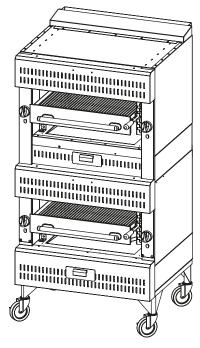
## HEAVY DUTY COOKING



## V SERIES DOUBLE DECK BROILERS



Model VBI2







#### **SPECIFICATIONS**

Heavy-duty double deck broiler, Vulcan Model No \_\_\_\_\_\_. Stainless steel body on 6" adjustable legs. Four 25,000 BTU/hr. ceramic tile faced infrared burners per deck or three 32,500 BTU/hr. cast iron burners per deck deliver high production under repeat loading. Two infinite heat valves per deck adjust temperature for a variety of menu options. 200,000 BTU/hr. input. Standing pilots. Spring balanced broiler area measures 25"w x 30"d. Grid is made out of cold rolled steel bars and mounted on roller bearings. Adjustable to five locking broiling levels.

### **Exterior Dimensions:**

36"w x 37<sup>1</sup>/<sub>2</sub>"d x 74"h.

CSA design certified. NSF listed.

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

| Ш | VIR2 | Double deck infrared broiler              |
|---|------|---|
|   | VBB2 | Double deck ceramic broiler               |
|   | VBI2 | Double deck ceramic over infrared broiler |
|   | VIB2 | Double deck infrared over ceramic broiler |

#### STANDARD FEATURES

- Stainless steel body on 6" legs.
- Infrared units have four 25,000 BTU/hr. ceramic tile faced burners per deck.
- Ceramic units have three 32,500 BTU/hr. cast iron burners with ceramic tile radiants per deck.
- Two infinite heat controls per deck.
- Spring balanced five position grid for raising and lowering per deck.
- Grid area 638 sq. in.: 25½ w x 25d.
- Grid moves on roller bearings.
- Cold rolled steel grid bars for marking.
- Insulation between outer and inner walls.
- Rear gas connection with 1" regulator supplied.
- One year limited parts and labor warranty.

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|---|----|---|---|---|---|

| Second | vear ex | tended | limited | parts | and | labor | warranty |
|--------|---------|--------|---------|-------|-----|-------|----------|
|        |         |        |         |       |     |       |          |

### **ACCESSORIES**

- ☐ Set of 4 casters, 6" high (two locking).
- ☐ Quick disconnect gas hose.



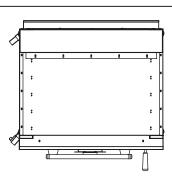
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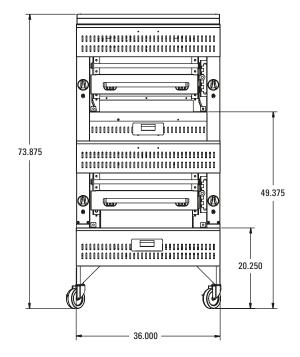


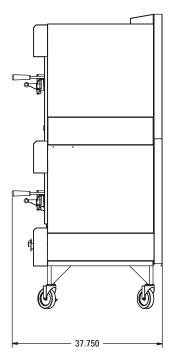
# V SERIES DOUBLE DECK BROILERS

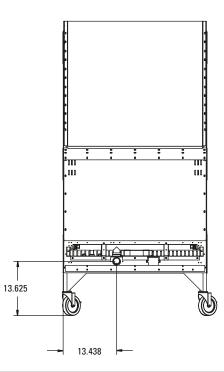
#### **INSTALLATION INSTRUCTIONS**

- 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 02169. When writing, refer to NFPA No. 96.
- This broiler requires a 6" clearance at both sides and rear adjacent to combustible construction.
- A gas pressure regulator suitable for battery or single unit applications must be furnished and installed. Natural gas 6.0" W.C., propane gas 10.0" W.C.









|       | OVERALL DIMENSIONS |        |        | BROILER GRID<br>OVERALL |       | TOTAL<br>INPUT | GAS        | APPROX.   |
|-------|--------------------|--------|--------|-------------------------|-------|----------------|------------|-----------|
| MODEL | WIDTH              | DEPTH  | HEIGHT | WIDTH                   | DEPTH | BTU/HR.        | CONNECTION | SHIP. WT. |
| VIR2  | 36"                | 371/2" | 74"    | 25"                     | 30"   | 200,000        | 1" Rear    | 900 lbs.  |
| VBB2  | 36"                | 371/2" | 74"    | 25"                     | 30"   | 200,000        | 1" Rear    | 900 lbs.  |
| VBI2  | 36"                | 371/2" | 74"    | 25"                     | 30"   | 200,000        | 1" Rear    | 900 lbs.  |
| VIB2  | 36"                | 371/2" | 74"    | 25"                     | 30"   | 200,000        | 1" Rear    | 900 lbs.  |



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