



Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000

V SERIES

Double Deck Broilers



V SERIES – Double Deck Broilers

SELL SHEET

Model VIR2



MODELS

- 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 casters
- Infrared units have four 25,000 BTU/hr. ceramic tile faced burners per deck
- Ceramic units have three 33,333 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 (PACKAGED AND SOLD SEPARATELY)

- Quick disconnect gas hose

SPECIFIER STATEMENT

Heavy-duty double deck broiler, Vulcan Model No _____. Stainless steel body on casters. Four 25,000 BTU/hr. ceramic tile faced infrared burners per deck or three 33,333 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

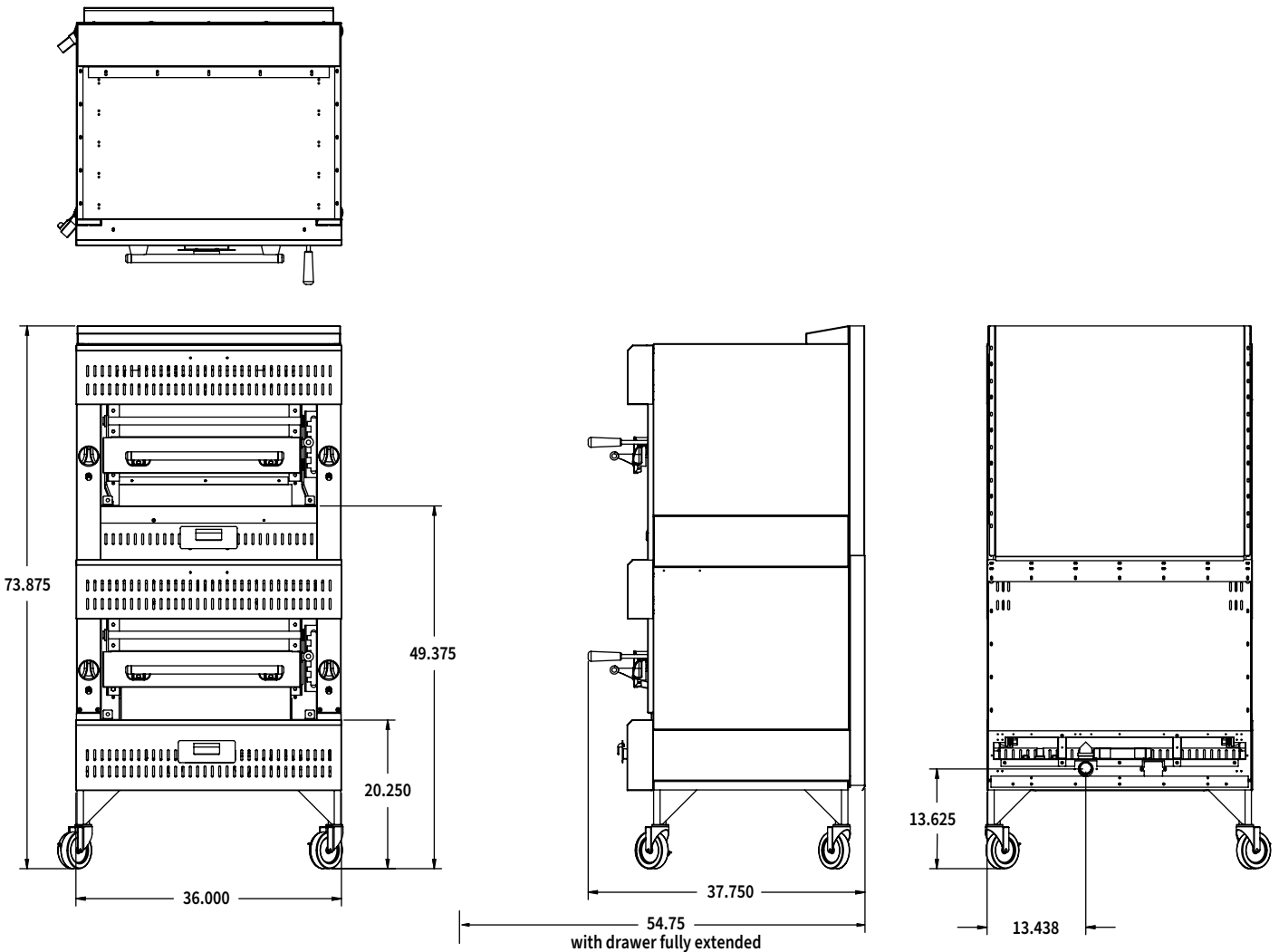
CSA design certified. NSF listed.

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

Approved by _____ Date _____ Approved by _____ Date _____

INSTALLATION INSTRUCTIONS INSTALLATION MANUAL

1. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by visiting the National Fire Protection Association website at <https://www.nfpa.org/>. 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.



▶ CAD and/or Revit Files Available

| Model | Overall Dimensions | | | Broiler Grid Overall | | Total Input BTU/Hr. | Gas Connection | Approximate Shipping Weight |
|-------------|--------------------|-------|--------|----------------------|-------|------------------------|----------------|--------------------------------|
| | Width | Depth | Height | Width | Depth | | | |
| VIR2 | 36" | 37½" | 74" | 25" | 30" | 200,000 | 1" Rear | 900 lbs. |
| VBB2 | 36" | 37½" | 74" | 25" | 30" | 200,000 | 1" Rear | 900 lbs. |
| VBI2 | 36" | 37½" | 74" | 25" | 30" | 200,000 | 1" Rear | 900 lbs. |
| VIB2 | 36" | 37½" | 74" | 25" | 30" | 200,000 | 1" Rear | 900 lbs. |

As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.