





To:
The Sam Tell Companies
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1375 Broadway
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Project:
Cafe Figaro

From:
PBAC
Steve Bauer
479 White Plains Rd.
East Chester, NY 10709-
(914)793-9000
(914)793-9000 000011 (Contact)

Job Reference Number: 16085

Item	Qty	Description	List	List Total
1	1 ea	MULTI-FUNCTION COOKER, ELECTRIC Vulcan Model No. VCS18 V-Series Multifunction Cooker, electric, 18", single tank (front-to-back), 5 gallon capacity, (6) heating elements, 450°F maximum temperature, water dispenser with integrated safety valve, (2) covers per tank, drain & detachable drain pipe, stainless steel construction, 6" adjustable legs, 9.0kW, NSF, cETLus Dimensions 36(h) x 18(w) x 36.75(d)	\$22,189.00	\$22,189.00
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	208v/60/3-ph, 25.0 amps, standard		
	1 ea	V18ST34 double-deck height riser, no shelf, non-overlapping, 18"	\$1,663.00	\$1,663.00
	1 ea	FRTTOP18CMD Common condiment type front top, 18"	\$592.00	\$592.00
ITEM TOTAL:				\$24,444.00
2	1 ea	GAS FLOOR FRYER Vulcan Model No. 1GR85M Fryer, gas, 21" W, free-standing, 85-90 lb. capacity, millivolt thermostat controls, twin baskets, stainless steel cabinet & fry tank, adjustable casters (2 swivel locking & 2 non-locking), 150,000 BTU, CSA Star, CSA Flame, NSF Dimensions 47.13(h) x 21(w) x 34.5(d)	\$12,334.00	\$12,334.00
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	10 year limited tank warranty, standard		
	1 ea	Natural gas (specify elevation if over 2,000 ft.)		
	1 ea	COVER-TANK85 Stainless steel tank cover/work surface top, for all 85 lb. gas fryers & Frymate VX21S	\$607.00	\$607.00
	2 ea	VSPGARD-ELE85 Removable Splash Guard, 10", stainless steel, for 85 lb. fryers	\$607.00	\$1,214.00
Class 85		Weight: 322 lbs total		
ITEM TOTAL:				\$14,155.00

Item	Qty	Description	List	List Total
3	1 ea	HD RANGE, 36", 6 OPEN BURNERS  Vulcan Model No. V6B36C V Series Heavy Duty Range, gas, 36", (6) 35,000 BTU open burners, cast iron grates, convection oven, stainless steel front, front top ledge, sides, base, burner box & stub back, 6" adjustable legs, 242,000 BTU, CSA, NSF Dimensions 36(h) x 36(w) x 36.75(d) 1 ea 1 year limited parts & labor warranty, standard 1 ea Natural gas (specify elevation if over 2,000 ft.) 1 ea PRREGN-001 1" NPT pressure regulator with reducer (Natural gas) 1 ea 1-1/4" front manifold connection 1 ea Front manifold: cap & cover, open 1 ea 115v/60/1-ph, 4.0 amp, fan motor voltage, cord & plug, standard 1 ea FRTTOP 54CMD Common condiment type front top, 54" 1 ea 34DHS54 Overlapping double-deck hi-shelf, solid shelf, 34" high, 54" Class 85 Weight: 734.5 lbs total	\$27,955.00	\$27,955.00
			ITEM TOTAL:	\$35,943.00
4	1 ea	HD RANGE, 18", FRENCH HOT TOP  Vulcan Model No. V1FT18B V Series Heavy Duty Range, gas, 18", French top, polished cast iron, individual pilots & controls, cabinet base, stainless steel front, front top ledge, sides, base, burner box & stub back, 6" adjustable legs, 25,000 BTU, CSA, NSF Dimensions 36(h) x 18(w) x 36.75(d) 1 ea 1 year limited parts & labor warranty, standard 1 ea Natural gas (specify elevation if over 2,000 ft.) 1 ea NOTE: A regulator must be used on this equipment 1 ea 1-1/4" front manifold connection 1 ea Front manifold: cap & cover, open Class 85 Weight: 285 lbs total	\$13,548.00	\$13,548.00
			ITEM TOTAL:	\$13,548.00

Item	Qty	Description	List	List Total
5	1 ea	HD RANGE, 36", 6 OPEN BURNERS	\$20,665.00	\$20,665.00
		Vulcan Model No. V6B36S		
		V Series Heavy Duty Range, gas, 36", (6) 35,000 BTU open burners, cast iron grates, standard oven, stainless steel front, front top ledge, sides, base, burner box & stub back, 6" adjustable legs, 260,000 BTU, CSA, NSF		
		Dimensions 36(h) x 36(w) x 36.75(d)		
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	Natural gas (specify elevation if over 2,000 ft.)		
	1 ea	NOTE: A regulator must be used on this equipment		
	1 ea	1-1/4" front manifold connection		
	1 ea	Front manifold: cap & cover, open		
	1 ea	36IRB-N Salamander Broiler, natural gas, 36" wide, 30,000 BTU heavy duty infrared burner, dual control, (6) grid positions, removable pan, stainless steel front, top & sides, 3/4" gas connection & pressure regulator	\$8,725.00	\$8,725.00
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	V36RR Reinforced Riser, for standard or convection ovens (if mounting a 36" cheesemelter or either of the salamanders on a back riser above the heavy duty range, you must add this)	\$2,620.00	\$2,620.00
	1 ea	PLUMBIN-KIT Inter-plumbing gas connection kit (requires rear gas connection on range), for connecting 36RB/36IRB to heavy duty V-Series ranges	\$1,243.00	\$1,243.00
	1 ea	FRTTOP 72CMD Common condiment type front top, 72"	\$1,773.00	\$1,773.00
Class 85		Weight: 882 lbs total		
ITEM TOTAL:				\$35,026.00

Item	Qty	Description	List	List Total
6	1 ea	HD RANGE, 36", CHARBROILER	\$19,008.00	\$19,008.00
		Vulcan Model No. VCBB36		
		V Series Heavy Duty Range, gas, 36", modular, charbroiler, cast iron		
		grates & radiants, stainless steel front, front top ledge, side, base,		
		burner box & stub back, 4" flanged feet, 99,000 BTU, CSA, NSF		
		Dimensions 13.75(h) x 36(w) x 36.75(d)		
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	Natural gas (specify elevation if over 2,000 ft.)		
	1 ea	PRESREG-NA11/4 1-1/4" NPT pressure regulator (Natural gas)	\$783.00	\$783.00
	1 ea	1-1/4" front manifold connection		
	1 ea	Front manifold: cap & cover, open		
	1 ea	FRTTOP 36CMD Common condiment type front top, 36"	\$931.00	\$931.00
	1 ea	V36ST34 double-deck height riser, no shelf, non-overlapping, 36"	\$2,147.00	\$2,147.00
	1 ea	VSC36 Refrigerated Base, 36", self-contained, (2) drawers, flat top,	\$22,580.00	\$22,580.00
		stainless steel front & sides, electric condensate evaporator, casters,		
		cULus, NSF		
	1 ea	3 year parts & labor warranty, 2 years additional compressor parts		
		warranty, standard		
	1 st	Leg set in lieu of standard casters	\$2,328.00	\$2,328.00
	1 ea	3 year parts & labor warranty, 2 years additional compressor parts		
		warranty, standard		
	1 ea	Compressor on right (no charge), must be specified at time of order		
Class 85		Weight: 697 lbs total		
			ITEM TOTAL:	\$47,777.00
			Total	\$170,893.00

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: \$170,893.00

HEAVY DUTY COOKING

HEAVY DUTY RANGES

VERSATILE CHEF STATION – MULTIFUNCTION COOKER



Model VCS36D Shown

**SPECIFICATIONS**

V-Series Heavy Duty Range Match Versatile Chef Station. 18" wide Vulcan Model No. VCS18 (single tank), 36" wide VCS36 (single tank), or 36" wide VCS36D (double tank). Stainless steel front, plate ledge, front top ledge with pull-out condiment rail, sides, tank surface, stub back, and 6" adjustable legs on all models. The VCS incorporates 10 different cooking methods into one space saving station: Braise, Sear, Boil, Shallow Fry, Sauté, Steam, Reheat, Simmer, Poach, and Melt. The VCS utilizes Intelligent Heating Technology (IHT) with 6 ultra-thin printed heating elements (1500W ea / 9000W total) to rapidly (2.7° per sec.) and accurately (+/- 2° up to 250°, +/-5° above 250°) heat the 8mm Stratinox tri-metallic tank surface for precise and immediate cooking. The printed heating elements are each monitored by individual temperature probes that actively monitor and manage the tank surface to ensure accuracy and optimize energy use with minimal overshoot. An additional in-tank probe directly senses cooking liquid temperature in Boil and Fry modes for further accuracy. Integral 2.5" in-tank drain allows three collection options: interior 1/2 or 1/3 hotel pans (up to 8" deep) for reserving cooking fluids, direct drain to a floor drain for disposal, or drain to optional drain caddy accessory for remote disposal.

