

S T E A M**VULCAN****VGCTS16**
ROUND GAS TILTING BRAISING PAN

Model VGCTS16

**SPECIFICATIONS**

Round gas tilting braising pan, Vulcan-Hart Model No. VGCTS16. Stainless steel front and sides. 10 gauge polished stainless steel pan body with coved interior corners. Stainless steel $\frac{3}{8}$ " clad cooking surface. Formed pouring lip. The pan pivots on trunnions. Pan can be fully tilted. 30,000 BTU/hr. stainless steel round burner with electronic ignition system. Burners shut off when pan is tilted 5°. Faucet bracket. Controls include a solid state thermostat adjustable from 100° to 450°F. Mounted on a stand with sliding drain pan. Requires a 120 volt, 60 Hz, 1 phase control circuit, 3 amps total draw.

Exterior Dimensions:

29 $\frac{1}{4}$ "w x 29 $\frac{7}{8}$ "d x 43 $\frac{1}{4}$ " overall height; with handle 59 $\frac{1}{4}$ "h.

CSA design certified. NSF listed.

- VBCTS16** Round Gas Tilting Braising Pan

STANDARD FEATURES

- Stainless steel front and sides. 10 gauge polished stainless steel pan body with coved interior corners.
- Stainless steel $\frac{3}{8}$ " clad cooking surface. Formed pouring lip.
- The pan pivots on trunnions. Pan can be fully tilted.
- 30,000 BTU/hr. stainless steel round burner with electronic ignition system. Burners shut off when pan is tilted 5°.
- Faucet bracket.
- Controls include a solid state thermostat adjustable from 100° to 450°F. Mounted on a stand with sliding drain pan.
- Requires a 120 volt, 60 Hz, 1 phase control circuit, 5 amp total draw. Furnished with cord and plug.
- One year limited parts and labor warranty.

OPTIONS

- Etched gallon markings.
- Correction facility package:
 - Control cover (lock by others).
 - Security type tamper resistant fasteners with tack welds.
- Second year extended limited parts and labor warranty.

ACCESSORIES (Packaged & Sold Separately)

- 12" swing faucet, single temperature.
- 12" swing faucet, dual temperature.
- 18" swing faucet, single temperature.
- 18" swing faucet, dual temperature.
- Steaming pan insert rack to hold 12" x 20" food pan.
- Lift off cover.

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






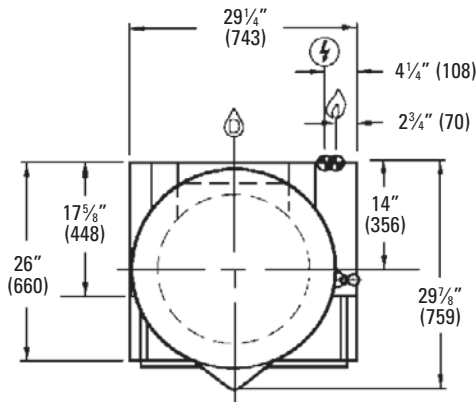
VGCTS16 ROUND GAS TILTING BRAISING PAN

IMPORTANT:

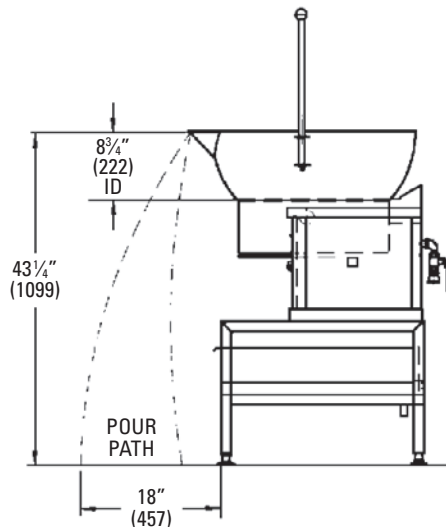
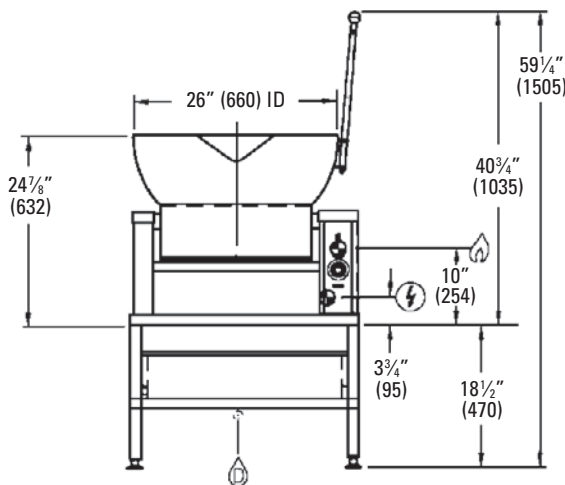
1. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
2. These units are manufactured for installation in accordance with ANSZ223.1a (latest edition), National Fuel Gas Code. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.
3. This appliance must be installed with a 3" clearance at sides and a 6" clearance at rear adjacent to combustible and non-combustible construction.
4. This appliance is manufactured for commercial installation only and is not intended for home use.

SERVICE CONNECTIONS:

-  **Electrical Connection:** Unless otherwise specified, Field Wire Connection to be 120 volts, 60 Hz, single phase with grounding wire. Furnished with 6' cord with 3 prong plug. Maximum amps 2.0.
-  **Gas Connection:** Supply gas through 1/2" pipe with pressure of approx. 7" W.C. For propane use 11" W.C. pressure. A gas shut-off valve is installed in supply piping convenient to appliance.
-  **Drain:** 1 1/4" (32 mm).



BRIMFUL CAPACITY	4 OZ PORTIONS
16 gallons 60 liters	512



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