


VULCAN

HEAVY DUTY BROILERS

A Broiler That Will Make Your Menu Sizzle
and Your Profits Soar.

THE CHOPHOUSE BROILER

Standard Features:

- Stainless steel front, sides and stand
- Casters standard
- 135,000 BTUs
- Top plate griddle certified
- 45 ½" wide x 34 ¾" deep
- Positive positioning grid control handle
- Three 45,000 BTU/hr ceramic burners
- ½" griddle plate with 2" splashers
- Standard 56" high griddle cooking surface
- Griddle/broiler brush
- One year limited parts and labor warranty
- ¾" diameter rear gas connection

Options:

- 4" shorter leg stand with casters

Accessories:

- 1 ¼" × 4 ft. quick disconnect hose with restraining device
- Additional griddle/broiler brush



VST4B

Model Number	Description	Total BTUs	Approx. Shipping Wt.	
			lbs	kg
VST4B	Ceramic broiler with griddle plate	135,000	986	447

Freight Classification: 100



HEAVY DUTY GAS CHARBROILERS

HGB SERIES

HGB Models Standard Features:

- Stainless steel broiler front, sides, base and legs
- 5 $\frac{5}{16}$ " wide grates are reversible for "level" broiling or self-cleaning, cast-iron pitched grease trough in each grate blade provides fat run-off
- Separate gas control for each burner (16,000 BTUs each)
- Under-burner baffles reflect the heat upward creating a "cool zone" beneath the burners
- Large-capacity grease collectors provide fat run-off and control flareups
- 1 $\frac{1}{4}$ " rear gas connection with pressure regulator
- Cabinet base measuring 34" wide (HGB34) or 50" wide (HGB50)

HGBM Models

- Same features as HGB Models except **modular with a cooking surface of 15 $\frac{1}{2}$ "**

Model Number	Top View	Description	BTU/hr Input	Number of Grates	Approx. Shipping Wt.	
					lbs	kg
HGB34M		Modular—no base	96,000	6	432	194
HGB34		Open cabinet base	96,000	6	515	232
HGB50M		Modular—no base	144,000	9	675	304
HGB50		Open cabinet base	144,000	9	819	369

Freight Classification: 100

Options & Accessories for HGB Gas Charbroilers

Accessory	Available On	Accessory Code
Casters (2 swivel, 2 locking)	Model on cabinet base	CASTERS HGBV
8" Stainless steel splash guard	34" models	SPLGARD HGB34
	50" models	SPLGARD HGB50
Lift-off griddle plate (188" x 14")	All models	GRIDDLE PLATE
Stainless steel work shelf (12" deep)	34" models	34WORK SHELF
	50" models	50WORK SHELF
Fish grate (priced each)	All models	GRATE-FISH


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HEAVY DUTY INFRARED & CERAMIC BROILERS



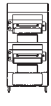
High-Efficiency Radiant Heat.

Standard Features:

- Stainless steel front, sides, front top ledge and legs
- Pilot ignition system
- Four 25,000 BTU/hr burner for ceramic broilers
- 1 ¼" front gas manifold



GHCB40

Description	Top View	Model Number	Base	Total BTUs	Approx. Shipping Wt.	
					lbs	kg
Single section Ceramic Broiler w/ finishing oven*		GHCB40	Standard oven	150,000	1,000	454
		GHCB40C	Convection oven	132,000	1,060	481
		GHCB44	Storage base	100,000	800	360
Single section Infrared Broiler w/ finishing oven*		GHIR44	Storage base with 2 doors	80,000	825	374
Double section Infrared Broiler**		IR2	Double section on 6" legs	160,000	1,100	495

* Battery match with a 1 ¼" front manifold standard gas connection.

** Supplied with 1" rear gas connection as standard.

Freight Classification: 100


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HEAVY DUTY GAS SALAMANDER BROILERS & CHEESEMELTERS

Designed for Mounting Over
Heavy Duty Gas Ranges.

Standard Features:

- Stainless steel front, sides and top
- Infinite heat control valves
- Pilot ignition system
- Removable full-width spillage pan
- ¾" N.P.T. gas connection with regulator
- Reinforced back riser for mounting over a GH Series range unit



VSB34R

Description	Model Number	Total BTUs	Approx. Shipping Wt.	
			lbs	kg
34" wide x 20 ½" deep x 19 ⅙" high Salamander Broiler includes stainless steel backriser	VSB34R	66,000	345	113
34" wide x 19" deep x 19 ⅙" high Salamander Broiler with infrared radiants includes stainless steel backriser	VSB34IR	30,000	345	113
34" wide x 20 ½" deep x 19 ⅙" high Cheesemelter includes stainless steel backriser	VCM34R	24,000	345	113

Freight Classification: 100