Requires 208 or 240 volt. 3 phase only.

Requires 3/4" GHT cold water hookup.

Exterior Dimensions:

VCS18: 36¾"d x 18"w x 36"h on 6" adjustable legs

VCS36: 36¾"d x 36"w x 36"h on 6" adjustable legs

VCS36D: 36¾"d x 36"w x 36"h on 6" adjustable legs

- ☐ **VCS18** 18" Wide / Single Tank (front-to-back)
- ☐ **VCS36** 36" Wide / Single Tank (left-to-right)
- ☐ **VCS36D** 36" Wide / Double Tank (front-to-back)

STANDARD FEATURES

- Stainless steel front, front top ledge, tank, top surface, sides, and stub back
- 4" stainless steel stub riser
- Stainless steel tank covers (two per tank) and service handle
- Stainless steel cabinet door
- Stainless steel drain plug
- 5 gallon tank capacity
- 2.5" diameter tank drain opening
- 3" x 17" stainless steel detachable drain pipe
- 6 reactive heating elements (1500W-ea / 9000W-total)
- Tank temperature ranges from room temperature to 450°
- Temperature accuracy (+/- 2°) up to 250°, (+/- 5°) above 250°
- Water dispenser with integrated safety valve
- 6" adjustable stainless steel legs
- One year limited parts and labor warranty

OPTIONAL FEATURES (Factory Installed)

- ☐ Cap and cover front manifold
- ☐ Less legs for dolly mounting
- ☐ 3" high toe base for curb mounting
- ☐ 1¼" diameter front gas manifold

ACCESSORIES (Packaged & Sold Separately)

- ☐ Set of 4 adjustable casters, 6" high (two locking)
- ☐ Banking strip
- ☐ Manifold joint strip
- ☐ Common condiment type, telescoping plate rail overlapping (starting at 24" length)
- ☐ 10", 22", or 34" high back risers (no shelf)
- ☐ 22" single deck solid or flo-thru high shelf risers
- ☐ 34" double deck solid or flo-thru high shelf risers
- ☐ Dolly frames
- ☐ Drain caddy
- ☐ Starch skimmer drain plug, for use as a pasta cooker



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HEAVY DUTY COOKING



HEAVY DUTY RANGES

VERSATILE CHEF STATION – MULTIFUNCTION COOKER

INSTALLATION INSTRUCTIONS

1. 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 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
2. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.
3. Cannot be battered with GH series equipment.
4. This appliance is manufactured for commercial installation only and is not intended for home use.
5. 3/4" GHT water connection is required. Damage as a result of poor water quality or lack of maintenance is the responsibility of the owner/operator.

Clearances

Combustible
Non-combustible

Rear

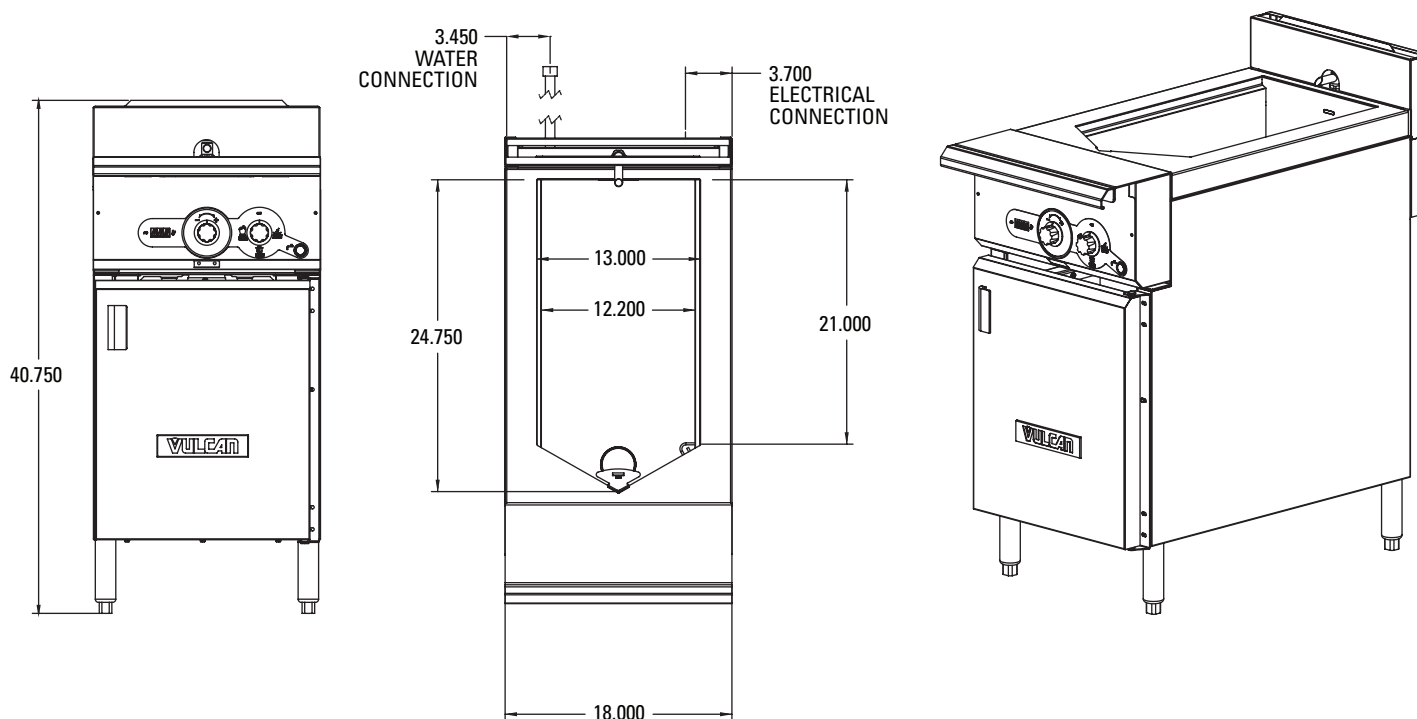
1"
0"

Sides

1"
0"

NOTE: VCS36D will require 2 electrical hookups and 2 water connection hookups.

