VCCG SERIES
HEAVY DUTY GAS GRIDDLES



Model VCCG36-IC

Select models only. Contact factory for the latest.

- ☐ **VCCG24** 24" w x 24" d griddle plate
- ☐ **VCCG36** 36" w x 24" d griddle plate
- ☐ **VCCG48** 48" w x 24" d griddle plate
- ☐ **VCCG60** 60" w x 24" d griddle plate
- ☐ **VCCG72** 72" w x 24" d griddle plate

STANDARD FEATURES

- Stainless steel front, sides and front top ledge.
- Fully welded stainless and aluminized steel chassis.
- 14.7" cooking height on 4" adjustable legs.
- 1" thick polished steel plate for chrome or steel options. Rapid Recovery™ option ¾" composite griddle plate with stainless steel cooking surface.
- Stainless steel 4" back and tapered side splashes.
- Energy-efficient 24,000 BTU/hr. infrared burner or 30,000 BTU/hr. atmospheric burner for every 12" of griddle width.
- Every 12" griddle cooking zone is independently controlled by solid state temperature and electronic ignition system with diagnostics.
- Chrome plated knob guards.
- Temperature adjusts from 200° to 550° F on Steel or Chrome plate. Temperature adjusts from 200° to 450° F on Rapid Recovery™ composite plate.
- Electronic ignition with pilot protection system.
- High capacity, stainless steel grease drawer (6 quart). 60" and 72" models have two grease drawers.
- ¾" rear gas connection and internal gas pressure regulators.
- 120V 50/60 Hz. 2 Amp single phase with NEMA 5-15 USA plug.
- Griddles with chrome plate ship with palmetto brush, scraper and blade for cleaning.
- One year limited parts and labor warranty.

OPTIONS

- ☐ Side grease models with 3.75 gallon grease drawer.
- ☐ Cutting board, condiment rail, plate rail and banking strip accessories.
- ☐ Grooved steel plate (available with top seam welding).
- ☐ Rapid Recovery™ composite griddle plate (200-450° F controls, 60" maximum length, standard with top seam welding).
- ☐ Chrome griddle plate (not available with top seam welding).
- ☐ Top seam welding available on steel plate.

SPECIFICATIONS

Heavy duty gas griddle, Vulcan-Hart Model No. _____. Stainless steel front, sides and front top ledge. Fully welded stainless and aluminized steel chassis. 14.7" cooking height on 4" legs. 1" thick polished steel plate for chrome or steel options. Rapid Recovery™ option ¾" composite griddle plate with stainless steel cooking surface. Stainless steel back and tapered side splashes. Energy-efficient 24,000 BTU/hr. infrared burner or 30,000 BTU/hr. atmospheric burner for every 12" of griddle width. Every 12" griddle cooking zone is independently controlled by solid state temperature and electronic ignition system with diagnostic feature. Temperature adjusts from 200° to 550° F on Steel or Chrome plate. Temperature adjusts from 200° to 450° F on Rapid Recovery™ composite plate. Electronic ignition with pilot safety system. High capacity 6 quart stainless steel grease drawer. 120V 50/60Hz 2 amp single phase with NEMA 5-15 USA plug. ¾" rear gas connection and internal gas pressure regulators.

CSA Design Certified. NSF Certified.

SPECIFY GAS TYPE WHEN ORDERING.
SPECIFIY ALTITUDE WHEN ABOVE 3,999 FT.

SPECIFY CONFIGURATION WHEN ORDERING:
VCCGxx-XX (Example: VCCG36-AS = 36" griddle with atmospheric burners and steel plate)

-AC = atmospheric burner / Rapid Recovery™ composite plate	-IC = infrared burner / Rapid Recovery™ composite plate
-AR = atmospheric burner / chrome plate	-IR = infrared burner / chrome plate
-AS = atmospheric burner / steel plate	-IS = infrared burner / steel plate

