

Item: _____	Model #: _____
Quantity (Qty): _____	Project: _____

Genesis - Gas Hot Plate

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



G36CT-36B

100% manufactured from raw materials providing the highest quality and durability.

Standard Features

- Compact design for countertop use.
- Stainless Steel front and sides.
- VT Burners (KI awards 2019 and exclusivity on Venancio Ranges).
- Removable 22,000 BTU/h, VT Burners providing maximum control, best heat distribution and efficiency in the industry.
- Full width stainless steel crumb trays catch all spillage.
- 6" front stainless steel plate rail, flush with cooktop to allow easy movement of pots.
- 14 gauge fully welded interlocking frame.
- Standing pilot for each burner protected from spills.
- 12" x 12" heavy duty cast iron top grates.
- Stainless steel front and sides.
- Metal chrome knobs with red stripe.
- Gas shut off valve 3/4" NPT.
- 4" highly polished chrome adjustable steel legs.
- One standing pilot per burner.

CERTIFICATION:



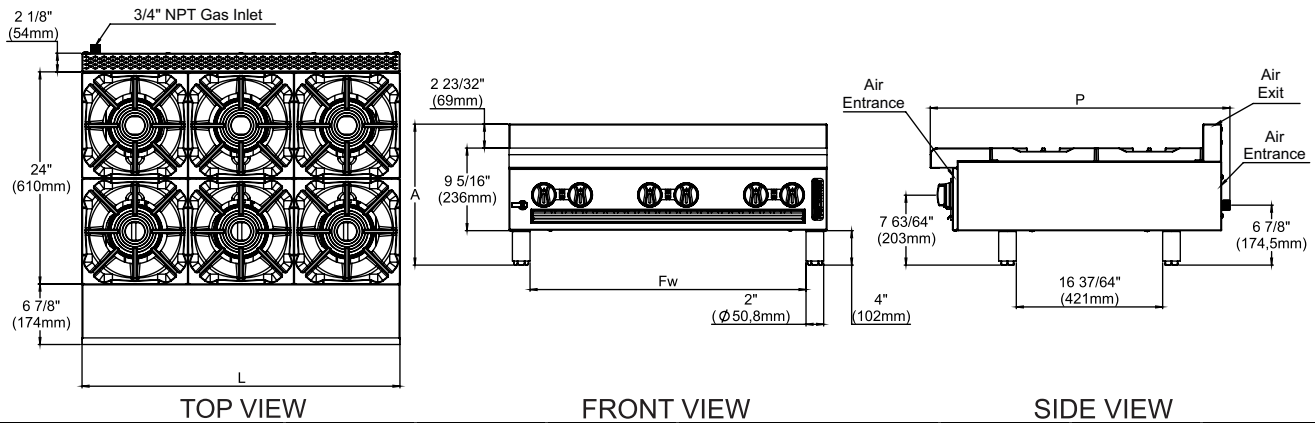
AREA FOR CONSULTANT / CONTRACTOR:

OPTIONS & ACCESSORIES

- Product installation kit (pressure regulating valve).
- Propane Gas (LP) Conversion Kit.
- Modular front pan rail for 1/6 pans.
- Stainless steel equipment stand.
- Cutting board.
- 12-72" Stands.
- Pilot lighter.

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Model	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight			
	Width (L)	Depth (P)	Height (A)	Fw	Weight	Width	Depth	Height	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 1/9" (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	Natural gas	Propane gas
G12CT - 12B	2	44,000	44,000	4" W.C	10" 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

- 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.

INTALLATION 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.

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