COUNTER RESTAURANT VULCAN

VCRG SERIES Lower Working Height Ideal for use on Countertops.

STANDARD FEATURES (VCRG-M):

- 1" thick polished steel griddle plate—201/2" deep, with 31/2" tapered stainless steel splashes fully top-seam welded for easy cleaning
- 1 manual control valve per burner
- (1) 25,000 BTU/hr U-shaped aluminized steel burner for every 12" of griddle width

VCRG-M | MANUAL GAS GRIDDLES

Model	Dimensions (W x D x H)	Cooking Height	Total BTU/hr
VCRG24-M	24" x 27" x 16"	121⁄2"	50,000
VCRG36-M	36" x 27" x 16"	121⁄2"	75,000
VCRG48-M	48" x 27" x 16"	121⁄2"	100,000

STANDARD FEATURES (VCRG-T):

- 1" thick polished steel griddle plate—201/2" deep, with 3¹/₂" tapered stainless steel splashes fully top-seam welded for easy cleaning
- Embedded, mechanical snap-action thermostats for high performance and optimal response time; temperature adjusts from 200-450°F
- (1) 25,000 BTU/hr U-shaped burner for every 12" of griddle width

- Standing pilot system
- Fully welded stainless and aluminized steel chassis frame
- 4" adjustable legs



- 1 pilot safety valve for every 2 burners; valve will completely shut off gas to pilot and burners if pilot extinguishes
- Fully welded stainless and aluminized steel chassis frame
- 4" adjustable legs



NOTE: Please indicate propane or natural gas while processing your order. VCRG models are constructed standard for natural gas service; propane conversion kit is supplied with the unit. Conversion is the customer's responsibility.

NOTE: Please indicate elevation while processing your order. For VCRG models, an elevation orifice kit is available free of charge for high-elevation applications. Installation is the customer's responsibility.

VCRG-T | THERMOSTATIC GAS GRIDDLES

Model	Dimensions (W x D x H)	Cooking Height	Total BTU/hr
VCRG24-T	24" x 27" x 16"	12½"	50,000
VCRG36-T	36" x 27" x 16"	121⁄2"	75,000
VCRG48-T	48" x 27" x 16"	12½"	100,000