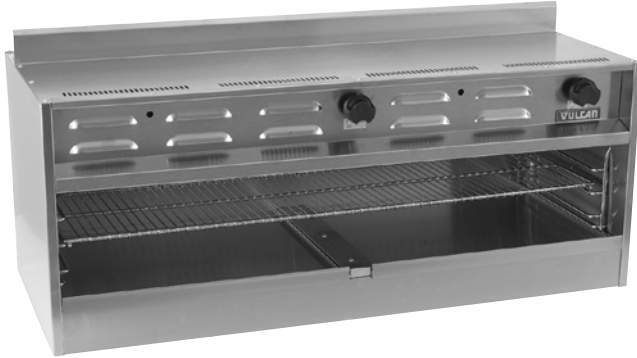


**GRIDDLES & BROILERS****VULCAN****VCM SERIES  
GAS INFRARED CHEESEMELTER**

Model VCM48

**SPECIFICATIONS**

Gas infrared cheesemelter broiler, Vulcan Model No. \_\_\_\_\_.  
Stainless steel exterior. Equipped with heavy-duty pre-mix atmospheric infrared burners. Heavy-duty chrome plated grid rack and 3 position rack guide.  $\frac{3}{4}$ " rear gas connection and gas pressure regulator.

**Exterior Dimensions:**

\_\_\_\_\_ "w x 20 $\frac{1}{2}$ " d x 19 $\frac{1}{16}$ " h.

CSA design certified. NSF listed.

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

- VCM24** 24" cheesemelter broiler
- VCM34** 34" cheesemelter broiler
- VCM36** 36" cheesemelter broiler
- VCM48** 48" cheesemelter broiler
- VCM60** 60" cheesemelter broiler
- VCM72** 72" cheesemelter broiler

**STANDARD FEATURES**

- Stainless steel front, top, bottom and sides.
- Equipped with heavy-duty pre-mix atmospheric infrared burners.
- Standing pilot ignition system.
- Heavy-duty chrome plated grid rack and 3 position rack guide.
- Removable full width spillage pan.
- $\frac{3}{4}$ " rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

**OPTIONS**

- Set of stainless steel wall mount brackets.
- Set of four 4" legs with adjustable feet.

**VULCAN**

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



**VCM SERIES**  
**GAS INFRARED CHEESEMELTER**

**INSTALLATION REQUIREMENTS:**

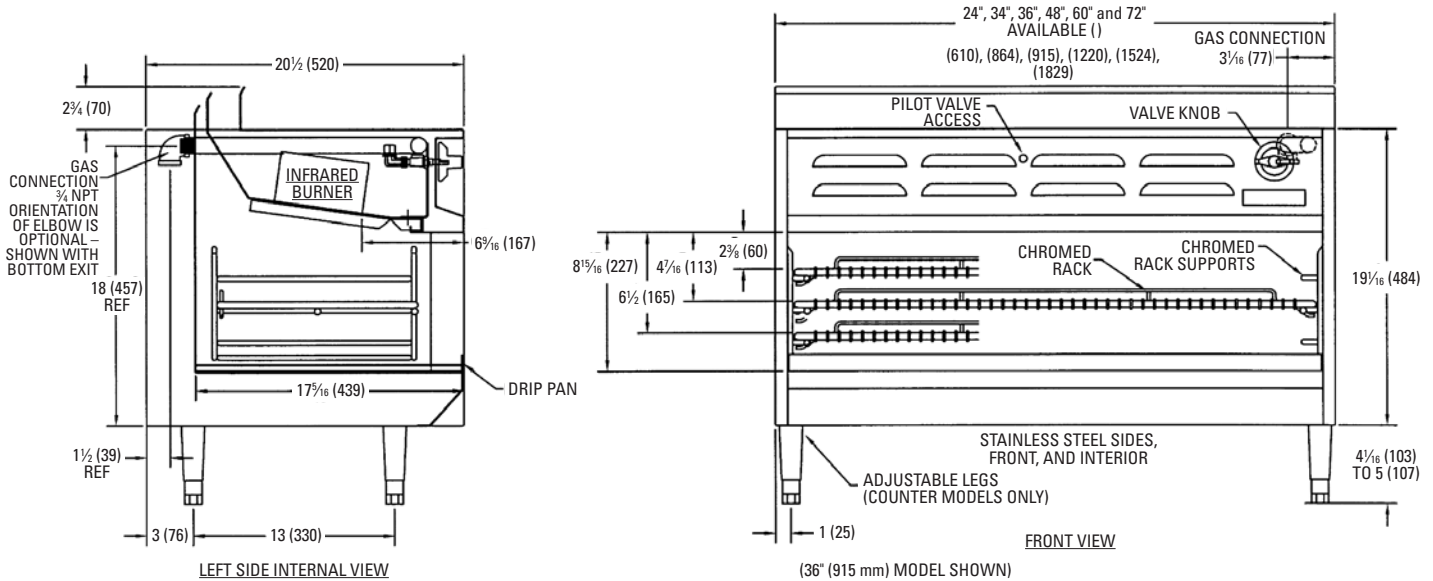
1. A gas pressure regulator sized for this unit is included. Natural Gas 5.0" W.C. Propane Gas 10.0" W.C.
2. Gas line connecting to appliance must be 3/4" diameter or larger. If flexible connectors are used, the inside diameter must be the same as the 3/4" iron pipe.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02169, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400N. Capital St. NW,

Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

**NOTE: In the Commonwealth of Massachusetts**

All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

- |                |             |                 |
|----------------|-------------|-----------------|
| 5. Clearances: | Combustible | Non-Combustible |
| Rear           | 2"          | 0"              |
| Sides          | 20"         | 0"              |
| Bottom         | 10"         | 4"              |
6. This appliance is intended for commercial installation only and is not intended for home use.



MODEL	WIDTH	DEPTH	OVERALL HEIGHT	NUMBER OF BURNERS	TOTAL BTU/HR	APPROX SHIP WT (LB/KG)
VCM24	24"	20 1/2"	19 1/16"	1	18,000	106/48
VCM34	34"	20 1/2"	19 1/16"	1	24,000	159/72
VCM36	36"	20 1/2"	19 1/16"	1	24,000	159/72
VCM48	48"	20 1/2"	19 1/16"	2	36,000	212/95
VCM60	60"	20 1/2"	19 1/16"	2	42,000	265/119
VCM72	72"	20 1/2"	19 1/16"	2	48,000	318/143



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**NOTE:** In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.