



HEAVY DUTY BROILERS - GAS

MATCHED UPRIGHT | *Make Your Menu Sizzle and Your Profits Soar.*

STANDARD FEATURES:

- Stainless steel front, sides, base and finishing oven
- Spring balanced, 5 position grid
- (4) 25,000 BTU/hr infrared burners on IR broiler
- (3) 33,000 BTU/hr. ceramic radiant burners on radiant broiler
- 2 infinite heat controls
- Full width floating stainless steel drip pan
- 1 ¼" diameter front gas manifold
- 1 ¼" rear gas manifold (capped)
- 25"w x 25"d cooking grid (625 sq. inches)
- Natural or propane gas pressure regulator
- 6" adjustable stainless steel legs (4" on VBB1BF-603)

MATCHED UPRIGHT MODELS INFRARED OR CERAMIC BROILER

Standard Oven Base	Broiler Type	Total BTU/hr
 VIR1SF	Infrared	150,000
 VBB1SF	Ceramic	150,000

Convection Oven Base	Broiler Type	Total BTU/hr
 VIR1CF	Infrared	132,000
 VBB1CF	Ceramic	132,000

Refrigerated Base*	Broiler Type	Total BTU/hr
 VIR1F	Infrared	100,000
 VBB1F	Ceramic	100,000

Cabinet Base	Broiler Type	Total BTU/hr
 VIR1BF	Infrared	100,000
 VBB1BF	Ceramic	100,000

Countertop Unit on 4" adjustable legs	Broiler Type	Total BTU/hr
VBB1BF-603	Ceramic	100,000

*Must add cost of refrigerated base. Can be mounted only on Vulcan base.

FIELD-INSTALLED ACCESSORIES

Accessory Code	Description
CASTERS-RR4	Set of 4 casters, 6" high



FACTORY-INSTALLED OPTION

Omit Finishing Oven



VIR1SF
shown on optional casters



VBB1BF-603
Countertop unit with standard 4" adjustable legs