Item # _____

C.S.I. Section 11420

MODEL GH45

OPEN BURNER HEAVY DUTY GAS RANGE

Model GH45
Shown with 17" backguard and casters

- ☐ **GH45** Standard Oven
- ☐ **GH45C** Convection Oven
- ☐ **GH45S** Storage Base

STANDARD FEATURES

- Stainless steel body and 6" adjustable legs.
- 1¼" diameter front gas manifold.
- Four 30,000 BTU/hr. "Flame Retention" burners. Individual pilot for each burner.
- Heavy cast iron aeration plates with deep bowls and removable cast top grates.
- 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. ¼ 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.
- ☐ Common front top ledge up to 68" wide. (Not for use on griddle tops, spreader plates and deep fat fryers.)
- ☐ Cap and cover manifold end(s). (No charge.)
- ☐ 1⅝" stainless steel toe base - 31⅝" 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 finishing panel or on a toe base.
- ☐ ¾ Rear gas connection (Refer to spec sheet F-31525).
- ☐ Second year extended limited parts and labor warranty.

SPECIFICATIONS

Heavy duty four burner gas range with oven, Vulcan-Hart Model No. GH45. Stainless body and 6" adjustable legs. 1¼" diameter front gas manifold. Four 30,000 BTU/hr. heavy cast two piece "Flame Retention" burners with individual pilots and control valves. Heavy cast iron aeration plates with deep bowls and removable cast top grates. 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. 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.

MODEL: GH45 Open Burner Heavy Duty Gas Range

A2780
ISO9001
Vulcan-Hart Co.

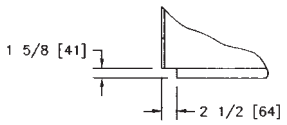
VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL. 1-800-814-2028
502-778-2791 QUOTE & ORDER FAX: 1-800-444-0602

MODEL GH45

OPEN BURNER HEAVY DUTY GAS RANGE

ACCESSORIES

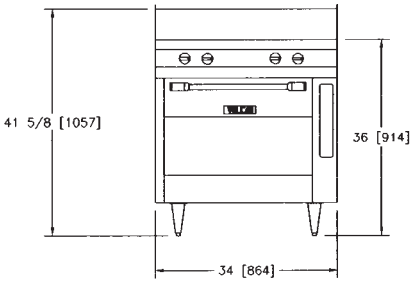
- ☐ 17" high stainless steel backguard. (Common backguards available up to 102" wide.)
- ☐ 23" high stainless steel single deck high shelf. (Common high shelves available up to 72" wide.)
- ☐ 35" high stainless steel double deck high shelf. (Common high shelves available up to 72" wide.)
- ☐ Additional 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.



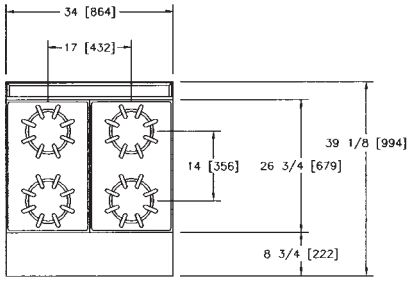
LESS LEGS

IMPORTANT

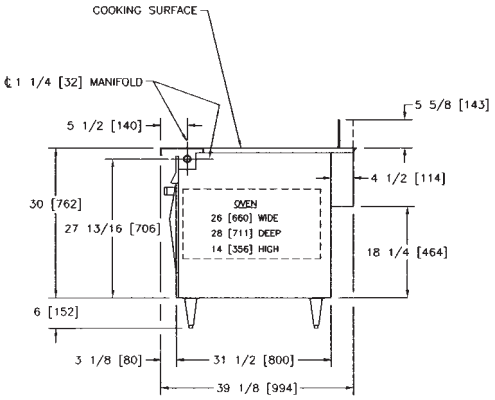
1. A gas pressure regulator suitable for battery or single unit application must be furnished and installed. Natural gas 6.0" W.C., propane gas 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection 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.



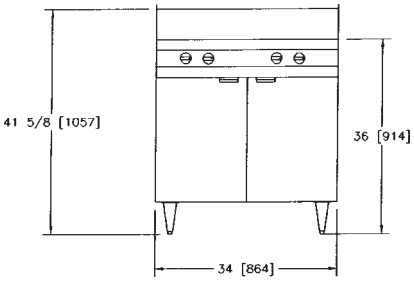
GH45 & GH45C
FRONT VIEW



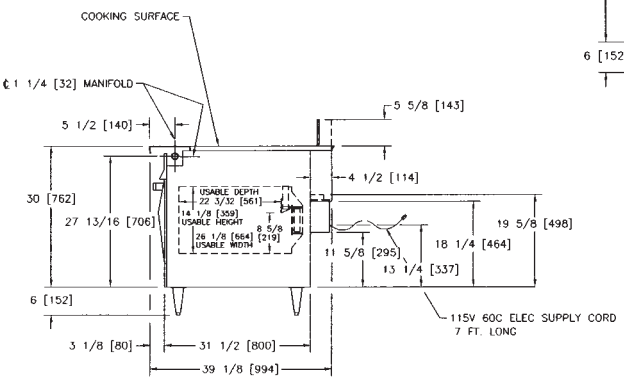
TOP VIEW



GH45 SIDE VIEW



GH45S
FRONT VIEW



GH45C SIDE VIEW

MODEL	GAS RATED INPUT BTU/hr.			WIDTH	DEPTH	WKG. HEIGHT	APPX. SHP. WT.
GH45	TOP: 120,000	OVEN: 50,000	TOTAL: 170,000	34"	39⅛"	36"	570 lbs./299 kg
GH45C	TOP: 120,000	OVEN: 32,000	TOTAL: 152,000				630 lbs./326 kg
GH45S	TOP: 120,000	———	TOTAL: 120,000				420 lbs./199 kg

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

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL. 1-800-814-2028
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F-31511 (05/06)

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