GRIDDLES & BROILERS



VCCB SERIES COUNTER MODEL GAS CHARBROILER



Model VCCB47







SPECIFICATIONS

Low profile, high volume gas charbroiler, Vulcan Model No.
_______. Stainless steel front, sides, top trim and grease trough. Full width front grease collection drawers. Heavy duty cast iron char-radiants and burners. 51/4" wide cast iron 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. 3/4" rear gas connection and gas pressure regulator.

Exterior Dimensions:

_____" wide x $27\frac{1}{4}$ " deep x 13" working height.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING. SPECIFY ALTITUDE WHEN ABOVE 5,999 FT.

□ VCCB25	251/4" wide
□ VCCB36	36" wide
□ VCCB47	46 ³ / ₄ " 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 and burners.
- 51/4" 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 flareups.
- 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.
- ³¼" rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

AC	CES	SO	RI	ES

	10" deep plate rail.
	6" back and side splash kit.
	Diamond and waffle pattern cast iron grates.
	Stainless steel diamond grate.
	Welded steel round rod grate.
	Stainless steel stand with undershelf and casters.





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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.

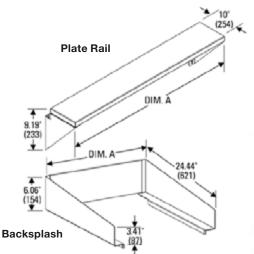
NOTE: In The Commonwealth of Massachusetts

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 – This model series is for installation in noncombustible locations with the following clearances:

	Back	Right Side	Left Side
Above grid level	3"	0"	0"
Below grid level	3"	0"	0"

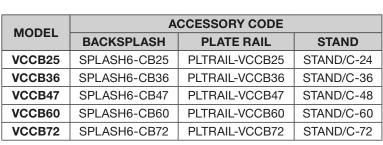
5. This appliance is manufactured for commercial installation only and is not intended for home use.

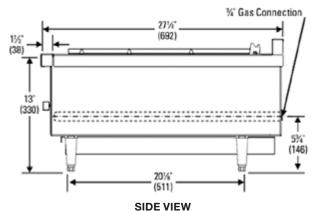


DIM. A = 25.19" (640), 36" (914), 45.69" (1186), 60" (1524) AND 72" (1829)

25½°, 36°, 46½°, 60°, 72° (641), (914), (1187), (1524), (1829)	<u>+</u>
	14¾" (375) 4-2½" (64)
24%, 35%, 46%, 59%, 71% (629), (902), (1175), (1511), (1816)	± ₩ •

FRONT VIEW





MODEL	WIDTH	DEPTH	OVERALL HEIGHT	WORKING HEIGHT*	BROILING AREA	# BURNERS	TOTAL BTU/HR	APPROX SHIP WT (LB/KG)
VCCB25	251/4"	271/4"	14¾"	13"	21½" X 20½"	4	58,000	265/120
VCCB36	36"				32" X 20½"	6	87,000	355/161
VCCB47	463/4"				43" X 20½"	8	116,000	460/209
VCCB60	60"				563/8" X 201/2"	11	159,500	600/272
VCCB72	72"				66 ³ / ₈ " X 20 ¹ / ₂ "	13	188,500	720/327



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