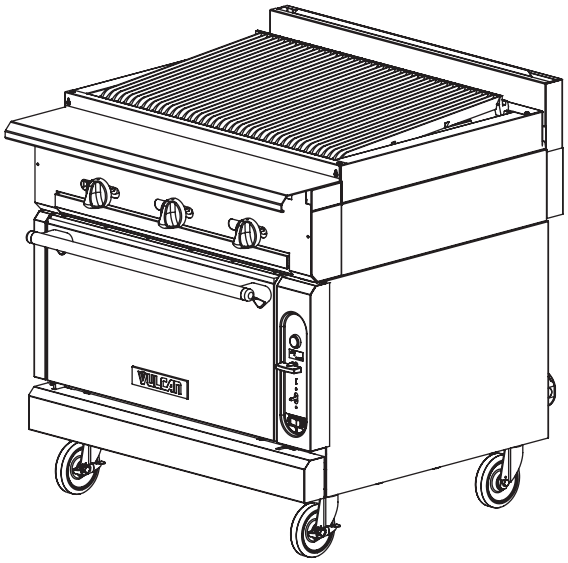
Item # _____ C.S.I. Section 11420

HEAVY DUTY COOKING

HEAVY DUTY GAS RANGE
36" WIDE CHARBROILER GAS RANGE



Model VCBB36C
shown on a convection oven base

- ☐ **VCBB36** 36" Charbroiler / Modular
- ☐ **VCBB36B** 36" Charbroiler / Cabinet Base
- ☐ **VCBB36S** 36" Charbroiler / Standard Oven
- ☐ **VCBB36C** 36" Charbroiler / Convection Oven

STANDARD FEATURES

- Stainless steel front, front top ledge, burner box, sides, base, and stub back
- 1¼" diameter front gas manifold with ¾" rear gas connection (capped)
- 99,000 BTU/hr. (6 burners)
- 50,000 BTU/hr. standard oven burner
- 32,000 BTU/hr. convection oven burner
- Porcelain oven cavity
- Individual pilots and controls for each burner
- Heavy-duty slant cast grates and char-radiants
- Stainless steel supercharger burner dividers
- 4" stainless steel stub riser
- 6" adjustable stainless steel legs for “S”, “C”, & “B” models (no legs for modular model)
- Stainless steel cabinet base doors
- One year limited parts and labor warranty

OPTIONAL FEATURES (Factory Installed)

- ☐ Cap and cover front manifold
- ☐ Stainless steel oven cavity
- ☐ 650°F oven thermostat and steel hearth. (“S” models)
- ☐ Fan cooling package (“C” models)
- ☐ 4" adjustable flanged feet for modular units
- ☐ Less legs for dolly mounting of cabinet base models
- ☐ 3" high toe base for curb mounting for “S”, “C”, & “B” models
- ☐ Universal rack guides, with one shelf (shelf is removable)
- ☐ Common condiment type, telescoping plate rails

ACCESSORIES (Packaged & Sold Separately)

- ☐ ¾", 1", or 1¼" gas pressure regulator (specify gas type)
- ☐ Set of 4 casters, 6" high (two locking)
- ☐ 6" adjustable flanged feet for “S”, “C”, & “B” models
- ☐ Extra removable shelves for use with Universal rack guides (cabinet base)
- ☐ Banking strip
- ☐ Common condiment type, telescoping plate rails (starting at 24" length)
- ☐ Straight, diamondcast, rod, and waffle/fish grates
- ☐ 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
- ☐ Dolly frames
- ☐ Flexible gas hose with quick disconnect & restraining device

