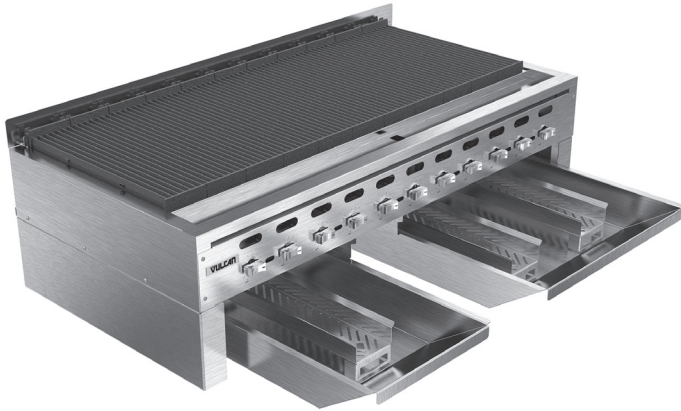


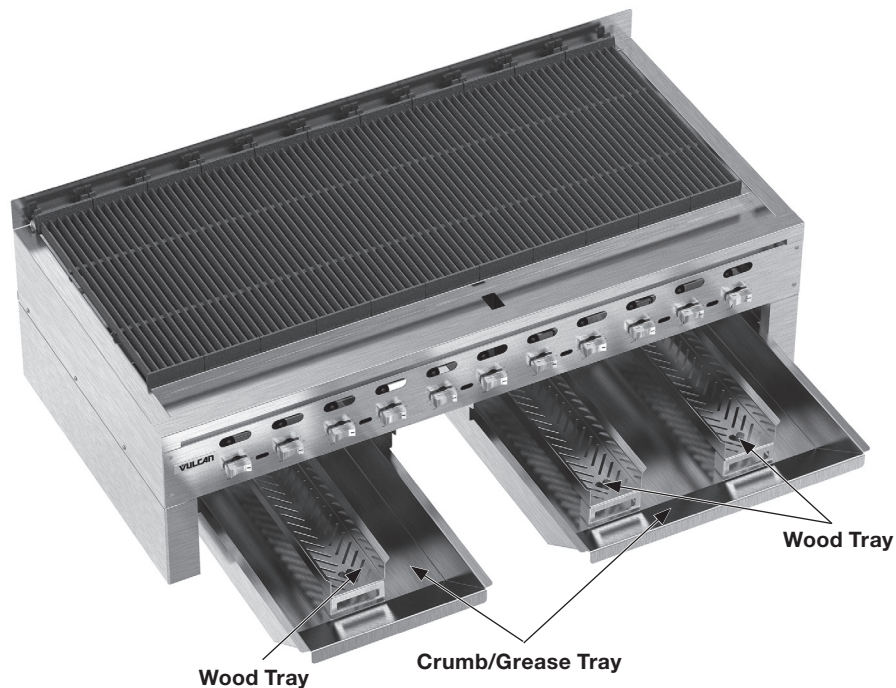
GRIDDLES & BROILERS**VULCAN****ACHIEVER SMOKER BASE
FOR VACB MODEL GAS CHARBROILERS****Model VACB60 Charbroiler with SMOKER-VACB60**

- ☐ **SMOKER-VACB25** 25 $\frac{1}{8}$ " wide
- ☐ **SMOKER-VACB36** 36" wide
- ☐ **SMOKER-VACB47** 46 $\frac{7}{8}$ " wide
- ☐ **SMOKER-VACB60** 62 $\frac{1}{8}$ " wide

STANDARD FEATURES

- Heavy duty, stainless steel welded construction
- Stainless crumb/grease tray with stainless wood platform, which accommodates wood chips, blocks or logs
- Available as a field-installed accessory on VACBxx-xxx charbroilers produced February 2013 to the present
- Designed to be placed on top of an equipment stand or refrigerated base with a temperature profile that will not affect base's performance
- Gas burner/radiant heating system operate as the primary heat source for cooking product. Wood varieties sit below burners and molders to create smoke for added flavor, but is not exposed to open flame combustion.

