

## MODEL GH6 OPEN BURNER HEAVY DUTY GAS RANGE



- GH6** Standard Oven
- GH6C** Convection Oven
- GH6S** Storage Base

### STANDARD FEATURES

- Stainless steel body and 6" adjustable legs.
- 1 1/4" diameter front gas manifold.
- Six 30,000 BTU/hr. cast burners with lift-off heads. Individual pilot lights for each burner.
- Six cast iron top grates with aeration bowls.
- 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.
- Cabinet storage base in place of standard oven. Add the suffix "S" to the model number.
- 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.
- 3/4" rear gas connection. (Refer to spec sheet F-31525).
- Second year extended limited parts and labor warranty.



### SPECIFICATIONS

Heavy duty six burner gas range with oven, Vulcan-Hart Model No. GH6. Stainless steel body and 6" adjustable legs. 1 1/4" diameter front gas manifold. Six 30,000 BTU/hr. cast burners with lift-off heads. Individual pilot lights for each burner. Six cast iron top grates with aeration bowls. 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 WHEN ORDERING.**

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

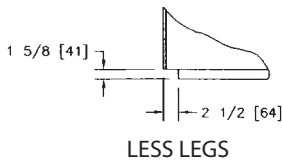


# MODEL GH6

## OPEN BURNER HEAVY DUTY GAS RANGE

### ACCESSORIES

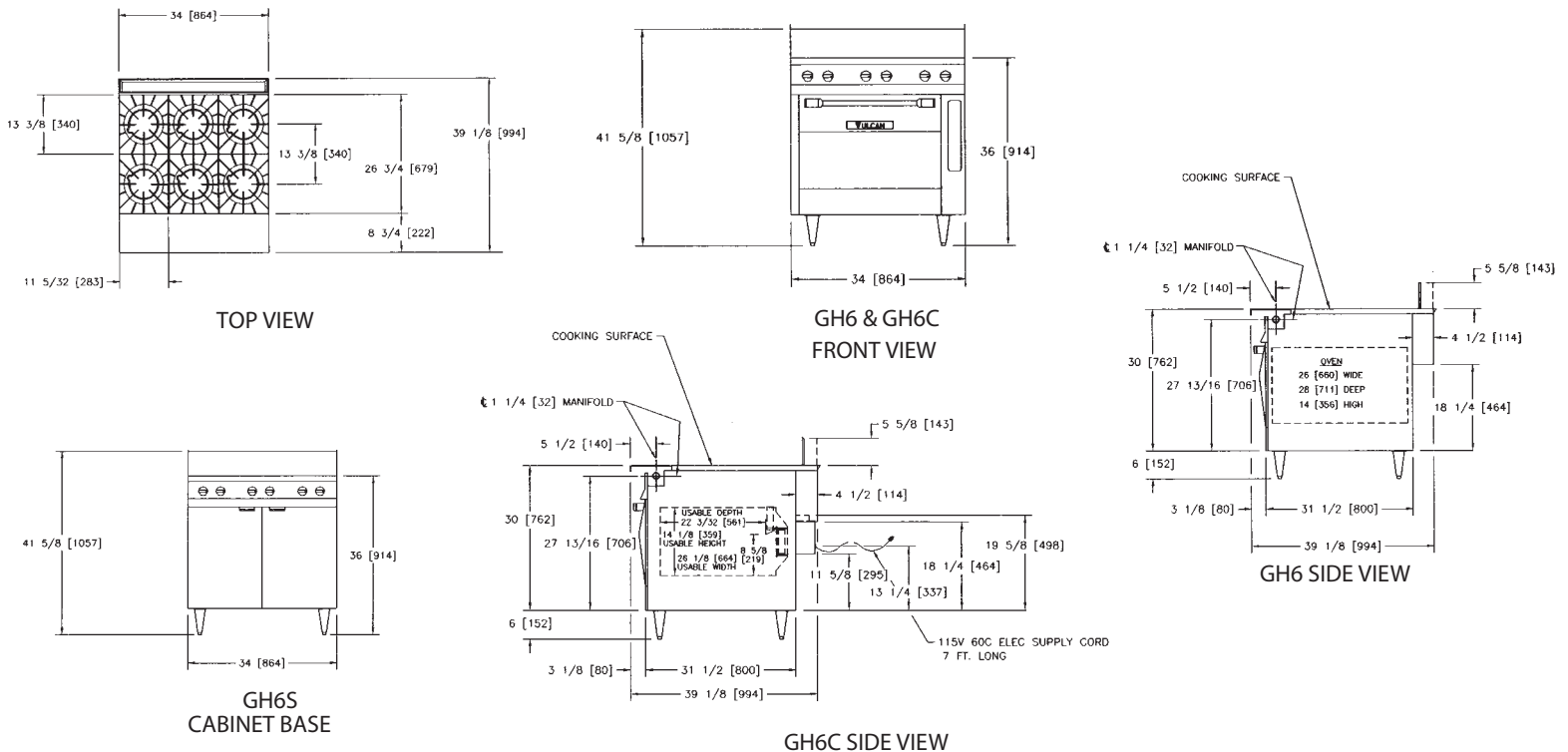
- 17" high stainless steel backguard. (Common backguards available up to 102" wide.)
- 23" high stainless steel single deck high shelf. (Common high shelves available up to 72" wide.)
- 35" high stainless steel double deck high shelf. (Common high shelves available up to 72" wide.)
- Additional oven 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 02289. 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:
 

Combusible	Non-combusible
Rear	6"
Sides	6"
	0"
	0"
5. For proper flueing, a backguard or high shelf must be installed with each unit. Please refer to spec sheet F-31537 for specific styles and types.
6. This appliance is manufactured for commercial installation only and is not intended for home use.



Model	Gas Rated Input BTU/hr.			Width	Depth	Working Height	Approx. Ship. Wt.
	Top	Oven	Total				
GH6	180,000	50,000	230,000	34"	39 1/8"	36"	535 lbs./243 kg
GH6C	180,000	32,000	212,000				595 lbs./278 kg
GH6S	180,000	—	180,000				370 lbs./168 kg

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

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL. 1-800-814-2028

502-778-2791 QUOTE & ORDER FAX: 1-800-444-0602