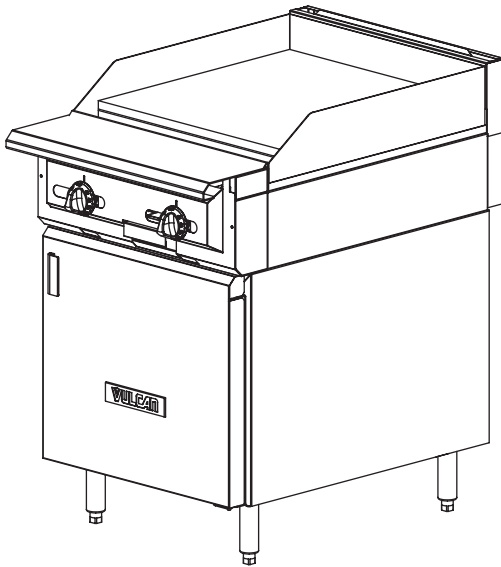


**HEAVY DUTY COOKING****VULCAN****HEAVY DUTY GAS RANGE  
24" WIDE THERMOSTATICALLY  
CONTROLLED GAS RANGE**

**Model VGT24B**  
(shown on cabinet base)

**SPECIFICATIONS**

24" wide heavy duty gas range, Vulcan Model No. VGT24 (modular) or VGT24B (cabinet base). Stainless steel front, sides, plate ledge, front top ledge with pull-out condiment rails, and stub back. 1 1/4" diameter front gas manifold and 1 1/4" rear gas connection, capped. Two 30,000 BTU/hr. burners. Two snap-action thermostats, individual pilots and controls for each burner. 3/4" polished steel griddle plate with 4" high side splashes (3/4" composite plate with stainless cooking surface with Rapid Recovery™ option). Total input 60,000 BTU/hr.

**Exterior Dimensions:**

36 3/4" d x 24" w x 36" h on 6" adjustable legs

- VGT24** 24" T-Stat Griddle / Modular
- VGT24B** 24" T-Stat Griddle / Cabinet Base

**STANDARD FEATURES**

- Stainless steel front, front top ledge, burner box, sides, base, and stub back
- 1 1/4" diameter front gas manifold with 1 1/4" rear gas connection (capped)
- 30,000 BTU/hr. burners (2 each)
- Snap-action thermostats
- Temperature range from 150° - 450°F
- Individual pilots and controls for each burner
- 3/4" polished steel griddle plate
- 4" high side splash
- 4" stainless steel stub riser
- 6" adjustable stainless steel legs for floor models (no legs for modular model)
- Stainless steel cabinet base door
- Universal rack guides, with one shelf (cabinet base)
- One year limited parts and labor warranty

**OPTIONAL FEATURES (Factory Installed)**

- Cap and cover front manifold
- 3/4" Rapid Recovery™ griddle plate
- 4" adjustable flanged feet for modular models
- Less legs for dolly mounting of cabinet base models
- 3" high toe base for curb mounting

**ACCESSORIES (Packaged & Sold Separately)**

- 3/4", 1", or 1 1/4" gas pressure regulator (specify gas type – pack loose)
- Set of 4 casters, 6" high (two locking)
- 6" adjustable flanged feet for cabinet base models
- Extra removable shelves for use with Universal rack guides (cabinet base)
- Banking strip
- 10", 22", or 34" high back risers (no shelf)
- 22" single deck solid or flo-thru high shelf risers
- 34" double deck solid or flo-thru high shelf risers
- Flexible gas hose with quick disconnect and restraining device
- Common condiment type, telescoping plate rail (starting at 24" length)

**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



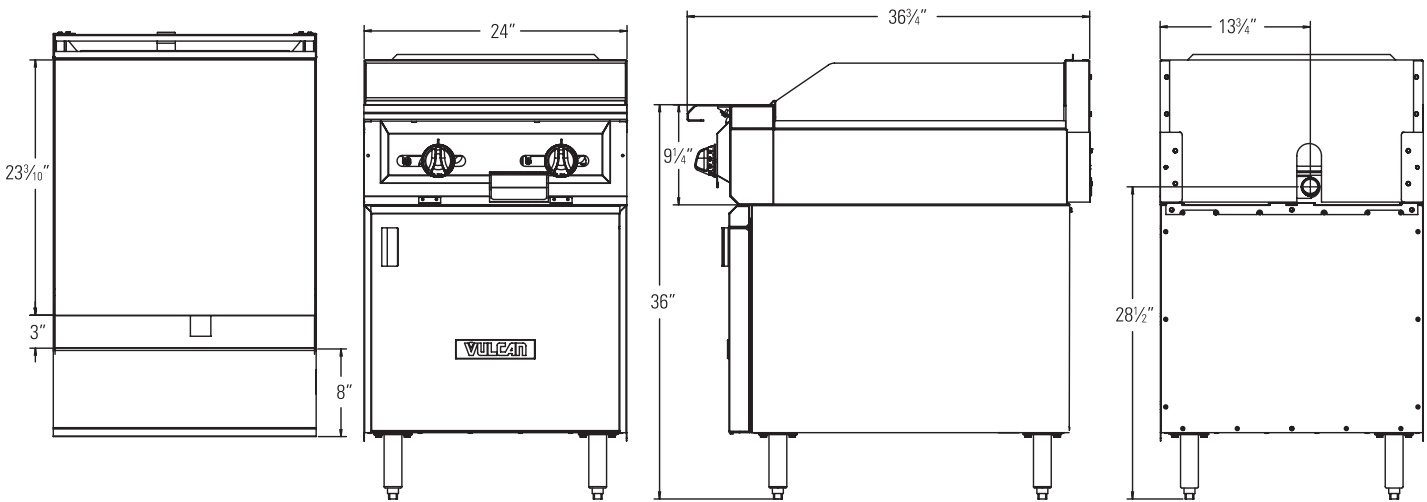
**HEAVY DUTY GAS RANGE**  
**24" WIDE THERMOSTATICALLY**  
**CONTROLLED GAS RANGE**

**INSTALLATION INSTRUCTIONS**

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 writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
  3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.
  4. **Clearances**
  5. For proper combustion, install equipment on adjustable legs or casters. On curb or platform, allow 3½" front overhang. Toe base with leveling bolts are required for curb installation. Specify when ordering.
  6. Cannot be battered with GH series equipment.
  7. This appliance is manufactured for commercial installation only and is not intended for home use.
- NOTE:** In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

**Specify type of gas when ordering.**  
**Specify altitude when above 2,000 feet.**

	<b>Rear</b>	<b>Sides</b>
Combustible	10"	10"
Non-combustible	0"	0"



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	<b>VGT24</b>	24" T-Stat Griddle / Modular	60,000	285 / 130
	<b>VGT24B</b>	24" T-Stat Griddle / Cabinet Base	60,000	360 / 164



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

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