

COUNTERTOP EQUIPMENT



VACB SERIES ACHIEVER CHARBROILERS

- Best temperature profile of any charbroiler in its class—more usable heat (600–700°F) into the grate area for maximum production capacity and productivity
- Powerful 18,000 BTU/hr burner in each 6” broiler section with wide range manual gas valves
- Vulcan’s “Supercharger” plates are standard—improving energy utilization and performance across the burner box

MSA SERIES GAS GRIDDLES

- Embedded mechanical snap-action thermostat provides durability and precise temperature control from 200–550°F in every 12” cooking zone
- Temperature control is +/- 15°F to set point
- Fully welded frames, 1” thick and 24” deep griddle plates

VHP SERIES ACHIEVER HOT PLATES

- Cast iron 30,000 BTU/hr (27,500 BTU/hr for LP gas) 2-piece lift-off burners offer superior heat distribution for heavy sauté applications
- 1 protected standing pilot for every 2 burners reduces gas consumption and protects against spill-over
- Heavy duty cast iron top grates, 1 per burner, support heavy pans and stockpots

MODELS		
VACB SERIES	MSA SERIES	VHP SERIES
VACB25	MSA24	VHP212
VACB36	MSA36	VHP424
VACB47	MSA48	VHP636
VACB60	MSA60	VHP848
VACB72	MSA72	

FREE FREIGHT
(within the continental US only)

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