SPECIFICATIONS

36" wide heavy duty gas range, Vulcan model No. VCBB36 (modular), VCBB36B (cabinet base), VCBB36S (standard oven base) or VCBB36C (convection oven base). Modular construction for ease of installation. Stainless steel front, plate ledge, front top ledge with pull-out condiment rails, sides, base, stub back and 6" adjustable legs on all “B”, “S”, & “C” models. Stainless steel extra deep crumb tray. Six burners, totaling 99,000 BTU/hr. Cast burners and char-radiants with stainless steel super-charger burner dividers. Individual pilots and controls for each burner. Heavy duty cast slant grates, easy lift off 6-each for 36" wide units. **Standard Oven:** 50,000 BTU/hr. with porcelain oven bottom, sides, and interior door panel. **Convection Oven:** 32,000 BTU/hr. with porcelain oven bottom, sides, and interior door panel (115v-1 phase blower motor, 4 amps, 6' cord & plug). Ovens measure 27"w x 27"d x 13"h. Standard oven thermostats adjust from 150° – 550°F. Convection oven adjusts from 175° – 550°F and the optional finishing oven for standard ovens adjusts from 300° – 650°F. Standard oven supplied with one rack, convection oven with two. Both ovens allow for three rack positions. Oven door is heavy-duty with counter weight door hinges. 1¼" diameter front manifold and ¾" rear gas connection, capped. Total input 99,000 BTU/hr.

Exterior Dimensions:
36¾"d x 36"w x 36"h on 6" adjustable legs

a division of ITW Food Equipment Group LLC

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

HEAVY DUTY GAS RANGE
36" WIDE CHARBROILER GAS RANGE

INSTALLATION INSTRUCTIONS

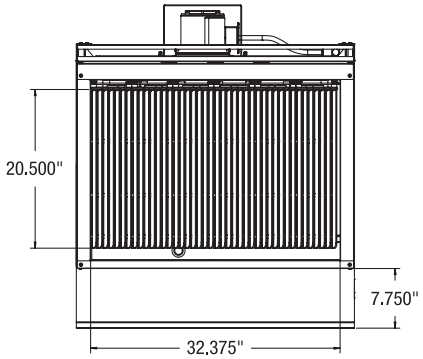
1. A properly sized gas pressure regulator suitable for battery or single unit application must be furnished and installed. Natural gas 6.0" W.C., propane gas 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with 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. **Clearances**

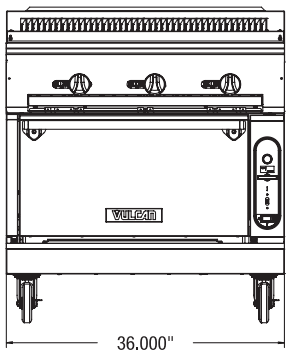
	Rear	Sides
Combustible	10"	10"
Non-combustible	0"	0"

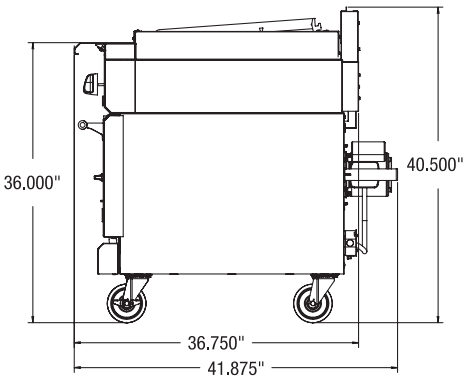
5. For proper combustion, install equipment on adjustable legs or casters. On curb or platform, allow 3½" front overhang. Toe base with leveling bolts are required for curb installation. Specify when ordering.
6. Cannot be batteried with GH series equipment.
7. This appliance is manufactured for commercial installation only and is not intended for home use.

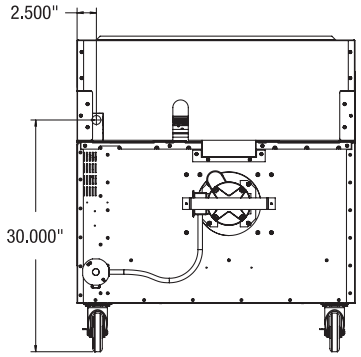
NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

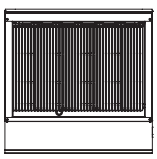
Specify type of gas when ordering.
Specify altitude when above 2,000 feet.









TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	**VCBB36**	36" Charbroiler / Modular	99,000	404 / 183
	VCBB36B	36" Charbroiler / Cabinet Base	99,000	504 / 229
	VCBB36S	36" Charbroiler / Standard Oven Base	149,000	685 / 311
	VCBB36C	36" Charbroiler / Convection Oven Base	131,000	763 / 346

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