

## MODEL GH60T GRIDDLE TOP HEAVY DUTY GAS RANGE



Model GH60  
Shown with single deck high shelf



### SPECIFICATIONS

Heavy duty griddle top gas range with oven, Vulcan-Hart Model No. GH60. Stainless steel body and 6" adjustable legs. Sides finished in heat resistant paint. 1 1/4" diameter front gas manifold. 3/4" polished steel griddle plate with 4" side splashers and 5 5/8" rear splasher. Four 20,000 BTU/hr. burners. Front grease trough with removable grease collector. Pilot ignition system. Heat absorbent ceramic fire brick and griddle leveling bolts. Oven interior measures 26"w x 28"d x 14"h. Porcelain enamel on steel hearth, door, and side liners. One 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.**

- GH60T** Standard Oven, Thermostatic Control
- GH60TC** Convection Oven
- GH60TS** Storage Base

### STANDARD FEATURES

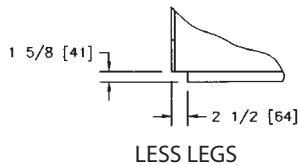
- Stainless steel body and 6" adjustable legs.
- 1 1/4" diameter front gas manifold.
- 3/4" polished steel griddle plate with 4" side splashers and 5 5/8" rear splasher. Four 20,000 BTU/hr. burners. Front grease trough with removable grease collector. Pilot ignition system. Heat absorbent ceramic fire brick and griddle leveling bolts.
- 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.
- 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.

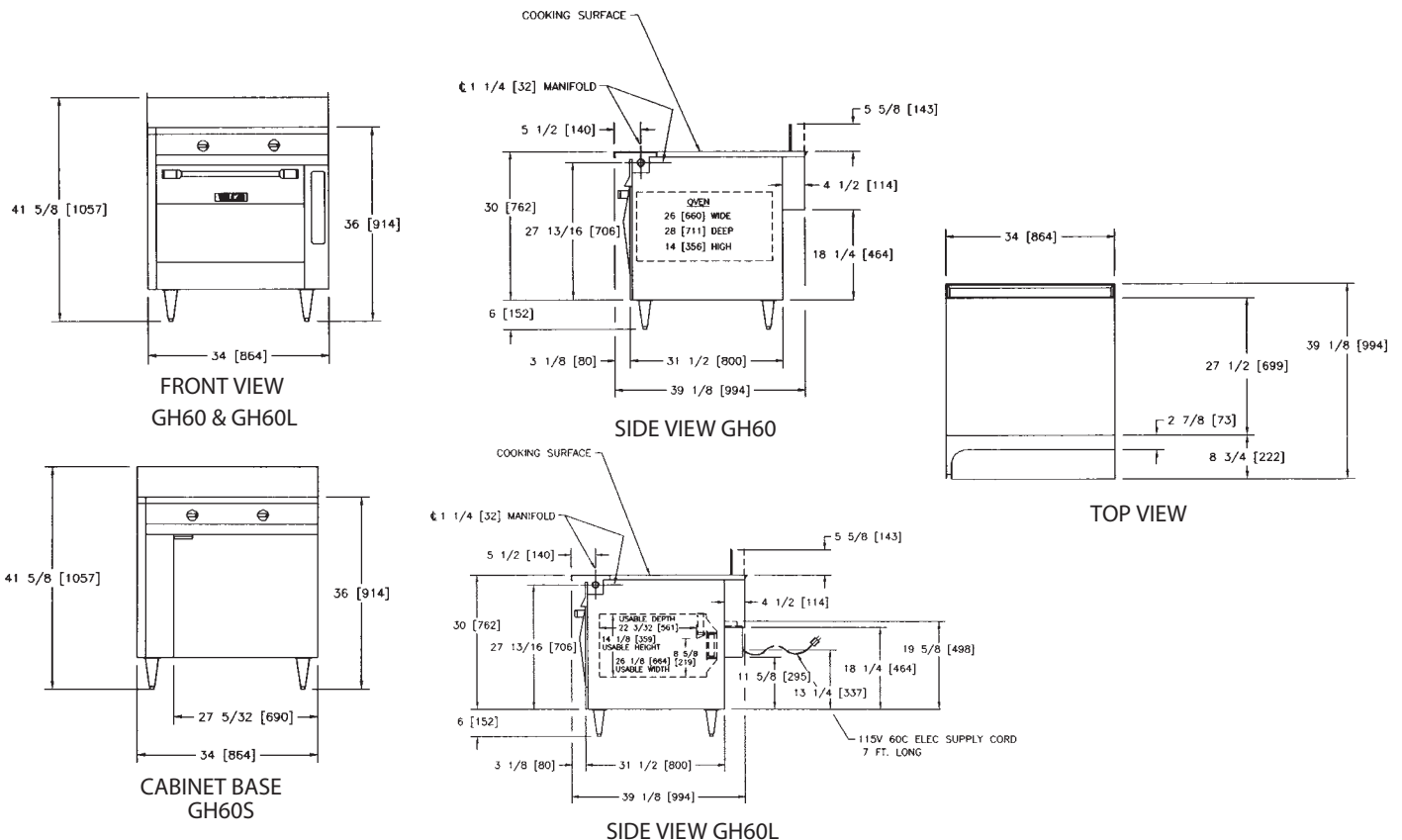
### ACCESSORIES

- 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.
GH60T	TOP: 80,000	OVEN: 50,000	TOTAL: 130,000	34"	39 1/8"	36"	720 lbs./327kg
GH60TC	TOP: 80,000	OVEN: 32,000	TOTAL: 112,000				790 lbs./354kg
GH60TS	TOP: 80,000	—————	TOTAL: 80,000				535 lbs./243kg

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