

## RESTAURANT RANGES

**VULCAN****24" SX SERIES VALUE RANGE  
4 OPEN BURNERS**

Model SX24



Intertek

- SX24-4BN** 1 Space Saver Oven / Natural Gas
- SX24-4BP** 1 Space Saver Oven / Propane

**STANDARD FEATURES**

- Stainless steel front, sides, backriser, lift-off high shelf.
- 6" Stainless steel adjustable legs.
- 28,000 BTU/hr open top burners with lift-off heads.
- Shrouded flash tube pilot system (one pilot per two burners).
- 12" x 12" cast top grates with aeration bowls.
- 30,000 BTU/hr standard oven cavity measures 20.6"w x 25.5"d x 13.7"h.
- Oven thermostat adjusts from 250° to 500°F.
- One oven rack and four rack positions.
- 3/4" rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

**ACCESSORIES (Packaged & Sold Separately)**

- Extra oven rack.
- Set of four casters (two locking).

**SPECIFICATIONS**

24" wide SX series light-duty range, Vulcan Model No. SX24-4B. Stainless steel front, sides, backriser, high shelf and bullnose. Porcelain door liner and oven bottom. Four 28,000 BTU/hr. cast top burners with lift-off burner heads. Shrouded flash tube pilot system (one pilot per two burners). 12" x 12" cast top grates with aeration bowls. Heavy duty top grates and burner heads. Compression spring door hinge system for durability. 30,000 BTU/hr. oven measures 20.6"w x 25.5"d x 13.7"h. Thermostat adjusts from 250° to 500°F. One oven rack with four rack positions. 3/4" rear gas connection and gas pressure regulator. Total input: 132,000 BTH/hr.

**Exterior Dimensions:**

24"w x 32.5"d x 55"h on 6" adjustable legs.

**VULCAN**

a division of ITW Food Equipment Group LLC

105 Gordon Baker Road, Suite 801 ■ Toronto, Ontario M2H 3P8 ■ Toll-free: 1-866-334-2371 ■ Quote &amp; Order Fax: 1-416-496-8112



## 24" SX SERIES VALUE RANGE 4 OPEN BURNERS

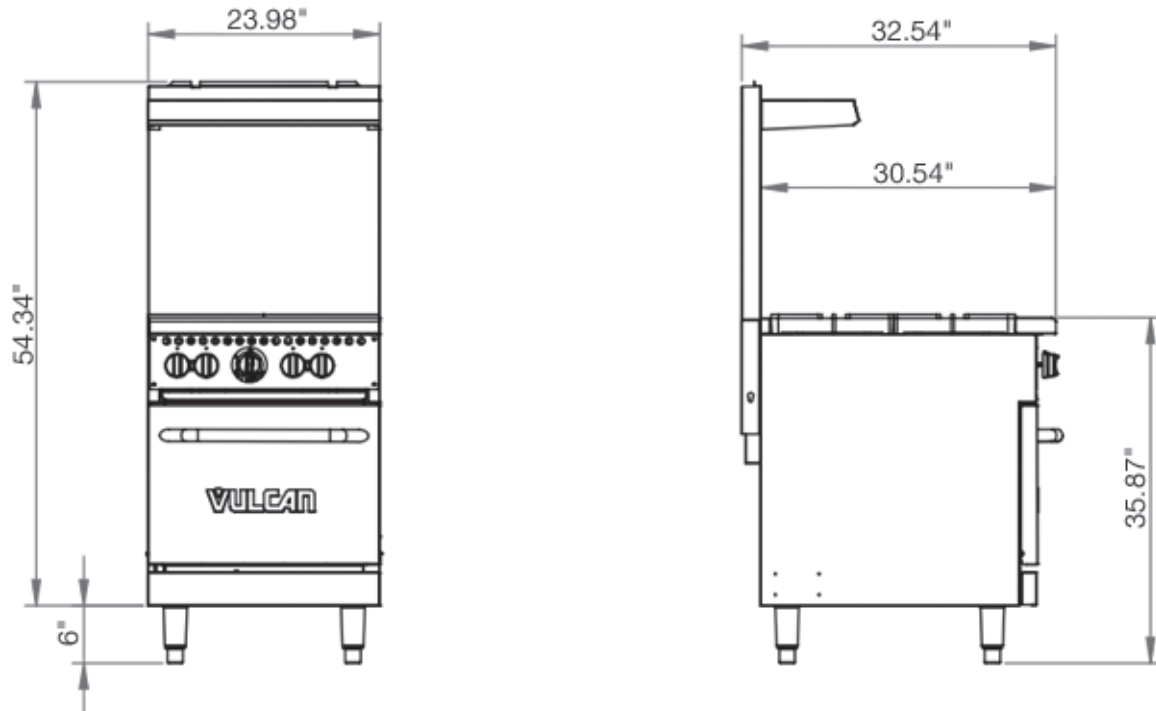
### INSTALLATION INSTRUCTIONS

1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger.
3. 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.
4. 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.

- |                                 |             |              |
|---------------------------------|-------------|--------------|
| 5. <b>Clearances</b>            | <b>Rear</b> | <b>Sides</b> |
| Combustible                     | 6"          | 10"          |
| Standard Oven Non-combustible   | 0"          | 0"           |
| Convection Oven Non-combustible | Min. 4"     | 0"           |
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

**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.**



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	<b>SX24-4BN</b>	1 Space Saver Oven / 4 Burners / Natural Gas	143,000	350 / 159
	<b>SX24-4BP</b>	1 Space Saver Oven / 4 Burners / Propane	143,000	350 / 159

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



a division of ITW Food Equipment Group LLC

105 Gordon Baker Road, Suite 801 ■ Toronto, Ontario M2H 3P8 ■ Toll-free: 1-866-334-2371 ■ Quote & Order Fax: 1-416-496-8112

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