

## MODEL V0-36 HEAVY DUTY GAS OVEN



### SPECIFICATIONS:

Heavy duty oven with stainless steel top work surface, Vulcan-Hart Model No. V0-36. Stainless steel front, front top ledge, 6" high stub back and 6" adjustable legs. Sides finished in black epoxy powder coat paint. 1 1/4" diameter front gas manifold.

Exterior dimensions: 36"w x 38"d x 36" working height on 6" adjustable legs.

CSA design certified. NSF listed.

**SPECIFY TYPE OF GAS AND FINISH WHEN ORDERING.**

**SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.**

- V0-36** With standard oven
- V0-36C** With convection oven

### STANDARD FEATURES

- Stainless steel front, front top ledge and 6" stub back.
- Stainless steel 6" adjustable legs.
- Sides finished in black epoxy powder coat paint.
- 1 1/4" diameter front gas manifold.
- Stainless steel top work surface.
- **Standard oven (V0-36):** 40,000 BTU/hr. burner with pilot ignition. Porcelain enamel on steel oven hearth, rear panel and door liner. One oven rack with four positions. Thermostat adjusts from 250° to 500°F. Oven controls located in the cool zone. Counterbalanced oven door. Oven interior measures 27 1/2"w x 28 1/2"d x 14 1/2"h.
- **Convection oven (V0-36C):** 30,000 BTU/hr. burner with electronic ignition. Porcelain enamel on steel oven cavity. Three oven racks with four rack positions. Thermostat adjusts from 200° to 500°F. Oven controls located in the cool zone. Counterbalanced oven door. 1/4 H.P. blower-motor with 6' power cord and plug. 115 volt, 60 Hz, 1 ph, 4 amps. Oven interior measures 26 1/4"w x 23"d x 14"h.
- Oven door counterbalanced with weights.
- One year limited parts and labor warranty.

### OPTIONS

- 30,000 BTU/hr. Snorkel convection oven, 1/4 H.P. blower-motor with 6' power cord and plug in place of standard oven, 115/60/1, 4 amps.
- Stainless steel side(s).  Left  Right
- Stainless steel finishing back.
- Cap and cover manifold end(s).  Left  Right
- Leveling bolts in place of legs for curb mounting.
- Stainless steel dolly frame with casters, up to 72" wide.
- Rear gas connection.  3/4" (includes gas pressure regulator) or  1 1/4"
- Common stainless steel front top ledge up to 96" wide. (Drawing required showing the position of each piece of equipment.)

### ACCESSORIES

- Set of four 5" diameter casters, (2 locking).
- 1 1/4" gas pressure regulator.
- 26 1/2" or 37 3/4" high stainless steel backguard. (Available up to 72" wide.)
- 26 1/2" high single deck high shelf. (Available up to 72" wide.)
- 26 1/2" high single deck flo-thru shelf. (Available up to 72" wide.)
- 37 3/4" high double deck high shelf. (Available up to 72" wide.)
- Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.

