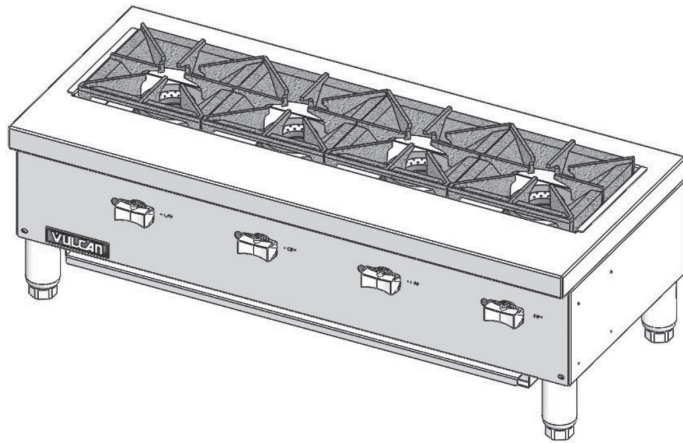


## GRIDDLES &amp; BROILERS

**VULCAN****VCRR SERIES  
RESTAURANT SERIES SPECIALTY GAS HOTPLATE**

Model VCRR36



- VCRR24 24" wide  
 VCRR36 36" wide

**STANDARD FEATURES**

- Stainless steel front, sides and front top ledge.
- Full width front crumb trays.
- 12½" cooking height on 4" adjustable legs.
- Removable top grate support.
- 20,000 BTU/hr. open burners with lift-off heads.
- Cast iron top grates.
- 90 degree gas valve for each burner.
- Standing pilot ignition system.
- ¾" rear gas connection and standard gas pressure regulator for LP or NAT service.
- One year limited parts and labor warranty.

**SPECIFICATIONS**

Low profile gas hotplate, Vulcan Model No. \_\_\_\_\_.  
 Stainless steel front, sides and front top ledge. 12½" cooking height on 4" legs. 20,000 BTU/hr. open burners with lift-off heads. Cast iron top grates and removable top grate support. Full width front crumb trays. 90 degree gas valve for each burner. Standing pilot ignition system. ¾" rear gas connection and standard gas pressure regulator for LP or NAT service.

**Exterior Dimensions:**

\_\_\_\_\_ "w x 15¼" d x 12½" h on 4" legs.

CSA Design Certified. NSF Certified.

**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. Please indicate elevation when processing your order.

**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



**VCRR SERIES**  
RESTAURANT SERIES SPECIALTY GAS HOTPLATE

**INSTALLATION INSTRUCTIONS:**

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. All models require a 11" (279 mm) clearance at both sides and 11" (279 mm) to the rear adjacent to combustible constructions. All models require 0" clearance at both sides and to the rear adjacent to non-combustible constructions. All models require a 4" (102mm) bottom clearance and must be installed with minimum 4" legs.

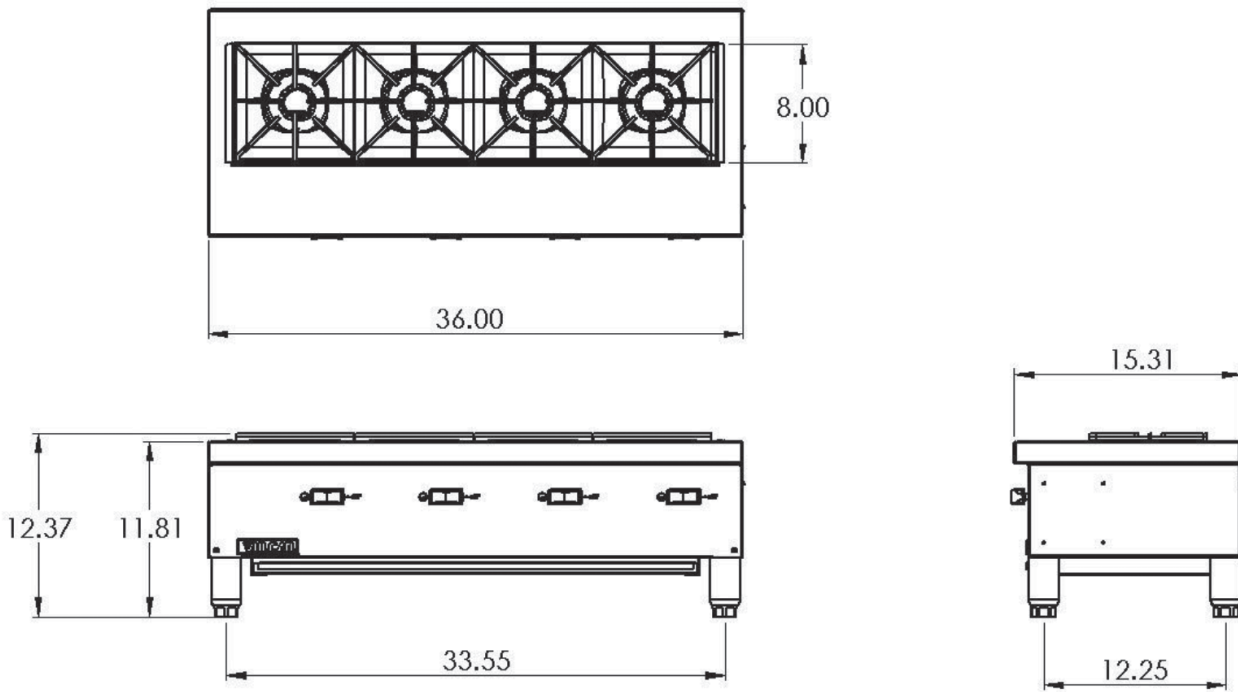
An adequate ventilation system is required for Commercial Cooking Equipment (NFPA No. 96). Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169.

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 ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

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



MODEL	WIDTH	DEPTH	OVERALL HEIGHT*	WORKING HEIGHT*	NO. OF BURNERS	TOTAL BTU/HR	NO. OF DRAWERS	APPROX. SHIP. WT.
VCRR24	24"	15¼"	12½"	12½"	2	40,000	1	60 lbs/27 kg
VCRR36	36"	15¼"	12½"	12½"	4	80,000	2	90 lbs/41 kg

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



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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.