

VTEC SERIES | Increased Production Capacity & Food Quality with Decreased Gas Usage.

The VTEC charbroiler is ideal for cooking lean chicken, fish, vegetables and thinly sliced steak.



STANDARD FEATURES:

- Patented grate design virtually eliminates flare-ups
- Energy-efficient 22,000 BTU/hr independent burner sections every 12"
- 11" x 25" stainless steel cooking grids providing ≈2 ft² of cooking area in each burner zone
- Rotary piezo igniter provides direct spark to burner—no standing pilots, no electric needed
- 4" heavy duty adjustable legs
- Cool bull nose design keeps the front rail cool to the touch at all times

VTEC SERIES GRIDDLES

Model	Dimensions (W x D x H)	Cooking Height	Total BTU/hr	Burner Sections
VTEC14	14 ³ / ₈ " x 35 ¹ / ₈ " x 16 ³ / ₈ "	12 ¹ / ₂ "	22,000	1
VTEC25	25 ³ / ₈ " x 35 ¹ / ₈ " x 16 ³ / ₈ "	12 ¹ / ₂ "	44,000	2
VTEC36	36 ³ / ₈ " x 35 ¹ / ₈ " x 16 ³ / ₈ "	12 ¹ / ₂ "	66,000	3
VTEC48	47 ³ / ₈ " x 35 ¹ / ₈ " x 16 ³ / ₈ "	12 ¹ / ₂ "	88,000	4
VTEC60	58 ³ / ₈ " x 35 ¹ / ₈ " x 16 ³ / ₈ "	12 ¹ / ₂ "	110,000	5

FIELD-INSTALLED ACCESSORIES

CONDIMENT RAIL

Stainless steel condiment rail, 10⁵/₈" depth.

CONRAIL-VTEC25 For VTEC25
Capacity: (3) 1/6 Pans or (1) 1/3 Pan

CONRAIL-VTEC36 For VTEC36
Capacity: (5) 1/6 Pans or (2) 1/3 Pans

CONRAIL-VTEC48 For VTEC48
Capacity: (7) 1/6 Pans or (3) 1/3 Pans

CONRAIL-VTEC60 For VTEC60
Capacity: (8) 1/6 Pans or (4) 1/3 Pans

PLATE RAIL

Stainless steel plate rail, 10⁵/₈" depth.

PLTRAIL-VTEC14 For VTEC14

PLTRAIL-VTEC25 For VTEC25

PLTRAIL-VTEC36 For VTEC36

PLTRAIL-VTEC48 For VTEC48

PLTRAIL-VTEC60 For VTEC60

CUTTING BOARD

Stainless steel cutting board with Sani-Tuff®, 10⁵/₈" depth.

CUTBD-VTEC25 For VTEC25

CUTBD-VTEC36 For VTEC36

CUTBD-VTEC48 For VTEC48

CUTBD-VTEC60 For VTEC60

(Sani-Tuff® is a resilient material resistant to cracking, splintering and absorption of liquids)

EMITTER PANEL*

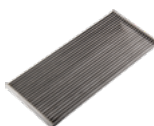
Replacement emitter panels, qty 2.



EMITTER-VTEC All VTEC

FISH GRATE

Stainless steel fish grate 22 ribs, qty 1.



GRATE-VTFISH All VTEC

SCRAPER

Tool used to clean cooking grid



SCRAPER-VTEC All VTEC

*Cleaning of the emitter panels is a dry operation and done while in place. Water should never be poured onto hot emitter panels. Emitter panels should never be immersed in water for cleaning. Removing the emitter panels is not necessary except for servicing the unit. We recommend an operator carry 1 emitter panel on hand at all times. Once the operator learns the life span of the emitter panel in their specific operation, replacement can be added to a maintenance schedule. Hours of operation, food product and frequency of charbroiler cleaning are all factors in an emitter panel's life span.