

VULCAN HEAVY DUTY BROILERS - GAS

MATCHED UPRIGHT | Make Your Menu Sizzle and Your Profits Soar.

STANDARD FEATURES:

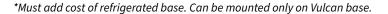
- Stainless steel front, sides, base and finishing oven
- · Spring balanced, 5 position grid
- (4) 25,000 BTU/hr infrared burners on IR broiler
- (3) 33,000 BTU/hr. ceramic radiant burners on radiant
- · 2 infinite heat controls

- · Full width floating stainless steel drip pan
- 1 1/4" diameter front gas manifold
- 1 1/4" rear gas manifold (capped)
- 25"w x 25"d cooking grid (625 sq. inches)
- · Natural or propane gas pressure regulator
- 6" adjustable stainless steel legs (4" on VBB1BF-603)

MATCHED UPRIGHT MODELS

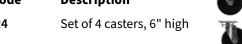
INFRARED OR CERAMIC BROILER

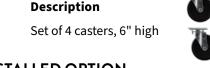
Standard Oven Base		Broiler Type	Total BTU/hr
	VIR1SF	Infrared	150,000
_	VBB1SF	Ceramic	150,000
Convection Oven Base			
	VIR1CF	Infrared	132,000
3	VBB1CF	Ceramic	132,000
Refrigerated Base*			
**	VIR1F	Infrared	100,000
**	VBB1F	Ceramic	100,000
Cabinet Base			
	VIR1BF	Infrared	100,000
	VBB1BF	Ceramic	100,000
Countarton Unit on All adjustable logs			
Countertop Unit on 4" adjustable legs			
VBB1BF-603		Ceramic	100,000



FIELD-INSTALLED ACCESSORIES

Accessory Code CASTERS-RR4











Countertop unit with standard 4" adjustable legs

FACTORY-INSTALLED OPTION

Omit Finishing Oven