



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

HEAVY DUTY GAS RANGE

Open Top Burner with Flame Safety Protection
 12"-36" Wide Gas Range



Model V6B36SF
 Shown on a standard oven base



SELL SHEET

SPECIFIER STATEMENT

Heavy duty gas range with flame safety protection on open top burners. 12" to 36" wide, modular or with cabinet/oven base. Stainless steel front, front top ledge, burner box, sides, base, and stub back and 6" adjustable legs on all "B", "S", "H" & "C" models. Stainless steel extra deep crumb tray. Six 30,000 BTU/hr. cast burners with lift-off burner heads. Efficient flash tube pilot system, 1 pilot per 2 burners. Heavy duty cast burner grates, easy lift-off 12" x 12" in front, 15" x 12" in rear. **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 ("H") 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" rear gas connection and pressure regulator included. Total input 230,000 BTU/hr.

Exterior Dimensions:

37" D x 36" W x 36" H on 6" adjustable legs

MODELS:

- V6B36[] F** 6 Burners, 36" wide
- V4B36[] F** 4 Burners, 36" wide
- V4B24[] F** 4 Burners, 24" wide
- V2B18[] F** 2 Burners, 18" wide
- V2B12[] F** 2 Burners, 12" wide

BASE OPTIONS:

- If left blank - Modular (4" legs)
- B** (Cabinet)
- S** (Standard Oven 36" only)
- C** (Convection Oven 36" only)
- H** (650°F Finishing Oven 36" only)

*F = Flame Safety

Examples: V4B24F = 24" wide, 4 burner on modular 4" legs
 V6B36HF = 36" wide, 6 burner on finishing oven
 V4B36BF = 36" wide, 4 burner on cabinet base

STANDARD FEATURES (all Heavy Duty Ranges)

- MIG welded top and base construction
- 6.5" welded stainless steel front ledge
- 1" rear gas connection
- 4" stainless steel stub riser
- 3/4" gas pressure regulator included
- One-year limited parts and labor warranty

OPEN TOP BURNER - STANDARD FEATURES

- Flame safety protection; all burners, range top and oven
- Manual rotary piezo pilot igniter system
- Extra deep pull out stainless steel crumb tray with welded corners
- 30,000 BTU/hr. open top burners with lift off heads
- Heavy duty cast grates

BASE - STANDARD FEATURES

- 50,000 BTU/hr standard/finishing oven
32,000 BTU/hr convection oven
- 115V, 4 amp convection motor, 6' cord and plug
- Porcelain oven cavity
- 6" adjustable stainless steel legs for "S", "H", "C", & "B" models
- 4" adjustable flanged feet for modular models
- Stainless steel cabinet base door
- Universal rack guides, one removable shelf (cabinet base)
- 650°F oven thermostat and steel hearth ("H" models)

FACTORY-INSTALLED OPTIONS

- Stainless steel oven cavity
 - Stainless steel backs / bottoms
 - Fan cooling package ("C" - Convection ovens)
 - 220V Convection oven
 - Less cabinet doors
 - Altitude sizing above 2,000 ft (specify at order)
- Note: Not all options listed. Contact factory with inquires

HEAVY DUTY GAS RANGE – Open Top Burner with Flame Safety Protection | 12"-36" Wide Gas Range

Approved by _____ Date _____ Approved by _____ Date _____



CASTERS-RR4

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

LEGS & CASTERS

- CASTERS-RR4** Casters 6" high, set of 4 with 2 locking
- CASTERS-ADJRR4** Casters 6-6½" high, adjustable, set of 4 with 2 locking
- VFLANGD-FEET/4** Stainless steel flanged feet 6" high, set of 4
- V[]-TOE** Toe base, curb bolts, 3" high, for curb mount

REGULATORS

- PRREGN-001** 1" Regulator, natural
- PRREGLP-001** 1" Regulator, propane
- PRESREG-NA11/4** 1¼" Regulator, natural
- PRESREG-LP11/4** 1¼" Regulator, natural



VFLANGD-FEET/4

HOSES & PLUMB KIT

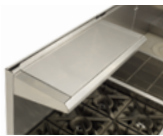
- 3/4QD-HOSE-4** ¾"x4' Flex hose and quick disconnect
- 1INFLEX-4FT** 1"x4' Flex hose and quick disconnect
- 11/4QDH-4FT** 1¼" x4' Flex hose and quick disconnect
- CONNECT-CHALL** Interplumb kit for salamander and cheesemelter



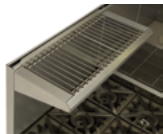
1INFLEX-4FT

RISERS & SHELVES

- RISER10-[]** Stub riser, 10" high
- RISER22-[]** Riser, 22" high, 1 shelf capacity, compatible with reinforced shelf
- RISER34-[]** Riser, 34" high, 2 shelf capacity, NOT compatible with reinforced shelf
- SHELF-SOLID[]** Solid shelf, removable insert
- SHELF-FLOW[]** Flow-thru shelf, removable inserts
- RSHELF-VS[]** Reinforced shelf (**order with RISER22**) - min. size 24"



