

MODEL GH30

RADIAL FIN HOT TOP HEAVY DUTY GAS RANGE



Model GH30C
Shown with 17" backguard



SPECIFICATIONS

Heavy duty radial fin hot top gas range with oven, Vulcan-Hart Model No. GH30. Stainless Steel body and 6" adjustable legs. 1 1/4" diameter front gas manifold. Radial fin hot top with ceramic fire brick provides graduated heat from 900° center to 300° outside area. Three concentric cast ring burners with separate manual controls. Inner ring 10,000 BTU/hr., middle ring 15,000 BTU/hr., outer ring 20,000 BTU/hr. Pilot ignition. Oven interior measures 26"w x 28"d x 14"h. Porcelain enamel on steel hearth, door and side liners. One oven rack and two rack positions. 50,000 BTU/hr. heavy cast "Flame Retention" burner with pilot ignition. Thermostat adjusts from 150° to 500°F. Controls located in the cool zone.

Exterior dimensions: 34"w x 39 1/8"d x 36" working height on 6" legs.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS AND FINISH WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

- GH30** Standard Oven
- GH30C** Convection Oven
- GH30S** Standard Base

STANDARD FEATURES

- Stainless steel body and 6" adjustable legs.
- 1 1/4" diameter front gas manifold.
- Radial fin hot top with ceramic fire brick provides graduated heat from 900° center ring to 300° outside area. Three concentric cast ring burners with separate manual controls. Inner ring 10,000 BTU/hr., middle ring 15,000 BTU/hr., outer ring 20,000 BTU/hr. Pilot ignition.
- Oven controls located in the cool zone.
- Oven interior measures 26"w x 28"d x 14"h. Porcelain enamel on steel hearth, door and side liners. One oven rack and two rack positions. 50,000 BTU/hr. "Flame Retention" burner with pilot ignition. Thermostat adjusts from 150° to 500°F.
- One year limited parts and labor warranty.