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



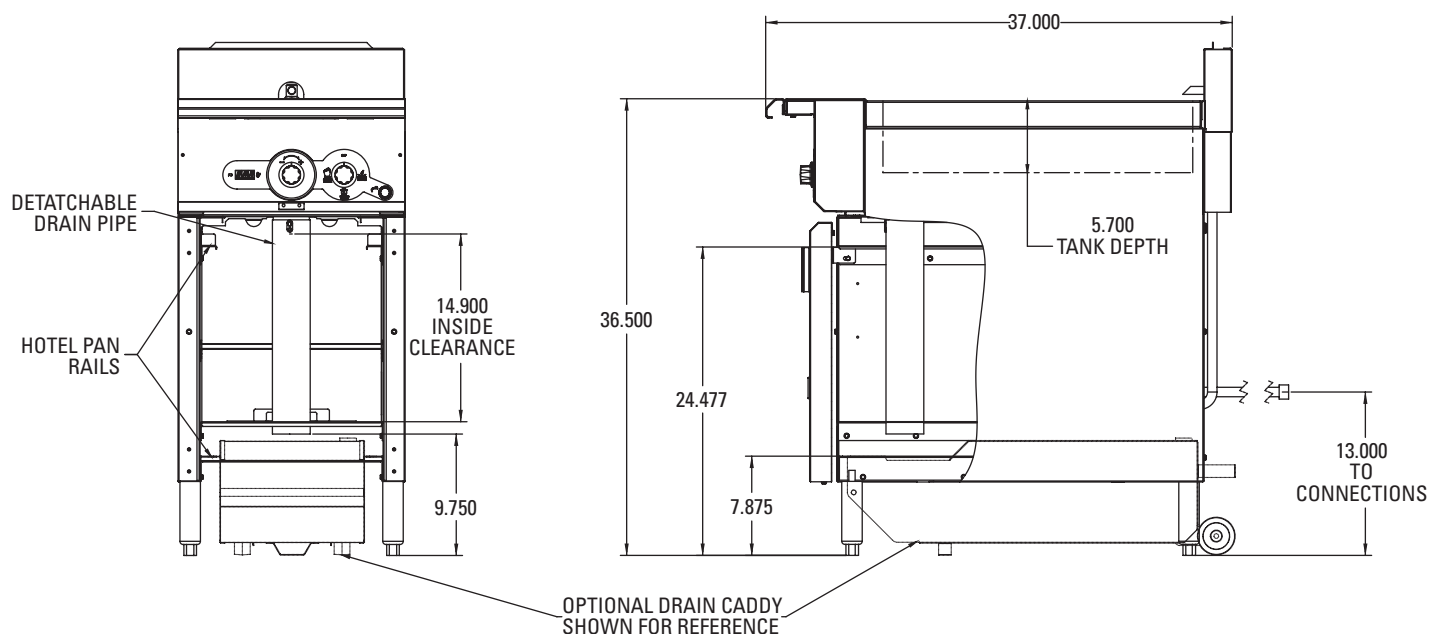
MODEL NUMBER	DESCRIPTION	VOLTAGE	TOTAL KW	KW PER PHASE			AMPS PER LINE WIRE		
				X-Y	Y-Z	X-Z	X	Y	Z
VCS18	18" Single Tank (front-to-back)	208/240	9.0	3000	3000	3000	25	25	25
VCS36	36" Wide Single Tank (left-to-right)	208/240	9.0	3000	3000	3000	25	25	25
VCS36D	36" Wide Double Tank (front-to-back)	208/240	LH Tank - 9.0	3000	3000	3000	25	25	25
			RH Tank - 9.0	3000	3000	3000	25	25	25

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



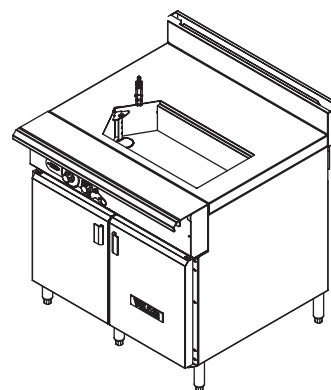
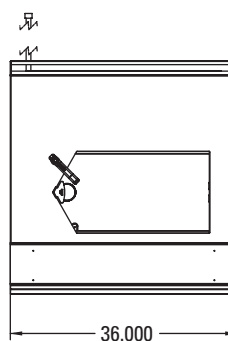
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HEAVY DUTY COOKING**VULCAN****HEAVY DUTY RANGES**
VERSATILE CHEF STATION – MULTIFUNCTION COOKER**ADDITIONAL DIMENSION INFORMATION****VCS36**

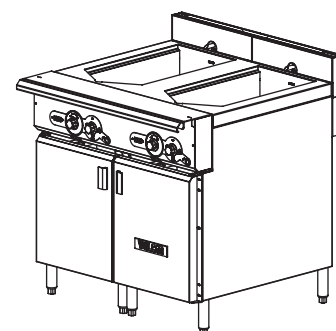
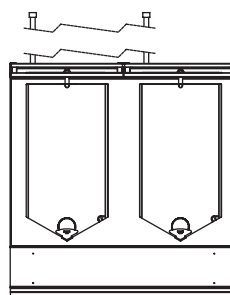
Includes one tank that is oriented left to right.

This unit requires one electrical connection and one water connection.

**VCS36D**

Includes two tanks that are oriented front to back.

This unit requires two electrical connections and two water connections.

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F R Y E R S

VULCAN**1GR85M
FREE STANDING GAS FRYER****SPECIFICATIONS**

85 - 90 lbs. capacity free standing gas fryer, Vulcan-Hart Model No. 1GR85M. Stainless steel cabinet. Set of four 6" adjustable casters (2 locking). Stainless steel fry tank with five heat exchanger tubes and a "V" shaped cold zone. 1¼" full port ball type drain valve. Twin fry baskets with plastic coated handles. 150,000 BTU/hr. input. Millivolt (M) control system. Tank brush, stainless steel crumb scoop and clean-out rod.

Overall dimensions:

21"w x 34½"d x 47⅞"h. Working height 36¼".

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING

- ☐ Natural Gas.
☐ Propane Gas.

SPECIFY ALTITUDE

- ☐ Natural Gas for above 2000 ft.
☐ Propane Gas for above 3500 ft.

1GR85M: Behind the door millivolt thermostat control adjusts from 200° to 400°F.

STANDARD FEATURES

- Stainless steel fry tank, 85 - 90 lb. capacity. Includes limited 10 year tank warranty.
- 1¼" full port ball type drain valve.
- Stainless steel cabinet.
- Set of four 6" adjustable casters (2 locking).
- Twin fry baskets with plastic coated handles.
- 150,000 BTU/hr. input.
- Five heat exchanger tubes positioned for easy cleaning.
- Hi-limit shut-off.
- Combination gas shut-off valve and pilot safety system.
- Tank brush, stainless steel crumb scoop and clean-out rod.
- One year limited parts and labor warranty.

ACCESSORIES

- ☐ FRYMATE-VX21S add-on frymate.
- ☐ Stainless steel tank cover – doubles as a work surface top.
- ☐ Connecting Kit(s) – Connects two fryers together (brackets, grease strip and hardware included).
- ☐ Single large basket – 18¾"w x 17¼"d x 6"h.
- ☐ Set of twin baskets – 8¾"w x 16¾"d x 6"h.
- ☐ ¾" Flexible gas hose with quick disconnect.
- ☐ 10" high stainless steel removable splash guard.

OPTIONS

- ☐ Second year extended limited parts and labor warranty

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F R Y E R S

VULCAN

1GR85M FREE STANDING GAS FRYER

INSTALLATION INSTRUCTIONS

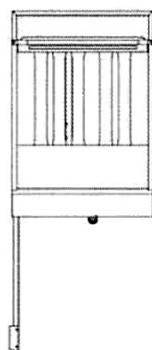
1. A combination valve with pressure regulator is provided with this unit.
 - Natural Gas
Operating pressure – 4.0" W.C.
Recommended supply pressure 7-9" W.C.
Not to exceed 14" W.C. (1/2 PSI)
 - Propane Gas
Operating pressure – 10.0" W.C.
Recommended supply pressure 11-12" W.C.
Not to exceed 14" W.C. (1/2 PSI)
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 referto NFPA No. 96.

3. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible construction. All models require a 16" (407 mm) minimum clearance to adjacent open top burner units.
4. This appliance is manufactured for commercial installation only and is not intended for home use.

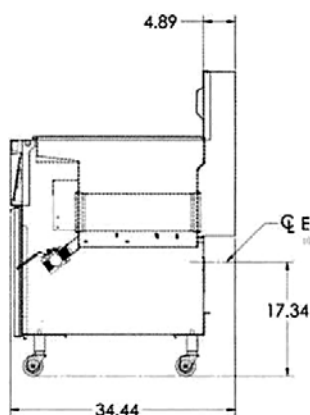
SERVICE CONNECTIONS:

(P1) 1/2" (13 mm) ID and 3/4" (19 mm) OD rear gas connection.

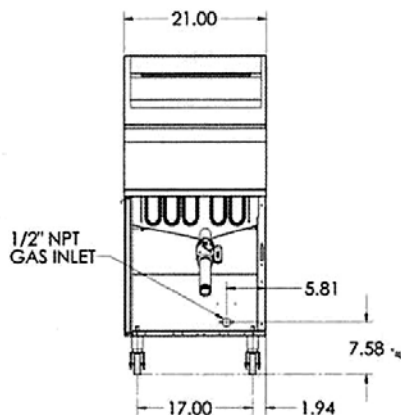
NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.



