

VULCAN**RRG SERIES
HEAVY DUTY GAS GRIDDLES**

Model 48RRG

**SPECIFICATIONS**

Low profile heavy duty gas griddle, Vulcan-Hart Model No. _____. Stainless steel front, sides and front top ledge. Fully welded stainless and aluminized steel chassis frame. 11" low profile cooking height on 4" legs. $\frac{3}{4}$ " composite griddle plate with stainless steel cooking surface welded to stainless steel back and tapered side splashes. One 27,500 BTU/hr. "U" shaped aluminized steel burner and solid state thermostat for each 12" of griddle width. Temperature adjusts from 150° to 450°. Electronic ignition with pilot safety system. $3\frac{1}{2}$ " wide stainless steel front grease trough. 120V 50/60Hz 1 amp single phase with NEMA 5-15 USA plug. Large capacity $6\frac{7}{8}$ " wide x 30" deep x $2\frac{1}{2}$ " high stainless steel grease drawer. $\frac{3}{4}$ " rear gas connection and gas pressure regulator.

**SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 3,999 FT.**

- 24RRG** 24" w x 24" d griddle plate
- 36RRG** 36" w x 24" d griddle plate
- 48RRG** 48" w x 24" d griddle plate
- 60RRG** 60" w x 24" d griddle plate

STANDARD FEATURES

- Stainless steel front, sides and 4" front top ledge.
- Fully welded stainless and aluminized steel chassis frame.
- 11" low profile cooking height on 4" adjustable legs.
- $\frac{3}{4}$ " composite griddle plate with stainless steel cooking surface.
- Top and bottom plate seam welded.
- 4" backsplash with tapered side splashes.
- One 27,500 BTU/hr. "U" shaped burner for every 12" of griddle width.
- One solid state thermostat with embedded thermocouple for each burner.
- Thermostat knob guards
- Temperature adjust from 150° to 450° F.
- Electronic ignition with pilot safety system.
- $3\frac{1}{2}$ " wide stainless steel front grease trough.
- Large capacity $6\frac{7}{8}$ " wide x 30" deep x $2\frac{1}{2}$ " high stainless steel grease drawer.
- $\frac{3}{4}$ " rear gas connection and gas pressure regulator.
- 120V 50/60Hz 1 Amp single phase with NEMA 5-15 USA plug.
- 36RRG, 48RRG and 60RRG models are Energy Star rated.
- One year limited parts and labor warranty.

OPTIONS

- Leg lengths 4", $5\frac{5}{8}$ ", 8", 10", $11\frac{3}{4}$ "
- Stainless steel stand with marine edges and casters.
- Stainless steel, hinged thermostat cover with magnetic latch.
- Cutting board, condiment rail, plate rail and towel bar accessories.

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 gas pressure regulator supplied with the unit must be installed;
Natural Gas 5.0" (127 mm) W.C.
Propane Gas 10.0" (254 mm) W.C.
2. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible and 0" from non-combustible constructions. All models require a 4" (102mm) bottom clearance and must be installed with minimum 4" legs.
3. These units are manufactured for installation in accordance with ANSI/NFPA-70, National Electrical code.

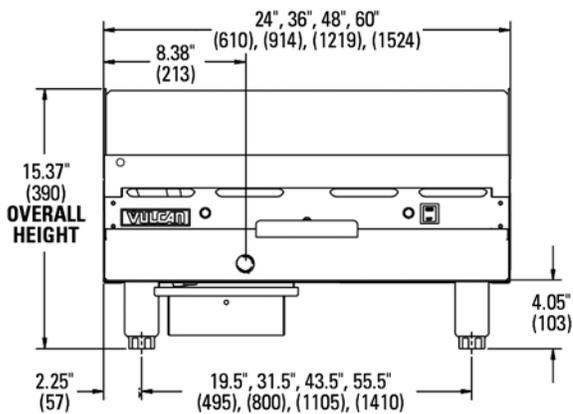
An adequate ventilation system is required for Commercial Cooking Equipment (NFPA No. 96). Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169.

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 @ 400 N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

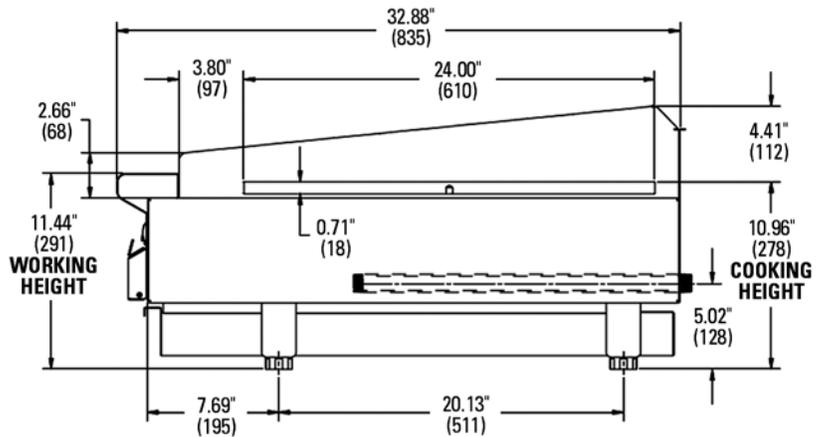
NOTE: In The Commonwealth of Massachusetts

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

5. This appliance is manufactured for commercial installation only and is not intended for home use.



FRONT VIEW



SIDE VIEW

MODEL	WIDTH	DEPTH	OVERALL HEIGHT*	WORKING HEIGHT*	NO. OF BURNERS	TOTAL BTU/HR.	NO. OF DRAWERS	APPROX. SHIP. WT.
24RRG	24"	33"	15½"	11⅜"	2	55,000	1	200 lbs./91 kg.
36RRG	36"	33"	15½"	11⅜"	3	82,500	1	255 lbs./116 kg.
48RRG	48"	33"	15½"	11⅜"	4	110,000	1	320 lbs./145 kg.
60RRG	60"	33"	15½"	11⅜"	5	137,500	2	380 lbs./172 kg.

*These are nominal dimensions and can vary by +1.75" with adjustable legs.

**All rear grease option griddles have only one (1) grease drawer on the left side.



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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.