VULCAN COUNTER RESTAURANT

VCRB, VCRH & VCRR SERIES | Lower Working Height Ideal for use on Countertops.

STANDARD FEATURES (VCRB):

- · Heavy duty cast iron char-radiants and reversible 5¼" wide Flame Arrestor broiling grates are standard
- 14,500 BTU/hr heavy duty cast iron burners in each 6" section
- · Deflector panels below burners focus heat into cooking-design keeps crumb tray cool and protects refrigerated bases

VCRB | RADIANT GAS CHARBROILERS

Model	Dimensions (W x D x H)	Cooking Height	Total BTU/hr
VCRB25	25½" x 27" x 13"	13"	58,000
VCRB36	36" x 27" x 13"	13"	87,000

STANDARD FEATURES (VCRH / VCRR):

- Cast iron 25,000 BTU/hr (VCRH) or 20,000 BTU/hr (VCRR) 2-piece lift-off burners offer superior heating and flexibility
- 1 manual control valve per burner
- Removable tray around burners allows for additional ease of cleaning

VCRH & VCRR | GAS HOT PLATES

Model	Dimensions (W x D x H)	Cooking Height	Total BTU/hr
VCRH12	12" x 29¾" x 13¾"	13"	50,000
VCRH24	24" x 29%" x 13%"	13"	100,000
VCRH36	36" x 29¾" x 13¾"	13"	150,000
VCRR24	24" x 15¼" x 12½"	12½"	40,000
VCRR36	36" x 15¼" x 12½"	121⁄2"	80,000

- Stainless steel sides, control panel, top rim and back splash
- Standing pilot system with manual gas valves
- 4" adjustable legs



- Heavy duty cast iron top grates, 1 per burner, are designed to support heavy pans and stockpots (VCRH only)
- Fully welded stainless and aluminized steel chassis frame
- 4" adjustable legs



NOTE: Please indicate propane or natural gas while processing your order. VCRB and VCRH 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 VCRB and VCRH models, an elevation orifice kit is available free of

charge for high-elevation applications. Installation is the customer's responsibility.