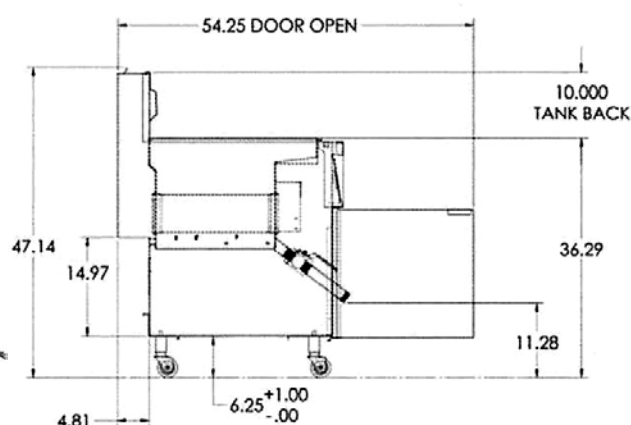
1GR85M
Top



1GR85
Right Side



1GR85M
Front



1GR85
Left Side

MODEL	Width	Depth	Overall Height	Working Height	Tank Size	BTU/hr.	Fry Comp. Capacity	Approx. Shipping Weight
1GR85M	21"	34 1/2"	47 1/8"	36 1/4"	19 1/2" x 18"	150,000	85 - 90 lbs.	300 lbs.

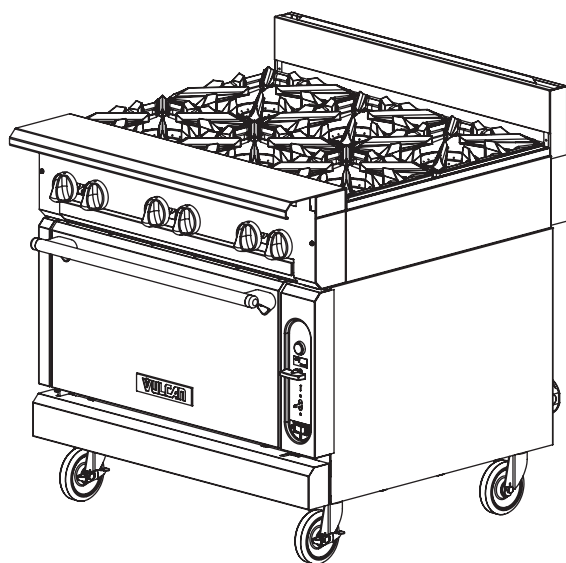
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HEAVY DUTY COOKING

VULCAN**HEAVY DUTY GAS RANGE**
6-BURNER / 36" WIDE GAS RANGE**Model V6B36C**

shown on a convection oven base

**SPECIFICATIONS**

36" wide heavy duty gas range, Vulcan Model No. V6B36 (modular) and V6B36B (cabinet base) or V6B36S (standard oven base) and V6B36C (convection oven base). Modular construction for ease of installation. Stainless steel front, plate ledge, front top ledge with pull-out condiment rails, sides, base, stub back, and 6" adjustable legs on all "B", "S", & "C" models. Stainless steel extra deep crumb tray. Six 35,000 BTU/hr. cast burners with lift-off burner heads. Individual pilots and controls for each burner. Heavy duty cast burner grates, easy lift-off 11" x 12" in front, 14" x 12" in rear. Grates are separate from aeration bowl for ease of cleaning. **Standard Oven:** 50,000 BTU/hr. with porcelain oven bottom, sides and indoor panel. **Convection Oven:** 32,000 BTU/hr. with porcelain oven bottom, sides and interior door panel (115v-1 phase blower motor, 4 amps, 6' cord and plug). Oven measures 27"w x 27"d x 13"h. Standard oven thermostat adjusts from 150° – 550°F. Convection oven adjusts from 175° – 550°F and the optional finishing oven for standard ovens adjusts from 300° – 650°F. Standard oven supplied with one rack, convection oven with two racks. Both ovens allow for three rack positions. Oven door is heavy duty with counter weight door hinges. 1 1/4" diameter front gas manifold and 1 1/4" rear gas connection, capped. Total input 260,000 BTU/hr.

Exterior Dimensions:

36 3/4"d x 36"w x 36"h on 6" adjustable legs

- ☐ **V6B36** 6-Burners / Modular
- ☐ **V6B36B** 6-Burners / Cabinet Base
- ☐ **V6B36S** 6-Burners / Standard Oven
- ☐ **V6B36C** 6-Burners / Convection Oven

STANDARD FEATURES

- Stainless steel front, front top ledge, burner box, sides, base, and stub back
- 1 1/4" diameter front gas manifold with 1 1/4" rear gas connection (capped)
- 35,000 BTU/hr. open top burners with lift off heads
- 50,000 BTU/hr. standard oven burner
- 32,000 BTU/hr. convection oven burner
- Porcelain oven cavity
- Individual pilots and controls for each burner
- Heavy-duty cast grates
- 4" stainless steel stub riser
- 6" adjustable stainless steel legs for "S", "C", and "B" models (no legs for modular model)
- Stainless steel cabinet base door
- Universal rack guides, one removable shelf (cabinet base)
- One year limited parts and labor warranty

OPTIONAL FEATURES (Factory Installed)

- ☐ Cap and cover front manifold
- ☐ Stainless steel oven cavity
- ☐ 650°F oven thermostat and steel hearth ("S" models)
- ☐ Fan cooling package ("C" models)
- ☐ 4" adjustable flanged feet for modular models
- ☐ Less legs for dolly mounting for "S", "C", and "B" models
- ☐ 3" high toe base for curb mounting
- ☐ Common condiment type, telescoping plate rails

ACCESSORIES (Packaged & Sold Separately)

- ☐ 1", or 1 1/4" gas pressure regulator (specify gas type – pack loose)
- ☐ Set of 4 casters, 6" high (two locking)
- ☐ 6" adjustable flanged feet for "S", "C", and "B" models
- ☐ Extra removable shelves for use with Universal rack guides (for cabinet base)
- ☐ "S" Grates
- ☐ Banking strip
- ☐ Common condiment type, telescoping plate rails (starting at 24" length)
- ☐ 10", 22", or 34" high back risers (no shelf)
- ☐ 22" single deck solid or flo-thru high shelf risers
- ☐ 34" double deck solid or flo-thru high shelf risers
- ☐ Dolly frames
- ☐ Flexible gas hose – quick disconnect & restraining device

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HEAVY DUTY COOKING



HEAVY DUTY GAS RANGE

6-BURNER / 36" WIDE GAS RANGE

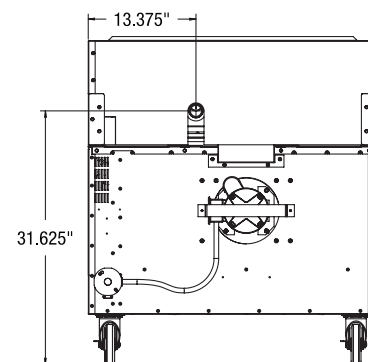
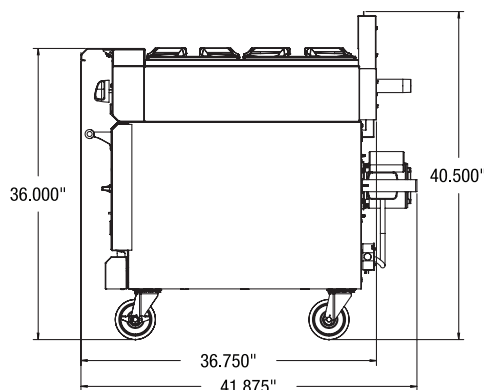
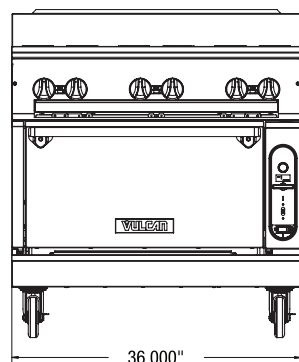
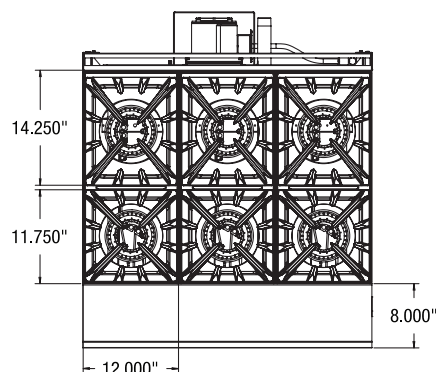
INSTALLATION INSTRUCTIONS

1. A properly sized gas pressure regulator suitable for battery or single unit application must be furnished and installed. Natural gas 6.0" W.C., propane gas 10.0" 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, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.
5. For proper combustion, install equipment on adjustable legs or casters. On curb or platform, allow 3½" front overhang. Toe base with leveling bolts are required for curb installation. Specify when ordering.
6. Cannot be battered with GH series equipment.
7. This appliance is manufactured for commercial installation only and is not intended for home use.

