)	137 lb (62kg)
PGT24G - CT	24" (610mm)	30 33/64" (775mm)	16 27/32" (428mm)	18 3/32" (459.5mm)	165 lb (75 Kg)	27 61/64" (710mm)	34 1/4" (870mm)	19 19/64" (490mm)	196 lb (89kg)
PGT36G - CT	36" (915mm)	30 33/64" (775mm)	16 27/32" (428mm)	31 9/32" (794.5mm)	234 lb (106 Kg)	40 5/32" (1020mm)	34 1/4" (870mm)	19 19/64" (490mm)	282 lb (128kg)
PGT48G - CT	48" (1220mm)	30 33/64" (775mm)	16 27/32" (428mm)	43 9/32" (1099.5mm)	322 lb (146 Kg)	52 31/32" (1320mm)	34 1/4" (870mm)	19 19/64" (490mm)	355 lb (161kg)
PGT60G - CT	60" (1525mm)	30 33/64" (775mm)	16 27/32" (428mm)	26 5/16" (2x668.3mm)	368 lb (167 Kg)	64 1/16" (1630mm)	34 1/4" (870mm)	19 19/64" (490mm)	439 lb (199kg)

COUNTERTOP MANUAL GAS GRIDDLE (PRIME SERIES)



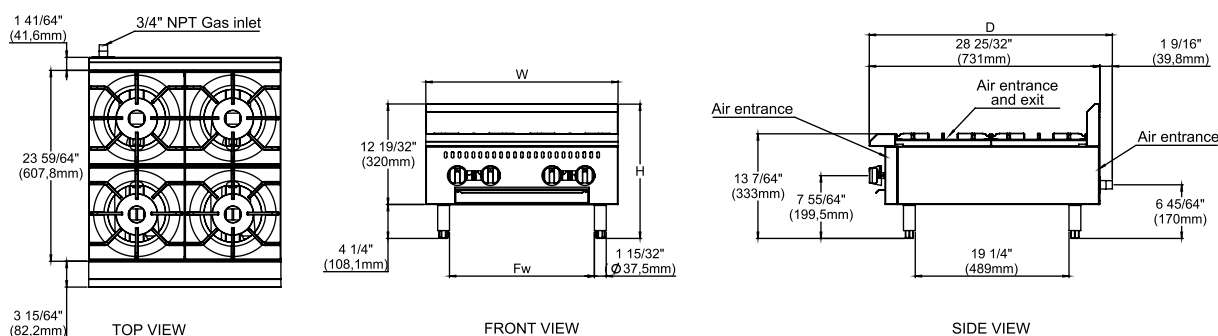
Model	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H)	Fw	Weight	Width	Depth	Height	Weight
PGM15G - CT	15" (380mm)	30 33/64" (775mm)	16 27/32" (428mm)	9 5/64" (230.5mm)	108lb (49 Kg)	18 29/32" (480mm)	34 1/4" (870mm)	19 19/64" (490mm)	132 lb (60kg)
PGM24G - CT	24" (610mm)	30 33/64" (775mm)	16 27/32" (428mm)	18 3/32" (459.5mm)	163 lb (74 Kg)	27 61/64" (710mm)	34 1/4" (870mm)	19 19/64" (490mm)	194 lb (88kg)
PGM36G - CT	36" (915mm)	30 33/64" (775mm)	16 27/32" (428mm)	31 9/32" (794.5mm)	227 lb (103Kg)	40 5/32" (1020mm)	34 1/4" (870mm)	19 19/64" (490mm)	273 lb (124kg)
PGM48G - CT	48" (1220mm)	30 33/64" (775mm)	16 27/32" (428mm)	43 9/32" (1099.5mm)	315 lb (143Kg)	52 31/32" (1320mm)	34 1/4" (870mm)	19 19/64" (490mm)	353 lb (160kg)
PGM60G - CT	60" (1525mm)	30 33/64" (775mm)	16 27/32" (428mm)	26 5/16" (2x668.3mm)	360 lb (163 Kg)	64 1/16" (1630mm)	34 1/4" (870mm)	19 19/64" (490mm)	430 lb (195kg)

COUNTERTOP RADIANT GAS CHARBROILER (PRIME SERIES)



