

P – Series Convection Oven Range Line 36" Series (Open Burners)

PRO36G-CO



PRO36G-CO P.S

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

- 1-year parts and labor warranty.
- Available in 36" (915mm) width.
- Stainless steel panel 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.
- Large front panel, promoting safety and great functionality.
- Black paint injected aluminum knobs providing for better toughness and durability.
- Easily removable stainless steel crumb/drip pan.

OVEN

- 35,000 BTU/h oven with snap action thermostat from 210°F to 550°F and 100% safety shut off.
- Dynamic Airflow Technology (DAT) a patented convection oven with balanced airflow a low profile fan, 26 1/2 " oven depth. Only Convection oven base that fits a full-size sheet pan on all models.
- The convection oven has an on/off switch and high/low fan speed.
- Double-sided enamel oven cavity (Exterior and interior top, bottom, and side).
- Heavy-duty oven wired rack – 1/8" diameter.
- The convection oven has 3 shelf positions and 1 racks.
- Counterweight balanced doors.

OPTIONS & ACCESSORIES

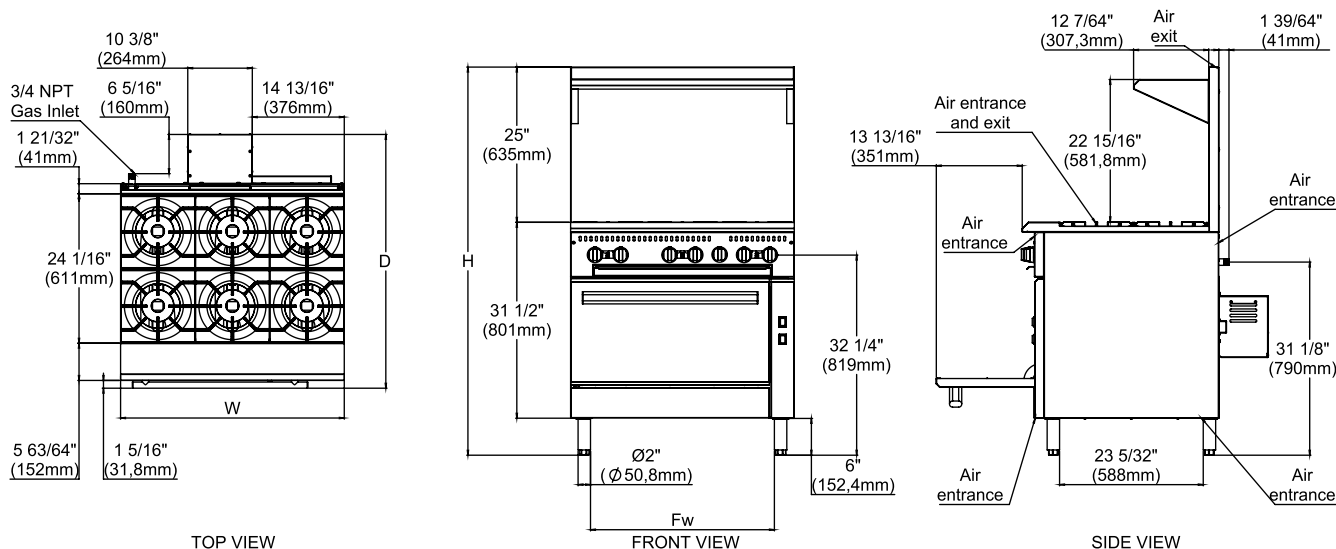
- ☐ Modular belly rail accessory for 1/6 pans.
- ☐ Cutting Board.
- ☐ (4) 6" swivel casters with front locking brakes.
- ☐ Additional oven Rack.
- ☐ Quick disconnect (3/4 Flex hose quick disconnect 4' long with install kit).
- ☐ Stub Back Flue Riser 4".

CERTIFICATION:



AREA FOR CONSULTANT / CONTRACTOR:

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Models	Exterior Product Dimensions & Weight						Shipping Crate Dimensions & Weight				Oven - Inside		
	Width (W)	Depth (D)	Height (H)		Fw	Weight	Width	Depth	Height	Weight	Width	Depth	Height
			P.B	P.S									
PRO36G – CO	36" (915mm)	40 15/16" (1040mm)	41 17/64" (1048mm)	62 33/64" (1588mm)	29 39/64" (752mm)	417 lb (189 kg)	47 7/16" (1205 mm)	44 1/2" (1130mm)	54 47/64" (1390mm)	584 lb (265 kg)	26 31/32" (685mm)	26 1/2" (673mm)	15 23/64" (390mm)

UTILITY INFORMATION

GAS SUPPLY												
Models	Burners (Range)	Propane		Natural		Burners (Oven)	Propane		Natural		Manifold Pressure	
		kcal/h	BTU/h	kcal/h	BTU/h		kcal/h	BTU/h	kcal/h	BTU/h	Natural Gas	Propane Gas
PRO36G – CO	6	37,800	150,000	37,800	150,000	1	8,315	33,000	8,820	35,000	4" W.C	10" W.C

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 2,000ft.

***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.
- Specify altitude when above 2,000 feet.

ELECTRICAL

Engine Speed (RPM)	Tension (V)	Frequency (Hz)	Motor rated current (A)	Electric Motor Power (W)	Lamp Power (W)	Total Electric Power (W)	Electric Consumption (kWh)	Circuit Breaker (A)
LOW (1125 rpm)	115	60	3.3	371.91	25	396.91	0.40	3
HIGH (1725 rpm)			3.7	380.38	25	405.38	0.41	

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.