

VCCB SERIES COUNTER MODEL GAS CHARBROILER



Model VCCB47 On Optional Stand



CSA design certified. NSF listed.

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. 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" adjustable legs. ¾" rear gas connection and gas pressure regulator. Exterior dimensions ____" wide x 24¼" deep x 13" working height.

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

BASIC MODELS

- VCCB25 25¼" wide
- VCCB36 36" wide
- VCCB47 46¾" wide
- VCCB60 60" wide
- VCCB72 72" wide

STANDARD FEATURES:

- Stainless steel sides, control panel, top trim, backsplash and grease trough
- Full width front grease drawers
- Heavy duty cast iron char-radiants
- 5-1/4" wide sloped cast iron 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 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
- One year limited parts and labor warranty

OPTIONS:

- 10" deep plate rail
- Super-charger burner dividers
- 6" Backsplash with tapered sides splash kit
- Welded steel diamond and round rod grates.
- Stainless steel stand with undershelf and casters
- Cast iron grates: slanted, straight, diamond and waffle pattern.
- Welded steel grates: round rod and diamond rod.

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INSTALLATION REQUIREMENTS:

- 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.
- 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.
- 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.

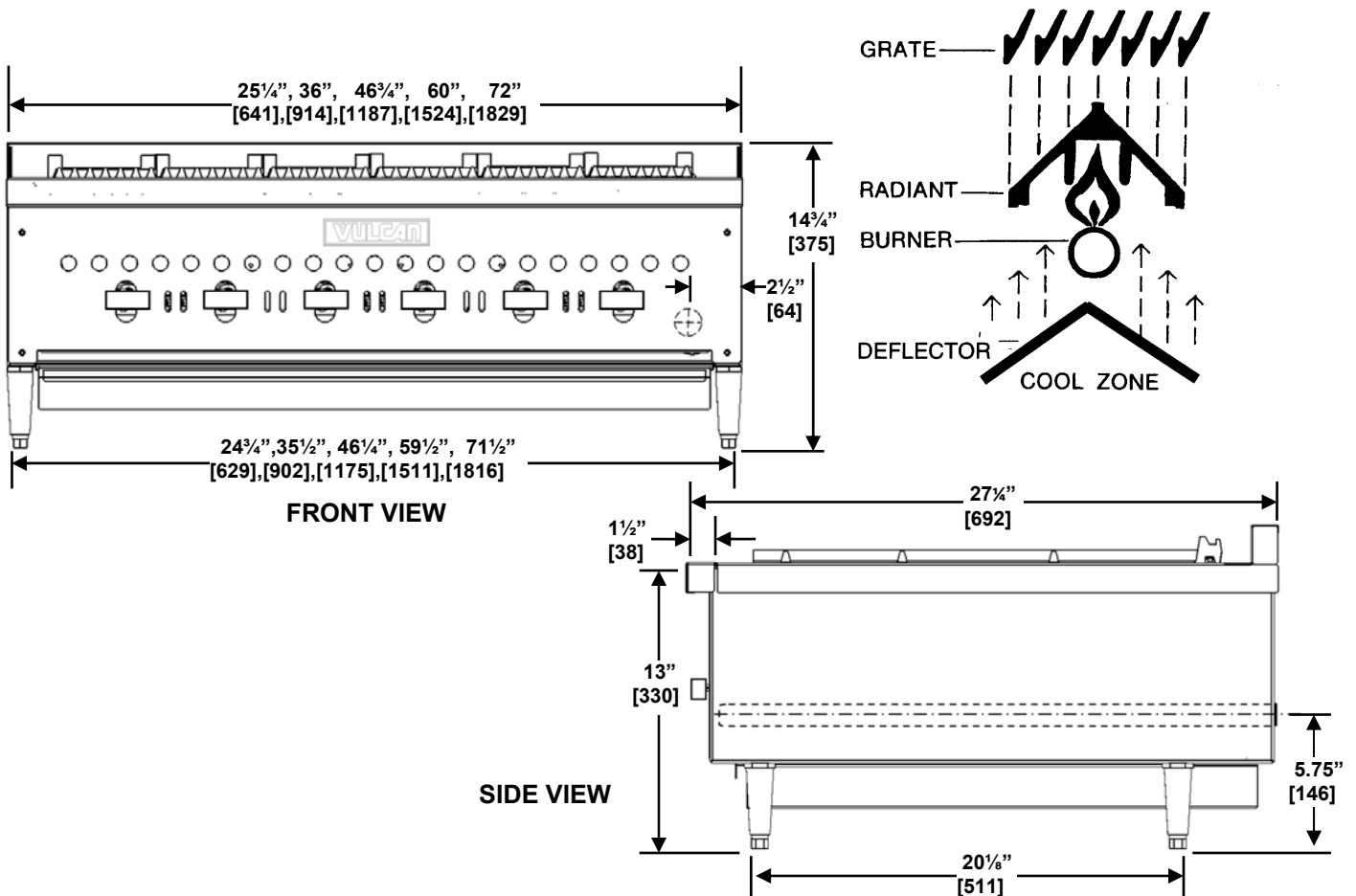
NOTE: In The Commonwealth of Massachusetts

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

	Combustible	Non-Combustible
rear	12"	3"
sides	9"	3"

- 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)
VCCB25	25-1/4"	27-1/4"	14-3/4"	13"	21-1/2" X 20-1/2"	4	58,000	290/131
VCCB36	36"				32" X 20-1/2"	6	87,000	370/167
VCCB47	46-3/4"				43" X 20-1/2"	8	116,000	450/203
VCCB60	60"				56-3/8" X 20-1/2"	11	159,500	500/225
VCCB72	72"				66-3/8" X 20-1/2"	13	188,500	580/263

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