Model	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H)	Fw	Weight	Width	Depth	Height	Weight
PCB15G - CT	15" (380mm)	30 33/64" (775mm)	16 27/32" (428mm)	9 5/64" (230.5mm)	88 lb (40kg)	20 7/8" (530mm)	34 1/4" (870mm)	19 19/64" (490mm)	132 lb (60kg)
PCB24G - CT	24" (610mm)	30 33/64" (775mm)	16 27/32" (428mm)	18 3/32" (459.5mm)	152 lb (69kg)	28 61/64" (710mm)	34 1/4" (870mm)	19 19/64" (490mm)	183 lb (83kg)
PCB36G - CT	36" (915mm)	30 33/64" (775mm)	16 27/32" (428mm)	31 9/32" (794.5mm)	212 lb (96kg)	40 5/32" (1020mm)	34 1/4" (870mm)	19 19/64" (490mm)	258 lb (117kg)
PCB48G - CT	48" (1220mm)	30 33/64" (775mm)	16 27/32" (428mm)	43 9/32" (1099.5mm)	280 lb (127kg)	52 31/32" (1320mm)	34 1/4" (870mm)	19 19/64" (490mm)	329 lb (149kg)

GAS HOT PLATE (PRIME SERIES)



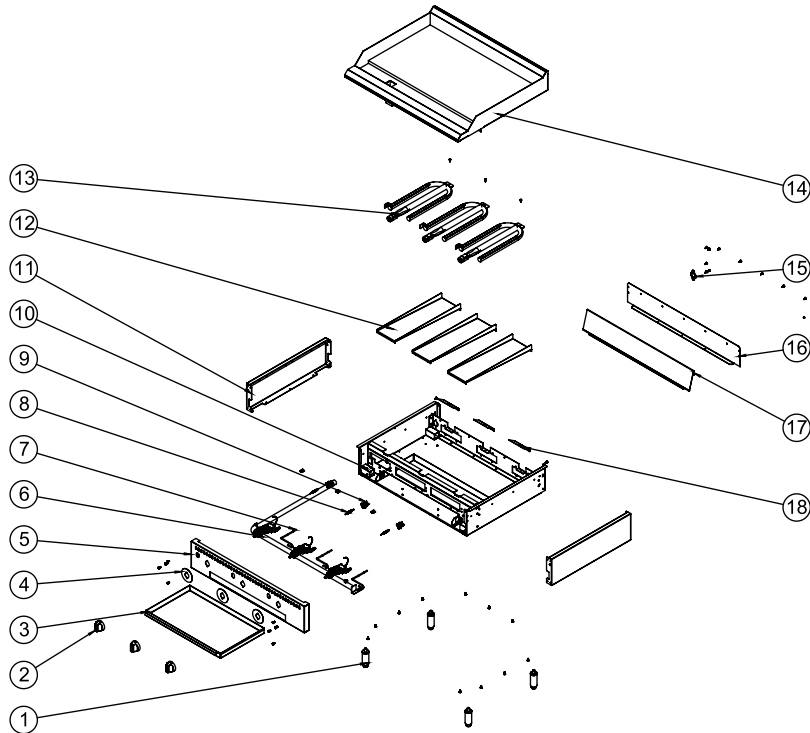
Model	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H)	Fw	Weight	Width	Depth	Height	Weight
PHP12G - CT	12" (305mm)	30 33/64" (775mm)	16 27/32" (428mm)	9 5/64" (230.5mm)	70 lb (32kg)	16 9/64" (410mm)	34 1/4" (870mm)	18 1/2" (490mm)	93 lb (42kg)
PHP24G - CT	24" (610mm)	30 33/64" (775mm)	16 27/32" (428mm)	18 3/32" (459.5mm)	121 lb (55kg)	28 1/16" (715mm)	34 1/4" (870mm)	18 1/2" (470mm)	154 lb (70kg)
PHP36G - CT	36" (915mm)	30 33/64" (775mm)	16 27/32" (428mm)	31 9/32" (794.5mm)	174 lb (79kg)	40 1/32" (1020mm)	34 1/4" (870mm)	18 1/2" (470mm)	176 lb (80kg)
PHP48G - CT	48" (1220mm)	30 33/64" (775mm)	16 27/32" (428mm)	43 9/32" (1099.5mm)	238 lb (108kg)	52 31/32" (1320mm)	34 1/4" (870mm)	18 1/2" (470mm)	298 lb (135kg)
PHP60G - CT	60" (1525mm)	30 33/64" (775mm)	16 27/32" (428mm)	55 19/64" (1404.5mm)	300 lb (136kg)	64 1/16" (1630mm)	34 1/4" (870mm)	18 1/2" (470mm)	352 lb (160kg)

