GRIDDLES & BROILERS

VTEC SERIES
COUNTER MODEL GAS INFRARED CHARBROILER



Model VTEC36

- ☐ **VTEC14** 14½" wide
- ☐ **VTEC25** 25½" wide
- ☐ **VTEC36** 36½" wide
- ☐ **VTEC48** 47½" wide
- ☐ **VTEC60** 58½" wide

STANDARD FEATURES

- Stainless steel sides, control panel, top trim and backsplash
- Full width, stainless steel front crumb tray
- Heavy duty steel infrared emitter panels
- 11" x 25" stainless steel cooking grids (providing 275 square inches of cooking area in each burner zone)
- Energy efficient 22,000 BTU/hr., patented infrared burner system in each cooking zone
- Direct ignition piezo spark igniters
- One high range heat control valve for each burner
- Chrome burner control knobs
- Removable, stainless steel heat shield and splash guard
- 4" adjustable legs
- ¾" NPT rear gas connection and gas pressure regulator provided
- 1 replacement emitter panel standard with VTEC14, 2 replacement emitter panels standard for VTEC25 and larger
- One year limited parts and labor warranty

SPECIFICATIONS

High efficiency gas infrared charbroiler, Vulcan Model No. _____. Stainless steel front, sides and top trim. Full width, stainless steel front crumb tray. Heavy duty, steel infrared emitter panels. 11" x 25" stainless steel cooking grids. One 22,000 BTU/hr. patented infrared burner system for each cooking grid. Direct ignition piezo spark igniters. One high range heat control valve for each burner. Chrome burner knobs. 4" adjustable legs. ¾" NPT rear gas connection and gas pressure regulator.

Exterior Dimensions:
_____" wide x 35⅛" deep x 12½" working height.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,999 FT.

ACCESSORIES

Ordered separately and field installed

- ☐ Stainless steel "Fish Grates" with smaller, ¼" rib spacing.
- ☐ Stainless steel stand with undershelf and casters.

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

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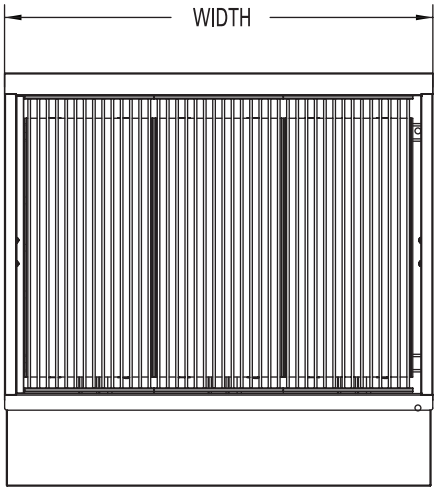
INSTALLATION REQUIREMENTS:

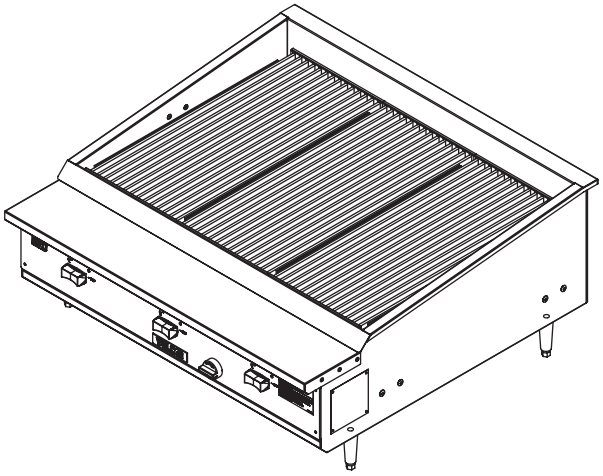
1. A gas pressure regulator supplied with the unit must be installed:
   Natural Gas 4.0" (102 mm) W.C.
   Propane Gas 10.0" (254 mm) W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
3. 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.

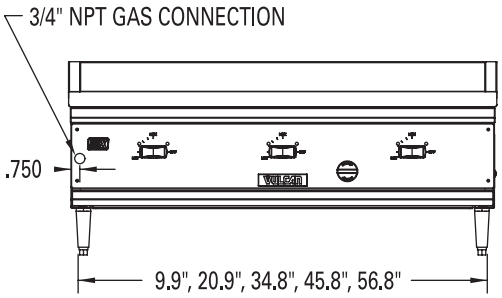
   NOTE: In The Commonwealth of Massachusetts
   All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.
4. CLEARANCES

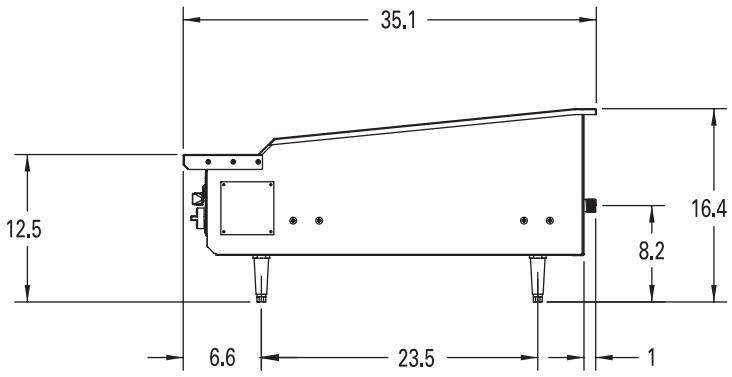
	Non-Combustible
Rear	0"
Sides	0"

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









MODEL	WIDTH	DEPTH	OVERALL HEIGHT	WORKING HEIGHT*	BROILING AREA	# BURNERS	TOTAL BTU/HR	APPROX SHIP WT (LB/KG)
VTEC14	14.4"	35.1"	16.4"	12.5"	11" x 25.25"	1	22,000	97/44
VTEC25	25.4"				22" x 25.25"	2	44,000	151/68
VTEC36	36.4"				33" x 25.25"	3	66,000	210/95
VTEC48	47.4"				44" x 25.25"	4	88,000	264/120
VTEC60	58.4"				55" x 25.25"	5	110,000	309/140

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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.

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