



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

# HEAVY DUTY GAS RANGE

Ceramic Radiant Upright Broilers  
 36" Wide Gas Range



**Model VBB1SF**  
 (shown on a standard oven base and optional casters)



## SPECIFICATIONS

36" wide heavy duty gas range, Vulcan Model No. VBB1F (modular), VBB1BF (cabinet base), VBB1SF (standard oven base), or VBB1CF (convection oven base). Stainless steel front, front top ledge (except countertop models), sides, base, stub back and top. 1 1/4" diameter front gas manifold. Three 35,000 BTU/hr. ceramic radiant burners.

**Standard Oven:** 50,000 BTU/hr. with porcelain oven bottom, side and indoor panel.

**Convection Oven:** 32,000 BTU/hr. with porcelain oven bottom, side and interior door panel (115v-1 phase blower motor, 4 amps, 9' cord and plug). Oven measures 27"W x 27"D x 13"H. Standard oven thermostat adjusts from 150° - 550°F, Convection oven from 175° - 550°F, and the optional 650° oven for standard ovens, 300° - 650°F. Total input 100,000 BTU/hr.

### Exterior Dimensions:

42 5/8" D x 36" W x 77 1/8" H on casters

## MODELS

- VBB1F** Countertop or Modular (for refrigerated base mount)
- VBB1BF** Cabinet Base
- VBB1SF** Standard Oven Base
- VBB1CF** Convection Oven Base

## STANDARD FEATURES

- Stainless steel front, front top ledge (all models except countertop), sides, base, and finishing oven with 1 1/4" rear gas connection (capped)
- 1 1/4" diameter front gas manifold
- Three 35,000 BTU/hr. ceramic radiant burners
- 50,000 BTU/hr. standard oven burner
- 32,000 BTU/hr. convection oven burner
- Pilot ignition system
- Infinite heat controls - 2 each
- Spring balanced, 5 position grid
- Full width, floating s/s drip pan
- 25"W x 25"D cooking grid (625 sq. inches)
- Grid of cold rolled steel bar
- 6" adjustable stainless steel legs for "S", "B" and "C" models  
4" adjustable stainless steel legs for countertop models
- Universal rack guides, one removable shelf on "B" models
- One year limited parts and labor warranty

## OPTIONAL FEATURES (FACTORY INSTALLED)

- Cap and cover front manifold
- Stainless steel oven cavity, burner box and exterior range bottom
- 650°F oven thermostat and steel hearth. ("S" models)
- Fan cooling package ("C" models)
- Less legs for dolly mounting of cabinet base models
- 3" high toe base for curb mounting for "S", "B", and "C" models
- Less finishing oven

## 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 (for cabinet base)
- Banking strip
- Flexible gas hose with quick disconnect & restraining device

HEAVY DUTY GAS RANGE - Ceramic Radiant Upright Broilers 36" Wide Gas Range

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_



# HEAVY DUTY GAS RANGE

Ceramic Radiant Upright Broilers  
36" Wide Gas Range

## INSTALLATION INSTRUCTIONS

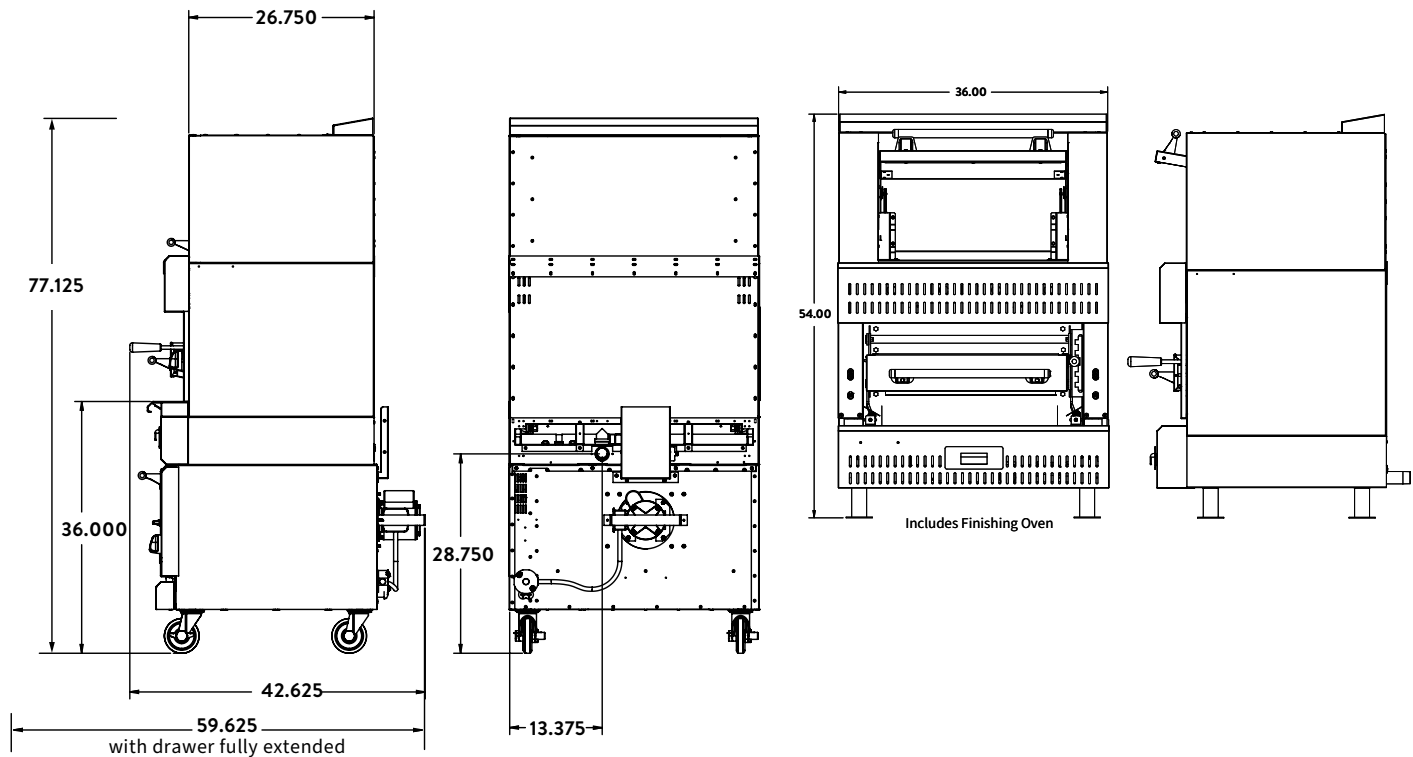
1. A properly sized gas pressure regulator suitable for battery or single unit application must be furnished and installed. Natural gas 6.0" W.C., propane gas 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National 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.

4. Clearances	Rear	Sides
Combustible	6"	6"
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.**



➤ CAD and/or Revit Files Available

MODEL	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
VBB1F	Upright Ceramic Radiant Broiler / Countertop, Modular	100,000	675 lbs / 304 kg
VBB1BF	Upright Ceramic Radiant Broiler / Cabinet Base	100,000	675 lbs / 304 kg
VBB1SF	Upright Ceramic Radiant Broiler / Standard Oven Base	150,000	765 lbs / 344 kg
VBB1CF	Upright Ceramic Radiant Broiler / Convection Oven Base	132,000	875 lbs / 394 kg

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