4.2 Technical data

GAS SUPPLY							MANIFOLD PRESSURE
PRODUCT	MODEL	BURNERS	GAS TYPE	NOZZLE	PER BTU	PER Kcal	TUBE PRESSURE (in. W.C)
					B.T.u/h	kcal/h	
Countertop Thermostatic Gas Griddle (Prime Series)	PGT15G - CT	1	NATURAL GAS	#43	35,000	8,820	4
			L.P. GAS	#54	35,000	8,820	10
	PGT24G - CT	2	NATURAL GAS	#43	70,000	17,640	4
			L.P. GAS	#54	70,000	17,640	10
	PGT36G - CT	3	NATURAL GAS	#43	105,000	26,460	4
			L.P. GAS	#54	105,000	26,460	10
	PGT48G - CT	4	NATURAL GAS	#43	140,000	35,280	4
			L.P. GAS	#54	140,000	35,280	10
Countertop Manual Gas Griddle (Prime Series)	PGM15G - CT	1	NATURAL GAS	#44	30,000	7,560	4
			L.P. GAS	#54	30,000	7,560	10
	PGM24G - CT	2	NATURAL GAS	#44	60,000	15,121	4
			L.P. GAS	#54	60,000	15,121	10
	PGM36G - CT	3	NATURAL GAS	#44	90,000	22,680	4
			L.P. GAS	#54	90,000	22,680	10
	PGM48G - CT	4	NATURAL GAS	#44	120,000	30,240	4
			L.P. GAS	#54	120,000	30,240	10
Countertop Radiant Gas Charbroiler (Prime Series)	PCB15G - CT	1	NATURAL GAS	#40	30,000	7,560	4
			L.P. GAS	#52	30,000	7,560	10
	PCB24G - CT	2	NATURAL GAS	#40	60,000	15,120	4
			L.P. GAS	#52	60,000	15,120	10
	PCB36G - CT	3	NATURAL GAS	#40	90,000	22,680	4
			L.P. GAS	#52	90,000	22,680	10
	PCB48G - CT	4	NATURAL GAS	#40	120,000	30,240	4
			L.P. GAS	#52	120,000	30,240	10
Gas Hot Plate (Prime Series)	PHP12G - CT	2	NATURAL GAS	#40	50,000	12,600	4
			L.P. GAS	#53	50,000	12,600	10
	PHP24G - CT	4	NATURAL GAS	#40	100,000	25,200	4
			L.P. GAS	#53	100,000	25,200	10
	PHP36G - CT	6	NATURAL GAS	#40	150,000	37,800	4
			L.P. GAS	#53	150,000	37,800	10
	PHP48G - CT	8	NATURAL GAS	#40	200,000	50,400	4
			L.P. GAS	#53	200,000	50,400	10
	PHP60G - CT	10	NATURAL GAS	#40	250,000	63,000	4
			L.P. GAS	#53	250,000	63,000	10