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

4. Clearances	Rear	Sides
Combustible	10"	10"
Non-combustible	0"	0"

Specify type of gas when ordering.
Specify altitude when above 2,000 feet.



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	V6B36	6-Burners / Modular	210,000	400 / 180
	V6B36B	6-Burners / Cabinet Base	210,000	435 / 196
	V6B36S	6-Burners / Standard Oven Base	260,000	690 / 311
	V6B36C	6-Burners / Convection Oven Base	242,000	730 / 329

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

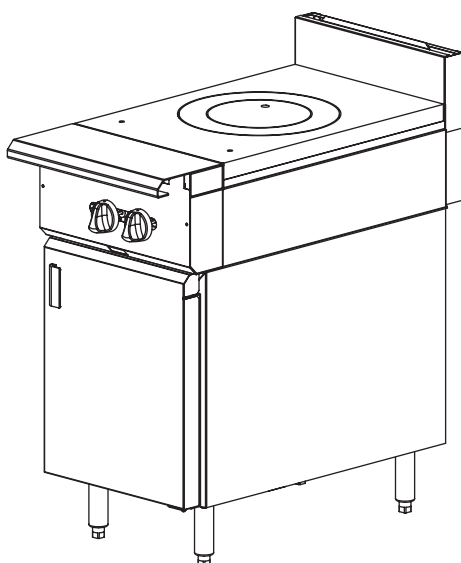


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NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.

HEAVY DUTY COOKING

VULCAN**HEAVY DUTY GAS RANGE**
FRENCH TOP / 18" WIDE GAS RANGE

Model V1FT18B
(shown on cabinet base)

**SPECIFICATIONS**

18" wide heavy duty gas range, Vulcan Model No. V1FT18 (modular) and V1FT18B (cabinet base). Stainless steel front, sides, base, plate ledge, front top ledge with pull-out condiment rails, and stub back. 1 1/4" diameter front gas manifold and 1 1/4" rear gas connection, capped. Heavy polished cast iron French plate. 25,000 BTU/hr. heavy cast burner, two ring burners with individual pilots and controls for each burner. Total input 25,000 BTU/hr.

Exterior Dimensions:

36 3/4" d x 18" w x 36" h on 6" adjustable legs

- ☐ **V1FT18** 18" French Top / Modular
- ☐ **V1FT18B** 18" French Top / Cabinet Base

STANDARD FEATURES

- Stainless steel front, front top ledge, burner box, sides, base, and stub back
- 1 1/4" diameter front gas manifold with 1 1/4" rear gas connection (capped)
- 25,000 BTU/hr. burner (2 ring burner)
- Individual pilots and controls for each burner
- Polished cast iron French Top
- 4" stainless steel stub riser
- 6" adjustable stainless steel legs for cabinet base units (no legs for modular model)
- Stainless steel cabinet base door
- One year limited parts and labor warranty

OPTIONAL FEATURES (Factory Installed)

- ☐ Cap and cover front manifold
- ☐ 4" adjustable flanged feet for modular models
- ☐ Less legs for dolly mounting of cabinet base models
- ☐ 3" high toe base for curb mounting
- ☐ Universal rack guides, with one shelf (shelf is removable)

ACCESSORIES (Packaged & Sold Separately)

- ☐ 3/4", 1", or 1 1/4" gas pressure regulator (specify gas type – pack loose)
- ☐ Set of 4 casters, 6" high (two locking)
- ☐ 6" adjustable flanged feet for cabinet base models
- ☐ Extra removable shelves for use with Universal rack guides (cabinet base)
- ☐ Banking strip
- ☐ 10", 22", or 34" high back risers (no shelf)
- ☐ 22" single deck solid or flo-thru high shelf risers
- ☐ 34" double deck solid or flo-thru high shelf risers
- ☐ Flexible gas hose with quick disconnect and restraining device
- ☐ Common condiment type, telescoping plate rails (starting at 24" length)
- ☐ Dolly frames

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HEAVY DUTY COOKING



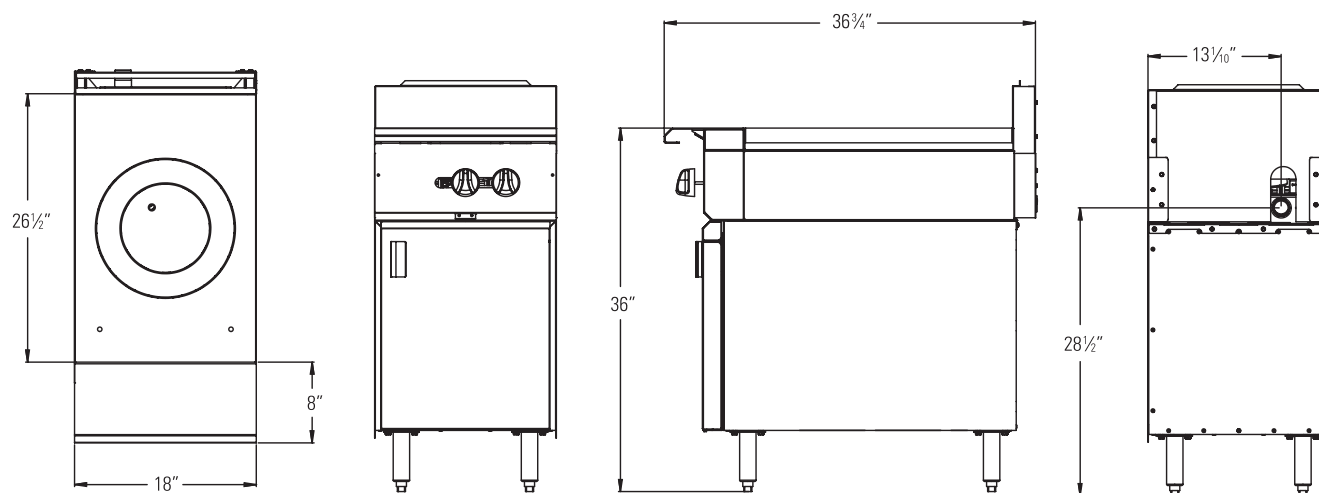
HEAVY DUTY GAS RANGE

FRENCH TOP / 18" WIDE GAS RANGE

INSTALLATION INSTRUCTIONS

1. A properly sized gas pressure regulator suitable for battery or single unit application must be furnished and installed. Natural gas 6.0" W.C., propane gas 10.0" 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, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
 3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.
 4. **Clearances**
 Combustible 10"
 Non-combustible 0"
 5. For proper combustion, install equipment on adjustable legs or casters. On curb or platform, allow 3½" front overhang. Toe base with leveling bolts are required for curb installation. Specify when ordering.
 6. Cannot be battered with GH series equipment.
 7. This appliance is manufactured for commercial installation only and is not intended for home use.
- NOTE:** In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

Specify type of gas when ordering.
Specify altitude when above 2,000 feet.



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	V1FT18	18" French Top / Modular	25,000	220 / 110
	V1FT18B	18" French Top / Cabinet Base	25,000	285 / 129



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RANGES

VULCAN

36IRB

36" HEAVY DUTY GAS

INFRARED SALAMANDER BROILER



Model 36IRB

**SPECIFICATIONS**

Gas salamander broiler, Vulcan Model No. 36IRB. Stainless steel front, top and sides. Two 15,000 BTU/hr. ceramic infrared burners. 30,000 BTU/hr. total input. Dual heat controls with improved temperature control (250°F-800°F at rack). Pilot ignition system. Cool-to-the-touch knob on lever provides positive positioning of the broiling carriage. Heavy-duty chrome plated broiling grid measures 27½"w x 13"d. Removable full width spillage pan. ¾" top gas connection and gas pressure regulator.

Exterior Dimensions:

36"w x 19"d x 17⅝"h (broiler dimensions only).

CSA design certified. NSF listed.

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

- ☐ **36IRB-N** Natural Gas
☐ **36IRB-P** Propane Gas

NOTE: 36IRB may be used in conjunction with appropriate reinforced range back riser, wall mounted with optional brackets or counter mounted with optional 4" legs.

