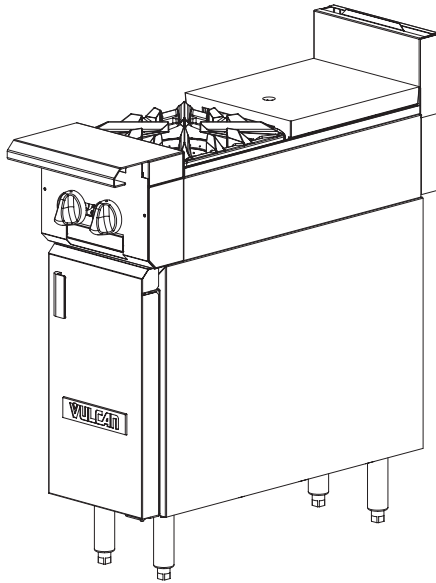


HEAVY DUTY COOKING**VULCAN****V SERIES HEAVY DUTY GAS RANGE
1 BURNER FRONT / 1 HALF HOT TOP REAR 12" WIDE**

Model V1BHT12
shown on cabinet base

**SPECIFICATIONS**

12" wide heavy duty gas range, Vulcan Model No. V1BHT12 (modular) and V1BH12B (cabinet base). Stainless steel front, front top ledge, side, base, and stub back. 1/4" diameter front gas manifold. Heavy cast aeration bowls with removable cast top grates. Front grate 11 1/2" x 11 1/2", rear grate 11 1/2" x 14". One 33,000 BTU/hr. heavy cast, two-piece open burners with individual pilots and one 18,000 BTU/hr. half hot top burners with individual pilots. Total input 51,000 BTU/hr.

Exterior Dimensions:

36 3/4"d x 12"w x 36"h on 6" adjustable legs

- V1BHT12** 1-Burner / 1-Half Hot Top / Modular
- V1BH12B** 1-Burner / 1-Half Hot Top / Cabinet Base

STANDARD FEATURES

- Stainless steel front, front top ledge, side, base and stub back
- 1/4" diameter front gas manifold
- 33,000 BTU/hr. open top burners with lift off heads
- 18,000 BTU/hr. half-hot top burners
- Individual pilots for each burner
- Heavy-duty cast grates
- 4" stainless steel stub riser
- 6" adjustable stainless steel legs for floor models (no legs for modular unit)
- Stainless steel cabinet base door
- One year limited parts and labor warranty

OPTIONAL FEATURES (Factory Installed)

- Cap and cover front manifold
- 4" adjustable feet for modular units
- 6" adjustable flanged feet for cabinet base units
- Less legs for dolly mounting of cabinet base units
- Set of 4 casters. 6" high (two locking)
- 3" high toe base for curb mounting of cabinet base units
- 3/4", 1", or 1 1/4" gas pressure regulator (specify gas type – pack loose)

ACCESSORIES (Packaged & Sold Separately)

- Banking strip
- 10", 22", or 34" high back risers (no shelf)
- 22" single deck solid or flo-thru high shelf risers
- 34" double deck solid or flo-thru high shelf risers
- Flexible gas hose with quick disconnect and restraining device

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



V SERIES HEAVY DUTY GAS RANGE
1 BURNER FRONT / 1 HALF HOT TOP REAR 12" WIDE

INSTALLATION INSTRUCTIONS

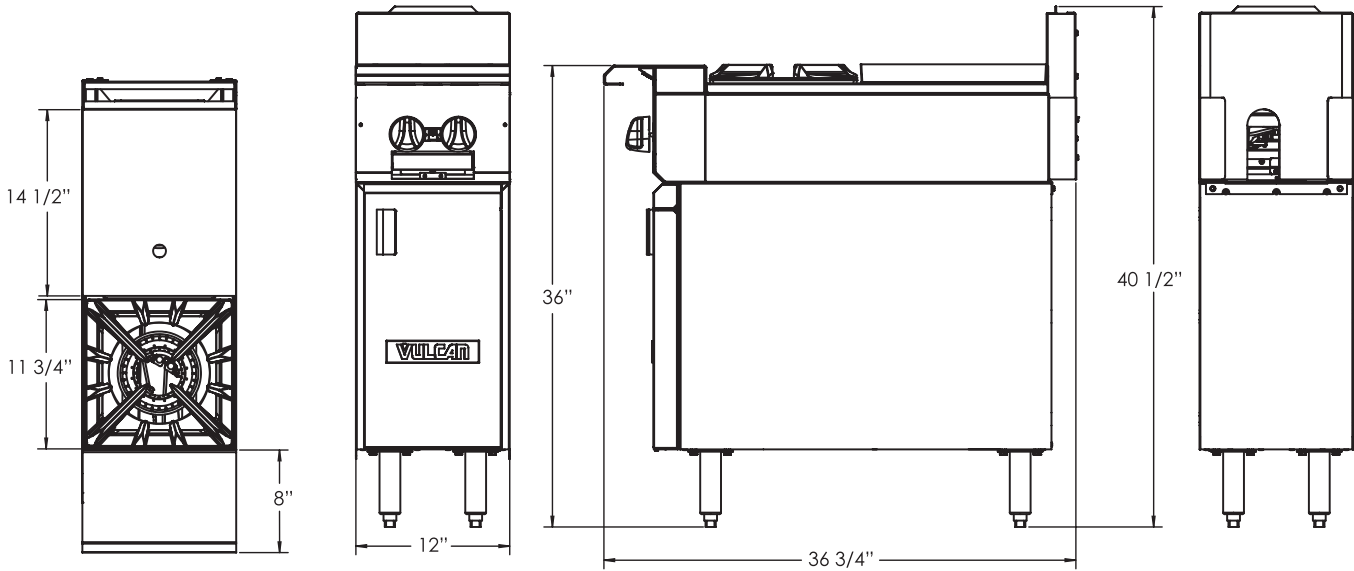
1. A properly sized gas pressure regulator suitable for battery or single unit application must be furnished and installed. Natural gas 6.0" W.C., propane gas 10 W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
3. 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, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

4. Clearances	Rear	Sides
Combustible	10"	10"
Non-combustible	0"	0"

5. For proper combustion, install equipment on adjustable legs or casters. On curb or platform, allow 3½" front overhand. Toe base with leveling bolts are required for curb installation. Specify when ordering.
6. Cannot be battered with GH series equipment.
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 product, Vulcan reserves the right to change materials and specifications without notice.

Specify type of gas when ordering.
 Specify altitude when above 2,000 feet.



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	V1BHT12	1 Burner / 1 Half Hot Top Rear / Modular	51,000	220 / 100
	V12BH12B	1 Burner / 1 Half Hot Top Rear / Modular	51,000	285 / 129



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