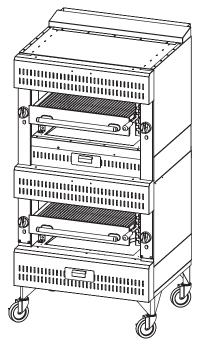
HEAVY DUTY COOKING

VULCAN



Model VBI2



SPECIFICATIONS

Heavy-duty double deck broiler, Vulcan Model No ______. Stainless steel body on 6" adjustable legs. Four 25,000 BTU/ hr. ceramic tile faced infrared burners per deck or three 32,500 BTU/hr. cast iron burners per deck deliver high production under repeat loading. Two infinite heat valves per deck adjust temperature for a variety of menu options. 200,000 BTU/hr. input. Standing pilots. Spring balanced broiler area measures 25"w x 30"d. Grid is made out of cold rolled steel bars and mounted on roller bearings. Adjustable to five locking broiling levels.

Exterior Dimensions:

36"w x 371/2"d x 74"h.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING. SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

V SERIES DOUBLE DECK BROILERS

- VIR2
 Double deck infrared broiler

 VBB2
 Double deck ceramic broiler
- U VBI2 Double deck ceramic over infrared broiler
- VIB2 Double deck infrared over ceramic broiler

STANDARD FEATURES

- Stainless steel body on 6" legs.
- Infrared units have four 25,000 BTU/hr. ceramic tile faced burners per deck.
- Ceramic units have three 32,500 BTU/hr. cast iron burners with ceramic tile radiants per deck.
- Two infinite heat controls per deck.
- Spring balanced five position grid for raising and lowering per deck.
- Grid area 638 sq. in.: 25¹/₂"w x 25"d.
- Grid moves on roller bearings.
- Cold rolled steel grid bars for marking.
- Insulation between outer and inner walls.
- Rear gas connection with 1" regulator supplied.
- One year limited parts and labor warranty.

OPTIONS

□ Second year extended limited parts and labor warranty.

ACCESSORIES

- □ Set of 4 casters, 6" high (two locking).
- Quick disconnect gas hose.



a division of ITW Food Equipment Group LLC

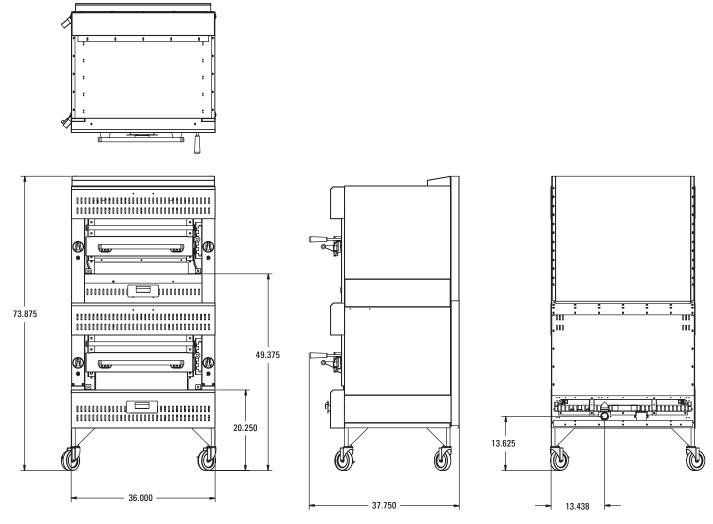
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V SERIES DOUBLE DECK BROILERS

INSTALLATION INSTRUCTIONS

- 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 02169. When writing, refer to NFPA No. 96.
- 2. This broiler requires a 6" clearance at both sides and rear adjacent to combustible construction.
- A gas pressure regulator suitable for battery or single unit applications must be furnished and installed. Natural gas 6.0" W.C., propane gas 10.0" W.C.



	OVERALL DIMENSIONS			BROILER GRID OVERALL		TOTAL INPUT	GAS	APPROX.
MODEL	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	BTU/HR.	CONNECTION	SHIP. WT.
VIR2	36"	371⁄2"	74"	25"	30"	200,000	1" Rear	900 lbs.
VBB2	36"	371/2"	74"	25"	30"	200,000	1" Rear	900 lbs.
VBI2	36"	371⁄2"	74"	25"	30"	200,000	1" Rear	900 lbs.
VIB2	36"	371/2"	74"	25"	30"	200,000	1" Rear	900 lbs.



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

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