GRIDDLES & BROILERS



SMOKER BASE FOR VCCB MODEL GAS CHARBROILERS



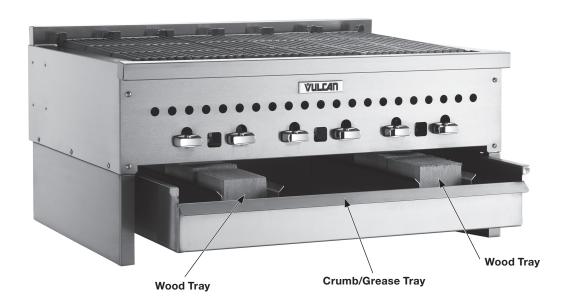
Model VCCB36 Charbroiler with CTSMOKER-VCCB36

Smoker base accessory is approved by CSA and NSF for use with the Vulcan VCCB charboiler.

| ☐ CTSMOKER-VCCB25 | 251/4" wide |
|-------------------|-------------|
| ☐ CTSMOKER-VCCB36 | 36" wide |
| ☐ CTSMOKER-VCCB47 | 463/4" wide |
| ☐ CTSMOKER-VCCB60 | 60" wide |

STANDARD FEATURES

- Heavy duty, stainless steel welded construction
- Stainless crumb/grease tray with stainless wood platform, which accommodates wood chips, blocks or logs
- Available as a field-installed accessory on VCCB gas charbroilers
- Designed to be placed on top of an equipment stand or refrigerated base with a temperature profile that will not affect base's performance
- Gas burner/radiant heating system operate as the primary heat source for cooking product. Wood varieties sit below burners and molders to create smoke for added flavor, but is not exposed to open flame combustion.





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 REQUIREMENTS:

- 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.
- 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.

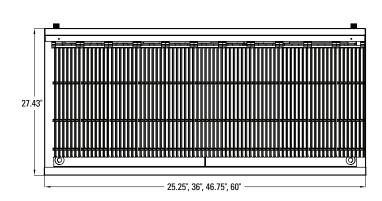
NOTE: In The Commonwealth of Massachusetts

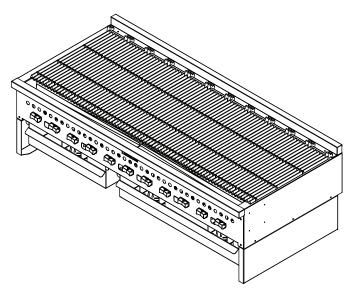
All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

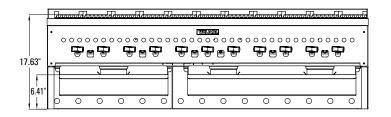
3. CLEARANCES: This model's series is for installation in noncombustible locations with the following clearances:

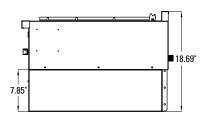
| | Back | Right Side | Left Side |
|------------------|------|------------|-----------|
| Above grid level | 3" | 0" | 0" |
| Below grid level | 3" | 0" | 0" |

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









| | | | OVERALL | NUMBER OF |
|-----------------|--------|--------|---------|------------|
| MODEL | WIDTH | DEPTH | HEIGHT | WOOD TRAYS |
| CTSMOKER-VCCB25 | 25.25" | 27.43" | 18.7" | 1 |
| CTSMOKER-VCCB36 | 36.00" | 27.43" | 18.7" | 1 |
| CTSMOKER-VCCB47 | 46.75" | 27.43" | 18.7" | 2 |
| CTSMOKER-VCCB60 | 60.00" | 27.43" | 18.7" | 3 |



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