

All ranges include these valuable features:

Rear of aeration plate lips under backsplash
 Grates and aeration plates are porcelain on steel
 Non-clogging burners
 One pilot light for every top burner (no flash tubes)
 200° to 500°F oven thermostat
 6" adjustable legs
 Automatic oven lighting
 Oven door spring balanced
 Porcelain on steel oven lining(s)
 Porcelain on steel oven door lining(s)
 Full width oven door(s)
 Large capacity drip pans
 Design certified by A.G.A. Listed by N.S.F.
 Heat resistant black finish
 Polished stainless steel manifold cover and bottom panel
 Oven and pilot gas shut-off in case of pilot outage
 Pressure regulator

Options For All Ranges:

12" x 24" hot top sections in place of open burner sections. On Snorkel SG models there must be at least one open burner section next to each control panel containing the oven thermostat and the oven off-on switch.

Stainless steel backsplash and stainless steel plate shelf
 Stainless steel 23" or 11" backguard.
 Stainless steel front, backsplash, both sides, plate shelf and all legs.
 Elevated broiler (see back page).
 Extra oven rack(s)
 5" diameter casters in place of legs (except on ranges with the elevated broiler option). Front legs have locking casters.
 For all equipment in this brochure specify if for natural or propane gas when ordering. Also specify finish.

Standard ovens, 36L, 60L, 160L, and 260L models include these features:

Two position rack supports.
 One nickel plated rack per oven.
 35,000 BTU/hr. burner
 Oven size 26¼" w x 22½" d x 14½" h

Snorkel™ Ovens, SG36L, SG60L, SG160L, SG260L models include these Features: (See asterisk notes for location of Snorkel oven(s))

Forced air convection oven(s)
 Five position removal rack supports.

Three nickel plated racks
 7 foot power supply cord.
 ¼ HP blower motor.
 30,000 BTU/hr. burner: 14% more efficient.
 Blower motor shuts off when oven door is opened.
 Oven cycling light
 Oven size 26¼" w x 19½" d x 13½" h

BTU Per Hour Input Ratings All Models

Open Top Burners (2 per section)	15,000 BTU each
Hot Top Section Burner (1 per Section)	20,000 BTU

Griddle Burners

12" Griddle	1@ 15,000 BTU
24" Griddle	2@ 15,000 BTU each
36" Griddle	3@ 15,000 BTU each

Broiler-Griddle Burners

24" Broiler-Griddle	3@ 10,000 BTU each
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The Vulcan Snorkel Design Saves Energy

The energy saving Snorkel convection ovens are an innovative concept in range convection oven design. These Snorkel oven's have a reduced BTU input. With an input of 30,000 B.T.U.'s the Vulcan's Snorkel convection oven has the same baking and roasting capacity as Vulcan standard models but consumes up to 14.2% less gas. Heat that would normally go straight up the flue is recirculated back into the oven through a Snorkel tube, to extract more usable heat before final venting.

The heated air normally leaving a standard oven is directed into a compartment above the oven and then pulled down to the intake side of the blower fan. The blower sends the heated air "around again" over the food before final venting. Since the oven cavity doesn't need to be heated as much the "second time around", less energy is needed.....14.2% less. Snorkel is Vulcan's trademarked name for this proven method of convection oven cooking.

NOTE:

*On double oven ranges, if only one Snorkel Convection Oven is desired, (SG model) the Snorkel Oven is available only on the left side. (facing the range)

**SGB prefix double oven models have two Snorkel ovens. A 6" clearance must be maintained at the rear and sides of all items in this brochure, adjacent to combustible construction. These restaurant ranges are not intended for domestic installation.