



The Vionet Commercial Gas Range and Rise Griddle/ Boiler has powerful 30,000 BTU cast iron burners. Each burner has an individual pilot light - heavy duty 11.9" x 11.9" removable cast iron grate and individual instant light control knob. It is constructed with a stainless steel front with aluminized sides, 24.75" high backriser and shelf, 6" adjustable stainless steel legs or casters and a 3/4" NPT gas connection.

The standard oven is powered with a 30,000 BTU Burner and comes with two easy to remove oven racks, It includes a porcelain oven liner for easy cleaning and a compression spring door hinge system for durability. The oven thermostat adjusts from 250°F - 550°F and is equipped with a flame failure safety device. The Raised Griddle/Boiler has 3 cast iron burner rated at 12,000 BTU each, 3/4" thick griddle plate and on boiling rack with two positions.

Model	Gas	Ovens	Burners	Griddle
VIOR6-G24-C	Propane	2	6	3
VIOR10-RGB24-P	Propane	2	6	3

STANDARD FEATURES

- Cast burners each giving off 30,00 BTU/hour
- 12" x 12" cast iron top grates are removable for easy cleaning
- Each burner has an individual standing pilot light
- Push in knob with efficient Hi-Low burner system
- Removable crumb tray

Raised Griddle/Broiler

- 24" manual raised griddle/broiler, 36,000 BTU/ hour
- 4" wide grease trough
- 3/4" thick griddle plate
- 4" welded griddle side shields
- 3 Cast Iron Burners with Standing Pilots
- Valve control every 8"
- Extra deell pull out crumb tray with welded corner
- One rack for broiling, two rack positions

Oven

- Includes 2 removable and adjustable oven racks
- 30,000 BTU/hr total output per oven
- Flame failure safety device
- Adjustable thermostat from 250°F - 550°F
- Door liner is coated in nano-porcelain
- Cool to touch stainless steel oven door handles

Construction

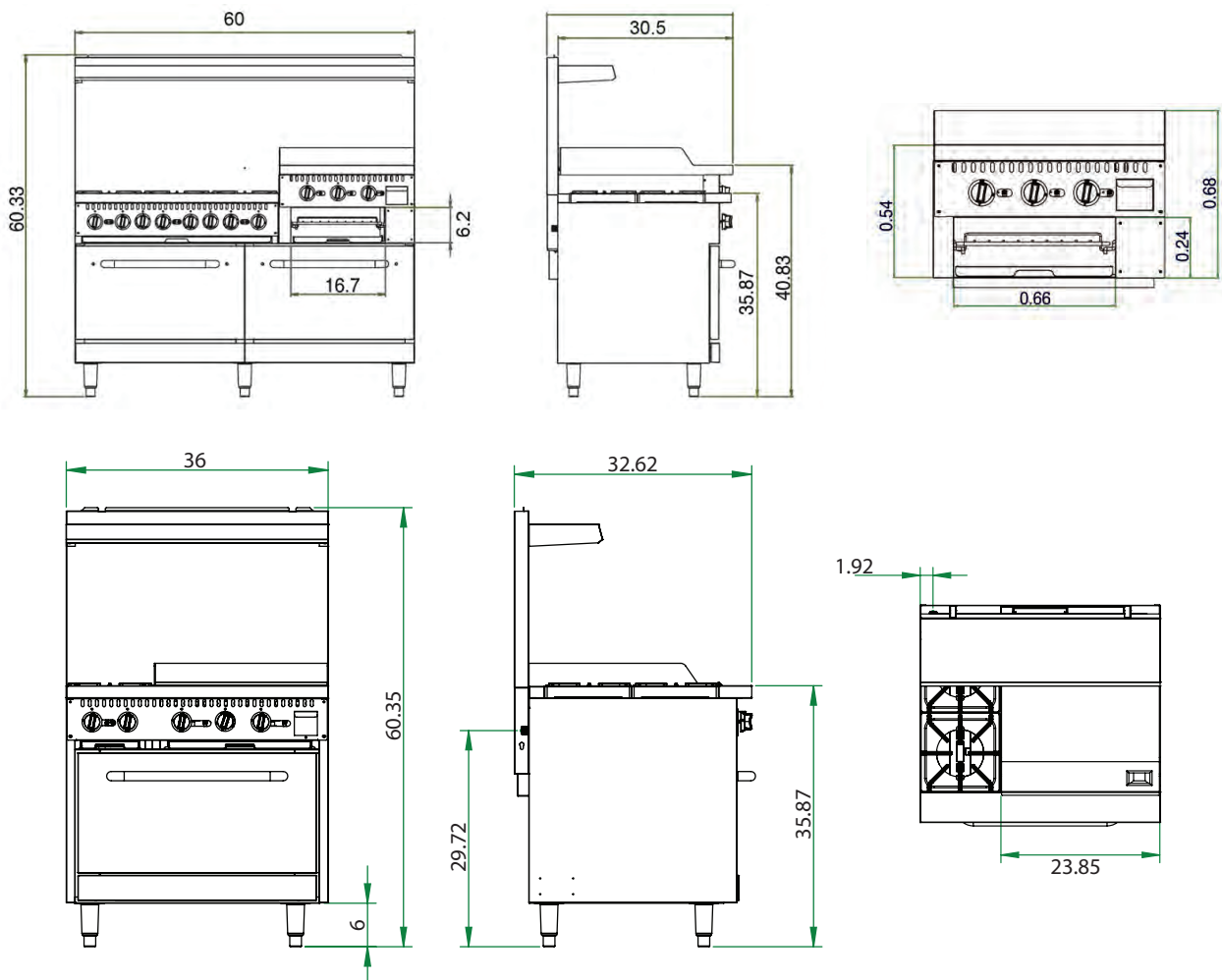
- Stainless steel front, back riser and shelf
- Spring loaded door with cool to touch stainless steel oven door handle
- 6" stainless steel adjustable legs
- 3/4" rear NPT rear gas connection

OPTIONAL ACCESSORY

- Swivel Casters

Warranty: Vionet exclusive parts and labor FUSS warranty takes effect from 1 year after end user purchase.

- A convertible 3/4" NPT appliance pressure regulator is provided this unit and set for:
 Natural Gas 4.0" W.C.
 Propane Gas 10.0" W.C.
- Rear Gas Connections is 3/4" NPT
 Recommended incoming pressure:
 Natural Gas 4.5" W.C. with not more than a 1/2" W.C. pressure drop
 LP Gas 10.5" W.C. with not more than a 1/2" W.C. pressure drop
- if using a commercial flex it must comply with ANSI Z 21.69



Model	External Dimensions			Internal Oven Dimensions			BTU's (per burner)	BTU's (per oven)	BTU's (griddle burner)	Total BTU's	Crated Weight (lbs)
	W	D	H	W	D	H					
VIOR6-G24-C	36	32.5	35.9+24.6	26.88	25.8	13.8	30,000	30,000	20,000 x 2	130,000	507
VIOR10-RGB24-P	60	32.5	35.9+24.6	26.88	25.8	13.8	30,000	30,000 x 2	20,000 x 2	280,000	816

As continued product improvement is a policy of Vionet, specifications are subject to change.