

ENDURANCE™ SERIES | *Powerful Versatility. Powerful Production.*

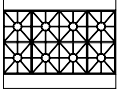
Besides total flexibility and adaptability to nearly any location, the Endurance™ Range offers Vulcan's legendary toughness, precision and dependability. Loaded with innovative features, the Endurance™ Range is sure to make an impact on your kitchen.

STANDARD FEATURES:

- Extra deep pull-out stainless steel crumb tray with welded corners
- 30,000 BTU/hr open-top burners with lift-off heads for easy cleaning
- Cool-to-the-touch control knobs
- Oven thermostat adjusts from 250–500°F
- MIG welded frame ensures strong joints for long-lasting stability
- 6" adjustable legs
- Stainless steel front, sides and lift-off high shelf
- Heavy duty cast iron grates, easy lift-off 12" x 12" in front and 12" x 14" in back to accommodate large pans or stock pots
- 35,000 BTU/hr bakers depth standard oven allows 18" x 26" sheet pans to fit side-to-side or front-to-back in 36", 48" and 72" ranges (sheet pans fit front-to-back in 24" and 1 side of the 60" ranges)
- Each oven includes 2 racks and 4 rack positions

**36S-6B**

ENDURANCE™ SERIES | 48" OPEN-TOP BURNERS



48" RANGE

8 OPEN-TOP BURNERS & 12" STORAGE BASE

Standard Base



48S-8BN

Gas Type

Natural

Total BTU/hr

275,000

48S-8BP

Propane

275,000

Convection Base



48C-8BN

Natural

272,000

48C-8BP

Propane

272,000

Refrigerated Base - Left placement only



48R-8BN

Natural

240,000

48R-8BP

Propane

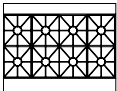
240,000

Oven accepts full-size sheet pans.



48S-8BN

Shown on optional casters



48" RANGE

8 OPEN-TOP BURNERS & 2 STANDARD OVENS

2 Standard Bases



48SS-8BN

Gas Type

Natural

Total BTU/hr

286,000

48SS-8BP

Propane

286,000

Oven accepts full-size sheet pans.



48SS-8BN

Shown on optional casters

Pictures shown are for illustration purpose only. Actual product may vary.