



Gas Regulator Included

Model	Burners
VIOBR24	2
VIOBR36	3

The Vionet Gas Charbroiler radiates heat with efficient 12" U shape burners that offer a high broiler flame every 6" This gives you flexibility and consistent heat distribution. Temperature controls every 12" allow you to cook "Pittsburg Style" Ribeye, Sirloin or Prime Rib.

Vionet Charbroilers are available in 24", 36" and large 48" widths and covers complete parts and labor 1 year warranty.

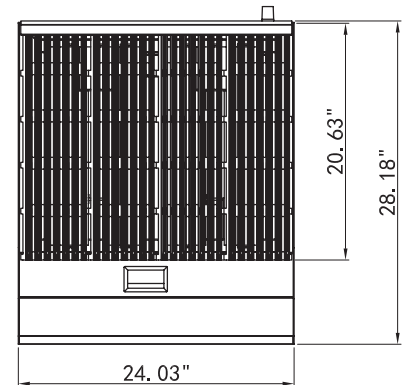
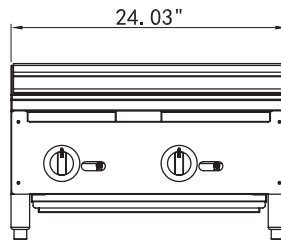
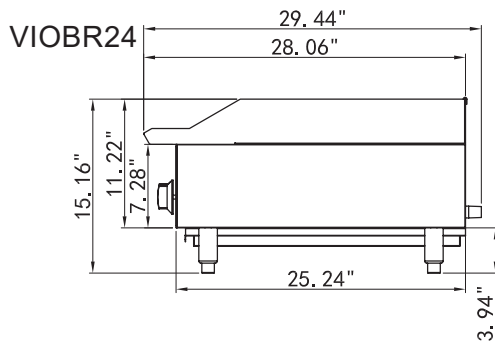
Units are shipped for LP (propane) gas but are easily converted to natural gas with a conversion kit that isn't included.

All Charbroiles carry ETL gas and sanitation approvals that meet US sanitation requirements for use in restaurants.

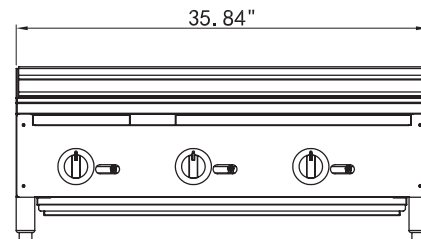
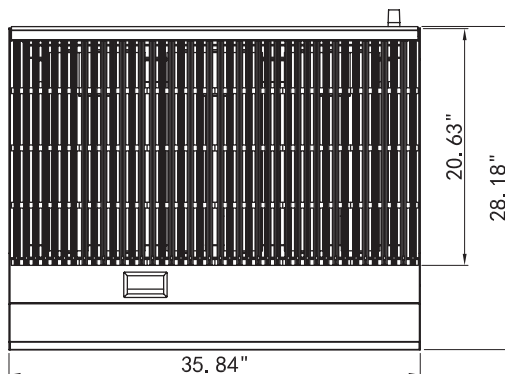
STANDARD FEATURES

- High Performance and Efficient 35,000 BTU Stainless Steel U style burners provide flame every 6" on Charbroiler grates
- Heavy Duty 10 Gauge Stainless Steel Radiants for constant heat distribution and non clog burner protection
- Heavy-Duty cast iron cooking racks, reversible to offer thick or thin Char-marks with 3 height positions
- 4" High Backsplash and Sidesplash protection against grease spatters
- Pilots with front access
- Extended cool to touch front edge
- Removable, easy to clean full width stainless grease catch pan
- All grates and radiants easily removable for easy cleaning
- Large knobs with set screws
- Adjustable non skid Stainless Steel legs

- A pressure regulator is provided with this unit.
Natural Gas 4.0" (102 mm) W.C.
Propane Gas 10.0" (279 mm) W.C.
- Gas connection is " 3/4NPT (19mm) rear gas connection.
- Non-combustible clearance: 6" (152 mm) sides, 6" (152 mm) rear, and 4" (105 mm) floor.
- All equipment is supplied for LP (Propane) Gas, natural conversion kit isn't included.



VIOBR36



Model	Burners	Cooking Area		Controls	Dimensions			BTU's (per burner)	Total BTU's	Crated Weight (lbs)
		L	W		W	D	H			
VIOBR24	2	21.25	23.5	Manual	24	27.5	15	35,000	70,000	150
VIOBR36	3	21.25	35.5	Manual	36	27.5	15	35,000	105,000	218

As continued product improvement is a policy of Vionet, specifications are subject to change.