

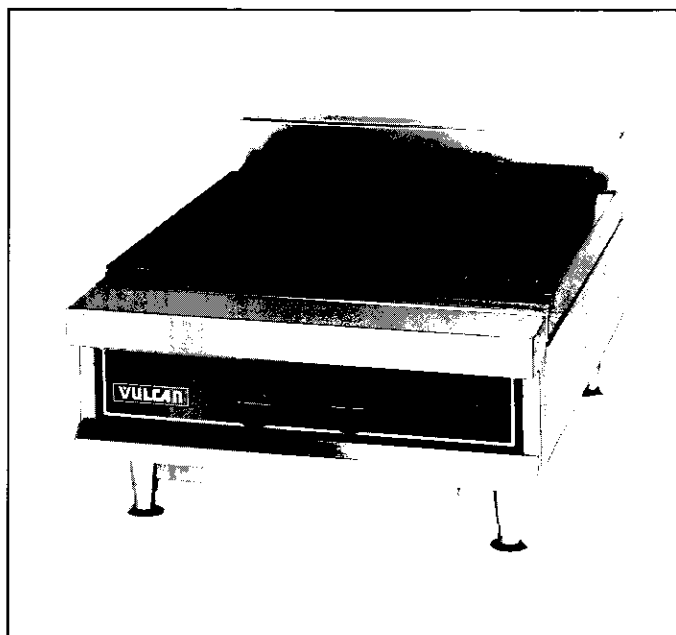
VULCAN

Item # _____

C.S.I. Section 11420

MODEL MG24CB

MODULAR GAS COUNTER CHAR-BROILER



Design Certified by the American Gas Association
Listed by the National Sanitation Foundation



SPECIFICATIONS:

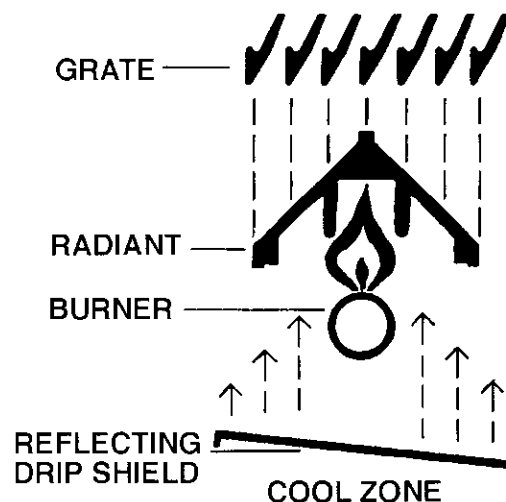
24" wide modular gas counter char-broiler. Vulcan-Hart Model No. MG24CB. Stainless steel front, sides, top rim, backsplash and grease trough. Full width front grease drawer. Heavy cast iron char radiants. Broiling area measures 22" x 17½". 5¼" wide grates are reversible for "level" broiling or self cleaning. Cast-in pitched grease trough in each grate blade provides fat run-off and controls flare-ups. 50,000 BTU/hr. input with two manual control valves. Standing pilot ignition system. Underburner baffling system reflects heat upwards creating a cool zone beneath the burners. 4" adjustable legs. ½" rear gas connection and gas pressure regulator.

Exterior dimensions: 24"w x 30"d x 17"h. 12½" working height.

AGA design certified and NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.



STANDARD FEATURES

- 24" wide, 22" x 17½" broiler grid area.
- Stainless steel front, sides, top rim, backsplash and grease trough.
- Full width front grease drawer.
- Heavy cast iron char-radiants and broiling grates.
- 5¼" 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.
- 50,000 BTU/hr. input with two manual gas control valves.
- Standing pilot ignition system.
- Underburner baffling system reflects heat upwards creating a cool zone beneath the burners.
- 4" adjustable legs.
- ½" rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

ACCESSORIES

- ☐ Stainless steel leg stand with undershelf.
- ☐ ¾" gas shut-off valve.
- ☐ Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.

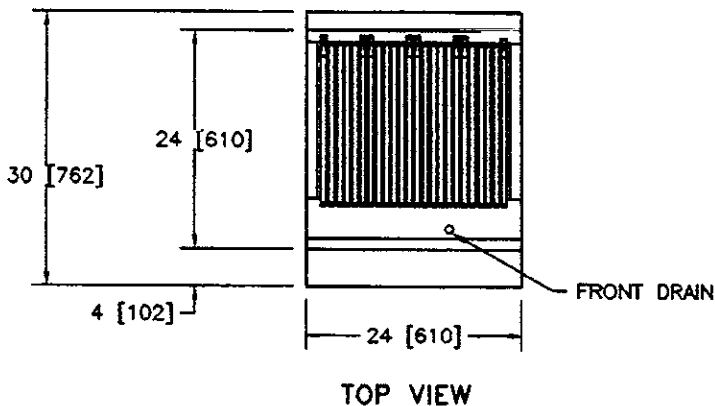


MODEL MG24CB

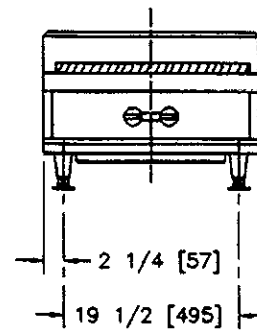
MODULAR GAS COUNTER CHAR-BROILER

IMPORTANT

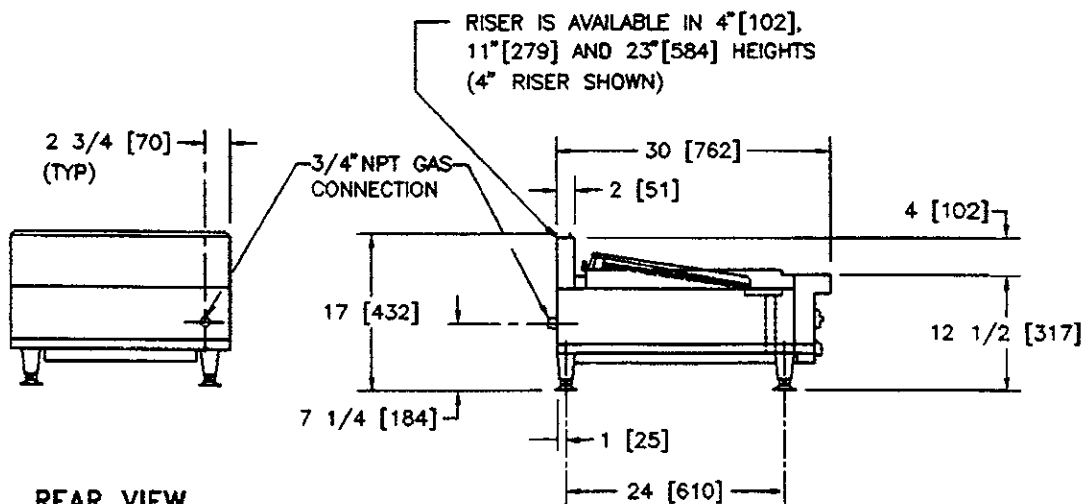
1. A pressure regulator sized for this unit is included. Natural gas 3.7" W.C., propane gas 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. 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" (152 mm) clearance at both sides and rear adjacent to combustible construction.
5. This appliance is manufactured for commercial installation only and is not intended for home use.



TOP VIEW



FRONT VIEW



REAR VIEW

SIDE VIEW

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

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL. (502) 778-2791
QUOTE & ORDER FAX: 800-444-0602