



VMG SERIES

Manual Control Heavy-Duty Gas Griddle



Model VMG36



SPECIFICATIONS

Low profile heavy duty gas griddle, Vulcan model No. _____ Stainless steel front, sides, and front top ledge. Fully welded stainless and aluminized steel body frame. 11" low profile cooking height on 4" legs. 1" thick polished steel griddle plate with 12 gage, 4" stainless steel back and tapered side splashes. Grease chute is fully welded to stop grease migration. One 27,000 BTU/hr. "U" shaped aluminized steel burner for every 12" of griddle width. One high range infinite heat control valve per burner. 3½" wide stainless steel grease trough. ¾" rear gas connection and pressure regulator.

Exterior Dimensions:

_____ "w x 31½" d x 15½" h on 4" legs

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

Project _____
AIA # _____ SIS # _____
Item # _____ Quantity _____ C.S.I. Section 114000

MODELS

- VMG24** 24" w x 24" d griddle plate
- VMG36** 36" w x 24" d griddle plate
- VMG48** 48" w x 24" d griddle plate
- VMG60** 60" w x 24" d griddle plate
- VMG72** 72" w x 24" d griddle plate

STANDARD FEATURES

- Stainless steel front, sides, and front top ledge with "Cool Bullnose" design
- Fully welded stainless and aluminized steel chassis frame
- 11" low profile cooking height on 4" adjustable legs
- 1" thick polished steel griddle plate with 12 gauge, 4" stainless steel back and tapered side splashes
- Spatula wide 3½" grease gutter and grease chute is fully welded for easier cleaning and to stop grease migration
- One 27,000 BTU/hr. "U" shaped aluminized steel burner for every 12" of griddle width
- Large 6 quart stainless steel grease drawer (2 drawers on 60" and 72" models)
- One high range infinite heat control valve per burner
- Bottom heat shields
- Standing pilot ignition system
- ¾" rear gas connection and pressure regulator
- One year limited parts and labor warranty

ACCESSORIES (see last page)

VMG SERIES - HEAVY DUTY MANUAL GAS GRIDDLE

Approved by _____ Date _____ Approved by _____ Date _____

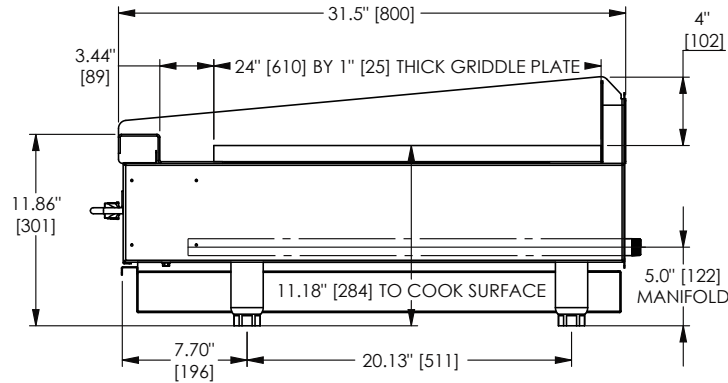
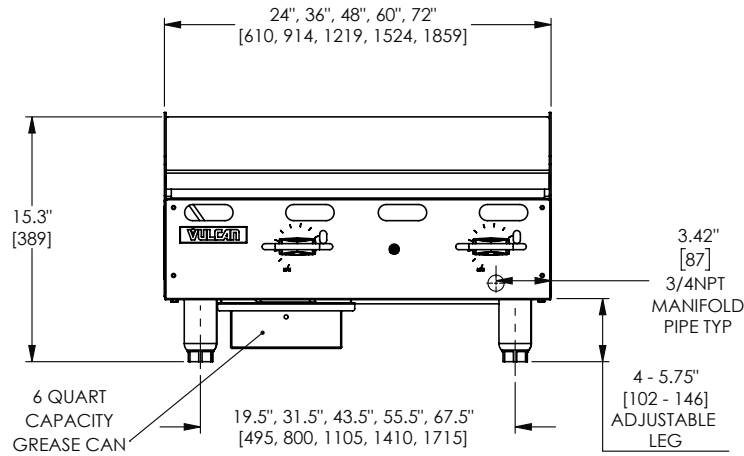
INSTALLATION INSTRUCTIONS

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 6" (152 mm) clearance at both sides and rear adjacent to combustible and 0" from non-combustible constructions. All models require a 4" (102mm) bottom clearance and must be installed with minimum 4" legs.
3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Information may be obtained from The American Gas Association website at <https://www.aga.org/>.