OPTIONS

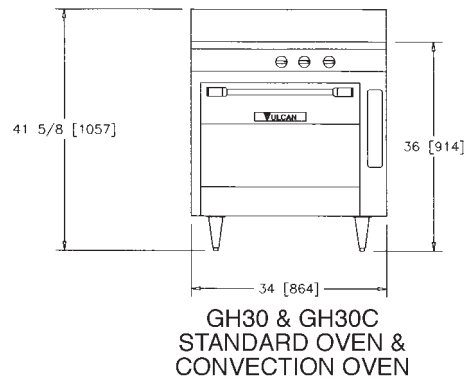
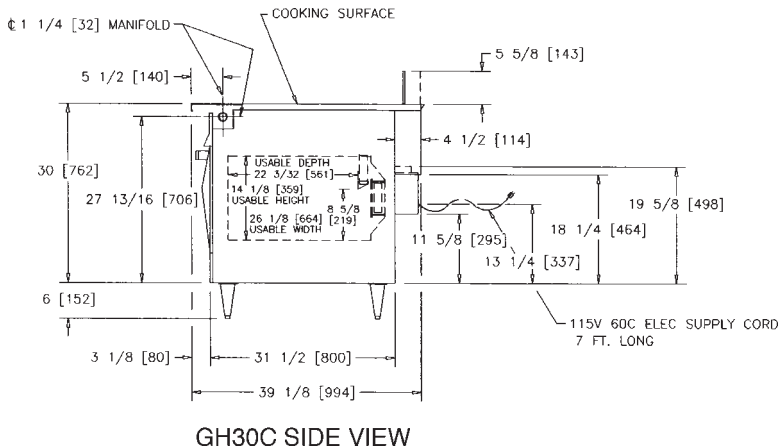
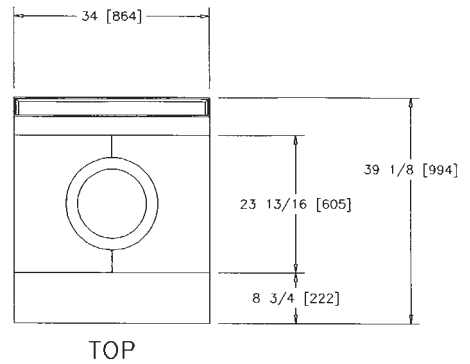
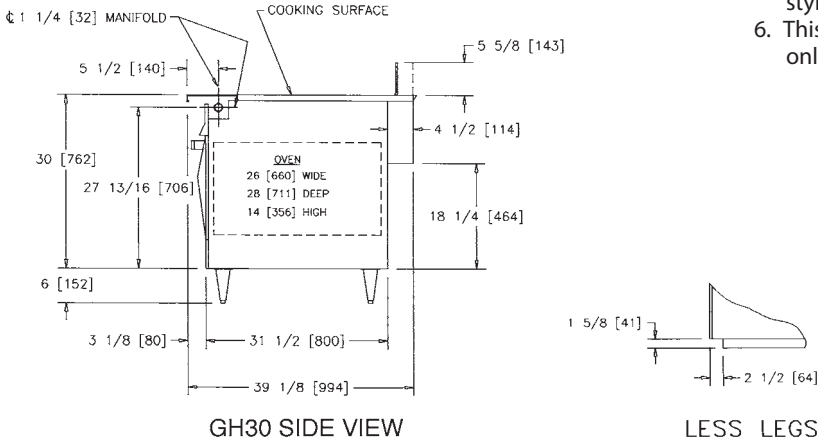
- Snorkel™ convection oven in place of standard oven. Add suffix "C" to the model number. Porcelain enamel on steel interior measures 26 1/8" w x 22 3/32" d x 14 1/8" h. Three oven racks and five rack positions. 32,000 BTU/hr. burner with pilot ignition. Thermostat adjusts from 200° to 500°F. 1/4 H.P. blower motor with 7 foot power cord and plug. 120/60/1, 5 amps.
- Stainless steel back finishing panel.
- Common front top ledge up to 68" wide. (Not for use on griddle tops, spreader plates and deep fat fryers.)
- Cap and cover manifold end(s). (No charge.)
- 1 5/8" stainless steel toe base - 31 5/8" working height.
- Set of four 5" diameter casters, two locking.
- Stainless steel dolly frame with casters, up to 102" wide.
- Cooling fan for Snorkel™ convection oven motor. Required when unit is installed with a back finishing panel or a toe base.
- Rear gas connection. (Reference spec sheet F-31525.)
- Second year extended limited parts and labor warranty.
- 650° Thermostat Statement.
- Stainless steel center shelves on cabinet base units statement.
- Cabinet storage base in place of standard oven. Add the suffix "S" to the model number.

ACCESSORIES

- 17" high stainless steel backguard. (Common backguards available up to 102" wide.)
- 23" high stainless steel single deck high shelf. (Common high shelves available up to 72" wide.)
- 35" high stainless steel double deck high shelf. (Common high shelves available up to 72" wide.)
- Additional oven rack(s).
- Gas pressure regulator (specify size and type of gas).
- Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.

IMPORTANT

1. A gas pressure regulator suitable for battery or single unit application must be furnished and installed. Natural gas 6.0" 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. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible construction.
5. For proper flueing a backguard or high shelf must be installed with each unit. Please refer to spec sheet F31537 for specific styles and sizes.
6. This appliance is manufactured for commercial installation only and is not intended for home use.



MODEL	GAS RATED INPUT BTU/hr.			WIDTH	DEPTH	WKG. HEIGHT	APPX. SHP. WT.
GH30	TOP: 45,000	OVEN: 50,000	TOTAL: 95,000	34"	39 1/8"	36"	650 lbs./299 kg
GH30C	TOP: 45,000	OVEN: 35,000	TOTAL: 77,000	34"	39 1/8"	36"	720 lbs./326 kg
GH30S	TOP: 45,000	OVEN: N/A	TOTAL: 45,000	34"	39 1/8"	36"	UNKNOWN

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