

RESTAURANT RANGES

VULCAN**ENDURANCE GAS RESTAURANT RANGE**
24" GRIDDLE / 4 OPEN BURNERS / 24" CHARBROILER
72" WIDE GAS RANGE

Model 72SS-24G4B24CBN
(shown with optional casters and thermo griddle)

**SPECIFICATIONS**

72" wide gas restaurant range, Vulcan Model No. 72CC-24G4B24CB. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Four 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. 24" manual griddle, ¾" thick, 4" wide front grease trough. Burner knobs are cool to the touch, high temperature material. 24" charbroiler with four 16,000 BTU/hr. burners with supercharger dividers. Two ovens: each oven is 35,000 BTU/hr. standard bakers depth ovens with porcelain oven bottom and door panel, measures 27"d x 26⅜"w x 14"h. Oven thermostat adjusts from 250°F to 500°F. Each oven is supplied with three racks, three rack guide sets, and four rack positions. Oven doors are heavy duty with an integrated door hinge spring mechanism requiring no adjustment. 1" rear gas connections with rear manifold and pressure regulator. Total input 294,000 BTU/hr.

Exterior Dimensions:

34"d x 72"w x 58"h on 6" adjustable legs

- 72CC-24G4B24CBN 2 Convection Ovens / Natural Gas
- 72CC-24G4B24CBP 2 Convection Ovens / Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Four open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- 24" manual griddle, ¾" thick, 4" wide front grease trough
- 24" charbroiler with four 16,000 BTU/hr. burners with supercharger dividers. Total 64,000 BTU/hr.
- Extra deep pull out crumb tray with welded corners
- Two 35,000 BTU/hr. baker's depth convection oven cavity. Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 500°F
- Heavy duty cool touch oven door handle
- Three oven racks and four rack positions for each oven
- 1" rear gas connection and pressure regulator
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- Extra oven rack with rack guides
- Casters (set of eight)
- Flanged feet (set of eight)
- 10" stainless steel stub back
- 48" reinforced high shelf for mounting salamander broiler

OPTIONS (Factory Installed)

- Thermostatically controlled griddle (snap action)
- Hot tops

VULCAN

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



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 24" GRIDDLE / 4 OPEN BURNERS / 24" CHARBROILER
 72" WIDE GAS RANGE

INSTALLATION INSTRUCTIONS

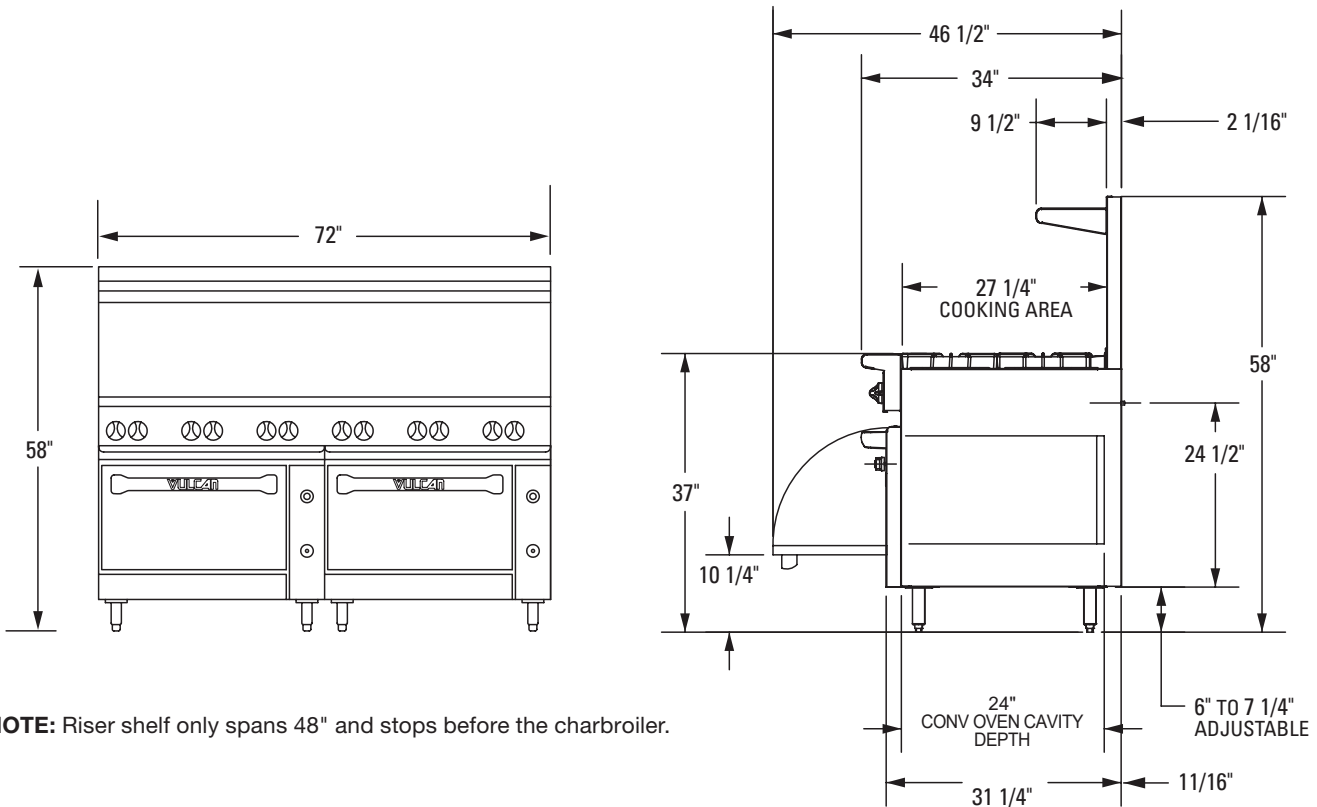
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 1" or larger. If flexible connectors are used, the inside diameter must be 1" or larger.
3. An adequate ventilation system is required for commercial cooking 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.
4. 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. **Clearances**

	Rear	Sides
Combustible	6"	10"
Standard Oven Non-combustible	0"	0"
Convection Oven Non-combustible	Min. 4"	0"
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.
7. No shelf provided or to be installed directly above charbroiler.

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.



NOTE: Riser shelf only spans 48" and stops before the charbroiler.

TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	72CC-24G4B24CBN	2 Convection Ovens / 4 Burners / 24" Charbroiler / 24" Griddle / Natural Gas	294,000	1090 / 494
	72CC-24G4B24CBP	2 Convection Ovens / 4 Burners / 24" Charbroiler / 24" Griddle / Propane	294,000	1090 / 494

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



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