

# **VERRO SERIES: VCBR-12**

**1200mm Char Broiler** 



#### Project: \_\_\_\_\_ Item: \_\_\_

## **Standard Features:**

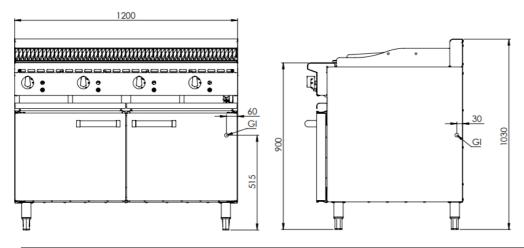
- AISI Grade Stainless Steel •
- Heavy duty complete stainless steel cabinet frame •
  - 34MJ stainless steel U-Burner per 300mm section
- Heavy duty cast iron J-Grates & Radiant Hoods ٠
- Reversible J-Grates allow for an inclined or flat cooking surface •
- Flame Failure Included as standard •
- Piezo ignition to pilot char broiler burner
- Multi-setting gas valve Allows greater regulation of flame setting
- Easy access to all components for servicing and adjustments
- Easy to clean fat spillage trays •

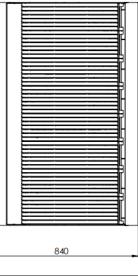
#### **Options:**

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- Natural or LPG Gas •
- Non-swivel rear castors Set of two

# **Specifications:**





	MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)	GAS CONSUMPTION (Mj/h)	
						NG	LPG
	VCBR-12	1200	840	1030	-	136	120

## **Connections:**

GAS (GI)	SUPPLY PRESSURE (kPa)			
(BSP)	NG	LPG		
<sup>3</sup> ⁄4" (M)	1.0	2.6		

Gas regulator is included with the unit

Must be installed by an authorised installer in accordance to AS/NZS5601 refer to current version

Due to ongoing Product Development, Product Improvement and Research, B+S Commercial Kitchens reserves the right to alter specification without notice.

#### Approval Number: GMK 10686