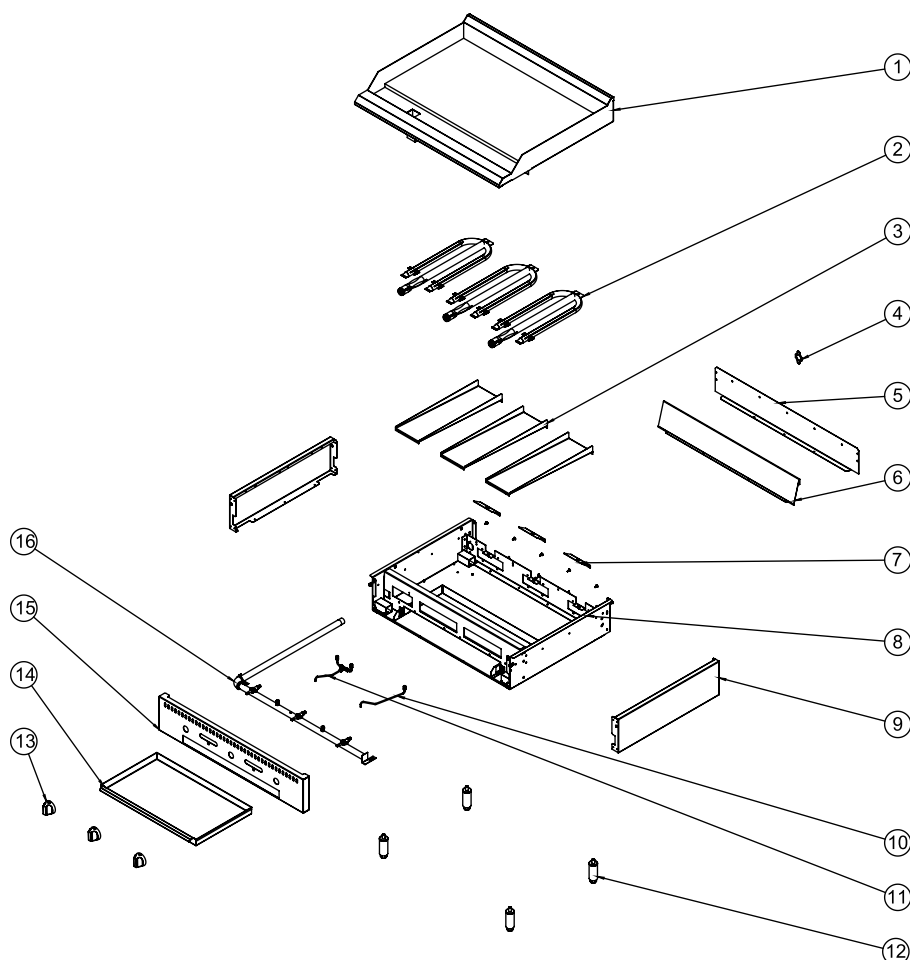
05. MAIN COMPONENTS

COUNTERTOP THERMOSTATIC GAS GRIDDLE (PRIME SERIES)



