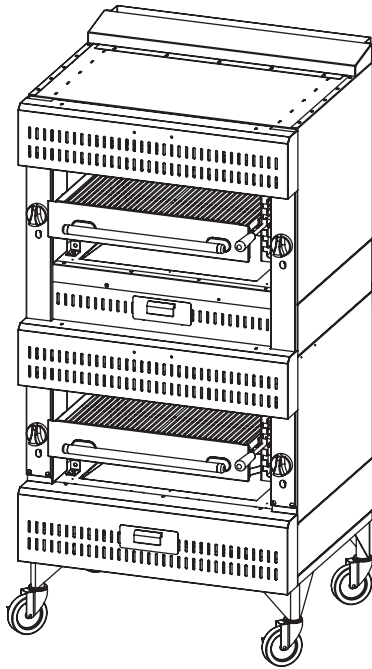


HEAVY DUTY COOKING**VULCAN****V SERIES
DOUBLE DECK BROILERS**

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 37¹/₂" d x 74" h.

CSA design certified. NSF listed.

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

- 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.: 25¹/₂" w x 25" d.
- 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.

OPTIONS

- Second year extended limited parts and labor warranty.

ACCESSORIES

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

VULCAN

a division of ITW Food Equipment Group LLC

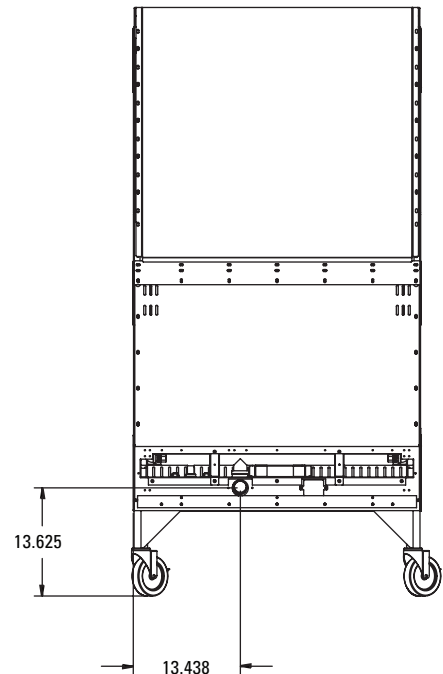
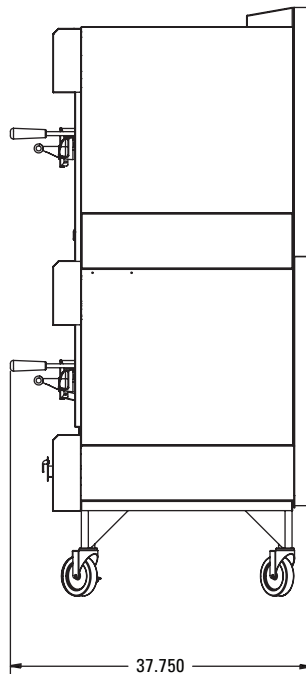
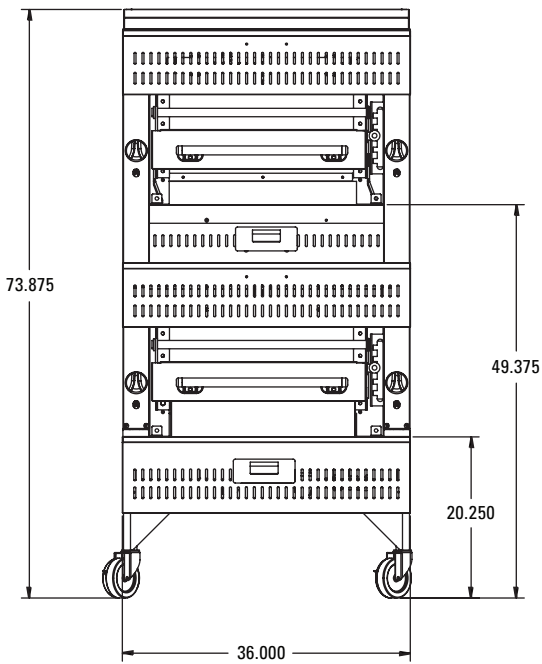
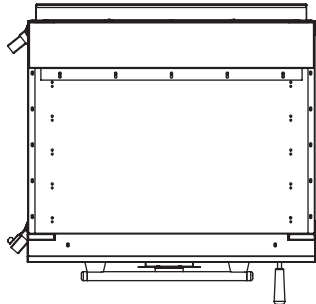
P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



**V SERIES
DOUBLE DECK BROILERS**

INSTALLATION INSTRUCTIONS

1. 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.
2. This broiler requires a 6" clearance at both sides and rear adjacent to combustible construction.
3. 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.



| MODEL | OVERALL DIMENSIONS | | | BROILER GRID OVERALL | | TOTAL INPUT BTU/HR. | GAS CONNECTION | APPROX. SHIP. WT. |
|-------------|--------------------|-------|--------|----------------------|-------|---------------------|----------------|-------------------|
| | WIDTH | DEPTH | HEIGHT | WIDTH | DEPTH | | | |
| VIR2 | 36" | 37½" | 74" | 25" | 30" | 200,000 | 1" Rear | 900 lbs. |
| VBB2 | 36" | 37½" | 74" | 25" | 30" | 200,000 | 1" Rear | 900 lbs. |
| VBI2 | 36" | 37½" | 74" | 25" | 30" | 200,000 | 1" Rear | 900 lbs. |
| VIB2 | 36" | 37½" | 74" | 25" | 30" | 200,000 | 1" Rear | 900 lbs. |



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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.