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. 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.
VMG24	24"	31½"	15¼"	11⅞"	2	54,000	1	285 lbs./129 kg.
VMG36	36"	31½"	15¼"	11⅞"	3	81,000	1	400 lbs./181 kg.
VMG48	48"	31½"	15¼"	11⅞"	4	108,000	1	480 lbs./218 kg.
VMG60	60"	31½"	15¼"	11⅞"	5	135,000	2	650 lbs./295 kg.
VMG72	72"	31½"	15¼"	11⅞"	6	162,000	2	790 lbs./358 kg.

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

As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.

ACCESSORIES (packaged and sold separately)

	DESCRIPTION	ITEM #	FOR
	<p>PLATE RAIL Stainless steel plate rail, 10$\frac{5}{8}$" depth <i>Note: Standard plate rail accessories are incompatible with rear grease trough griddles</i></p>	<input type="checkbox"/> PLTRAIL-24 <input type="checkbox"/> PLTRAIL-36 <input type="checkbox"/> PLTRAIL-48 <input type="checkbox"/> PLTRAIL-60 <input type="checkbox"/> PLTRAIL-72	VMG24 VMG36 VMG48 VMG60 VMG72
	<p>CONDIMENT RAIL Stainless steel condiment rail, 10$\frac{5}{8}$" depth. Pans not included. <i>Note: Condiment rail accessories are incompatible with rear grease trough griddles</i></p>	<input type="checkbox"/> CONRAIL-24 <input type="checkbox"/> CONRAIL-36 <input type="checkbox"/> CONRAIL-48 <input type="checkbox"/> CONRAIL-60 <input type="checkbox"/> CONRAIL-72	VMG24 VMG36 VMG48 VMG60 VMG72
	<p>CUTTING BOARD Stainless steel cutting board with Sani-Tuff®, 10$\frac{5}{8}$" depth <i>Note: Cutting board accessories are incompatible with rear grease trough griddles</i></p>	<input type="checkbox"/> CUTBD-24 <input type="checkbox"/> CUTBD-36 <input type="checkbox"/> CUTBD-48 <input type="checkbox"/> CUTBD-60 <input type="checkbox"/> CUTBD-72	VMG24 VMG36 VMG48 VMG60 VMG72
	<p>HOSE ¾" x 4' long gas flex hose and quick disconnect</p>	<input type="checkbox"/> 3/4QD-HOSE-4	All VMG
	<p>BANKING STRIP Griddle Banking Strip</p>	<input type="checkbox"/> BANKING-STRIP	All VMG
	<p>EQUIPMENT STAND Universal equipment stand 24"H, ½" marine edge, undershelf, stainless steel, 5" casters</p>	<input type="checkbox"/> STAND/C-24 <input type="checkbox"/> STAND/C-36 <input type="checkbox"/> STAND/C-48 <input type="checkbox"/> STAND/C-60 <input type="checkbox"/> STAND/C-72	VMG24 VMG36 VMG48 VMG60 VMG72
	<p>INTEGRATED STAND Equipment stand integrated into griddle unit (37" working height)</p>	<input type="checkbox"/> IStand/C-24 <input type="checkbox"/> IStand/C-36 <input type="checkbox"/> IStand/C-48 <input type="checkbox"/> IStand/C-60 <input type="checkbox"/> IStand/C-72	VMG24 VMG36 VMG48 VMG60 VMG72

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