GRIDDLES & BROILERS

VACB SERIES
HEAVY DUTY COUNTER MODEL GAS CHARBROILER



Model VACB36

- ☐ **VACB25** 25⅛" wide
- ☐ **VACB36** 36" wide
- ☐ **VACB47** 46⅞" wide
- ☐ **VACB60** 62⅛" wide
- ☐ **VACB72** 72½" wide

STANDARD FEATURES

- All welded chassis with stainless steel sides, control panel, top trim, backsplash and grease trough
- Heavy duty cast iron char-radiants
- 5¼" wide cast iron diamond grates
- One 17,000 BTU/hr burner for each broiler grate
- Easy lighting standing pilot ignition system
- One high range infinite heat control valve for each burner. Valve adjustment marks engraved into front panel for easy set-up.
- Heat deflector tray system reflects heat upwards creating a “Cool Zone” in the grease drawer and facilitates easier cleaning.
- 4" adjustable legs
- ¾" rear gas connection and gas pressure regulator
- Supercharger burner dividers minimize heat transfer to enhance multi-zone cooking capability
- One year limited parts and labor warranty

ACCESSORIES

- ☐ 6" legs.
- ☐ 10⅝" deep plate rail.
- ☐ Condiment rail.
- ☐ Cutting board.
- ☐ 6" back and side splash kit.
- ☐ 12¾" overshelf.
- ☐ Straight and waffle pattern cast iron grates.
- ☐ Welded steel round rod grate.
- ☐ Fajita plate warmer.
- ☐ 10½" wide griddle plate inserts.
- ☐ Stainless steel stand with undershelf and casters.

SPECIFICATIONS

Low profile, high volume gas charbroiler, Vulcan-Hart Model No. _____. All welded chassis with stainless steel front, sides, top trim and grease trough. Heavy cast iron char-radiants. 5¼" wide cast iron diamond grates. Supercharger burner dividers. One 17,000 BTU/hr. burner for each broiling grate. Underburner deflector system reflects heat upwards. Standing pilot ignition system. One high range infinite heat control valve for each burner. 4" adjustable legs. ¾" rear gas connection and gas pressure regulator.

Exterior dimensions:
_____" wide x 31" deep x 12" working height

CSA design certified. NSF Certified.

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 3,999 FT.

VULCAN
a division of ITW Food Equipment Group LLC
P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

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INSTALLATION REQUIREMENTS:

1. A gas pressure regulator supplied with the unit must be installed:
   Natural Gas 5.0" (127 mm) W.C.
   Propane Gas 10.0" (254 mm) 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 National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400 N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

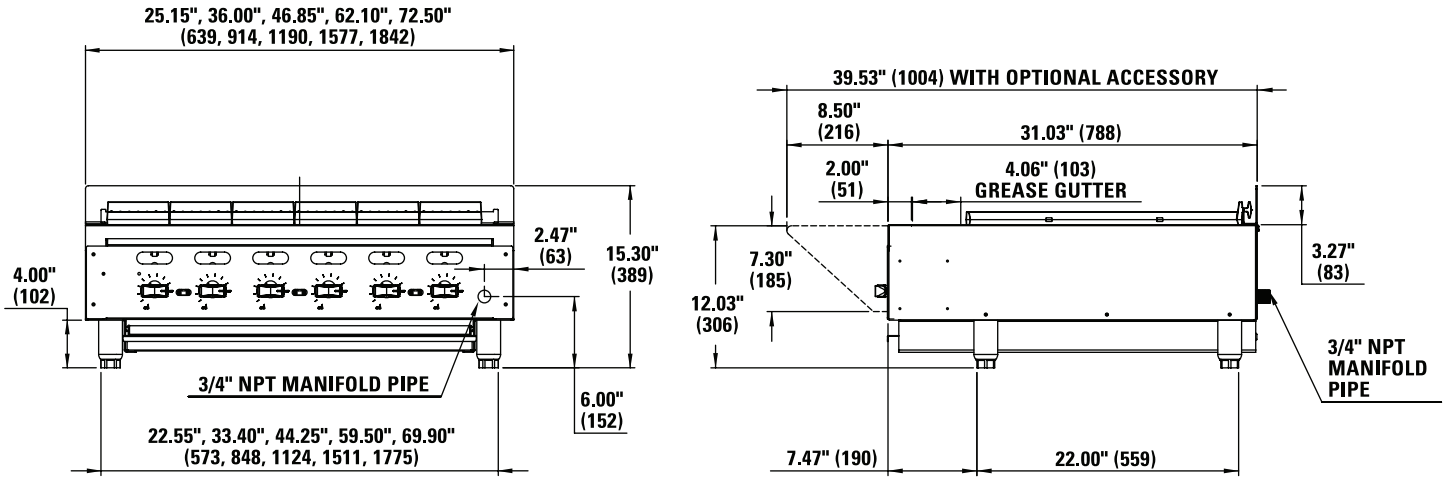
NOTE: In The Commonwealth of Massachusetts
All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

4. CLEARANCES

	Non-Combustible
Rear	3"
Sides	0"

All models require a 4" bottom clearance from a non-combustible counter and must be installed with minimum 4" legs.

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
VACB25	25.15" (639)	31" (788)	15.30" (389)	12" (306)	21.50" (546) x 22.31" (567)
VACB36	36.00" (914)				32.25" (819) x 22.31" (567)
VACB47	46.85" (1190)				43.00" (1092) x 22.31" (567)
VACB60	62.10" (1577)				57.00" (1448) x 22.31" (567)
VACB72	72.50" (1842)				68.75" (1746) x 22.31" (567)

*These are nominal dimensions and can vary by +1.75" with adjustable legs. Dimensions in "( )" are in millimeters.

MODEL	# BURNERS	# DRIP TRAYS	TOTAL BTU/HR NATURAL GAS	TOTAL BTU/HR LP GAS	APPROX SHIP WT (LB/KG)
VACB25	4	1	68,000	64,000	290/131
VACB36	6	1	102,000	96,000	370/167
VACB47	8	2	136,000	128,000	450/203
VACB60	11	2	187,000	176,000	500/225
VACB72	13	2	221,000	208,000	580/263

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

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