





SPECIFICATIONS

Heavy duty gas char-broiler with cabinet base, _____" wide, Vulcan-Hart Model No. ____. Stainless steel body and 6" adjustable legs. 1 1/4" front gas manifold. Heavy cast iron char-radiants and broiler grates. 5 5/16" 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 16,000 BTU/hr. burner for each broiling grate, _____ BTU/hr. total input. Three manual control valves. Pilot ignition system. Underburner baffling system reflects heat upwards creating a cool zone beneath the burners. Large capacity grease collector. Exterior dimensions: _____ "w x 39 1/8" d x 36" working height on 6" legs.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS AND FINISH WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

GHCB34S 34" wide char-broiler, 96,000 BTU/hr.

Item #

C.S.I. Section 11420

STANDARD FEATURES

HEAVY DUTY GAS CHAR-BROILER

GHCB SERIES

WITH CABINET BASE

- Stainless steel body and 6" adjustable legs.
- 1¹/₄" diameter front gas manifold.
- Heavy cast iron char-radiants and broiler grates.
- 5⁵/₁₆" 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 16,000 BTU/hr. burner for each broiling grate.
- Three manual control valves.
- Pilot ignition system.
- Underburner baffling system reflects heat upwards creating a cool zone beneath the burners.
- Large capacity grease collector.
- One year limited parts and labor warranty.

OPTIONS

- □ Stainless steel finishing back panel.
- □ Common front top ledge up to 68" wide. (Not for use on griddle tops, spreader plates and deep fat fryers.)
- □ Cap and cover manifold end(s).
- \Box 1⁵/₈" stainless steel toe base 31⁵/₈" working height.
- □ Set of four 5" diameter casters, two locking.
- □ Stainless steel dolly frame with casters, up to 102" wide.
- $\hfill\square$ Second year extended limited parts and labor warranty.

ACCESSORIES

- □ 17" high stainless steel backguard. (Common backguards available up to 102" wide.)
- □ 23" high stainless steel single deck high shelf. (Common high shelves available up to 72" wide.)
- □ 35" high stainless steel double deck high shelf. (Common high shelves available up to 72" wide.)
- □ Round rod grate assembly.
- Banking kit.
- □ Grate scraper.
- □ Grate lifter.
- □ Gas pressure regulator (specify size and type of gas).
- □ Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.



GHCB SERIES HEAVY DUTY GAS CHAR-BROILER WITH CABINET BASE

IMPORTANT

- 1. A 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 in 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. Clearances: Do not install near combustible surfaces.
- 5. A backguard is recommended to keep heat and grease laden air from damaging a kitchen wall. Please refer to spec sheet F31537.
- 6. This appliance is manufactured for commercial installation only and is not intended for home use.

Model GHCB34S







SIDE VIEW - GHCB SERIES



CHAR-RADIANT PRINCIPLE Vertical grates furnished as standard

Model	Total BTU	No. Burners	Width	Depth	Wkg. Height	Appx. Shp. Wt.
GHCB34S	96,000	6	34" (864)	39 ¹ /8" (994)	36" (914)	450 lbd./203kg

Dimensions in parentheis in millimeters.

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. 1-800-814-2028 502-778-2791 QUOTE & ORDER FAX: 1-800-444-0602

