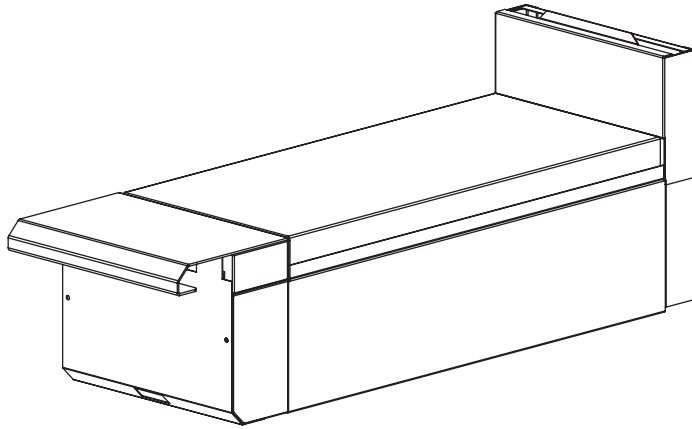


HEAVY DUTY COOKING**VULCAN****HEAVY DUTY GAS RANGE
MODULAR SPREADERS****Model VWT12****SPECIFICATIONS**

Full body work top spreader, Vulcan Model No. VWT12 (12" wide) and VWT18 (18" wide) or VWT24 (24" wide) and VWT36 (36" wide). Full body work top spreader of 20 gauge stainless steel with 16 gauge stainless steel work surface, and 4" high stub riser. Stainless steel work surface, front top ledge, sides, base, and stub back 1 $\frac{1}{4}$ " diameter front gas manifold.

Exterior Dimensions:

36 $\frac{3}{4}$ "d x 12"w x 9 $\frac{1}{4}$ "h

- VWT12** 12" Modular Spreader
- VWT18** 18" Modular Spreader
- VWT24** 24" Modular Spreader
- VWT36** 36" Modular Spreader

STANDARD FEATURES

- Stainless steel work surface, front, front top ledge, sides, base, and stub back
- 1 $\frac{1}{4}$ " diameter front gas manifold
- 4" stainless steel stub riser
- One year limited parts and labor warranty

OPTIONAL FEATURES (Factory Installed)

- Rear gas connections 1 $\frac{1}{4}$ " (18", 24" 36" models)
- Cap and cover front manifold
- 4" adjustable feet
- Condiment type rail for 24" and 36" models
- $\frac{3}{4}$ ", 1", or 1 $\frac{1}{4}$ " gas pressure regulator (specify gas type – pack loose)

ACCESSORIES (Packaged & Sold Separately)

- Banking strip
- 10", 22", or 34" high back risers (no shelf)
- 22" single deck solid or flo-thru high shelf risers
- 34" double deck solid or flo-thru high shelf risers
- Flexible gas hose with quick disconnect and restraining device
- Common plate rails (starting at 36" length)
- Common condiment type, telescoping plate rails (starting at 24" length)

VULCAN

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



HEAVY DUTY GAS RANGE MODULAR SPREADERS

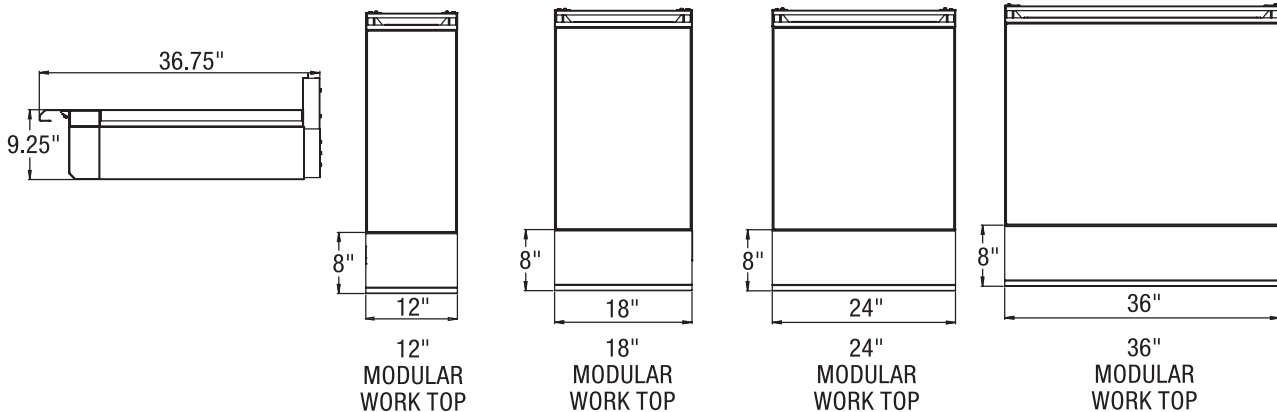
INSTALLATION INSTRUCTIONS

1. A properly sized 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, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. 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, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.
4. **Clearances**

	Rear	Sides
Combustible	10"	10"
Non-combustible	0"	0"
5. For proper combustion, install equipment on adjustable legs or casters. On curb or platform, allow 3½" front overhang. Toe base with 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.

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

**Specify type of gas when ordering.
Specify altitude when above 2,000 feet.**



MODEL NUMBER	DESCRIPTION	SHIPPING WEIGHT LBS / KG
VWT12	12" Wide Modular Spreader	200 / 91
VWT18	18" Wide Modular Spreader	210 / 96
VWT24	24" Wide Modular Spreader	276 / 126
VWT36	36" Wide Modular Spreader	520 / 263



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