

HEAVY DUTY BROILERS - GAS



CHOPHOUSE | *Make Your Menu Sizzle and Your Profits Soar.*

STANDARD FEATURES:

- Stainless steel front, sides and stand
- Casters standard
- 36" wide x 34 $\frac{3}{16}$ " deep - VST3B
- 45 $\frac{1}{2}$ " wide x 34 $\frac{3}{16}$ " deep - VST4B
- Spring balanced, 4 position grid
- (3) 33,000 BTU/hr ceramic burners - VST3B
- (3) 45,000 BTU/hr ceramic burners - VST4B
- Griddle plate with 2" splashers
- Standard 52" high griddle cooking surface
- Griddle/broiler brush
- 1 $\frac{1}{4}$ " diameter rear gas connection with regulator - VST3B
- $\frac{3}{4}$ " Diameter rear gas connection with regulator - VST4B
- 1-year limited parts and labor warranty



VST4B

CHOPHOUSE MODELS

Model	Description	Total BTU/hr
VST3B	Ceramic Broiler with Griddle Plate	100,000
VST4B	Ceramic Broiler with Griddle Plate	135,000

NOTE: VST3B can also be mounted on V Series HD Range oven bases, or refrigerated bases.

FIELD-INSTALLED ACCESSORIES

Accessory Code	Description
3/4QD-HOSE-4	$\frac{3}{4}$ " x 4' quick disconnect hose with restraining device
1INFLEX-4FT	1" x 4' quick disconnect hose with restraining device
11/4QDH-4FT	1 $\frac{1}{4}$ " x 4' quick disconnect hose with restraining device



FACTORY-INSTALLED OPTION

4" taller leg stand with casters (only available on VST4B)