VULCAN
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

VCCG SERIES
HEAVY DUTY GAS GRIDDLES

INSTALLATION INSTRUCTIONS

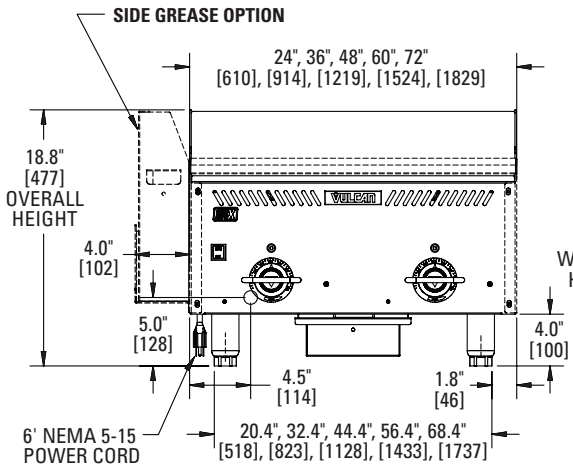
1. Internal gas pressure regulators are supplied with the unit;

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

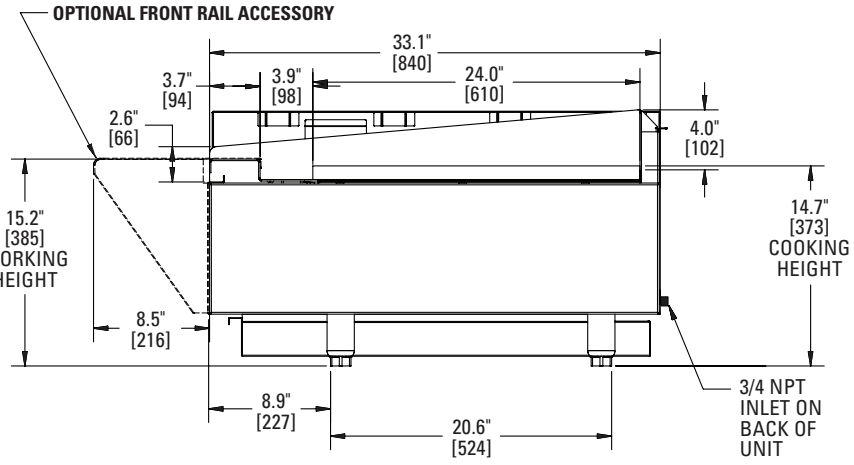
2. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible and 0" from non-combustible constructions. All models require a 4" (102mm) bottom clearance and must be installed with minimum 4" legs.
3. These units are manufactured for installation in accordance with ANSI/NFPA-70, National Electrical code.

   An adequate ventilation system is required for Commercial Cooking Equipment (NFPA No. 96). Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169.
4. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400 N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

   NOTE: In The Commonwealth of Massachusetts
   All gas appliances vented through ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.
5. This appliance is manufactured for commercial installation only and is not intended for home use.



FRONT VIEW



SIDE VIEW

MODEL	WIDTH	DEPTH	OVERALL HEIGHT*	COOKING HEIGHT*	NO. OF BURNERS	TOTAL BTU/HR. (Infrared/ Atmospheric)	NO. OF DRAWERS	APPROX. SHIP. WT.**	
								Steel Plate	Rapid Recovery™ Plate
VCCG24	24"	33.1"	18.8"	14.7"	2	48,000/60,000	1	380 lbs./172 kg.	264 lbs./120 kg.
VCCG36	36"	33.1"	18.8"	14.7"	3	72,000/90,000	1	475 lbs./215 kg.	302 lbs./137 kg.
VCCG48	48"	33.1"	18.8"	14.7"	4	96,000/120,000	1	575 lbs./261 kg.	344 lbs./156 kg.
VCCG60	60"	33.1"	18.8"	14.7"	5	120,000/150,000	2	665 lbs./301 kg.	377 lbs./171 kg.
VCCG72	72"	33.1"	18.8"	14.7"	6	144,000/180,000	2	855 lbs./388 kg.	515 lbs./234 kg.

*These are nominal dimensions and can vary by +1.75" with adjustable legs.
**For ship. wt. on Chrome plate, contact factory.
(Dimensions in parenthesis are in millimeters)

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