

Project: _____

Item #: _____

Quantity: _____

Up to 30% Less* Gas Consumption



SHORT FORM SPECIFICATION

Heavy-duty countertop gas radiant charbroiler, VORTEX Model No. _____. Fully welded stainless and aluminized steel chassis with 14-gauge 304 stainless steel front and sides. Cast iron rectangle-shaped atmospheric burners rated at 27,000 BTU/hr, spaced every 12 inches for consistent heat distribution. Radiant heating system enhances thermal uniformity and recovery. Cast iron grates provide strong heat retention and searing performance. Stainless steel grease drawer system; dual drawers on wider models. 4-inch adjustable legs; 3/4-inch rear gas connection.

**Actual gas savings will vary based on model, configuration, and operating conditions*

MODEL SERIES

- | | | |
|------------------------------------|------------------------------------|------------------------------------|
| <input type="checkbox"/> VRX-12-RB | <input type="checkbox"/> VRX-24-RB | <input type="checkbox"/> VRX-36-RB |
| <input type="checkbox"/> VRX-48-RB | <input type="checkbox"/> VRX-60-RB | <input type="checkbox"/> VRX-72-RB |

APPLICATIONS

- Ideal for diners, QSR, concessions, and space-limited kitchens
- Perfect for burgers, steaks, chicken, seafood, and vegetables
- Supports cooking multiple menu items at different temperatures at the same time
- Countertop design maximizes output without taking up floor space
- Compatible with natural gas or liquid propane operations

FEATURES

- Heavy-duty 14-gauge 304 stainless steel front, sides, and top ledge with Cool Bullnose safety edge
- Radiant-style heat system for consistent, even heat across the cooking surface
- Cast iron cooking grates
- Cast iron burners for superior heat retention. One 27,000 BTU cast iron burner per 12 inches of broiler width
- High-output 27,000 BTU burners every 12 inches
- Snap-action thermostats (200°F (93°C) to 550°F (288°C))
- Piezo ignition and built-in safety valves

BENEFITS

- High-efficiency infrared burner technology delivers faster heat-up and more consistent cooking performance
- Lower gas consumption and reduced operating costs compared to traditional atmospheric burners
- Increases throughput during peak hours
- Delivers consistent searing and grill marks across the cooking surface
- Reduces flare-ups and protects burners from grease and debris
- Saves space while maintaining commercial grilling performance
- Simplifies cleaning and day-to-day maintenance
- Provides installation flexibility for different fuel types

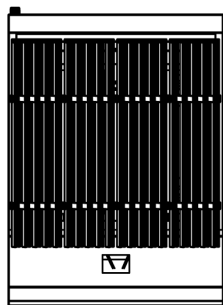
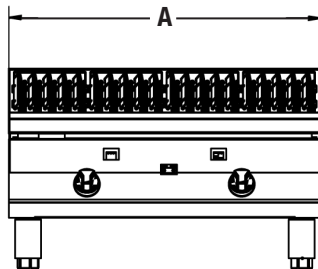
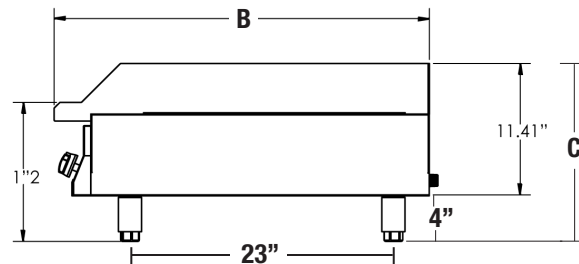
CERTIFICATIONS



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PLAN VIEW / EQUIPMENT DIMENSIONS

TOP VIEW

FRONT VIEW

SIDE VIEW
MECHANICAL SPECIFICATIONS

Model	Width (A) IN (MM)	Depth (B) IN (MM)	Height (C) IN (MM)	Burners	Total BTU/HR	Installed Wgt LBS (KG)	Ship Wgt LBS (KG)
VRX-12-RB	12" (304.8)	33" (838.2)	15" (381)	1	26,000	88 (39.6)	98 (44.1)
VRX-24-RB	24" (609.6)	33" (838.2)	15" (381)	2	52,000	165 (74.5)	180 (81)
VRX-36-RB	36" (914.4)	33" (838.2)	15" (381)	3	78,000	234 (105.3)	256 (115.2)
VRX-48-RB	48" (1219.2)	33" (838.2)	15" (381)	4	104,000	322 (144.9)	352 (158.4)
VRX-60-RB	60" (1524)	33" (838.2)	15" (381)	5	130,000	399 (179.55)	440 (198)
VRX-72-RB	72" (1828.8)	33" (838.2)	15" (381)	6	156,000	468 (210.6)	510 (229.5)

**These are nominal dimensions and can vary by +1.75" with adjustable legs.*
Freight Class: 85
GAS AND ELECTRICAL REQUIREMENTS

- Manifold pressure for Natural Gas: 5.0 in W.C.
- Manifold pressure for LP Gas: 10.0 in W.C.
- Gas connection: 3/4-inch NPT rear manifold
- Units operate on Natural Gas or Propane Gas; conversion components included
- 120V, 50/60 Hz, 1 Amp single phase with NEMA 5-15 USA plug

VENTILATION REQUIREMENTS

- Commercial installation requires a properly engineered ventilation and exhaust system.

For compliance, refer to:

- National Fire Protection Association Standard NFPA 96 (North America Only)

WARRANTY AND SERVICEABILITY

- Standard one-year parts and labor warranty from MVP Group

Side	Required Clearance	
	Combustible	Non-Combustible
Left	6"	0"
Right	6"	0"
Back	6"	0"

MVP Group continually works to improve our products. As a result, specifications, features, and designs may be updated or changed without notice. We make every effort to provide accurate information, but occasional variations or errors may occur. Product performance and results will depend on individual use. By relying on this information, you acknowledge that MVP Group is not liable for any differences or outcomes related to its use.

California Proposition 65 Compliance Notice:

This product may contain one or more chemical substances, including lead, that are listed by the State of California as known or suspected to cause cancer, birth defects, or other reproductive harm. Operation, handling, installation, or servicing of this product may result in exposure to such substances. For additional regulatory information, refer to www.p65warnings.ca.gov

