

Gas Oven with 4-Burner Stove

4 x 28,000 BTU/hr Burners | 30,000 BTU/hr Oven | Model S24

The Vulcan S24 combines four heavy-duty open burners with a thermostatically controlled standard oven in one compact commercial range. Cast-iron grates, a shrouded flash-tube pilot system and a flexible oven cavity support dependable day-to-day kitchen production.



Key Features

- Four 28,000 BTU/hr open burners with lift-off heads
- Shrouded flash-tube pilot system; one pilot per two burners
- 12 x 12 in cast-iron grates with aeration bowls
- 30,000 BTU/hr standard oven
- Oven thermostat adjustable from 250 to 500 F
- One oven rack with four rack positions
- 3/4 in rear gas connection
- Gas pressure regulator supplied

Technical Specifications

PRODUCT TYPE Gas Range with Oven	BRAND Vulcan	MODEL S24	TOP BURNERS 4 Open Burners
OUTPUT / BURNER 28,000 BTU/hr	OVEN OUTPUT 30,000 BTU/hr	OVERALL DIMENSIONS 609 x 826 x 1532 mm	WEIGHT 159 kg

Dimensions & Operating Data

Overall dimensions are shown as width x depth x height.



Overall Dimensions

609 x 826 x 1532 mm

Width x depth x height, with legs

FLOOR-STANDING COMMERCIAL RANGE

OVEN CAVITY

523 x 647 x 347 mm

PRODUCT WEIGHT

159 kg

Operating & Installation Details

OVEN TEMPERATURE

**250-500 F /
121-260 C**

TOP GRATES

12 x 12 in Cast Iron

OVEN RACK

1 Rack Supplied

RACK POSITIONS

4 Positions

TOP BURNER OUTPUT

28,000 BTU/hr Each

OVEN OUTPUT

30,000 BTU/hr

GAS CONNECTION

3/4 in Rear

PILOT SYSTEM

**Shrouded Flash
Tube**

Gas supply: **3/4 in rear connection with pressure regulator**

Specifications based on supplied product information.