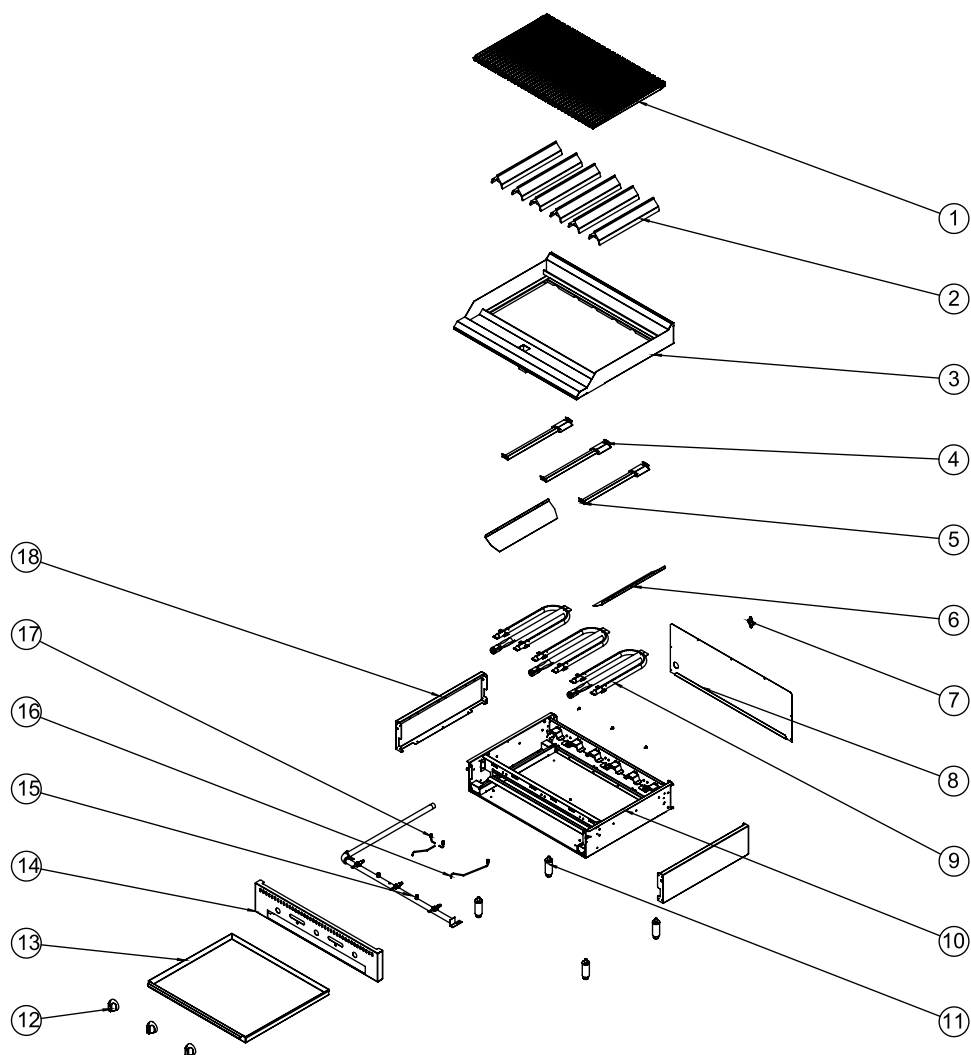
MAIN COMPONENTS OF COUNTERTOP THERMOSTATIC GAS GRIDDLE				QUANTITY				
#	SIZE	CODE	DESCRIPTION	PGT15G-CT	PGT24G-CT	PGT36G-CT	PGT48G-CT	PGT60G-CT
1	15" - 24" - 36" - 48" - 60"	8.09.03.00000400	LEG ASSEMBLY	4	4	4	4	6
2	15" - 24" - 36" - 48" - 60"	8.01.53.00001900	KNOB ASSEMBLY	1	2	3	4	5
3	15"	8.01.53.00000075	GREASE TRAP	1	1	1	1	2
	24"	8.01.52.00000781						
	36"	8.01.53.00000080						
	48"	8.01.53.00000094						
	60"	8.01.52.00000781						
4	15" - 24" - 36" - 48" - 60"	8.01.53.00000060	KNOB BEZEL	1	2	3	4	5
5	15"	8.01.53.00000076	FRONT PANEL	1	1	1	1	1
	24"	8.01.53.00000045						
	36"	8.01.53.00000081						
	48"	8.01.53.00000095						
	60"	8.01.53.00000122						
6	15"	8.01.53.00003400	GAS DISTRIBUTION TUBE ASSEMBLY	1	1	1	1	1
	24"	8.01.53.00002300						
	36"	8.01.53.00004300						
	48"	8.01.53.00005100						
	60"	8.01.53.00008600						
7	15" - 24" - 36" - 48" - 60"	8.20.55.42425362	STAINLESS STEEL FLEX TUBE 3/16"	1	2	3	4	5
8	15" - 24" - 36" - 48" - 60"	2.80.11.00000200	TERMOCOUPLE	1	2	3	4	5
9	15" - 24" - 36" - 48" - 60"	4.01.01.00000201	PILOT	1	2	3	4	5
10	15"	8.01.53.00003300	INTERNAL FRAME ASSEMBLY	1	1	1	1	1
	24"	8.01.53.00002600						
	36"	8.01.53.00004000						
	48"	8.01.53.00005300						
	60"	8.01.53.00008200						
11	15" - 24" - 36" - 48" - 60"	8.01.52.00000788	EXTERNAL SIDE PANEL	2	2	2	2	2
12	15" - 24" - 36" - 48" - 60"	8.01.52.00000785	BURNER DEFLECTOR	1	2	3	4	5
13	15" - 24" - 36" - 48" - 60"	8.01.53.00002100	BURNER ASSEMBLY	1	2	3	4	5
14	15"	8.01.53.00003200	GRIDDLE PLATE ASSEMBLY	1	1	1	1	1
	24"	8.01.53.00002500						
	36"	8.01.53.00003900						
	48"	8.01.53.00005200						
	60"	8.01.53.00008100						
15	15" - 24" - 36" - 48" - 60"	8.01.53.00000042	GAS TUBE BACK BRACKET	1	1	1	1	1
16	15"	8.01.53.00000073	EXTERNAL BACK PANEL	1	1	1	1	1
	24"	8.01.52.00000786						
	36"	8.01.52.00000835						
	48"	8.01.52.00000847						
	60"	8.01.53.00000120						
17	15"	8.01.53.00000074	INTERNAL BACK PANEL	1	1	1	1	1
	24"	8.01.52.00000787						
	36"	8.01.52.00000836						
	48"	8.01.52.00000848						
	60"	8.01.53.00000121						
18	15" - 24" - 36" - 48" - 60"	8.01.53.00000151	TOP BURNER DEFLECTOR	1	2	3	4	5

