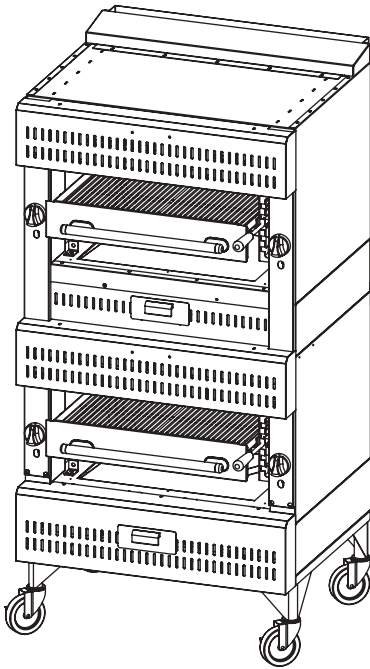


**HEAVY DUTY COOKING****VULCAN****V SERIES  
DOUBLE DECK BROILERS****Model VBI2****SPECIFICATIONS**

Heavy-duty double deck broiler, Vulcan Model No \_\_\_\_\_. Stainless steel body on 6" adjustable legs. Four 25,000 BTU/hr. ceramic tile faced infrared burners per deck or three 32,500 BTU/hr. cast iron burners per deck deliver high production under repeat loading. Two infinite heat valves per deck adjust temperature for a variety of menu options. 200,000 BTU/hr. input. Standing pilots. Spring balanced broiler area measures 25"w x 30"d. Grid is made out of cold rolled steel bars and mounted on roller bearings. Adjustable to five locking broiling levels.

**Exterior Dimensions:**

36"w x 37½"d x 74"h.

CSA design certified. NSF listed.

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

- ☐ **VIR2** Double deck infrared broiler
- ☐ **VBB2** Double deck ceramic broiler
- ☐ **VBI2** Double deck ceramic over infrared broiler
- ☐ **VIB2** Double deck infrared over ceramic broiler

**STANDARD FEATURES**

- Stainless steel body on 6" legs.
- Infrared units have four 25,000 BTU/hr. ceramic tile faced burners per deck.
- Ceramic units have three 32,500 BTU/hr. cast iron burners with ceramic tile radiants per deck.
- Two infinite heat controls per deck.
- Spring balanced five position grid for raising and lowering per deck.
- Grid area 638 sq. in.: 25½"w x 25"d.
- Grid moves on roller bearings.
- Cold rolled steel grid bars for marking.
- Insulation between outer and inner walls.
- Rear gas connection with 1" regulator supplied.
- One year limited parts and labor warranty.

**OPTIONS**

- ☐ Second year extended limited parts and labor warranty.

**ACCESSORIES**

- ☐ Set of 4 casters, 6" high (two locking).
- ☐ Quick disconnect gas hose.

**VULCAN**

a division of ITW Food Equipment Group LLC

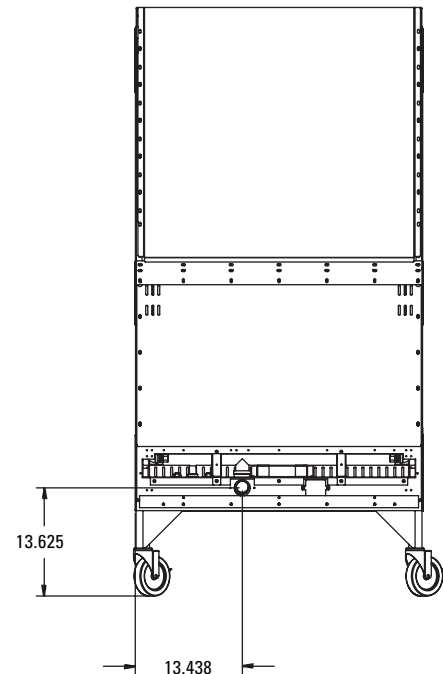
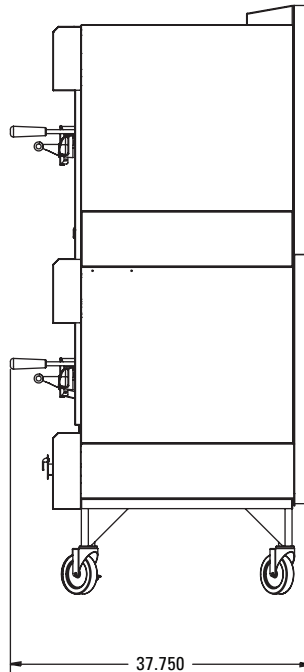
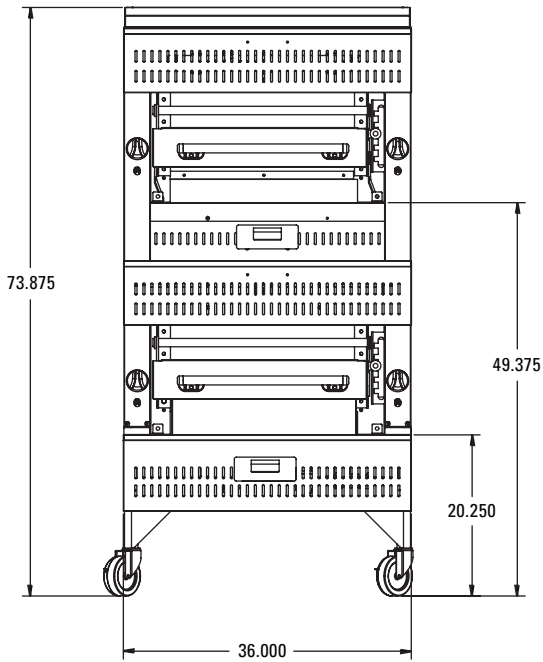
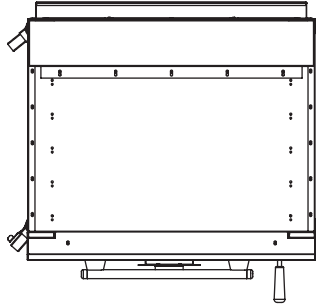
P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



## V SERIES DOUBLE DECK BROILERS

### INSTALLATION INSTRUCTIONS

1. 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 02169. When writing, refer to NFPA No. 96.
2. This broiler requires a 6" clearance at both sides and rear adjacent to combustible construction.
3. A gas pressure regulator suitable for battery or single unit applications must be furnished and installed. Natural gas 6.0" W.C., propane gas 10.0" W.C.



MODEL	OVERALL DIMENSIONS			BROILER GRID OVERALL		TOTAL INPUT BTU/HR.	GAS CONNECTION	APPROX. SHIP. WT.
	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH			
<b>VIR2</b>	36"	37½"	74"	25"	30"	200,000	1" Rear	900 lbs.
<b>VBB2</b>	36"	37½"	74"	25"	30"	200,000	1" Rear	900 lbs.
<b>VBI2</b>	36"	37½"	74"	25"	30"	200,000	1" Rear	900 lbs.
<b>VIB2</b>	36"	37½"	74"	25"	30"	200,000	1" Rear	900 lbs.



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**NOTE:** In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.