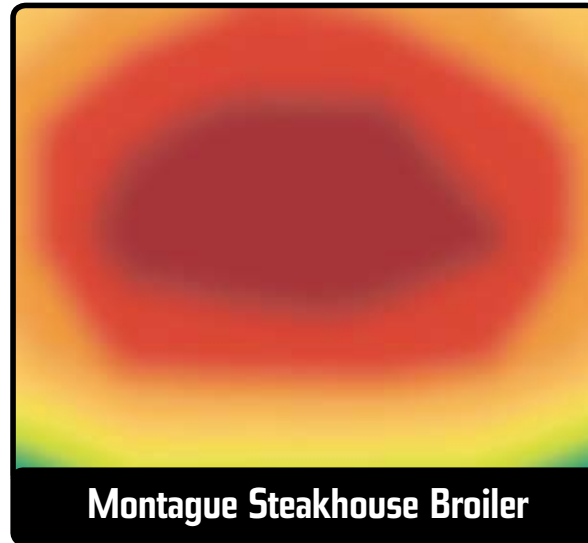
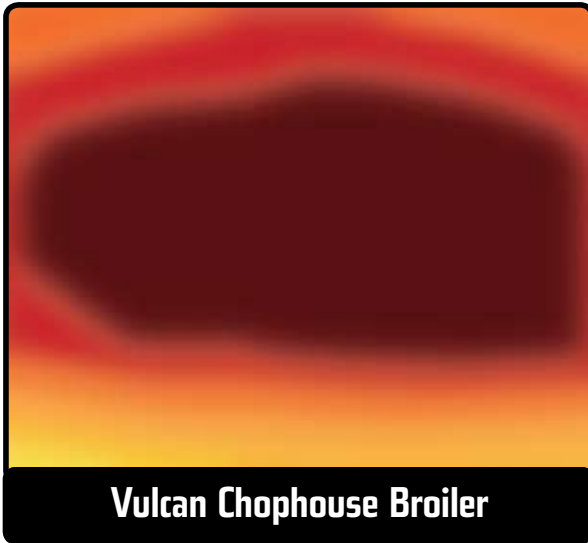




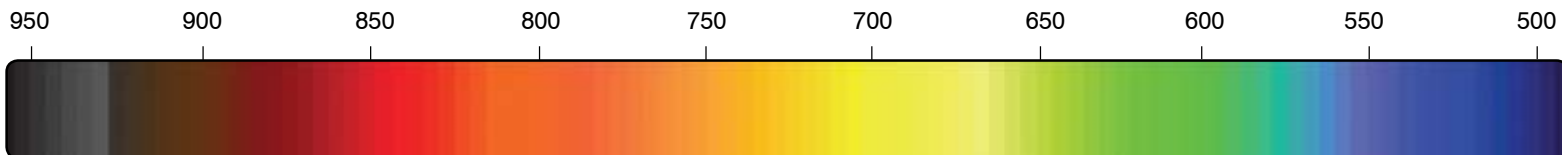
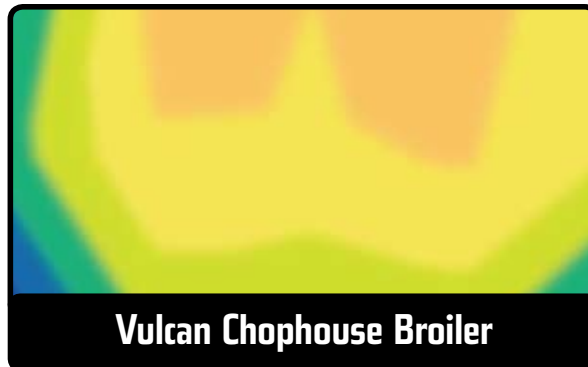
Heavy Duty Chophouse Broiler—Upright Ceramic Broiler

Vulcan Chophouse Broiler—Competitive Analysis*

Grid Temperatures



Top Temperatures



*Our competitors state 2500° cooking temps! Maybe at the burner, but not at the cooking grid. 2500° would incinerate the product being cooked.



Heavy Duty Chophouse Broiler—Competitive Analysis:

Vulcan Chophouse Broiler vs. Competitors

Chophouse Broiler Key Features & Benefits

BENEFITS

- ✓ Higher cooking temperatures up to 950°F. Top griddle plate allows searing and cooking at the same time
- ✓ Larger grid surface increases production loads
- ✓ Front mounted grease receptacle for easier cleaning
- ✓ Adjustable positioning grid allows flexibility in cooking
- ✓ More even heat distribution across both the cooking grid and griddle surface

FEATURES

- Stainless steel front, sides, and stand
- Casters standard
- 135,000 BTU/hr input
- Top plate griddle certified
- 45½" W x 34³/₁₆" D
- Positive positioning grid control handle
- Three 45,000 BTU/hr ceramic burners
- ½" griddle plate with 2" splashes
- Standard 56" high griddle cooking surface
- Griddle/broiler brush
- One year limited parts and labor warranty
- ¾" diameter rear gas connection
- Standing pilot ignition system
- Three infinite heat control valves

OPTIONS/ACCESSORIES

- 1¾" x 4 ft quick disconnect hose w/restraining device
- 4" shorter leg stand with casters

	Vulcan Chophouse Broiler VST4B	Montague Steakhouse Broiler C45SHB	Imperial Broiler ICFB-45
PUBLISHED LIST PRICE	\$17,000	\$16,082	\$14,040
PRODUCT FEATURES			
Cooking Surfaces	1 broiler, 1 griddle	1 broiler, 1 searing plate	1 broiler, 1 searing plate
Burners			
Quantity (ceramic)	3	3	3
Rating	135,000 BTU/hr	126,000 BTU/hr	126,000 BTU/hr
Grid Size	35½" x 27¼"	35" x 27"	35" x 27"
Pilot	Standing pilot ignition system	Constant burning pilot for automatic ignition	Continuous pilots
Grease Receptacle	Front mounted grease receptacle and side mounted hanging grease container for griddle plate	Front mounted grease receptacle and side mounted hanging grease container for searing plate	Front mounted grease receptacle extends the full width of the broiler
Grid Positioning			
# of Positions	5	Infinite	Infinite
Rack Assembly	Positive Grid	Counter Balanced	Positive Latch
Cooking Grid Temperatures	850°F to 950°F	650°F to 850°F	unknown**
Top Plate	½" Griddle w/2" splash guard	½" Steel searing plate w/grease container	1" Steel searing plate w/4" splash guard
Base	Open Storage	Open Storage	Open Storage
Modular Stand	45½" x 34 ³ / ₁₆ " x 25 ⁵ / ₈ "*	45" x 34¼" x 25"	45½" x 34¼" x 25¼"

* Available 22⁵/₈" high stand

** Information not available from Imperial