



## RESTAURANT RANGES - GAS

### ENDURANCE™ SERIES | *Powerful Versatility. Powerful Production.*

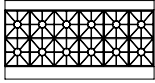
*Besides total flexibility and adaptability to nearly any location, the Endurance™ Range offers Vulcan's legendary toughness, precision and dependability. Loaded with innovative features, the Endurance™ Range is sure to make an impact on your kitchen.*

#### STANDARD FEATURES:

- Extra deep pull-out stainless steel crumb tray with welded corners
- 30,000 BTU/hr open-top burners with lift-off heads for easy cleaning
- Cool-to-the-touch control knobs
- Oven thermostat adjusts from 250–500°F
- MIG welded frame ensures strong joints for long-lasting stability
- 6" adjustable legs
- Stainless steel front, sides and lift-off high shelf
- Heavy duty cast iron grates, easy lift-off 12" x 12" in front and 12" x 14" in back to accommodate large pans or stock pots
- 35,000 BTU/hr bakers depth standard oven allows 18" x 26" sheet pans to fit side-to-side or front-to-back in 36", 48" and 72" ranges (sheet pans fit front-to-back in 24" and 1 side of the 60" ranges)
- Each oven includes 2 racks and 4 rack positions



## ENDURANCE™ SERIES | 72" OPEN-TOP BURNERS



### 72" RANGE WITH 2 OVENS 12 OPEN-TOP BURNERS

Standard / Standard Base		Gas Type	Total BTU/hr
	72SS-12BN	Natural	430,000
	72SS-12BP	Propane	430,000
Standard / Convection Base			
	72SC-12BN	Natural	427,000
	72SC-12BP	Propane	427,000
Convection / Convection Base			
	72CC-12BN	Natural	424,000
	72CC-12BP	Propane	424,000
Refrigerated Base (Left placement only) / Standard Base			
	72RS-12BN	Natural	395,000
	72RS-12BP	Propane	395,000
Refrigerated Base (Left placement only) / Convection Base			
	72RC-12BN	Natural	392,000
	72RC-12BP	Propane	392,000

Oven accepts full-size sheet pans.  
Convection ovens can be positioned left for upcharge.



**72SS-12BN**

Shown on optional casters

Pictures shown are for illustration purpose only. Actual product may vary.