STANDARD FEATURES

- Stainless steel front, top and sides.
- Dual heat controls for zone cooking.
- Two 15,000 BTU ceramic infrared burners. 30,000 BTU/hr. total input.
- Standing pilot ignition system.
- Cool-to-the-touch knob on lever provide positive positioning of the broiler carriage (6 positions).
- Heavy-duty chrome plated grid (27½"w x 13"d).
- Removable full width spillage pan.
- ¾" top gas connection and gas pressure regulator.
- One year parts and labor warranty.

OPTIONS

- ☐ Set of stainless steel wall mount brackets.
- ☐ Set of 4" legs with adjustable feet.
- ☐ Stainless steel reinforced back riser for range mounting.
- ☐ Range inter-plumb kit.
- ☐ Stainless steel back panel.

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R A N G E S

VULCAN

36IRB 36" HEAVY DUTY GAS INFRARED SALAMANDER BROILER

INSTALLATION REQUIREMENTS:

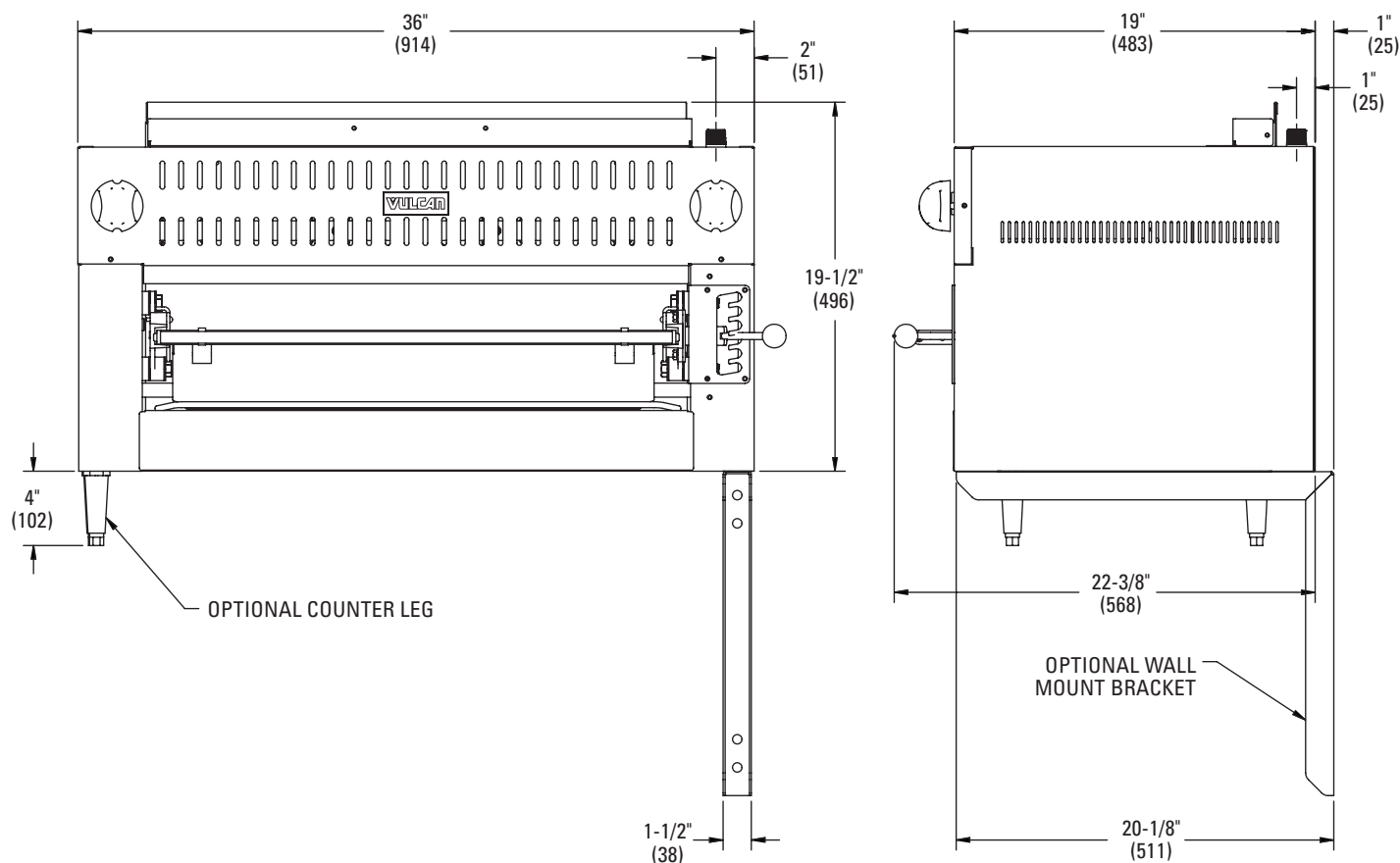
1. A gas pressure regulator sized for this unit is included. Natural gas 6" W.C., Propane gas 10" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169. 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 @ 400N. 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: | Combustible | Non-Combustible |
| Rear | 0" | 0" |
| Sides | 2" | 0" |
| Bottom | 10" | 4" |
5. This appliance is manufactured for commercial installation only and is not intended for home use.



GAS CONNECTION: 3/4" (19 mm)

MODEL	INPUT BTU/hr.	WIDTH	DEPTH	HEIGHT	APPROX. SHIP. WT.
36IRB	30,000	36" (914 mm)	19" (483 mm)	See Drawing	180 lbs./82 kg

Mounting of salamander requires purchase of correct reinforced riser or reinforced shelf

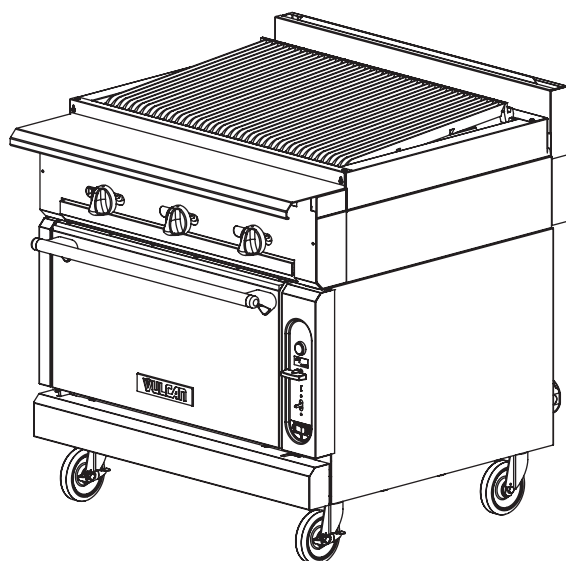
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NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.

HEAVY DUTY COOKING

VULCAN**HEAVY DUTY GAS RANGE**
36" WIDE CHARBROILER GAS RANGE**Model VCBB36C**

shown on a convection oven base

**SPECIFICATIONS**

36" wide heavy duty gas range, Vulcan model No. VCBB36 (modular), VCBB36B (cabinet base), VCBB36S (standard oven base) or VCBB36C (convection oven base). Modular construction for ease of installation. Stainless steel front, plate ledge, front top ledge with pull-out condiment rails, sides, base, stub back and 6" adjustable legs on all "B", "S", & "C" models. Stainless steel extra deep crumb tray. Six burners, totaling 99,000 BTU/hr. Cast burners and char-radiants with stainless steel super-charger burner dividers. Individual pilots and controls for each burner. Heavy duty cast slant grates, easy lift off 6-each for 36" wide units. **Standard Oven:** 50,000 BTU/hr. with porcelain oven bottom, sides, and interior door panel. **Convection Oven:** 32,000 BTU/hr. with porcelain oven bottom, sides, and interior door panel (115v-1 phase blower motor, 4 amps, 6' cord & plug). Ovens measure 27"w x 27"d x 13"h. Standard oven thermostats adjust from 150° – 550°F. Convection oven adjusts from 175° – 550°F and the optional finishing oven for standard ovens adjusts from 300° – 650°F. Standard oven supplied with one rack, convection oven with two. Both ovens allow for three rack positions. Oven door is heavy-duty with counter weight door hinges. 1 1/4" diameter front manifold and 3/4" rear gas connection, capped. Total input 99,000 BTU/hr.

