

RESTAURANT RANGES

VULCAN**ENDURANCE GAS RESTAURANT RANGE**
2 OPEN BURNERS
12" WIDE GAS RANGE

Model 12-2BN
(shown with optional casters)

**SPECIFICATIONS**

12" wide gas restaurant range, Vulcan Model No. 12-2BN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser and 6" adjustable legs. Extra deep crumb tray with welded corners. Two 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. Burner knobs are cool to the touch, high temperature material. ¾" rear gas connection and pressure regulator. Total input 60,000 BTU/hr.

Exterior Dimensions:

34"d x 12"w x 58"h on 6" adjustable legs

- ☐ **12-2BN** 1 Standard Oven / Natural Gas
☐ **12-2BP** 1 Standard Oven / Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides and backriser
- 6" stainless steel adjustable legs
- Two 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
- Extra deep pull out crumb tray with welded corners
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- ☐ Casters (set of four)
☐ Leveling casters (set of four)
☐ Flanged feet (set of four)

OPTIONS (Factory Installed)

- ☐ Flame Safety device with manual spark ignition for all open top burners, thermostatic griddles and oven pilots
☐ Hot tops

VULCAN

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