

VCB-S SERIES

HEAVY DUTY GAS CHAR-BROILER WITH OPEN CABINET BASE



(Shown with optional doors)



SPECIFICATIONS:

Heavy duty gas char-broiler, Vulcan-Hart Model No. VCB-36S. Stainless steel front, control panel, front top ledge, backsplash and grease trough. Sides finished in black epoxy powder coat paint. 6" adjustable legs. 1 1/4" diameter front gas manifold. Full width front grease drawer. Heavy cast iron char-radiants and "Flame Arrestor" broiling grates. 5 1/4" wide grates are reversible for "level" broiling or self cleaning. Cast-in pitched grease trough in each grate blade provides fat run-off and controls flare-ups. One 14,500 BTU/hr. cast iron burner for each broiler grate. Standing pilot ignition system. Underburner baffling system reflects heat upwards creating a "Cool Zone" in the grease drawer and drip pan areas.

Exterior dimensions: 36"w x 38"d x 36" working height on 6" adjustable legs.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS AND FINISH WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

- VCB-36S** 36" wide, 87,000 BTU/hr.

STANDARD FEATURES

- Stainless steel front, control panel, front top ledge, backsplash and grease trough.
- Stainless steel 6" adjustable legs.
- Sides finished in black epoxy powder coat paint.
- 1 1/4" diameter front gas manifold.
- Full width front grease drawer.
- Heavy cast iron char-radiants and "Flame Arrestor" broiling grates.
- 5 1/4" wide grates are reversible for "level" broiling or self cleaning. Cast-in pitched grease trough in each grate blade provides fat run-off and controls flare-ups.
- One 14,500 BTU/hr. cast iron burner for each broiling grate.
- Standing pilot ignition system.
- Underburner baffling system reflects heat upwards creating a "Cool Zone" in the grease drawer and drip pan areas.
- One year limited parts and labor warranty.

OPTIONS

- Round rod broiling grates - for broiling fish or chicken.
- Diamond shaped broiling grates, sloped, not reversible.
- 16 1/2"w x 21"d x 3/4" thick aluminum lift-off griddle plate.
- Stainless steel side(s). Left Right
- Stainless steel cabinet doors.
- Stainless steel side and rear splashes.
- Cap and cover manifold end(s). Left Right
- Leveling bolts in place of legs for curb mounting.
- Stainless steel dolly frame with casters, up to 72" wide.
- 3/4" rear gas connection (includes gas pressure regulator.)
- Common stainless steel front top ledge up to 96" wide. (Drawing required showing the position of each piece of equipment.)

ACCESSORIES

- Set of four 5" diameter casters, two locking.
- 26 1/2" or 37 3/4" high stainless steel back riser. (Common back risers available up to 72" wide.)
- Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.



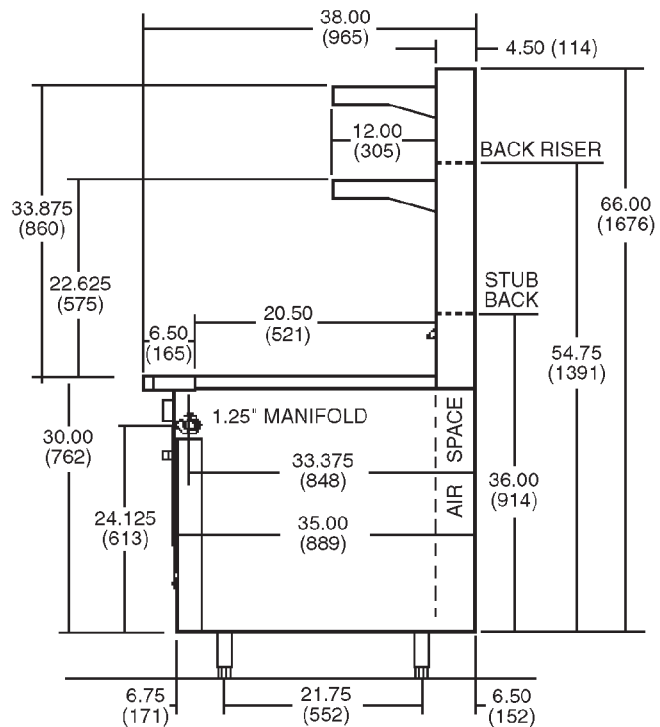
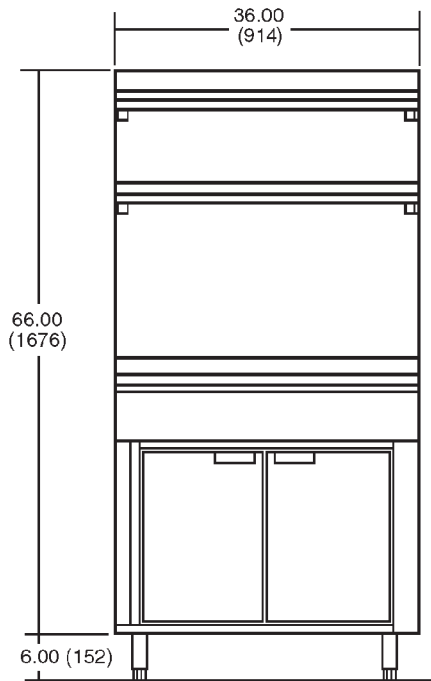
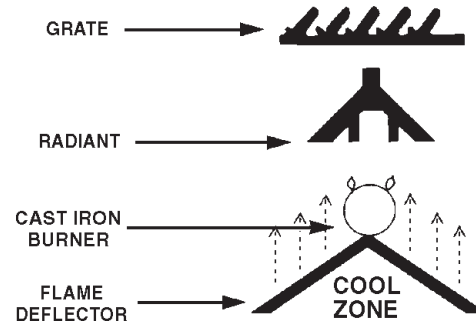
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IMPORTANT

1. A properly sized gas pressure regulator suitable for battery or single unit application must be furnished and installed. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
3. 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, 1515 Wilson Blvd., Arlington, VA 22209.
4. Clearances:

	Combustible	Non-Combustible
Rear	2"	0"
Sides	20"	2"
5. For proper combustion, install equipment on adjustable legs or casters. On curb or platform, allow 3 1/2" front overhang. Leveling bolts are required for curb installation. Specify when ordering.
6. Cannot be battered with GH series equipment.
7. This appliance is manufactured for commercial installation only and is not intended for home use.



MODEL NO.	BTU/HR. INPUT	WIDTH	DEPTH	WORKING HEIGHT ON 6" LEGS	APPROX. SHP. WT. (lbs./kg)
VCB-36S	87,000	36"	38"	36"	575 / 261

NOTE: In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL. 1-800-814-2028

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