

148L SERIES GAS RESTAURANT RANGE



SPECIFICATIONS:

48" wide gas restaurant range, Vulcan-Hart Model No. 148L. Stainless steel front, sides, back riser, high shelf and 6" adjustable legs. Red control panel with oversized easy grip knobs. Four 26,000 BTU/hr. cast top burners with lift-off burner heads. Individual pilot for each burner. 12" x 12" cast top grates with aeration bowls. Top grates and burner heads finished with matte black porcelain. 24" wide raised griddle/broiler on the right. 30,000 BTU/hr. input. Three manual control valves. Full width pull-out crumb trays under burners. 35,000 BTU/hr. standard oven measures 26¹/₄"w x 22"d x 14¹/₂"h. Thermostat adjusts from 150° to 500°F. One oven rack and two rack positions. 12" wide open storage cabinet on the right. 3/4" rear gas connection and gas pressure regulator. Total input 169,000 BTU/hr.

Exterior dimensions: 48"w x 32"d x 59¹/₂"h on 6" adjustable legs. 36¹/₂" working height.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

STANDARD FEATURES

- Stainless steel front, sides, back riser, high shelf and 6" adjustable legs.
- Red control panel with oversized easy grip knobs.
- Four 26,000 BTU/hr. cast top burners with lift-off burner heads. Individual pilot for each burner.
- 12" x 12" cast top grates with aeration bowls.
- Top grates and burner heads finished with matte black porcelain.
- 24" wide raised griddle/broiler on the right. 30,000 BTU/hr. input. Three manual control valves.
- Full width pull-out crumb trays under burners.
- 35,000 BTU/hr. standard oven measures 26¹/₄"w x 22"d x 14¹/₂"h. Thermostat adjusts from 150° to 500°F. One oven rack and two rack positions.
- 12" wide open storage cabinet on the right.
- 3/4" rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

OPTIONS

- Elevated broiler.
- Set of six casters, three locking. (Not available with elevated broiler.)
- 11" high stainless steel flue riser in place of standard back riser and high shelf.
- Second year extended limited parts and labor warranty.

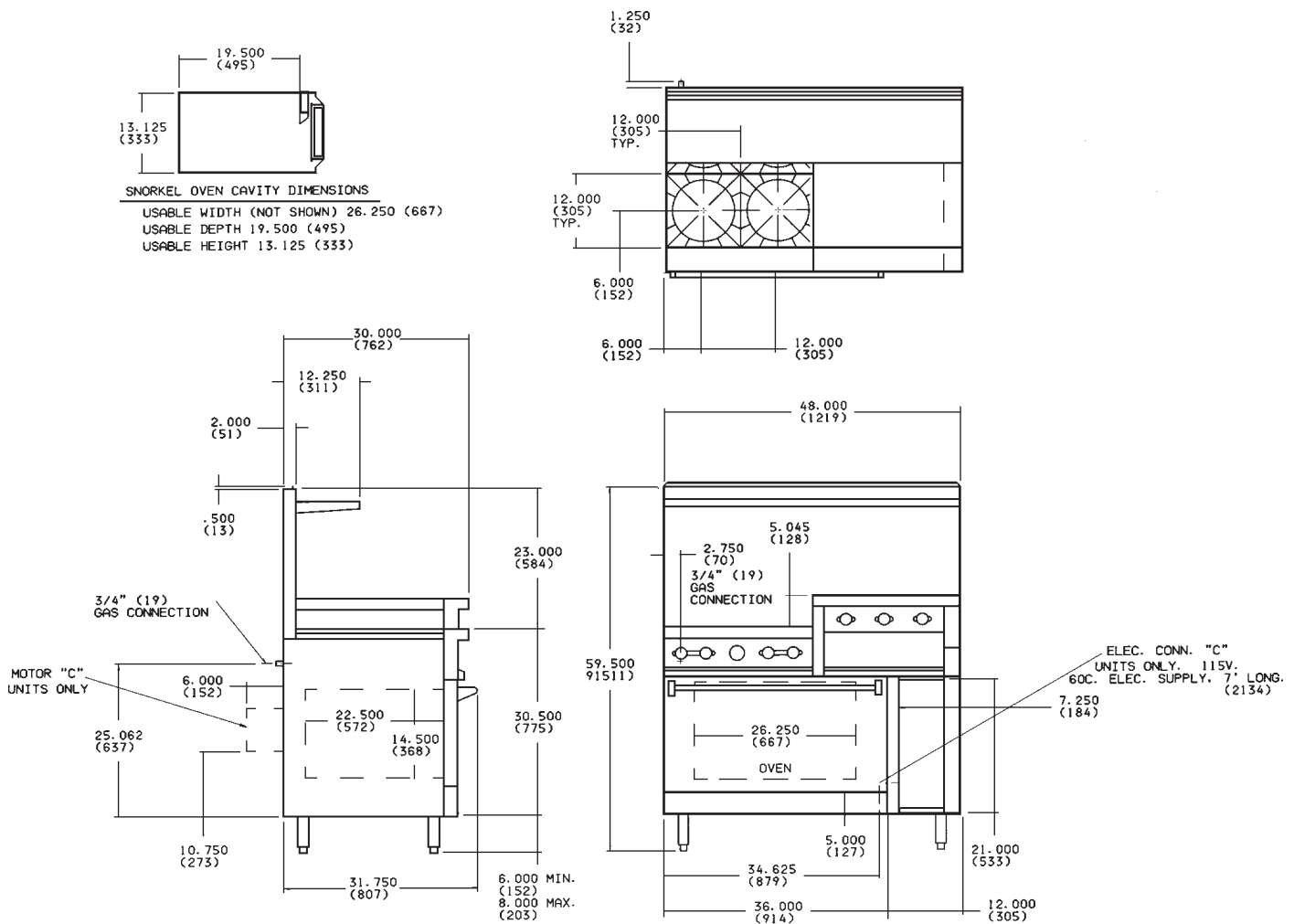
ACCESSORIES

- Extra oven rack(s).
- 1" x 4 ft. flexible gas hose with quick disconnect and restraining device.

IMPORTANT

1. A pressure regulator sized for this unit is included. Natural gas 3.7" W.C., propane gas 10" W.C. manifold pressure.
2. This range is supplied with a 3/4" gas connection. For maximum performance or where supply pipe lengths are greater than 2 ft. long, we recommend a 1" supply line. If a flexible connection is used, the connection must be rated for the total gas input requirements of the range.
3. Hot tops cannot be positioned directly over convection oven controls. 48" ranges with convection ovens must have open burners in the "A" position.
4. 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 02289. When writing, refer to NFPA No. 96.
5. 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.
6. Clearances:

	Combustible	Non-combustible
Rear	6"	6"
Sides	10"	0"
7. This appliance is manufactured for commercial installation only and is not intended for home use.



NOTE: In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.