

ACHIEVER VACB SERIES | *Heavy Duty Performance, High Production and Reliability.*

Best temperature profile of any charbroiler in its class—more usable heat (600–700°F) into the grate area for maximum production capacity and productivity. Vulcan's “Supercharger” plates are standard—improving energy utilization and performance.

STANDARD FEATURES:

- Powerful 17,000 BTU/hr* burner in each 6" broiler section with wide range (220° rotation) manual gas valves for precise zone control
- Heavy duty cast iron burners, radiants and grates provide exceptional durability
- Heat deflector panels below burner sections reflect heat into the cooking zone, improving uniformity of temperature across the entire cooking surface as well as protecting your refrigerated chef base
- Easy-to-light design, standing pilot ignition
- 4" heavy duty adjustable legs

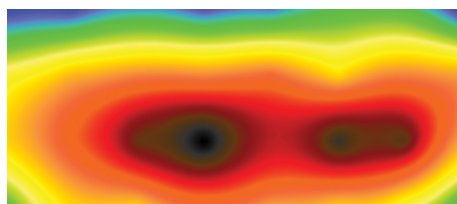


VACB47

*16,000 BTU/hr for propane gas.



VACB47 Achiever super-uniform temperature profile



Competitor temperature profile

VACB SERIES GRIDDLES

Model	Dimensions (W x D x H)	Cooking Height	Total BTU/hr	Grates
VACB25	25 $\frac{1}{8}$ " x 31" x 15 $\frac{1}{2}$ "	12"	68,000	4
VACB36	36" x 31" x 15 $\frac{1}{2}$ "	12"	102,000	6
VACB47	46 $\frac{7}{8}$ " x 31" x 15 $\frac{1}{2}$ "	12"	136,000	8
VACB60	62 $\frac{1}{8}$ " x 31" x 15 $\frac{1}{2}$ "	12"	187,000	11
VACB72	72 $\frac{1}{2}$ " x 31" x 15 $\frac{1}{2}$ "	12"	221,000	13