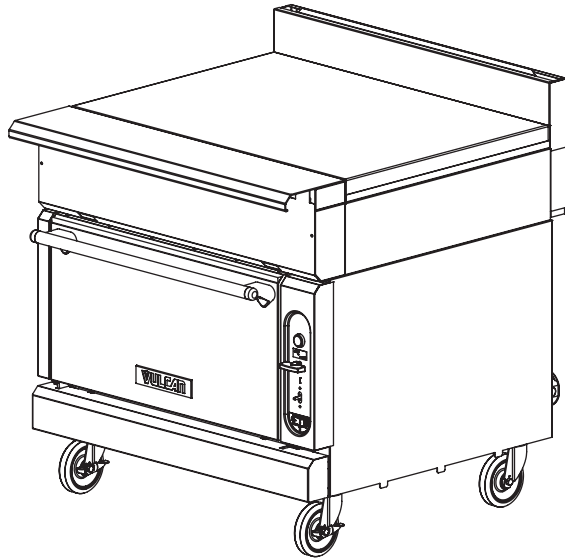


HEAVY DUTY COOKING**VULCAN****HEAVY DUTY GAS RANGE
OVEN BASE FULL BODY SPREADERS**

Model VWT36C

**SPECIFICATIONS**

Full body work top spreader, Vulcan Model No. VWT36S (36" wide with standard oven base) and VWT36C (36" wide with convection oven base). Full body work top spreader of 20 gauge stainless steel with 16 gauge stainless steel work surface, 6" adjustable stainless steel legs and 4" high stub riser. Stainless steel work surface, front, front top ledge, sides, base and stub back and 6" adjustable legs. **Standard Oven:** 50,000 BTU/hr with porcelain oven bottom, sides, and interior door panel. **Convection Oven:** 32,000 BTU/hr. with porcelain oven bottom, sides, and interior door panel. (115v-1 phase blower motor, 4 amps, 6' cord and plug). Oven measures 27"w x 27"d x 13"h. Standard oven thermostats adjust from 175°F – 550°F. Convection ovens adjust from 300°F – 650°F. Standard oven supplied with one rack, convection oven with two racks. Both ovens allow for three rack positions. Oven doors is heavy duty counter weight door hinges. 1 1/4" diameter front gas manifold and 1 1/4" rear gas connection, capped.

Exterior Dimensions:

36 3/4" d x 12" w x 36" h on 6" adjustable legs

- VWT36S** 36" Standard Oven Base Spreader
- VWT36C** 36" Convection Oven Base Spreader

STANDARD FEATURES

- Stainless steel work surface, front, front top ledge, sides, base, and stub back
- 1 1/4" diameter front gas manifold with 1 1/4" rear gas connection (capped)
- 50,000 BTU/hr. standard oven burner
- 32,000 BTU/hr. convection oven burner
- Porcelain oven cavity
- Pilot with millivolt safety system
- 4" stainless steel stub riser
- 6" adjustable stainless steel legs
- One year limited parts and labor warranty

OPTIONAL FEATURES (Factory Installed)

- Cap and cover front manifold
- Stainless steel oven cavity
- 650°F oven thermostat and 1/2" steel hearth ("S" models)
- Fan cooling package ("C" models)
- Less legs for dolly mounting
- 3" high toe base for curb mounting

ACCESSORIES (Packaged & Sold Separately)

- 3/4", 1", or 1 1/4" gas pressure regulator (specify gas type – pack loose)
- Set of 4 casters, 6" high (two locking)
- 6" adjustable flanged feet
- Banking strip
- 10", 22", or 34" high back risers (no shelf)
- 22" single deck solid or flo-thru high shelf risers
- 34" double deck solid or flo-thru high shelf risers
- Flexible gas hose with quick disconnect and restraining device
- Common condiment type, telescoping plate rails (starting at 24" length)
- Dolly frames

