

Countertop Radiant Gas Charbroiler

PCB18G-CT | PCB24G-CT | PCB36G-CT | PCB48G-CT



PCB24G-CT

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

- Available in 18" (457 mm), 24" (610 mm), 36" (915 mm) and 48" (1,220 mm) width.
- Stainless steel front and sides.
- 12" Gauge splash guards.
- Double sided cast iron grills. One side for meats, the other for delicate fish.
- Cast iron radiant for optimum heat distribution that are individually removable for easy cleaning.
- Enamelled burners placed every 12", providing uniformity when operating.
- Accessible pilots trough front panel.
- 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			
	PCB18G - CT	PCB24G - CT	PCB36G - CT	PCB48G - CT
Collecting tray capacity	0.66 gal (2.5 L)	0.74 gal (2.8 L)	1.5 gal (5.7 L)	2.27 gal (8.6 L)

CERTIFICATION:



Certified to
ANSI/NSF4

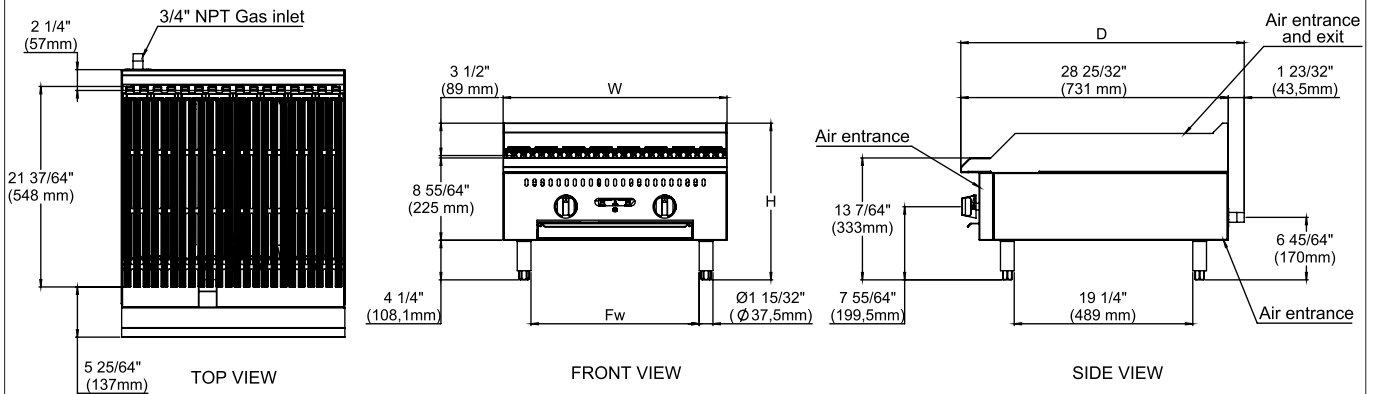
AREA FOR CONSULTANT / CONTRACTOR:

OPTIONS & ACCESSORIES

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

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Model	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H)	Fw	Weight	Width	Depth	Height	Weight
PCB18G - CT	18" (457 mm)	30 33/64" (775 mm)	16 27/32" (428 mm)	9 5/64" (230.5 mm)	88 lb (40 kg)	20 7/8" (530 mm)	34 1/4" (870 mm)	19 19/64" (490 mm)	132 lb (60 kg)
PCB24G - CT	24" (610 mm)	30 33/64" (775 mm)	16 27/32" (428 mm)	18 3/32" (459.5 mm)	152 lb (69 kg)	28 61/64" (710 mm)	34 1/4" (870 mm)	19 19/64" (490 mm)	183 lb (83 kg)
PCB36G - CT	36" (915 mm)	30 33/64" (775 mm)	16 27/32" (428 mm)	31 9/32" (794.5 mm)	212 lb (96 kg)	40 5/32" (1020 mm)	34 1/4" (870 mm)	19 19/64" (490 mm)	258 lb (117 kg)
PCB48G - CT	48" (1220 mm)	30 33/64" (775 mm)	16 27/32" (428 mm)	43 9/32" (1099.5 mm)	280 lb (127 kg)	52 31/32" (1320 mm)	34 1/4" (870 mm)	19 19/64" (490 mm)	329 lb (149 kg)

UTILITY INFORMATION

MODEL	BURNERS	PROPANE	NATURAL	MANIFOLD PRESSURE	
		BTU/h	BTU/h	Natural gas	Propane Gas
PCB18G - CT	1	30,000	30,000	4" W.C	10" W.C
PCB24G - CT	2	60,000	60,000		
PCB36G - CT	3	90,000	90,000		
PCB48G - CT	4	120,000	120,000		

SPECIFICATIONS

- 30,000 BTU/h burners placed every 12", 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.

***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 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.