AX-VB3 / AX-VB4
GAS
VERTICAL BROILERS



AX-VB3



AX-VB4

Standard Features

- All heavy-duty stainless steel AISI 304 construction for hygiene
- Unitized base provides a strong and reliable professional appliance
- Infrared burners and can be operated individually
- Electric motor positioned at the top of the unit away from any fats
- Motor rotates both clockwise and counter-clockwise
- If the flame extinguishes, the thermo-elements will cut any gas flow
- Individual burner controls and removable drip tray are furnished
- With our unique E-Z slide dual-rail system, the operator can broil the meats closer or further from the heat source; as well angled
- Available in three or four burner configuration (AX-VB3/AX- VB4)
- 120 volt cord and plug required for motor rotation. NEMA 5-15P
- Broilers are shipped ready for natural gas installation. An LP conversion kit is included with each unit.
- ETL and NSF approved
- Warranty: One year parts and labor

PROJECT _____

ITEM _____

QUANTITY _____

Gas Vertical Broilers

Optional Accessories

MEAT SHOVEL (VB3/VB4) CODE: 81-V380



736MM SKEWER (VB3)
CODE: 81-V372

900MM SKEWER (VB4)
CODE: 81-V373



PIN FOR SKEWER (VB3/VB4) CODE: 81-V374



190MM DISC (VB3/VB4)
CODE: 81-V371

250MM DISC (VB3/VB4)
CODE: 81-V377



MEAT PREP SPIT BED (VB3/VB4) CODE: 81-V370



Model	Spit height	Power (BTU)	Meat Capacity	Ship Weight	Dimensions (W x D x H)
AX-VB3	24”	34,140	88 lb	62 lb	18” x 22” x 39”
AX-VB4	30”	44,382	176 lb	75 lb	18” x 22” x 46”
					24” x 31” (with octagonal pan)

*Gas Connection: 1/2” NPT. Pressure regulator is required but not included.
* Gas Pressure: 7” - 8” W.C. Natural Gas | 10” - 13” W.C. Propane

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