SHELF-SOLID36



SHELF-FLOW36

Note: Not available on modular (countertop) units

FRONT LEDGES

- FTL-EXT[]** Front ledge, welded, extendable to 10" (flex use: condiment 1/9 pan, towel, tongs)

GENERAL

- RACK-OVEN** Extra single oven rack, for standard and convection
- SHELF-CAB[]** Extra single cabinet shelf with supports
- SGRATE-VRNG** "S" grate, 12" section, cast iron
- SGRATE18-VRNG** "S" grate, 18" section, cast iron with spacer
- SGRATE-ROD** "S" grate, 12" section, stainless steel rod



SGRATE-VRNG



SGRATE-ROD

NOTE: [] Indicates width of device/accessory.

Examples: RISER22-36 = 22" high riser, 36" wide

SOLID-SHELF24 = Solid shelf with removable insert, 24" wide



HEAVY DUTY GAS RANGE

Open Top Burner with Flame Safety Protection

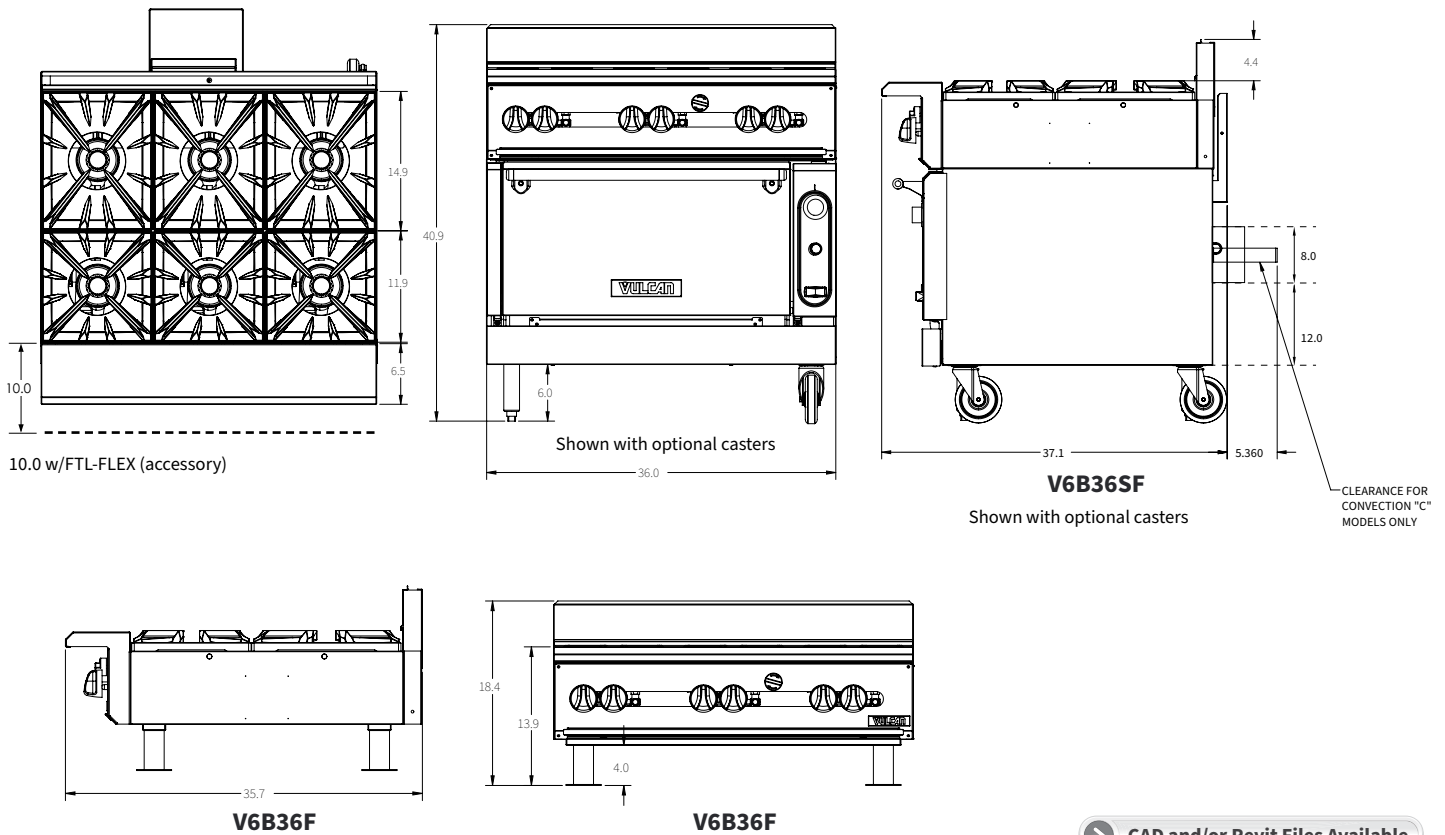
12"-36" Wide Gas Range

INSTALLATION INSTRUCTIONS INSTALLATION MANUAL

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 visiting the National Fire Protection Association website at <https://www.nfpa.org/>. Refer to NFPA No. 96.
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/>.
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. Specify when ordering.
6. Cannot be battered with GH series equipment or with front-manifolded (1¼") equipment.
7. This appliance is manufactured for commercial installation only and is not intended for home use.

