

Countertop Radiant Gas Charbroiler

PCB18G-CT | PCB24G-ME | 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 panel and sides.
- 14" gauge polished stainless steel plate.
- Removable cast iron double-sided top grates, angled for better flame control (flat and 15° angle).
- 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

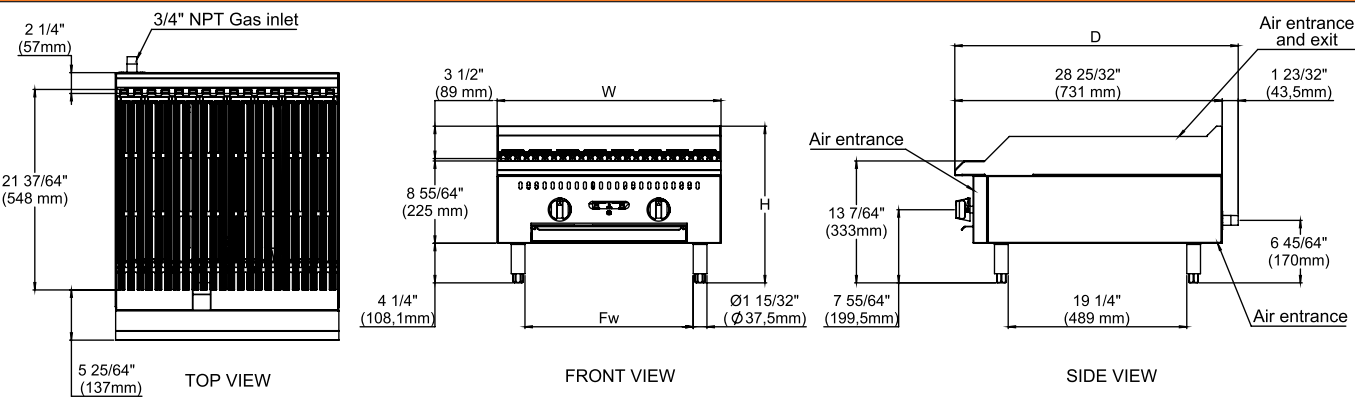
AREA FOR CONSULTANT / CONTRACTOR:

OPTIONS & ACCESSORIES

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

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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" (457mm)	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)

UTILITY INFORMATION

GAS SUPPLY							
MODEL	BURNERS	PROPANE		NATURAL		MANIFOLD PRESSURE	
		kcal/h	BTU/h	kcal/h	BTU/h	Natural gas	Propane Gas
PCB18G - CT	1	7,560	30,000	7,560	30,000	4" W.C	10" W.C
PCB24G - CT	2	15,120	60,000	15,120	60,000		
PCB36G - CT	3	22,680	90,000	22,680	90,000		
PCB48G - CT	4	30,240	120,000	30,240	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 2,000ft.

***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.

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.