VCCG SERIES
HEAVY DUTY GAS GRIDDLES

- VCCG24 24" w x 24" d griddle plate
- VCCG36 36" w x 24" d griddle plate
- VCCG48 48" w x 24" d griddle plate
- VCCG60 60" w x 24" d griddle plate
- VCCG72 72" w x 24" d griddle plate

**STANDARD FEATURES**
- Stainless steel front, sides and front top ledge.
- Fully welded stainless and aluminized steel chassis.
- 14.7" cooking height on 4" adjustable legs.
- 1" thick polished steel plate for chrome or steel options, Rapid Recovery™ option ¾" composite griddle plate with stainless steel cooking surface.
- Stainless steel 4" back and tapered side splashes.
- Energy-efficient 24,000 BTU/hr. infrared burner or 30,000 BTU/hr. atmospheric burner for every 12" of griddle width.
- Every 12" griddle cooking zone is independently controlled by solid state temperature and electronic ignition system with diagnostics.
- Chrome plated knob guards.
- Temperature adjusts from 200° to 550° F on Steel or Chrome plate. Temperature adjusts from 200° to 450° F on Rapid Recovery™ composite plate.
- Electronic ignition with pilot protection system.
- High capacity, stainless steel grease drawer (6 quart).
- ¾" rear gas connection and internal gas pressure regulators.
- 120V 50/60 Hz. 2 Amp single phase with NEMA 5-15 USA plug.
- Griddles with chrome plate ship with palmetto brush, scraper and blade for cleaning.
- One year limited parts and labor warranty.

**OPTIONS**
- Side grease models with 3.75 gallon grease drawer.
- Cutting board, condiment rail, plate rail and banking strip accessories.
- Grooved steel plate (available with top seam welding).
- Rapid Recovery™ composite griddle plate (200-450° F controls, 60" maximum length, standard with top seam welding).
- Chrome griddle plate (not available with top seam welding).
- Top seam welding available on steel plate.

**SPECIFY CONFIGURATION WHEN ORDERING:**
VCCGxx-XX (Example: VCCG36-AS = 36" griddle with atmospheric burners and steel plate)

- AC = atmospheric burner / Rapid Recovery™ composite plate
- IR = infrared burner / Rapid Recovery™ composite plate
- AR = atmospheric burner / chrome plate
- IR = infrared burner / chrome plate
- AS = atmospheric burner / steel plate
- IS = infrared burner / steel plate

**SPECIFICATIONS**

Heavy duty gas griddle, Vulcan-Hart Model No. Stainless steel front, sides and front top ledge. Fully welded stainless and aluminized steel chassis. 14.7" cooking height on 4" legs. 1" thick polished steel plate for chrome or steel options. Rapid Recovery™ option ¾" composite griddle plate with stainless steel cooking surface. Stainless steel back and tapered side splashes. Energy-efficient 24,000 BTU/hr. infrared burner or 30,000 BTU/hr. atmospheric burner for every 12" of griddle width. Every 12" griddle cooking zone is independently controlled by solid state temperature and electronic ignition system with diagnostic feature. Temperature adjusts from 200° to 550° F on Steel or Chrome plate. Temperature adjusts from 200° to 450° F on Rapid Recovery™ composite plate. Electronic ignition with pilot safety system. High capacity 6 quart stainless steel grease drawer. 120V 50/60Hz 2 amp single phase with NEMA 5-15 USA plug. ¾" rear gas connection and internal gas pressure regulators.

CSA Design Certified. NSF Certified.

SPECIFY GAS TYPE WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 3,999 FT.
VULCAN

GRIDDLES & BROILERS

VCCG SERIES
HEAVY DUTY GAS GRIDDLES

INSTALLATION INSTRUCTIONS

1. Internal gas pressure regulators are supplied with the unit;
   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
   ANSI/NFPA-70, National Electrical code.
   An adequate ventilation system is required for Commercial
   Cooking Equipment (NFPA No. 96). Information may be
   obtained by writing to the National Fire Protection Association,
   Batterymarch Park, Quincy, MA 02169.
4. These units are manufactured for installation in accordance with
   Copies may be obtained from The American Gas Association,
   Accredited Standards Committee Z223 @ 400 N. Capital St. NW,
   Washington, DC 20001, or the Secretary Standards Council,
   NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.
   NOTE: In The Commonwealth of Massachusetts
   All gas appliances vented through ventilation hood or exhaust
   system equipped with a damper or with a power means of exhaust
   shall comply with 248 CMR.
5. This appliance is manufactured for commercial installation only
   and is not intended for home use.

<table>
<thead>
<tr>
<th>MODEL</th>
<th>WIDTH</th>
<th>DEPTH</th>
<th>OVERALL HEIGHT*</th>
<th>COOKING HEIGHT*</th>
<th>NO. OF BURNERS</th>
<th>TOTAL BTU/HR. (Infrared/Atmospheric)</th>
<th>NO. OF DRAWERS</th>
<th>APPROX. SHIP. WT.**</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Steel Plate</td>
<td>Rapid Recovery* Plate</td>
<td></td>
</tr>
<tr>
<td>VCCG24</td>
<td>24&quot;</td>
<td>33.1&quot;</td>
<td>18.8&quot;</td>
<td>14.7&quot;</td>
<td>2</td>
<td>48,000/60,000</td>
<td>1</td>
<td>380 lbs./172 kg.</td>
</tr>
<tr>
<td>VCCG36</td>
<td>36&quot;</td>
<td>33.1&quot;</td>
<td>18.8&quot;</td>
<td>14.7&quot;</td>
<td>3</td>
<td>72,000/90,000</td>
<td>1</td>
<td>475 lbs./215 kg.</td>
</tr>
<tr>
<td>VCCG48</td>
<td>48&quot;</td>
<td>33.1&quot;</td>
<td>18.8&quot;</td>
<td>14.7&quot;</td>
<td>4</td>
<td>96,000/120,000</td>
<td>1</td>
<td>575 lbs./261 kg.</td>
</tr>
<tr>
<td>VCCG60</td>
<td>60&quot;</td>
<td>33.1&quot;</td>
<td>18.8&quot;</td>
<td>14.7&quot;</td>
<td>5</td>
<td>120,000/150,000</td>
<td>2</td>
<td>665 lbs./301 kg.</td>
</tr>
<tr>
<td>VCCG72</td>
<td>72&quot;</td>
<td>33.1&quot;</td>
<td>18.8&quot;</td>
<td>14.7&quot;</td>
<td>6</td>
<td>144,000/180,000</td>
<td>2</td>
<td>855 lbs./388 kg.</td>
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</tbody>
</table>

*These are nominal dimensions and can vary by +1.75" with adjustable legs.
**For ship. wt. on Chrome plate, contact factory.
(Dimensions in parenthesis are in millimeters)