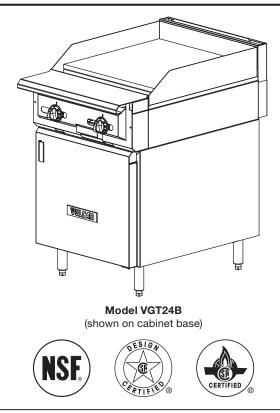
HEAVY DUTY COOKING

VULCAN



SPECIFICATIONS

24" wide heavy duty gas range, Vulcan Model No. VGT24 (modular) or VGT24B (cabinet base). Stainless steel front, sides, plate ledge, front top ledge with pull-out condiment rails, and stub back. 1¼" diameter front gas manifold and 1¼" rear gas connection, capped. Two 30,000 BTU/hr. burners. Two snapaction thermostats, individual pilots and controls for each burner. ¾" polished steel griddle plate with 4" high side splashes (¾" composite plate with stainless cooking surface with Rapid Recovery[™] option). Total input 60,000 BTU/hr.

Exterior Dimensions:

36¾"d x 24"w x 36"h on 6" adjustable legs

HEAVY DUTY GAS RANGE 24" WIDE THERMOSTATICALLY CONTROLLED GAS RANGE

- U VGT24 24" T-Stat Griddle / Modular
- U VGT24B 24" T-Stat Griddle / Cabinet Base

STANDARD FEATURES

- Stainless steel front, front top ledge, burner box, sides, base, and stub back
- 1¹/₄" diameter front gas manifold with 1¹/₄" rear gas connection (capped)
- 30,000 BTU/hr. burners (2 each)
- Snap-action thermostats
- Temperature range from 150° 450°F
- Individual pilots and controls for each burner
- ³⁄₄" polished steel griddle plate
- 4" high side splash
- 4" stainless steel stub riser
- 6" adjustable stainless steel legs for floor models (no legs for modular model)
- Stainless steel cabinet base door
- Universal rack guides, with one shelf (cabinet base)
- One year limited parts and labor warranty

OPTIONAL FEATURES (Factory Installed)

- □ Cap and cover front manifold
- □ ³⁄₄" Rapid Recovery[™] griddle plate
- 4" adjustable flanged feet for modular models
- Less legs for dolly mounting of cabinet base models
- □ 3" high toe base for curb mounting

ACCESSORIES (Packaged & Sold Separately)

- ³/₄", 1", or 1¹/₄" gas pressure regulator (specify gas type pack loose)
- Set of 4 casters, 6" high (two locking)
- □ 6" adjustable flanged feet for cabinet base models
- □ Extra removable shelves for use with Universal rack guides (cabinet base)
- □ Banking strip
- 10", 22", or 34" high back risers (no shelf)
- □ 22" single deck solid or flo-thru high shelf risers
- 34" double deck solid or flo-thru high shelf risers
- □ Flexible gas hose with quick disconnect and restraining device
- Common condiment type, telescoping plate rail (starting at 24" length)

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a division of ITW Food Equipment Group LLC

HEAVY DUTY GAS RANGE 24" WIDE THERMOSTATICALLY **CONTROLLED GAS RANGE**

INSTALLATION INSTRUCTIONS

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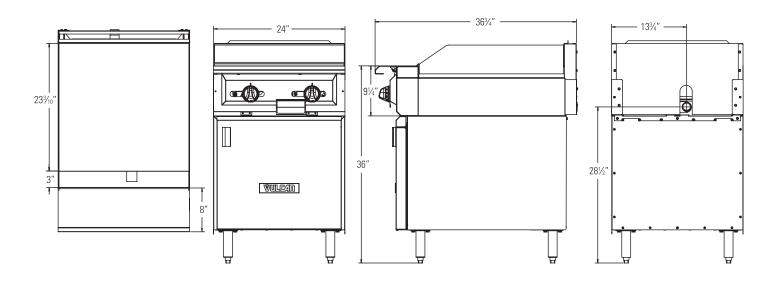
- 1. A properly sized gas pressure regulator suitable for battery or single unit application must be furnished and installed. Natural gas 6.0" W.C., propane gas 10.0" W.C.
- 2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
- These units are manufactured for installation in accordance with 3. ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

4.	<u>Clearances</u>	Rear	<u>Sides</u>
	Combustible	10"	10"
	Non-combustible	0"	0"

- 5. For proper combustion, install equipment on adjustable legs or casters. On curb or platform, allow 31/2" front overhang. Toe base with leveling bolts are required for curb installation. Specify when ordering.
- 6. Cannot be batteried with GH series equipment.
- 7. This appliance is manufactured for commercial installation only and is not intended for home use.

NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

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



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	VGT24	24" T-Stat Griddle / Modular	60,000	285 / 130
	VGT24B	24" T-Stat Griddle / Cabinet Base	60,000	360 / 164



P.O. Box 696 Louisville, KY 40201 Toll-free: 1-800-814-2028 Local: 502-778-2791 Quote & Order Fax: 1-800-444-0602