

VCCB SERIES COUNTER MODEL GAS CHARBROILER



Model VCCB36



SPECIFICATIONS:

Low profile, high volume gas char-broiler, Vulcan-Hart Model No. (VCCB25) (VCCB36) (VCCB47) (VCCB60) (VCCB72). Stainless steel front, sides, top rim and grease trough. Full width front grease collection drawer. Heavy cast iron char radiants. 5 1/4" wide cast broiling grates are reversible for sloped or level positioning. Cast-in pitched grease trough in each grate blade. One 14,500 BTU/hr. burner for each broiling grate. Underburner deflector system reflects heat upwards. Standing pilot ignition system. One infinite heat control valve for each burner. 4" legs with adjustable feet. 3/4" rear gas connection and gas pressure regulator.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

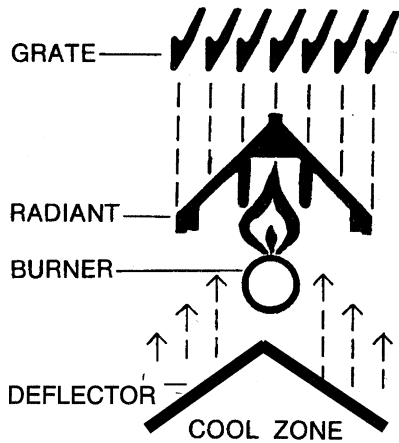
- VCCB25** 25 1/4" wide
- VCCB36** 36" wide
- VCCB47** 46 3/4" wide
- VCCB60** 60" wide
- VCCB72** 72" wide

STANDARD FEATURES

- Stainless steel front, sides, top rim and grease trough.
- Full width front grease drawer.
- Heavy cast iron char-radiants and broiling grates.
- 5 1/4" wide sloped 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. burner for each broiling grate.
- Standing pilot ignition system.
- One infinite heat control valve for each burner.
- Underburner deflector system reflects heat upwards creating a cool zone beneath the burners.
- 4" adjustable legs.
- 3/4" rear gas connection with gas pressure regulator.
- One year limited parts and labor warranty.

OPTIONS

- Stainless steel stand with marine lip, under-shelf and casters.
- Super-charge burner dividers.
- Stainless steel backsplash.
- Plate rail.
- Cast iron grates: slanted, straight, diamond and waffle pattern.
Stainless steel grates: round and diamond rod.



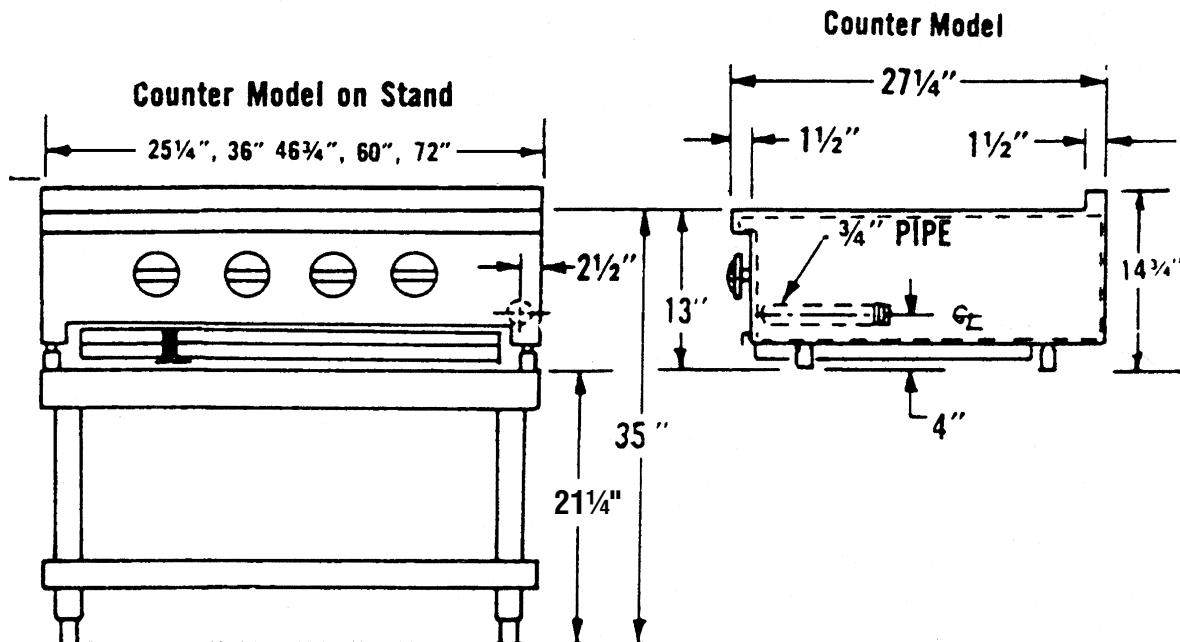
IMPORTANT

1. A pressure regulator sized for this unit is included. 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 02169. When writing refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

NOTE: In the Commonwealth of Massachusetts

All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

4. This appliance must be installed with a 6" clearance at both sides and the rear adjacent to combustible construction.
5. This appliance is manufactured for commercial installation only and is not intended for home use.



Model	Width	Depth	Overall Height	Working Height	Broiling Area	No. of Burners	Total BTU/hr.	Approx. Shp. Wt.
VCCB25	25 ¹ / ₄ "	27 ¹ / ₄ "	14 ³ / ₄ "	13"	21 ¹ / ₂ " x 20 ¹ / ₂ "	4	58,000	290 lbs.
VCCB36	36"	27 ¹ / ₄ "	14 ³ / ₄ "	13"	32" x 20 ¹ / ₂ "	6	87,000	370 lbs.
VCCB47	46 ³ / ₄ "	27 ¹ / ₄ "	14 ³ / ₄ "	13"	43" x 20 ¹ / ₂ "	8	116,000	450 lbs.
VCCB60	60"	27 ¹ / ₄ "	14 ³ / ₄ "	13"	56 ³ / ₈ " x 20 ¹ / ₂ "	11	159,500	500 lbs.
VCCB72	72"	27 ¹ / ₄ "	14 ³ / ₄ "	13"	66 ³ / ₈ " x 20 ¹ / ₂ "	13	188,500	550 lbs.

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