

VULCAN RESTAURANT RANGES - GAS

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 longlasting 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 frontto-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



RESTAURANT RANGES - GAS VULCAN



ENDURANCE™ SERIES | 60" OPEN-TOP BURNERS & GRIDDLE TOP



60" RANGE

4 OPEN-TOP BURNERS, 36" GRIDDLE RIGHT*

Standard	Base / Standard Base	Griddle Control	Gas Type	Total BTU/hr
	60SS-4B36GN	Manual	Natural	238,000
	60SS-4B36GTN	Thermostatic	Natural	238,000
	60SS-4B36GP	Manual	Propane	238,000
	60SS-4B36GTP	Thermostatic	Propane	238,000
Standard Base / Convection Base				
<u>-</u>	60SC-4B36GN	Manual	Natural	235,000
	60SC-4B36GTN	Thermostatic	Natural	235,000
	60SC-4B36GP	Manual	Propane	235,000
	60SC-4B36GTP	Thermostatic	Propane	235,000
Refrigerated Base (Left placement only) / Standard Base				
*	60RS-36G4BN	Manual	Natural	203,000
	60RS-36GT4BN	Thermostatic	Natural	203,000
	60RS-36G4BP	Manual	Propane	203,000
	60RS-36GT4BP	Thermostatic	Propane	203,000

Oven accepts full-size sheet pans.

Griddles can only be placed over the 36" oven base section. Convection ovens can only be in the 36" oven base. Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.

Thermostatic griddle controls allow user to set and maintain a specific temperature.



60SC-4B36GT

Shown on optional casters

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

^{*}Griddles and oven bases can be moved to left position for upcharge.