COUNTERTOP MANUAL GAS GRIDDLE (PRIME SERIES)



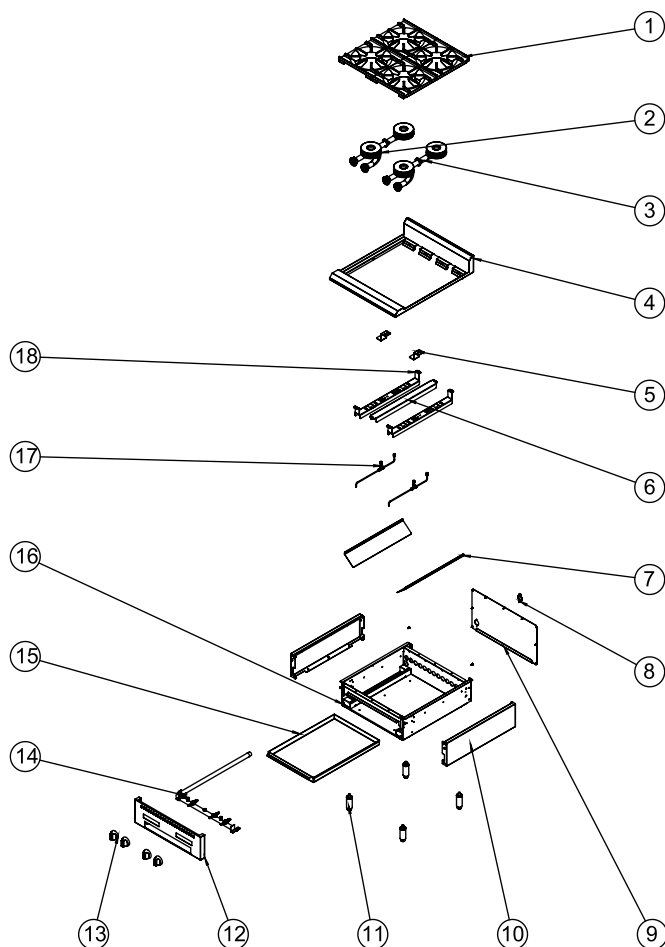
MAIN COMPONENTS OF COUNTERTOP MANUAL GAS GRIDDLE				QUANTITY				
#	SIZE	CODE	DESCRIPTION	PGM15G-CT	PGM24G-CT	PGM36G-CT	PGM48G-CT	PGM60G-CT
1	15"	8.01.53.00006700	GRIDDLE PLATE ASSEMBLY	1	1	1	1	1
	24"	8.01.52.00072100						
	36"	8.01.52.00074300						
	48"	8.01.52.00074700						
	60"	8.01.53.00008900						
2	15" - 24" - 36" - 48" - 60"	8.01.53.00009500	BURNER ASSEMBLY	1	2	3	4	5
3	15" - 24" - 36" - 48" - 60"	8.01.52.00000785	BURNER DEFLECTOR	1	2	3	4	5
4	15" - 24" - 36" - 48" - 60"	8.01.53.00000042	GAS TUBE BACK BRACKET	1	1	1	1	1
5	15"	8.01.53.00000073	EXTERNAL BACK PANEL	1	1	1	1	1
	24"	8.01.52.00000786						
	36"	8.01.52.00000835						
	48"	8.01.52.00000547						
	60"	8.01.53.00000120						
6	15"	8.01.53.00000074	INTERNAL BACK PANEL	1	1	1	1	1
	24"	8.01.52.00000787						
	36"	8.01.52.00000836						
	48"	8.01.52.00000848						
	60"	8.01.53.00000121						
7	15" - 24" - 36" - 48" - 60"	8.01.53.00000151	TOP BURNER DEFLECTOR	1	2	3	4	5
8	15"	8.01.53.00006600	INTERNAL FRAME ASSEMBLY	1	1	1	1	1
	24"	8.01.52.00072400						
	36"	8.01.52.00074400						
	48"	8.01.52.00074800						
	60"	8.01.53.00008800						
9	15" - 24" - 36" - 48" - 60"	8.01.52.00000788	EXTERNAL SIDE PANEL	2	2	2	2	2
10	15" - 24" - 36" - 48" - 60"	8.01.52.00002300	SINGLE PILOT TUBE	1	0	1	0	1
11	15" - 24" - 36" - 48" - 60"	8.01.52.00072500	DOUBLE PILOT TUBE	0	1	1	2	2
12	15" - 24" - 36" - 48" - 60"	8.09.03.00000400	LEG ASSEMBLY	4	4	4	4	6
13	15" - 24" - 36" - 48" - 60"	8.01.53.00001900	KNOB ASSEMBLY	1	2	3	4	5
14	15"	8.01.53.00000075	GREASE TRAP	1	1	1	1	2
	24"	8.01.52.00000781						
	36"	8.01.53.00000080						
	48"	8.01.53.00000094						
	60"	8.01.52.00000781						
15	15"	8.01.53.00000109	FRONT PANEL	1	1	1	1	1
	24"	8.01.52.00000780						
	36"	8.01.52.00000841						
	48"	8.01.52.00000853						
	60"	8.01.53.00000126						
16	15"	8.01.53.00007100	GAS DISTRIBUTION TUBE ASSEMBLY	1	1	1	1	1
	24"	8.01.53.00004500						
	36"	8.01.52.00074500						
	48"	8.01.52.00074900						
	60"	8.01.53.00009000						

