Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

CORE SERIES VCRG-T

Thermostatic Restaurant Gas Griddle



Model VCRG36-T

SPECIFIER STATEMENT

Low profile Vulcan Core Series Thermostatic Restaurant Gas Griddle Model No._____. Stainless steel front, sides and front top ledge. Fully welded stainless and aluminized steel body frame. 12½" cooking height on 4" legs. 1" thick polished steel griddle plate welded to stainless steel back and tapered side splashes. One 25,000 BTU/hr. "U" shaped aluminized steel burner and embedded, mechanical snap action thermostat for each 12" of griddle width. Temperature adjusts from 200° to 450°F. One pilot safety for every two burners. 4½ quart capacity grease can. ¾" rear gas connection and convertible gas pressure regulator for LP service.

Exterior Dimensions:
_____" W x 30.5" D x 16" H on 4" legs.

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

NOTE: Elevation orifice kit is available free of charge for high-elevation applications. Installation is the customer's responsibility.

Specify type of gas when ordering.
Specify altitude when above 2,000 feet.

CSA design certified. NSF listed.

MODELS

- ❑ **VCRG24-T** 24" W x 24" D griddle plate, snap action thermostat
- ❑ **VCRG36-T** 36" W x 24" D griddle plate, snap action thermostat
- ❑ **VCRG48-T** 48" W x 24" D griddle plate, snap action thermostat

STANDARD FEATURES

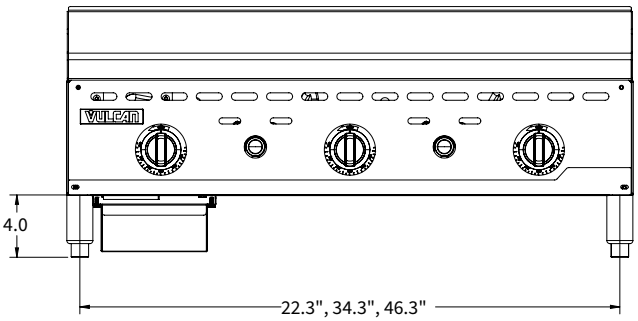
- 1" thick polished steel griddle plate welded to 3¼" stainless steel back, tapered side splashes and stainless steel grease trough
- Fully welded stainless and aluminized steel chassis frame
- 12 ½" cooking height on 4" adjustable legs
- One 25,000 BTU/hr. "U" shaped aluminized steel burner for every 12" of griddle width
- One embedded, mechanical snap action thermostat per burner for high performance and optimal response time
- Temperature adjust from 200° to 450°F
- One pilot safety valve for every two burners. Safety will completely shut off gas to pilot and burners if pilot extinguishes
- High capacity 4½ quart capacity grease can
- ¾" rear gas connection and convertible gas pressure regulator for LP service
- Constructed standard for natural gas service
- LP conversion kit supplied with unit
- One year limited parts and labor warranty

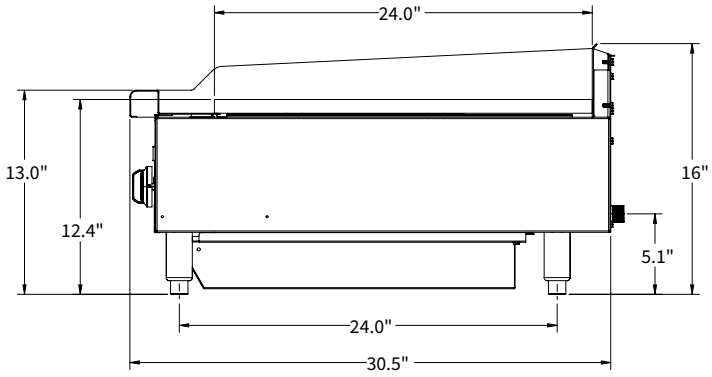
CORE SERIES VCRG-T– Thermostatic Restaurant Gas Griddle

Approved by_____ Date_____ Approved by_____ Date_____

CORE SERIES - VCRG-T

Thermostatic Restaurant Gas Griddle



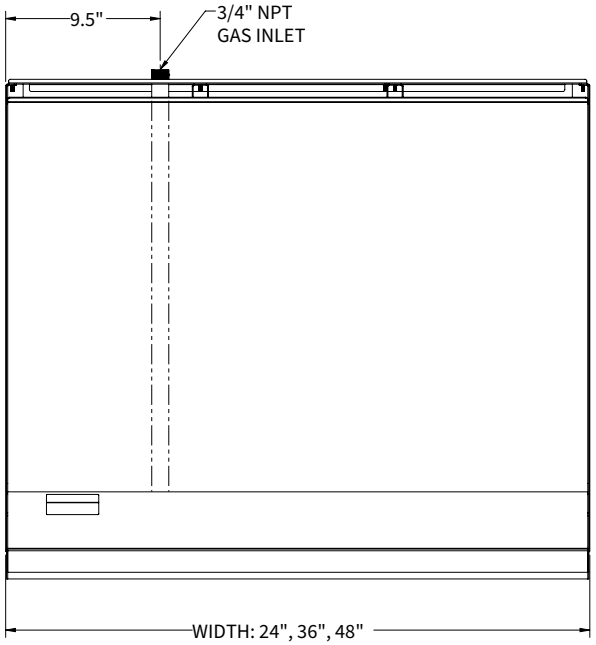


Gas Pressure

Natural Gas: 4.0" (102mm) W.C.
Propane Gas: 10.0" (254 mm) W.C.

All models must be installed with minimum 4" legs.

Specify type of gas when ordering.
Specify altitude when above 2,000 feet.



Clearances	Combustible	Non-Combustible
Rear	6"	0"
Right Side	6"	0"
Left Side	6"	0"
Bottom	4"	4"

Model	Unit Dimensions (W x D x H)	Working Height*	Total Btu/Hr	No. of Burners	No. of Drawers	Shipping Dimensions (W x D x H)	Approx. Ship. Wt.
VCRG24-T	24"W x 30.5" D x 16" H	12½"	50,000	2	1	29" W x 36" D x 20" H	244 lbs / 111 kg
VCRG36-T	36"W x 30.5" D x 16" H	12½"	75,000	3	1	41" W x 36" D x 20" H	346 lbs / 157 kg
VCRG48-T	48"W x 30.5" D x 16" H	12½"	100,000	4	1	53" W x 36" D x 20" H	437 lbs / 198 kg

*These are nominal dimensions and can vary by +1.75" with adjustable legs.

This appliance is manufactured for commercial use only and is not intended for home use.

As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.