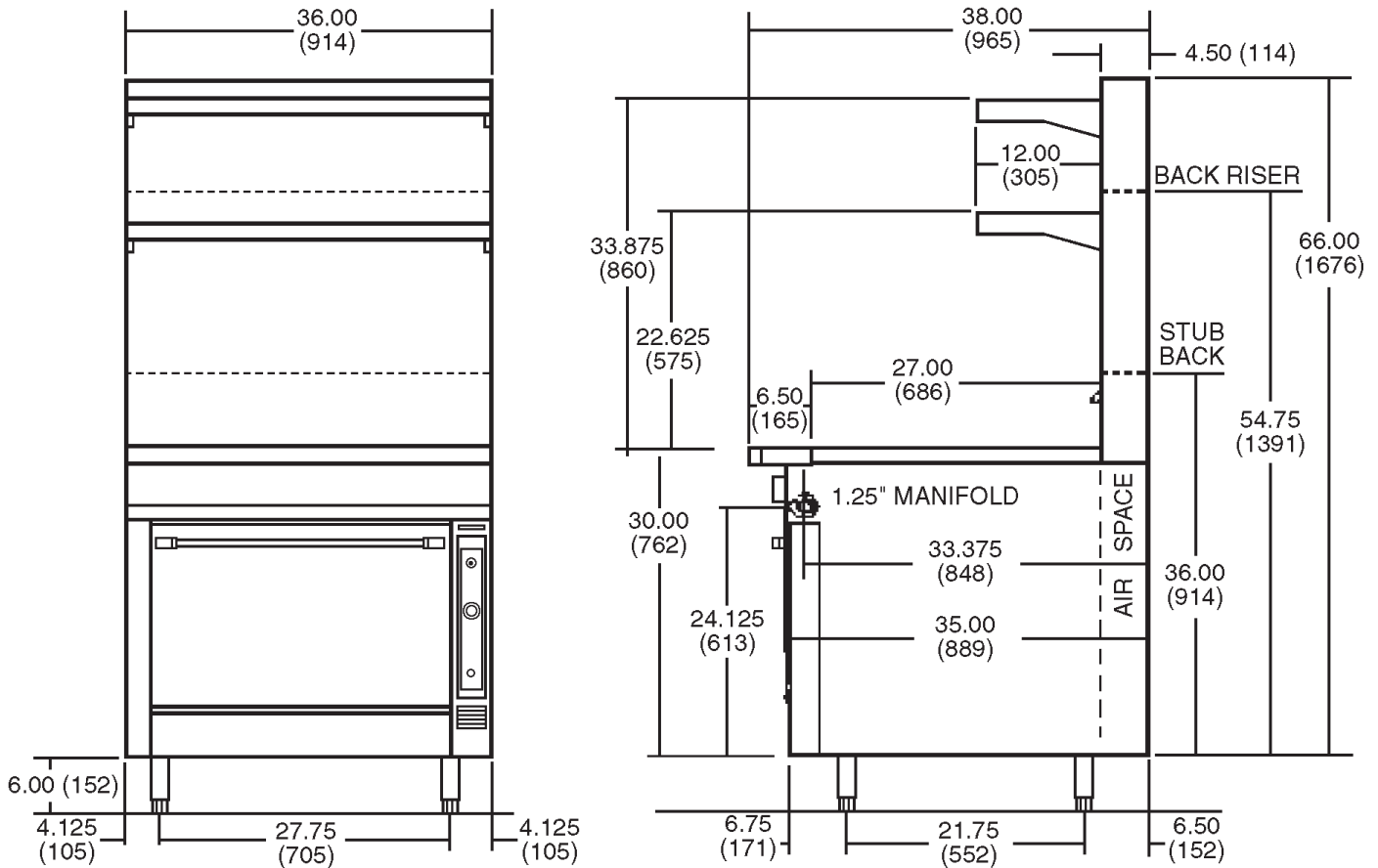


# MODELS V0-36 HEAVY DUTY GAS OVEN

### IMPORTANT

1. A properly sized gas pressure regulator suitable for battery or single unit application must be furnished and installed. Natural gas 5.0" W.C., propane gas 10.0" 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, Batterymarch Park, Quincy, MA 02269. 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, 1515 Wilson Blvd., Arlington, VA 22209.
4. Clearances:
 

	Combustible	Non-Combustible
Rear	2"	0"
Sides	20"	2"
5. For proper combustion, install equipment on adjustable legs or casters. On curb or platform, allow 3 1/2" front overhang. 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.



MODEL NO.	GAS RATED INPUT BTU/HR.			WIDTH	DEPTH	WORKING HEIGHT ON 6" LEGS	APPROX. SHP. WT. (lbs./kg)
	TOP	OVEN	TOTAL				
V0-36	—	40,000	40,000	36"	38"	36"	540/243
V0-36C	—	30,000	30,000				580/261

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