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



▶ CAD and/or Revit Files Available

Top Configuration	Model	Description	Total Input BTU / Hr.	Shipping Weight
	V6B36F	6 Burners / Modular	180,000 Natural Gas 162,000 LP	400 lbs / 180 kg
	V6B36BF	6 Burners / Cabinet Base	180,000 Natural Gas 162,000 LP	435 lbs / 196 kg
	V6B36CF	6 Burners / Convection Oven Base	212,000 Natural Gas 194,000 LP	730 lbs / 329 kg
	V6B36SF	6 Burners / Standard Oven Base	230,000 Natural Gas 199,500 LP	690 lbs / 311 kg
	V6B36HF	6 Burners / 650°F Oven Base	230,000 Natural Gas 199,500 LP	690 lbs / 311 kg

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

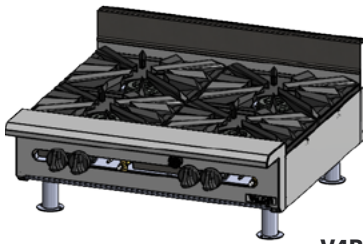
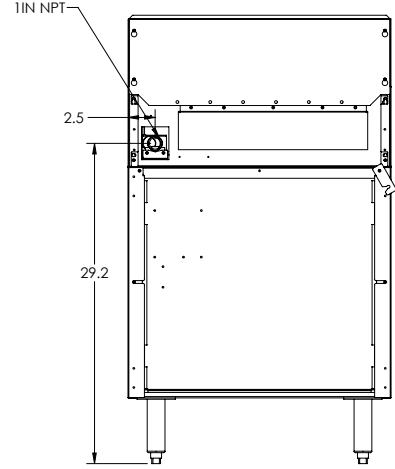
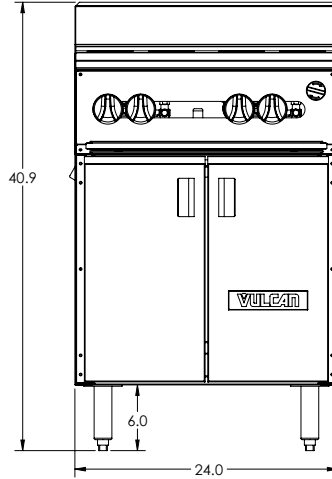


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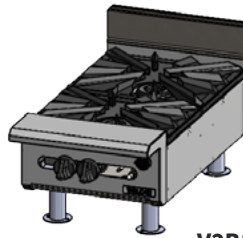
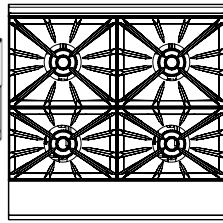
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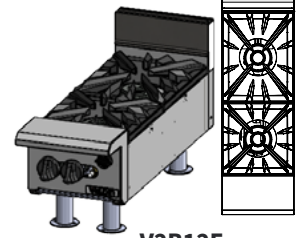
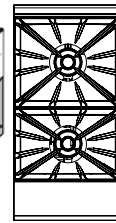
V4B24F



V4B36F



V2B18F



V2B12F



Model	Description	Total Input BTU / Hr.	Shipping Weight
V4B36F	4 Burners / Modular	120,000 Natural Gas 108,000 LP	400 lbs / 180 kg
V4B36BF	4 Burners / Cabinet Base	120,000 Natural Gas 108,000 LP	435 lbs / 196 kg
V4B36CF	4 Burners / Convection Oven Base	152,000 Natural Gas 140,000 LP	730 lbs / 329 kg
V4B36SF	4 Burners / Standard Oven Base	170,000 Natural Gas 145,500 LP	690 lbs / 311 kg
V4B36HF	4 Burners / 650°F Oven Base	170,000 Natural Gas 145,500 LP	690 lbs / 311 kg
V4B24F	4 Burners / Modular	120,000 Natural Gas 108,000 LP	220 lbs / 100 kg
V4B24BF	4 Burners / Cabinet Base	120,000 Natural Gas 108,000 LP	295 lbs / 134 kg
V2B18F	2 Burners / Modular	60,000 Natural Gas 54,000 LP	165 lbs / 75 kg
V2B18BF	2 Burners / Cabinet Base	60,000 Natural Gas 54,000 LP	225 lbs / 102 kg
V2B12F	2 Burners / Modular	60,000 Natural Gas 54,000 LP	110 lbs / 50 kg
V2B12BF	2 Burners / Cabinet Base	60,000 Natural Gas 54,000 LP	160 lbs / 73 kg

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