

## RESTAURANT RANGES

**VULCAN****ENDURANCE GAS RESTAURANT RANGE**  
**4 OPEN BURNERS**  
**24" WIDE GAS RANGE**

**Model 24-S-4B-N**  
(shown with optional casters)

**SPECIFICATIONS**

24" wide gas restaurant range, Vulcan Model No. 24-S-4B-N. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Four 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. Burner knobs are cool to the touch, high temperature material. One oven: 25,000 BTU/hr. standard bakers depth ovens with porcelain oven bottom and door panel, measures 26¼"d x 20¼"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Oven is supplied with two racks, two rack guide sets, and four rack positions. Oven door is heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. ¾" rear gas connection and pressure regulator. Total input 145,000 BTU/hr.

**Exterior Dimensions:**

34¾"d x 24"w x 58"h on 6" adjustable legs

- 24-S-4B-N** 1 Standard Oven / Natural Gas
- 24-S-4B-P** 1 Standard Oven / Propane

**STANDARD FEATURES**

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Four open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- Extra deep pull out crumb tray with welded corners
- 25,000 BTU/hr. baker's depth standard oven cavity, Full size sheet pans fit front-to-back
- Oven thermostat adjusts from 250°F to 500°F
- Heavy duty cool touch oven door handle
- One oven rack and four rack positions
- One year limited parts and labor warranty

**ACCESSORIES** (Packaged & Sold Separately)

- Extra oven rack with rack guides
- Casters (set of four)
- Flanged feet (set of four)
- 10" stainless steel stub back

**VULCAN**

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