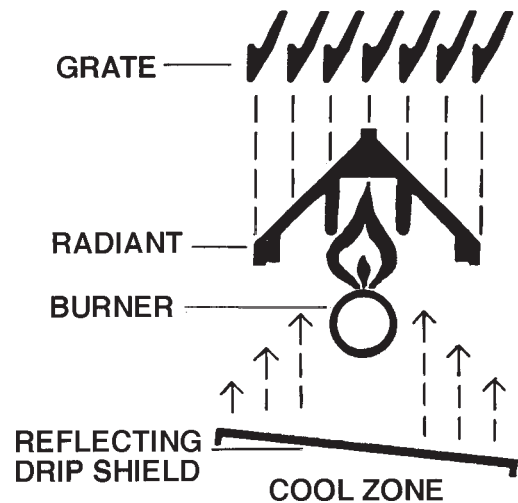


## MGCB SERIES MEDIUM DUTY GAS CHAR-BROILERS



- ☐ **MGCB18** 18" wide, 36,000 BTU/hr., 17<sup>3</sup>/<sub>8</sub>" x 15<sup>3</sup>/<sub>4</sub>" grid area.
- ☐ **MGCB24** 24" wide, 48,000 BTU/hr., 17<sup>3</sup>/<sub>8</sub>" x 22" grid area.
- ☐ **MGCB29** 29" wide, 60,000 BTU/hr., 17<sup>3</sup>/<sub>8</sub>" x 27<sup>1</sup>/<sub>2</sub>" grid area.
- ☐ **MGCB34** 34" wide, 72,000 BTU/hr., 17<sup>3</sup>/<sub>8</sub>" x 33" grid area.



### SPECIFICATIONS:

Medium duty gas char-broiler, \_\_\_\_\_" wide, Vulcan-Hart Model No. \_\_\_\_\_. Stainless steel front, sides and 4" adjustable legs. Heavy cast iron char-radiants and broiler grates. 5<sup>1</sup>/<sub>4</sub>" wide grates are reversible for "level" broiling or self cleaning. Cast-in pitched grease trough in each grate blade provides fat run-off and controls flare-ups. One 12,000 BTU/hr. burner for each broiling grate. Manual control valves. Pilot ignition system. Underburner baffling system reflects heat upwards creating a cool zone beneath the burners. Large capacity grease collector. 1/2" rear gas connection with gas pressure regulator.

Exterior dimensions: \_\_\_\_\_" w x 24"d x 14"h on 4" legs.

CSA design certified. NSF listed.

### STANDARD FEATURES

- Stainless steel front, sides and 4" adjustable legs.
- Heavy cast iron char-radiants and broiler grates.
- 5<sup>1</sup>/<sub>4</sub>" wide grates are reversible for "level" broiling or self cleaning. Cast-in pitched grease trough in each grate blade provides fat run-off and controls flare-ups.
- One 12,000 BTU/hr. burner for each broiling grate.
- Manual control valves.
- Pilot ignition system.
- Underburner baffling system reflects heat upwards creating a cool zone beneath the burners.
- Large capacity grease collector.
- 1/2" rear gas connection with gas pressure regulator.
- One year limited parts and labor warranty.

### OPTIONS

- ☐ Stainless steel stand with shelf, legs or casters.
- ☐ Splash guard.
- ☐ Back guard.

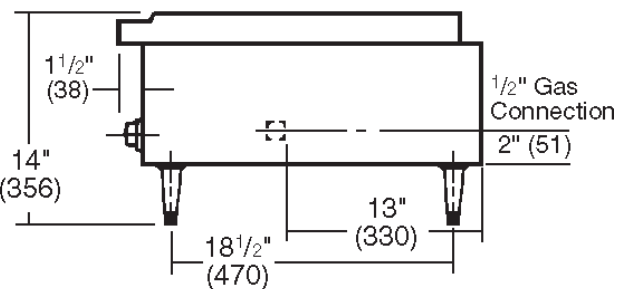
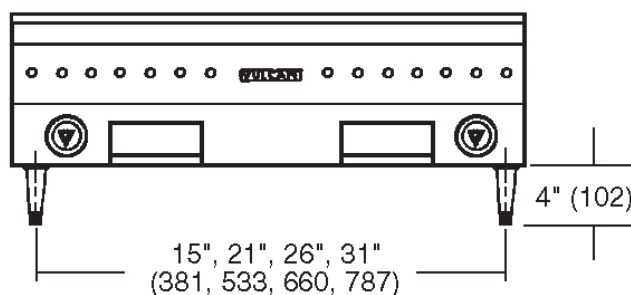
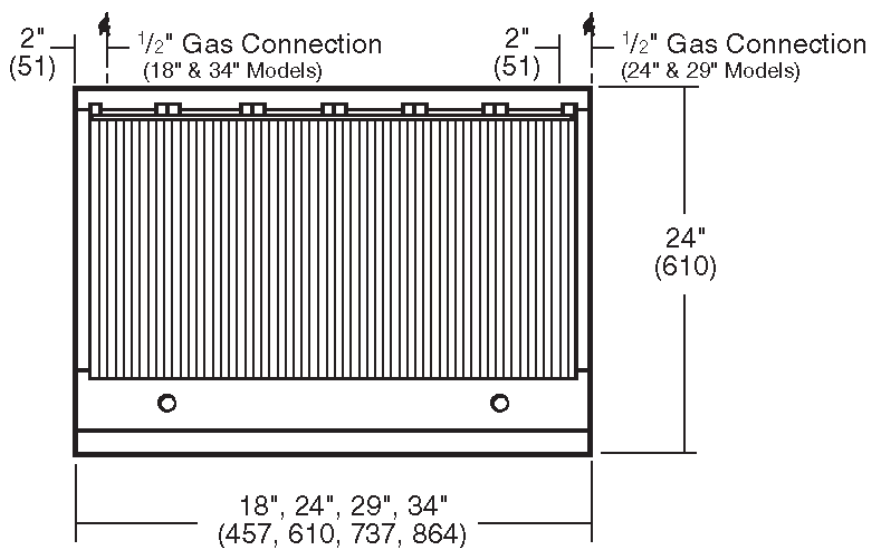


## MGCB SERIES

### MEDIUM DUTY GAS CHAR-BROILERS

#### IMPORTANT

1. A gas pressure regulator sized for this unit is included. Natural gas 3.7" 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, Batterymarch Park, Quincy, MA 02269. 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, 1515 Wilson Blvd., Arlington, VA 22209.
4. This appliance must be installed with a 6" clearance at both sides and rear adjacent to combustible and non-combustible construction.
5. This appliance is manufactured for commercial installation only and is not intended for home use.



Model	Broiler Area	Total BTU/Hr.	Exterior Dimensions (w x d x h)	Approx. Shp. Wt.	
				Lbs.	Kg
MGCB18	17 <sup>3</sup> / <sub>8</sub> " x 15 <sup>3</sup> / <sub>4</sub> "	36,000	18" x 24" x 14"	140	63
MGCB24	17 <sup>3</sup> / <sub>8</sub> " x 22"	48,000	24" x 24" x 14"	164	74
MGCB29	17 <sup>3</sup> / <sub>8</sub> " x 27 <sup>1</sup> / <sub>2</sub> "	60,000	29" x 24" x 14"	200	90
MGCB34	17 <sup>3</sup> / <sub>8</sub> " x 33"	72,000	34" x 24" x 14"	230	104

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