Smoker base accessory is approved by CSA and NSF
for use with the Vulcan VACB charbroiler.

**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



ACHIEVER SMOKER BASE FOR VACB MODEL GAS CHARBROILERS

INSTALLATION REQUIREMENTS:

1. 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.
2. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400 N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

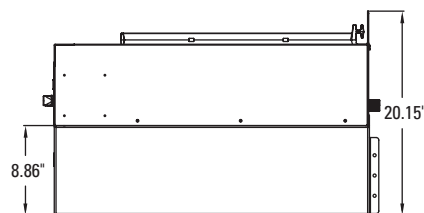
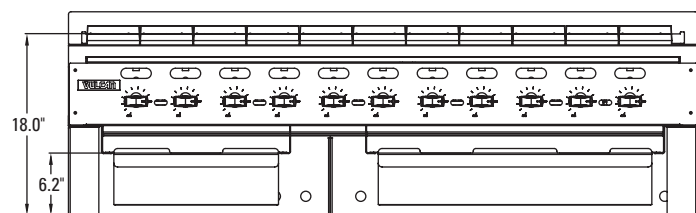
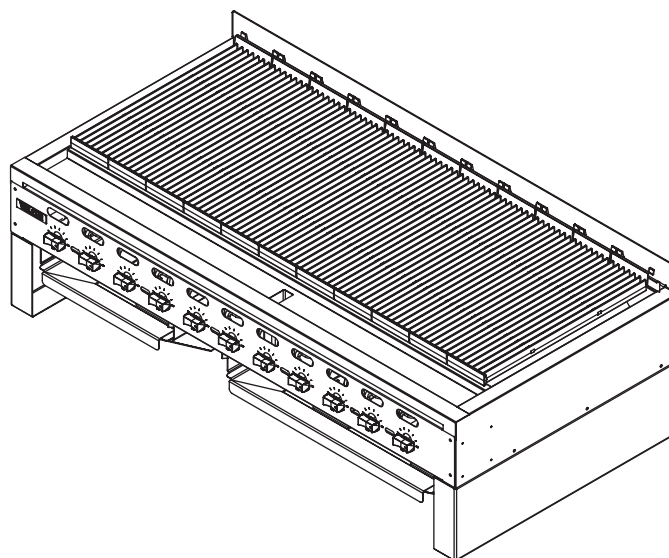
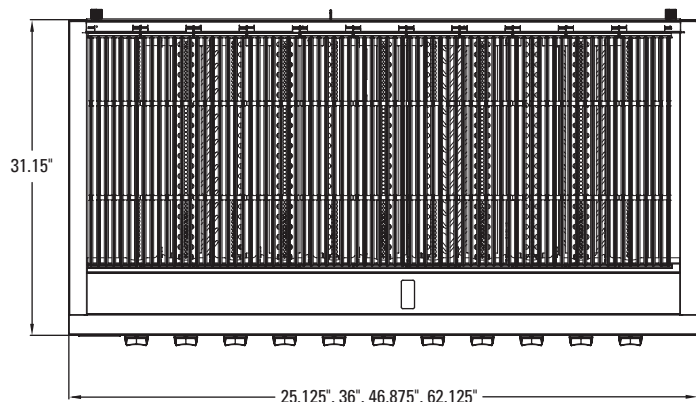
NOTE: In The Commonwealth of Massachusetts

All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

3. **CLEARANCES:** This model's series is for installation in noncombustible locations with the following clearances:

	Back	Right Side	Left Side
Above grid level	3"	0"	0"
Below grid level	3"	0"	0"

4. This appliance is manufactured for commercial installation only and is not intended for home use.



MODEL	WIDTH	DEPTH	OVERALL HEIGHT	NUMBER OF WOOD TRAYS
SMOKER-VACB25	25.125"	31"	20.15"	1
SMOKER-VACB36	36.00"	31"	20.15"	2
SMOKER-VACB47	46.875"	31"	20.15"	2
SMOKER-VACB60	62.125"	31"	20.15"	3



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