Exterior Dimensions:

36 3/4"d x 36"w x 36"h on 6" adjustable legs

- ☐ **VCBB36** 36" Charbroiler / Modular
- ☐ **VCBB36B** 36" Charbroiler / Cabinet Base
- ☐ **VCBB36S** 36" Charbroiler / Standard Oven
- ☐ **VCBB36C** 36" Charbroiler / Convection Oven

STANDARD FEATURES

- Stainless steel front, front top ledge, burner box, sides, base, and stub back
- 1 1/4" diameter front gas manifold with 3/4" rear gas connection (capped)
- 99,000 BTU/hr. (6 burners)
- 50,000 BTU/hr. standard oven burner
- 32,000 BTU/hr. convection oven burner
- Porcelain oven cavity
- Individual pilots and controls for each burner
- Heavy-duty slant cast grates and char-radiants
- Stainless steel supercharger burner dividers
- 4" stainless steel stub riser
- 6" adjustable stainless steel legs for "S", "C", & "B" models (no legs for modular model)
- Stainless steel cabinet base doors
- One year limited parts and labor warranty

OPTIONAL FEATURES (Factory Installed)

- ☐ Cap and cover front manifold
- ☐ Stainless steel oven cavity
- ☐ 650°F oven thermostat and steel hearth. ("S" models)
- ☐ Fan cooling package ("C" models)
- ☐ 4" adjustable flanged feet for modular units
- ☐ Less legs for dolly mounting of cabinet base models
- ☐ 3" high toe base for curb mounting for "S", "C", & "B" models
- ☐ Universal rack guides, with one shelf (shelf is removable)
- ☐ Common condiment type, telescoping plate rails

ACCESSORIES (Packaged & Sold Separately)

- ☐ 3/4", 1", or 1 1/4" gas pressure regulator (specify gas type)
- ☐ Set of 4 casters, 6" high (two locking)
- ☐ 6" adjustable flanged feet for "S", "C", & "B" models
- ☐ Extra removable shelves for use with Universal rack guides (cabinet base)
- ☐ Banking strip
- ☐ Common condiment type, telescoping plate rails (starting at 24" length)
- ☐ Straight, diamondcast, rod, and waffle/fish grates
- ☐ 10", 22", or 34" high back risers (no shelf)
- ☐ 22" single deck solid or flo-thru high shelf risers
- ☐ 34" double deck solid or flo-thru high shelf risers
- ☐ Dolly frames
- ☐ Flexible gas hose with quick disconnect & restraining device

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HEAVY DUTY COOKING



HEAVY DUTY GAS RANGE

36" WIDE CHARBROILER GAS RANGE

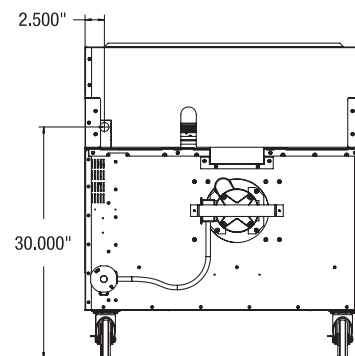
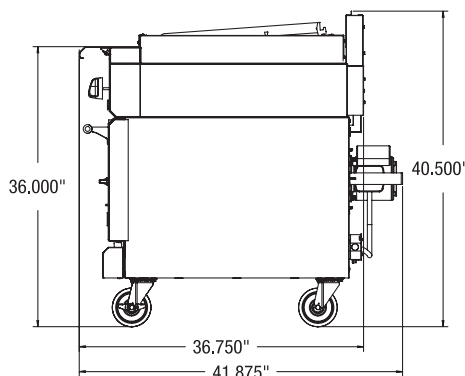
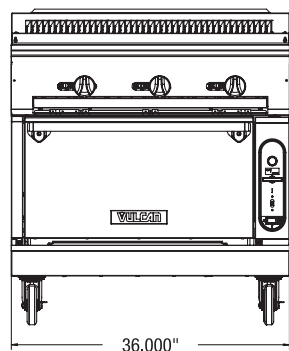
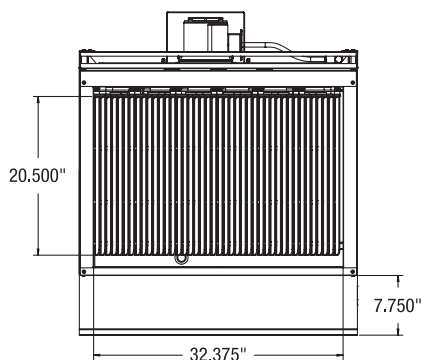
INSTALLATION INSTRUCTIONS

1. A properly sized gas pressure regulator suitable for battery or single unit application must be furnished and installed. Natural gas 6.0" W.C., propane gas 10.0" 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, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.
4. **Clearances**

	Rear	Sides
Combustible	10"	10"
Non-combustible	0"	0"
5. For proper combustion, install equipment on adjustable legs or casters. On curb or platform, allow 3½" front overhang. Toe base with leveling bolts are required for curb installation. Specify when ordering.
6. Cannot be battered with GH series equipment.
7. This appliance is manufactured for commercial installation only and is not intended for home use.

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

Specify type of gas when ordering.
Specify altitude when above 2,000 feet.



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	VCBB36	36" Charbroiler / Modular	99,000	404 / 183
	VCBB36B	36" Charbroiler / Cabinet Base	99,000	504 / 229
	VCBB36S	36" Charbroiler / Standard Oven Base	149,000	685 / 311
	VCBB36C	36" Charbroiler / Convection Oven Base	131,000	763 / 346

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HEAVY DUTY COOKING**VULCAN****HEAVY DUTY GAS RANGE
REFRIGERATED EQUIPMENT STANDS****Model VSC84****SPECIFICATIONS**

Vulcan VSC Series refrigerated equipment stands are designed for use along the cookline where cabinet strength and system performance really matter. Their rear mounted evaporators keep food cold in very warm kitchen environments despite frequent drawer openings. They also offer greater capacity, as each drawer accommodates 6" deep pans, and a variety of other features making them ideal for the equipment stand application. Drawers include a stay open and self-closing feature, as well as a guard to protect the gasket from damage. Grease accumulation on the condenser is prevented by an easy to remove and clean filter. Even installation is facilitated through use of factory installed casters mounted on an adjustable rail, making it easy to position these around such common floor obstructions as drains, junction boxes, and gas connections.

- ☐ **VSC36, VSC48, VSC60** 2 Drawer Models
- ☐ **VSC72, VSC84** 4 Drawer Models
- ☐ **VSC96** 6 Drawer Model

STANDARD FEATURES

- Stainless steel exterior and interior
- Custom stainless steel top for unitized assembly with V Series range components only
- Microprocessor control system
- Balanced, self-contained refrigeration system using R-404A
- Front-breathing design for "zero-clearance" installation
- Non-electric automatic condensate evaporator
- Condenser filter
- Off-cycle evaporator defrost
- Controllable anti-condensate drawer perimeter heaters
- Full length drawer handle with gasket guard
- Magnetic snap-in door gaskets
- Drawers accommodate 12" x 20" x 6" pans (pans by others)
- Self-closing drawers with stay open feature
- 14-gauge stainless steel drawer slide
- Side, front and rear access panel for ease of service and maintenance
- NEMA 5-15P plug with 9' cord and cord retainer
- 3" casters on adjustable channel moving system
- Three year parts & labor warranty
- Two years additional compressor parts warranty

OPTIONS

- ☐ Set of 6" high stainless steel legs in lieu of casters
- ☐ 6" cabinet length extension
- ☐ Stainless steel exterior finished back
- ☐ Remote applications
- ☐ System relocated to right

VULCAN

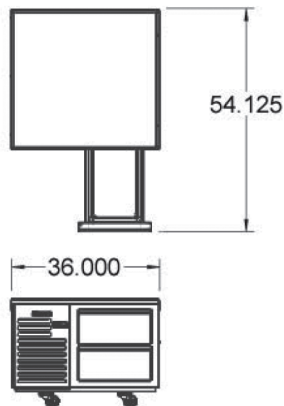
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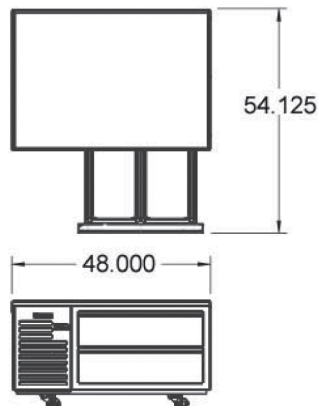
HEAVY DUTY COOKING