COUNTERTOP RADIANT GAS CHARBROILER (PRIME SERIES)



MAIN COMPONENTS OF COUNTERTOP RADIANT GAS CHARBROILER				QUANTITY		
#	SIZE	CODE	DESCRIPTION	PCB24G-CT	PCB36G-CT	PCB48G-CT
1	24" - 36" - 48"	8.01.25.00000105	TOP GRATE	8	12	16
2	24" - 36" - 48"	8.01.53.00000063	RADIANT	4	6	8
3	24" 36" 48"	8.01.52.00073000 8.01.53.00004600 8.01.53.00005700	EXTERNAL FRAME ASSEMBLY	1	1	1
4	24" - 36" - 48"	8.01.53.00000065	SMALL BURNER PROTECTION DEFLECTOR	2	3	4
5	24" - 36" - 48"	8.01.53.00000064	LARGE BURNER PROTECTION DEFLECTOR	2	3	4
6	24" - 36" - 48"	8.01.52.00000791	SIDE DEFLECTOR	2	2	2
7	24" - 36" - 48"	8.01.53.00000042	GAS TUBE BACK BRACKET	1	1	1
8	24" 36" 48"	8.01.53.00000020 8.01.53.00000025 8.01.53.00000132	EXTERNAL BACK PANEL	1	1	1
9	24" - 36" - 48"	8.01.52.00072800	BURNER ASSEMBLY	2	3	4
10	24" 36" 48"	8.01.52.00073100 8.01.53.00002900 8.01.53.00005800	INTERNAL FRAME ASSEMBLY	1	1	1
11	24" - 36" - 48"	8.09.03.00000400	LEG ASSEMBLY	4	4	4
12	24" - 36" - 48"	8.01.53.00001900	KNOB ASSEMBLY	2	3	4
13	24" 36" 48"	8.01.52.00000796 8.01.53.00000088 8.01.53.00000103	CRUMB/DRIP PAN	1	1	1
14	24" 36" 48"	8.01.52.00000797 8.01.53.00000089 8.01.53.00000104	FRONT PANEL	1	1	1
15	24" 36" 48"	8.01.52.00072600 8.01.52.00074500 8.01.52.00074900	GAS DISTRIBUTION TUBE ASSEMBLY	1	1	1
16	24" - 36" - 48"	8.01.52.00002300	SINGLE PILOT TUBE	0	1	0
17	24" - 36" - 48"	8.01.52.00072500	DOUBLE PILOT TUBE	1	1	2
18	24" - 36" - 48"	8.01.52.00000788	EXTERNAL SIDE PANEL	2	2	2

GAS HOT PLATE (PRIME SERIES)



