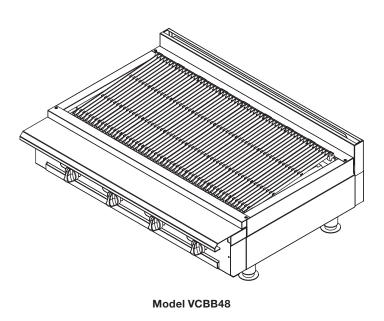
HEAVY DUTY GAS RANGE 48" WIDE CHARBROILER GAS RANGE

# HEAVY DUTY COOKING

# **VULCAN**





## SPECIFICATIONS

48" wide heavy duty gas range, Vulcan model No. VCBB48 (modular). Stainless steel front, front top ledge, burner box, sides, and stub back. 1<sup>1</sup>/4" diameter front gas manifold. Eight burners, totaling 130,000 BTU/hr. Cast burners and char-radiants with stainless steel supercharger burner dividers. Individual pilots and controls for each burner. Heavy duty cast slant grates, easy lift-off of 6/each for 48" wide units. <sup>3</sup>/<sub>4</sub>" rear gas connection. Total input 130,000 BTU/hr.

#### **Exterior Dimensions:**

363/4"d x 48"w x 36"h on 4" adjustable legs

#### **VCBB48** 48" Wide Charbroiler / Modular

### **STANDARD FEATURES**

- Stainless steel front, front top ledge, burner box, sides, and stub back
- 11/4" diameter front gas manifold with 3/4" rear gas connection (capped)
- 130,000 BTU/hr. (8 burners)
- Individual pilots and controls for each burner
- Heavy-duty slant cast grates and char-radiants
- Stainless steel supercharger burner dividers
- 4" stainless steel stub riser
- One year limited parts and labor warranty

#### **OPTIONAL FEATURES** (Factory Installed)

- □ Cap and cover front manifold
- □ 4" adjustable flanged feet for modular models
- Less legs for dolly mounting of cabinet base models

#### ACCESSORIES (Packaged & Sold Separately)

- 3/4", 1", or 11/4" gas pressure regulator (specify gas type pack loose)
- Set of 4 casters, 6" high (two locking)
- □ Banking strip
- □ 10", 22", or 34" high back risers (no shelf)
- □ 22" single deck solid or flo-thru high shelf risers
- □ 34" double deck solid or flo-thru high shelf risers
- □ Common condiment type, telescoping plate rails (starting at 24" length)
- □ Flexible gas hose with quick disconnect and restraining device



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# **VULCAN**

# HEAVY DUTY GAS RANGE 48" WIDE CHARBROILER GAS RANGE

### **INSTALLATION INSTRUCTIONS**

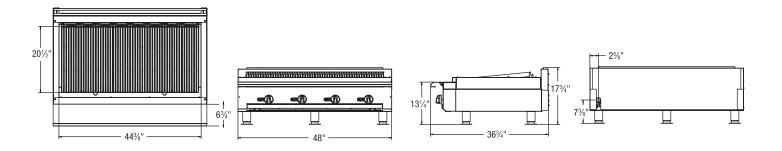
- A properly sized gas pressure regulator suitable for battery or single unit application must be furnished and installed. Natural gas 6.0" W.C., propane gas 10.0" W.C.
- An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
- 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, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

4.	<u>Clearances</u>	Rear	<u>Sides</u>
	Combustible	10"	10"
	Non-combustible	0"	0"

- For proper combustion, install equipment on adjustable legs or casters. On curb or platform, allow 3<sup>1</sup>/<sub>2</sub>" front overhang. Toe base with leveling bolts are required for curb installation. Specify when ordering.
- 6. Cannot be batteried with GH series equipment.
- 7. This appliance is manufactured for commercial installation only and is not intended for home use.

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

#### Specify type of gas when ordering. Specify altitude when above 2,000 feet.



TOP	MODEL	DESCRIPTION	TOTAL INPUT	SHIPPING WEIGHT
CONFIGURATION	NUMBER		BTU / HR	LBS / KG
	VCBB48	48" Wide Charbroiler / Modular	130,000	525 / 239



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