VULCAN**HEAVY DUTY GAS RANGE
REFRIGERATED EQUIPMENT STANDS**

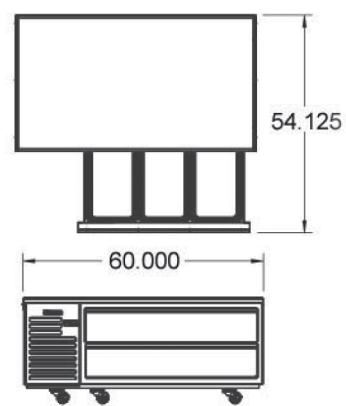
36" BASE



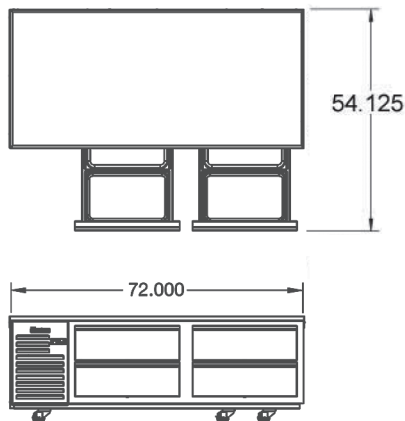
48" BASE



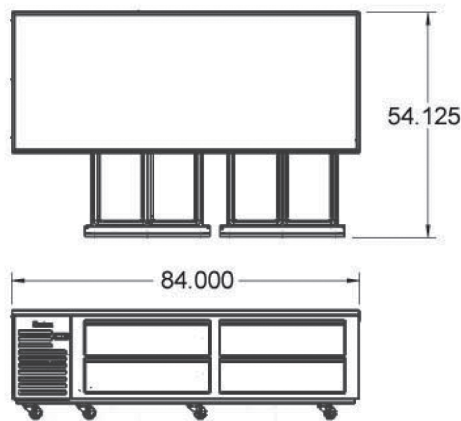
60" BASE



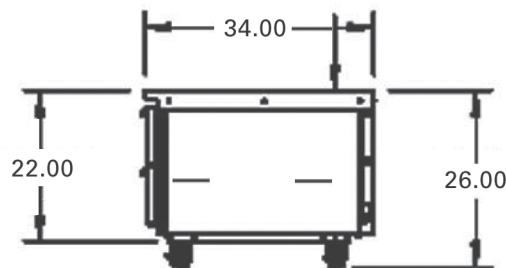
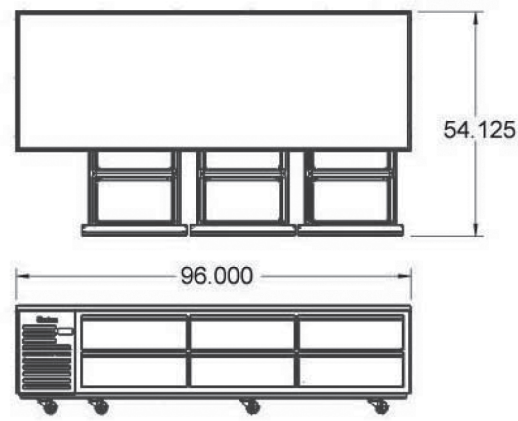
72" BASE



84" BASE



96" BASE



Section - All Models



All units equipped with one NEMA 5-15P plug.

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HEAVY DUTY COOKING

**HEAVY DUTY GAS RANGE
REFRIGERATED EQUIPMENT STANDS****INSTALLATION INSTRUCTIONS****Construction, Hardware and Insulation**

Cabinet exterior front, sides, louver assembly and drawers are constructed of 20-gauge 430 stainless steel, exterior back and bottom are constructed of heavy gauge galvanized steel. Cabinet interior sides are constructed of 22-gauge 400 series stainless steel, top and bottom are constructed of 22-gauge 300 series stainless steel. A set of 3" high casters are included standard. Vinyl magnetic snap-in drawer gasket assures tight drawer seal. Both the cabinet and drawers are insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane.

Controller

The easy to use water resistant microprocessor control system is supplied standard. Unit is NAFEM Data Protocol communication (NDP) ready. Optional hardware required to be NDP compliant (3rd party software required for network connection). It includes a 3-Digit LED Display, °F or °C Temperature Scale Display Capability, and an RS485 data port. In addition it includes audio/visual alarms for: Hi/Lo Cabinet Temp, Clean Condenser, Evaporator Coil and Discharge Line Sensor Failures, and Power Supply Interruption.

Refrigeration System

The left side mounted, self-contained, balanced refrigeration system using R-404A refrigerant features an off-cycle defrost, capillary tube, air-cooled hermetic compressor, automatic condensate evaporator, and a dedicated rear-mounted evaporator design which distributes cold air through each drawer section. A 9' cord and retainer is provided. Standard operating temperature is 34 to 38°F.

Drawers

Each heavy-duty drawer is designed to accommodate 12" x 20" x 6" deep pans. They are constructed using 14-gauge stainless steel drawer slides and 2" diameter stainless steel rollers. Drawers include both a self-closing and stay-open feature.

Warranties

Both a one year parts and labor warranty and a five year compressor warranty (self-contained models only) are provided standard. An optional 2nd year extended parts and labor warranty is also available. In addition the control is warranted by a two year parts and labor warranty, and the drawers are covered by a three years parts only warranty (excluding gaskets).



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HEAVY DUTY COOKING



HEAVY DUTY GAS RANGE

REFRIGERATED EQUIPMENT STANDS

DIMENSIONAL DATA

MODEL	LENGTH OVERALL IN.	DEPTH CABINET ONLY IN.	DEPTH WITH DRAWER OPEN	DEPTH OVER HANDLE IN.	HEIGHT OVERALL ON 4" CASTERS IN.	MAX TOP LOAD CAPACITY LBS.	PAN CAPACITY 12" x 20" x 6"	PAN ORIENTATION	DRAWERS PER CABINET	GROSS WEIGHT CRATED LBS.
VSC36	36 (91.4 cm)	32 (81.3 cm)	54 $\frac{1}{8}$ (137.5 cm)	34 $\frac{1}{8}$ (86.7 cm)	26 (66.0 cm)	625	2	n/a	2	410 (186 kg)
VSC48	48 (121.9 cm)	32 (81.3 cm)	54 $\frac{1}{8}$ (137.5 cm)	34 $\frac{1}{8}$ (86.7 cm)	26 (66.0 cm)	625	4	Side by Side	2	430 (195 kg)
VSC60	60 (152.5 cm)	32 (81.3 cm)	54 $\frac{1}{8}$ (137.5 cm)	34 $\frac{1}{8}$ (86.7 cm)	26 (66.0 cm)	1200	6	Side by Side	2	475 (216 kg)
VSC72	72 (182.9 cm)	32 (81.3 cm)	54 $\frac{1}{8}$ (137.5 cm)	34 $\frac{1}{8}$ (86.7 cm)	26 (66.0 cm)	1200	8	Front to Back	4	555 (252 kg)
VSC84	84 (213.4 cm)	32 (81.3 cm)	54 $\frac{1}{8}$ (137.5 cm)	34 $\frac{1}{8}$ (86.7 cm)	26 (66.0 cm)	1500	8	Side by Side	4	655 (297 kg)
VSC96	96 (243.8 cm)	32 (81.3 cm)	54 $\frac{1}{8}$ (137.5 cm)	34 $\frac{1}{8}$ (86.7 cm)	26 (66.0 cm)	1500	12	Front to Back	6	760 (345 kg)

MODEL	ELECTRICAL DATA			REFRIGERATION DATA	
	VOLTAGE	FULL LOAD AMPERES	NEMA PLUG TYPE	REFRIGERANT	BTU/HR - HP
VSC36	115/60/1	6.7	5-15P	R-404A	2440 ($\frac{1}{3}$ HP)
VSC48	115/60/1	6.7	5-15P	R-404A	2440 ($\frac{1}{3}$ HP)
VSC60	115/60/1	6.7	5-15P	R-404A	2440 ($\frac{1}{3}$ HP)
VSC72	115/60/1	6.7	5-15P	R-404A	2440 ($\frac{1}{3}$ HP)
VSC84	115/60/1	6.7	5-15P	R-404A	2440 ($\frac{1}{3}$ HP)
VSC96	115/60/1	12.0	5-15P	R-404A	4090 ($\frac{1}{2}$ HP)

NOTE: When ordering please specify: Voltage, Options and any additional warranties.

NOTE: Figures in parentheses reflect metric equivalents.



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

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