

S T E A M

VULCAN**VGCTS16**
RECTANGULAR GAS TILTING BRAISING PAN

Model VGCTS16

**SPECIFICATIONS**

Rectangular gas tilting braising pan, Vulcan Model No. VGCTS16. The skillet shall be of one piece covered corner, 10 gauge type 316 Series stainless steel with a #4 exterior finish and a polished interior with covered corners for ease of cleaning. Cooking surface shall be of 3/4" triple-ply construction with 3/8" thick aluminum core ensuring even heat distribution over the entire cooking surface. Pan shall be fitted with side pivots mounted in sealed stainless steel clad consoles mounted on a 10 gauge stainless steel base with #4 finish. Pan shall be fitted with a stainless steel tilt handle with heat proof knob to tilt the pan forward for complete removal of contents and will include a damper control for tilt and return movements for ease of tilting. A tilt interlock shall prevent inadvertent tilting of the pan. Controls shall be integrally mounted and shall include a power switch, solid state thermostat, temperature pilot light, electronic ignition, ignition light, and a high limit temperature cut-off. Burner turns off automatically when pan is tilted. The skillet shall operate in a temperature range of 100°F to 450°F (38°C to 232°C). The skillet is mounted on a 30 1/2" (775 mm) wide stainless steel stand with sliding drain pan and stationary drain.

Exterior Dimensions:

30.63"w x 30.75"d x 40.13" overall height.

AGA/CGA Certified. NSF Listed.

- VGCTS16** Rectangular Gas Tilting Braising Pan

STANDARD FEATURES

- One piece 10 gauge type 316 Series stainless steel pan and cooking surface.
- 3/4" triple ply pan construction with aluminum core
- All stainless steel exterior.
- Tilt lock for upright pan position.
- Solid state thermostat temperature control.
- Damper assist for smooth tilting action.
- Faucet bracket.
- Solid state electronic ignition.

OPTIONS

- 220 V, 1 phase, 50/60 Hz.
- Etched gallon markings.
- Etched liter markings.
- Correctional package.

ACCESSORIES (Packaged & Sold Separately)

- Steam pan insert.
- One piece lift-off stainless steel cover.
- Single pantry faucet with 12" swing spout.
- Double pantry faucet with 12" swing spout.
- Single pantry kettle filler, 68" hose, c/w bracket.
- Double pantry kettle filler, 68" hose, c/w bracket.
- Single pantry rinse spray head, 68" hose, c/w bracket.
- Double pantry rinse spray head, 68" hose, c/w bracket.

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



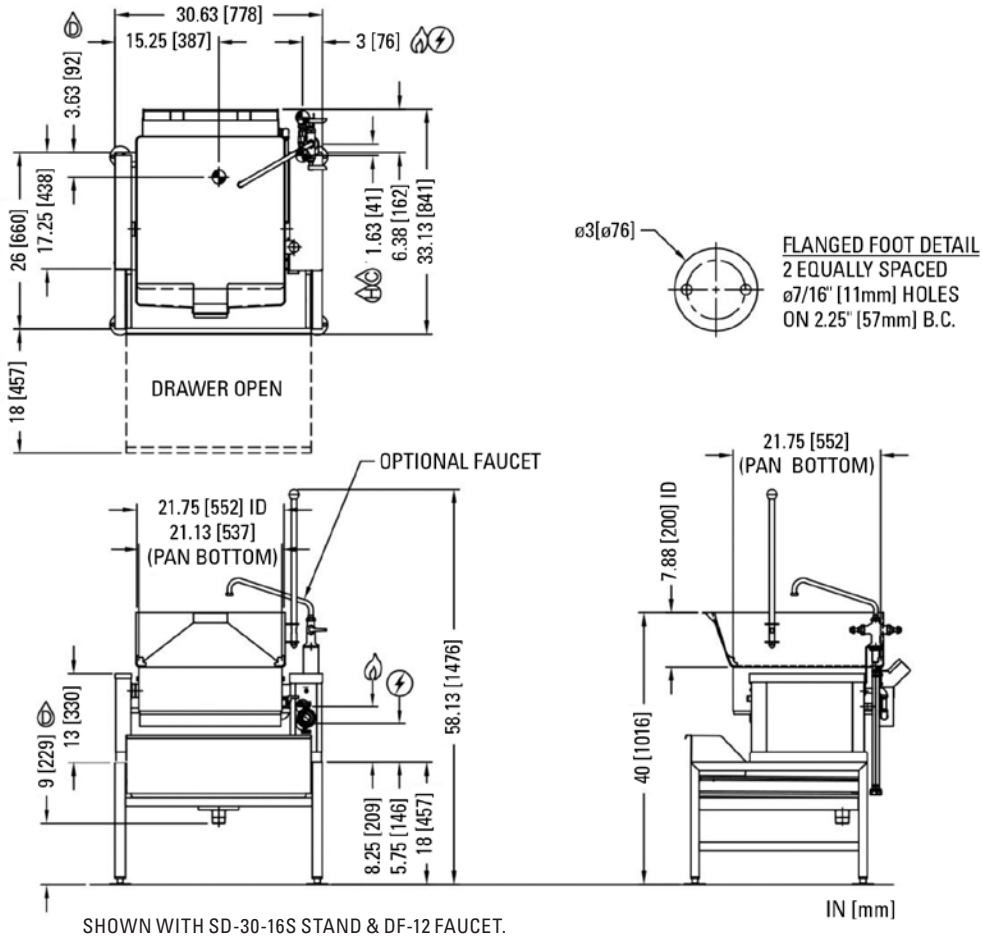
VGCTS16 RECTANGULAR GAS TILTING BRAISING PAN

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. natural gas. 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).



MODEL	GAS SUPPLY				USE ON NON-COMBUSTIBLE FLOORS ONLY		
	WATER COLUMN PRESSURES		BTU/HR.	KW/HR	MIN. CLEARANCE	SHIPPING WT.	
VGCTS16	Natural	Propane	63,000	18.5	SIDES	290 lbs. (132 kg) without stand	
	min. 7" (178 mm)	min. 11" (279 mm)			BACK	360 lbs. (164 kg) with stand	



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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.