

# Restaurant Series

## COMBO RANGE WITH MANUAL GRIDDLE

R482ST-24B24G



### Overview

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 rated at 32,000 BTU (NAT) & 30,000 BTU (LP) p/ burner.
- 14 gauge fully welded interlocking frame.
- Chrome-plated metal insulated knobs.
- Adjustable 6" chrome-plated steel legs.
- Stainless steel front and sides.
- Removable crumb tray under burners.
- Stainless steel 7" plate rail.
- Stainless steel flue riser & lift-off heavy-duty shelf.
- One pilot light for each burner.
- Heavy-duty 12" x 12" removable cast-iron grates.

### MANUAL GRIDDLE

- 1" (25.4 mm) thick polished carbon steel working griddle plate.
- Fully welded griddle plate.
- Enameled burners placed every 12", providing uniformity when operating.
- Pilots accessible through front panel.
- Easily removable stainless steel grease trap.

### Ovens

- 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.
- Two racks with five positions (standard oven).
- Counterweight balanced doors.
- Standard oven fits 18" x 26" sheet pan.

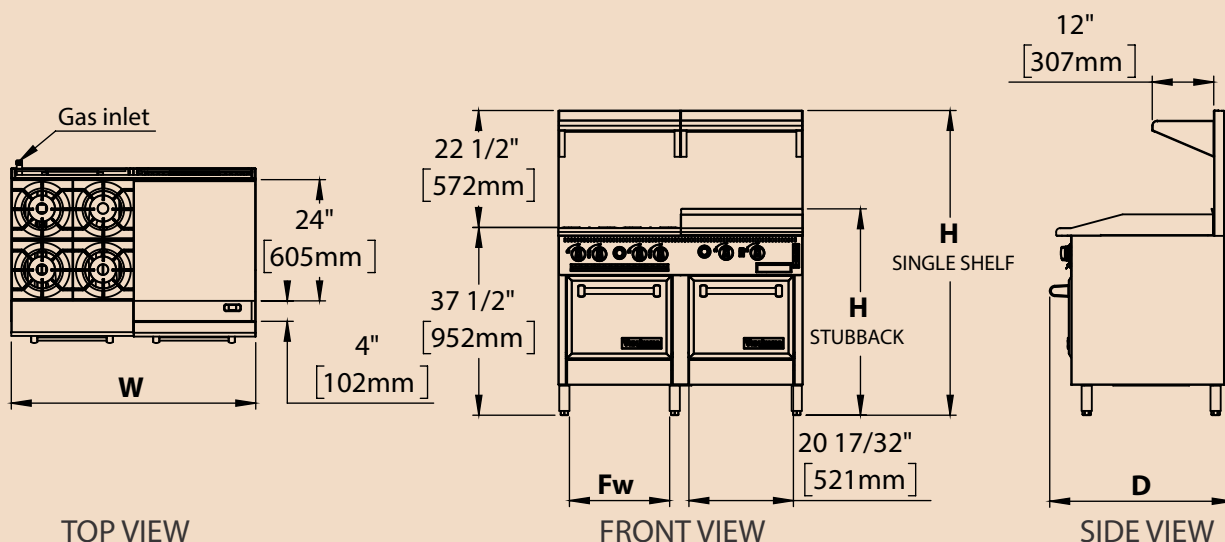
### STANDARD ACCESSORIES

- 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.

# COMBO RANGE WITH MANUAL GRIDDLE



Models	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H)		Fw	Net weight	Width	Depth	Height
			Stubback	Single shelf					
R482ST – 24B24G	48" (1120 mm)	35 27/32" (910 mm)	41" (1041 mm)	60" (1524 mm)	20" - 22" (508 mm - 559 mm)	595 lb (270 kg)	52 5/32" (1325 mm)	46 27/32" (1190 mm)	44 3/32" (1120 mm)

Oven cavity		
Width	Depth	Height
18 1/2" - 18 1/2" (470 mm - 470 mm)	26 1/2" (673 mm)	14 1/64" (356 mm)

## UTILITY INFORMATION

GAS SUPPLY									
Models	Range			Griddle			Oven		
	Burners	Propane BTU/h	Natural BTU/h	Burners	Propane BTU/h	Natural BTU/h	Burners	Propane BTU/h	Natural BTU/h
R482ST – 24B24G	4	120,000	128,000	2	43,000	43,000	2	27,000	30,000

## 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 2,000 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.