

RESTAURANT RANGES**VULCAN****ENDURANCE GAS RESTAURANT RANGE**
6 OPEN BURNERS / 36" GRIDDLE
72" WIDE GAS RANGE

Model 72SC-6B-36G-N
(shown with optional casters)

**SPECIFICATIONS**

72" wide gas restaurant range, Vulcan Model No. 72SC-6B-36G-N. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Six 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. 36" manual griddle, 7/8" thick, 4" wide front grease trough. Burner knobs are cool to the touch, high temperature material. One standard oven: 35,000 BTU/hr. standard bakers depth oven with porcelain oven bottom and door panel, measures 27"d x 26⅜"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Standard oven is supplied with two racks, two rack guide sets, and four rack positions. One convection oven, 35,000 BTU/hr., (115v - 1 phase blower motor 4 amp, 6' cord and plug) and includes three oven racks. Oven doors are heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. 1" rear gas connections with rear manifold and pressure regulator. Total input 310,000 BTU/hr.

Exterior Dimensions:

41"d x 72"w x 58"h on 6" adjustable legs

- ☐ **72SC-6B36GN** 1 Standard Oven / 1 Convection Oven
Natural Gas
- ☐ **72SC-6B36GP** 1 Standard Oven / 1 Convection Oven
Propane
- ☐ **72CC-6B36GN** 2 Convection Ovens / Natural Gas
- ☐ **72CC-6B36GP** 2 Convection Ovens / Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Six open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- 36" manual griddle, 7/8" thick, 4" wide front grease trough
- Extra deep pull out crumb tray with welded corners
- 35,000 BTU/hr. baker's depth standard oven cavity. Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 500°F
- Heavy duty cool touch oven door handle
- Two oven racks and four rack positions for each oven
- 35,000 BTU/hr. convection oven in place of standard oven 24"d x 26⅜"w x 13⅞"h (115v - 1 phase blower motor 4 amp, 6' cord and plug). Full size sheet pans only fit side-to-side in convection oven. Convection oven motor requires field attachment.
- 1" rear gas connection and pressure regulator
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- ☐ Extra oven rack with rack guides
- ☐ Casters (set of four)
- ☐ Flanged feet (set of four)
- ☐ 10" stainless steel stub back
- ☐ Reinforced high shelf for mounting salamander broiler

OPTIONS (Factory Installed)

- ☐ Thermostatically controlled griddle (snap action)
- ☐ Hot tops

VULCAN

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