GRIDDLES & BROILERS

VACB SERIES
COUNTER MODEL GAS CHARBROILER

Model VACB47

- ☐ **VACB25** 25⅜" wide
- ☐ **VACB36** 36⅛" wide
- ☐ **VACB47** 46¾" wide
- ☐ **VACB60** 60⅝" wide
- ☐ **VACB72** 72⅝" wide

STANDARD FEATURES

- Stainless steel sides, control panel, top trim, backsplash and grease trough
- Full width front grease drawer
- Heavy duty cast iron char-radiants
- 5¼" wide cast iron diamond grates
- One 18,000 BTU/hr burner for each broiler grate
- Standing pilot ignition system
- One infinite heat control valve for each burner
- Underburner deflector system reflects heat upwards creating a “Cool Zone” in the grease drawer and drip areas.
- 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

SPECIFICATIONS

Low profile, high volume gas charbroiler, Vulcan-Hart Model No. _____. Stainless steel front, sides, top trim and grease trough. Full width front grease collection drawers. Heavy cast iron char-radiants. 5¼" wide cast iron diamond grates. Supercharger burner dividers. One 18,000 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" adjustable legs. ¾" rear gas connection and gas pressure regulator.

Exterior dimensions:
_____" wide x 33" deep x 11½" working height

CSA design certified NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

OPTIONS

- ☐ 6" legs
- ☐ Cutting board
- ☐ 12¼" deep plate rail
- ☐ Condiment rail
- ☐ Back and side splash kit
- ☐ Griddle plate
- ☐ Welded steel diamond and round rod grates.
- ☐ 10½" wide griddle plate inserts
- ☐ Stainless steel stand with undershelf and casters

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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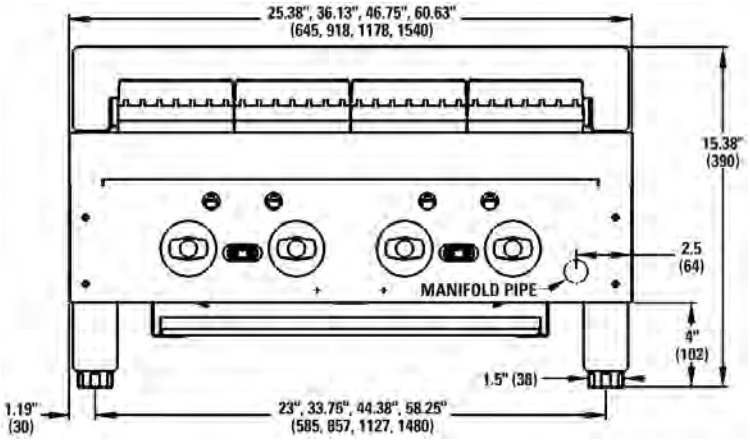
INSTALLATION REQUIREMENTS:

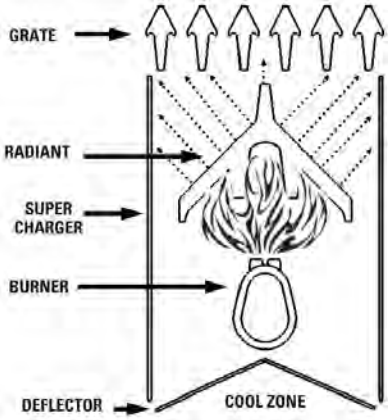
1. A gas pressure regulator supplied with the unit must be installed:
   Natural Gas 5.0" (127 mm) W.C.
   Propane Gas 10.0" (254 mm) W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 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.

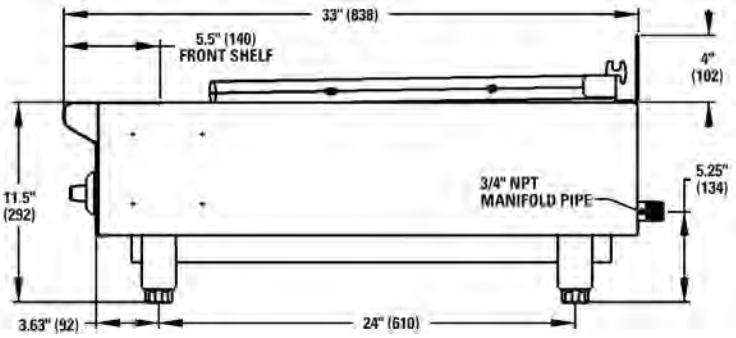
   NOTE: In The Commonwealth of Massachusetts
   All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.
4. CLEARANCES

	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	# BURNERS	TOTAL BTU/HR	APPROX SHIP WT (LB/KG)
VACB25	25⅜"	33"	15⅜"	11½"	21½" X 22 5/16"	4	72,000	290/131
VACB36	36⅛"				32¼" X 22 5/16"	6	108,000	370/167
VACB47	46¾"				43" X 22 5/16"	8	144,000	450/203
VACB60	60⅝"				57" X 22 5/16"	11	198,000	500/225
VACB72	72⅝"				68¾" X 22 5/16"	13	234,000	580/263

*These are nominal dimensions and can vary by +1.75" with adjustable legs.

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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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