MAIN COMPONENTS OF GAS HOT PLATE				QUANTITY		
#	SIZE	CODE	DESCRIPTION	PHP12G-CT	PHP24G-CT	PHP36G-CT
1	12" - 24" - 36"	8.01.25.00000110	TOP GRATE	2	4	6
2	12" - 24" - 36"	8.01.53.00009400	SMALLER BURNER ASSEMBLY	1	2	3
3	12" - 24" - 36"	8.01.53.00009300	LARGER BURNER ASSEMBLY	1	2	3
4	12"	8.01.53.00001100	TOP FRAME ASSEMBLY	1	1	1
	24"	8.01.53.00001200				
	36"	8.01.53.00001300				
5	12" - 24" - 36"	8.01.53.00000007	BACK BURNER BRACKET	1	2	3
6	12" - 24" - 36"	8.01.53.00000006	TOP GRATES SUPPORT BRACKET	0	1	2
7	12" - 24" - 36"	8.01.53.00000008	CRUMB DEFLECTOR	2	2	2
8	12" - 24" - 36"	8.01.53.00000042	GAS TUBE BACK BRACKET	1	1	1
9	12"	8.01.53.00000013	EXTERNAL BACK PANEL	1	1	1
	24"	8.01.53.00000020				
	36"	8.01.53.00000025				
10	12" - 24" - 36"	8.01.53.00000788	EXTERNAL SIDE PANEL	2	2	2
11	12" - 24" - 36"	8.09.03.00000400	LEG ASSEMBLY	4	4	4
12	12"	8.01.53.00000012	FRONT PANEL	1	1	1
	24"	8.01.53.00000018				
	36"	8.01.53.00000024				
13	12" - 24" - 36"	8.01.53.00001900	KNOB ASSEMBLY	2	4	6
14	12"	8.01.53.00000500	GAS DISTRIBUTION TUBE ASSEMBLY	1	1	1
	24"	8.01.53.00011200				
	36"	8.01.53.00011300				
15	12"	8.01.53.00000014	CRUMB/DRIP PAN	1	1	1
	24"	8.01.53.00000019				
	36"	8.01.53.00000026				
16	12"	8.01.53.00000200	WELDED INTERNAL FRAME ASSEMBLY	1	1	1
	24"	8.01.53.00000300				
	36"	8.01.53.00000400				
17	12" - 24" - 36"	8.01.53.00000100	PILOT ASSEMBLY	1	2	3
18	12" - 24" - 36"	8.01.53.00000005	BURNER SUPPORT BRACKET	1	2	3

06. LIMITED ORIGINAL COMMERCIAL EQUIPMENT WARRANTY

Venancio USA, Inc. warrants that the equipment, as supplied by the factory to the original purchasers, is free from defects in materials and workmanship. Should any part thereof become defective because of normal use within the period and limits defined below, then at the option of Venancio USA, Inc. such parts will be repaired or replaced by Venancio USA, Inc. or its Authorized Service Agency.

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 Agencies 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.

- Schools K-12: 4-years parts & labor (On Restaurant Series, Genesis Series, & Convection Ovens).
- Convection Ovens: 2-years parts and labor.
- Prime Range Line: 1-year parts & labor.
- Restaurant Series Elite: 2-years parts and labor.
- Genesis Series: 3-years parts and labor.

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 if 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 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 or firm 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 bear 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 which have 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 which normally involve 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 including labor, travel, freight, and mileage. Fry tanks found to be leaking that are over 1 year and under 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 under 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 has no fry tank part warranty.
- c. Glass windows, door seals, rubber seals, light bulbs, spark ignitors - 90 days from installation.
- d. The limited warranty shall not apply to defects attributable to the usage environment, for example from using dirty, 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 have 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, under any legal theory, for loss of use, revenue, or profit, or for substitute use or performance, or for incidental, indirect, or special or consequential damages or for any other loss of cost of similar type.

13. 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).

Thank you for your support! – Venancio USA Team
Venancio USA, Inc.
2021 SW 31st Ave
Hallandale Beach, FL 33436
support@venanciousa.com
954-367-7846

NOTE

[illegible]

CONSUMER AND PRODUCT IDENTIFICATION

Purchase Date:	
Model Number:	
Serial Number:	
Installed Date:	
Install By:	
Gas Type:	

Keep this manual, as it contains important information for questions, and adjustments. The same will be required for the warranty claim if required.



VENANCIOUSUSA | INNOVATIVE HIGH-PERFORMANCE
COMMERCIAL COOKING EQUIPMENT

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