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



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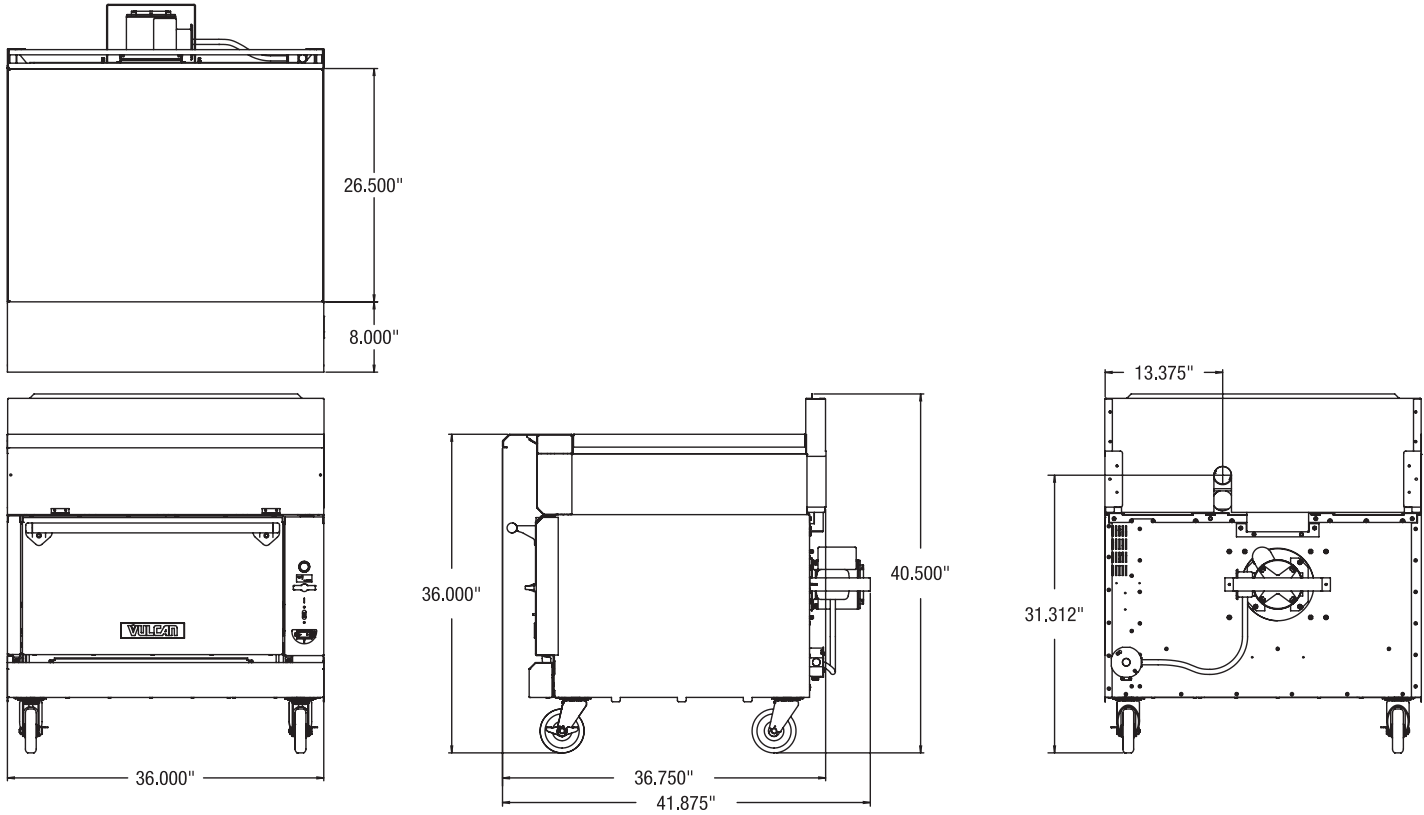
INSTALLATION INSTRUCTIONS

1. A properly sized gas pressure regulator suitable for battery or single unit application must be furnished and installed. Natural gas 6.0" W.C., propane gas 10.0" W.C.
2. 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 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.
4. **Clearances**

	Rear	Sides
Combustible	10"	10"
Non-combustible	0"	0"
5. For proper combustion, install equipment on adjustable legs or casters. On curb or platform, allow 3½" front overhang. Toe base with leveling bolts are required for curb installation. Specify when ordering.
6. Cannot be battered with GH series equipment.
7. This appliance is manufactured for commercial installation only and is not intended for home use.

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

**Specify type of gas when ordering.
Specify altitude when above 2,000 feet.**



MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
VWT36S	36" Wide Standard Oven Base Spreader	Standard Ovens 50,000 BTU	590/268
VWT36C	36" Wide Convection Oven Base Spreader	Convection Ovens 32,000 BTU	590/268

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