



Item # \_\_\_\_\_ C.S.I. Section 11420

# GHM SERIES

HEAVY DUTY MODULAR GAS RANGE



**GHM30**  
Graduated heat hot top



**GHM45**  
Open top burner



**GHM72/45**  
Open top & even heat



**GHM72**  
Even heat hot top



**GHM6**  
Open top burner



**GHM60/45 (GHM60T/45 w/thermostat)**  
Open top & griddle



**GHM60 (GHM60T with thermostat)**  
Griddle top



**GHM3/72**  
Open burner & Hot top



**GHM60/72 (GHM60T/72 w/thermostat)**  
Even heat hot top & griddle



MODEL: GHM SERIES Heavy Duty Modular Gas Range

## SPECIFICATIONS:

Heavy duty modular gas range, Vulcan-Hart Model No. \_\_\_\_\_.  
Stainless steel front and front top. Sides finished in heat resistant paint. 1 1/4" diameter front gas manifold.

### GHM30

Radial fin hot top with ceramic fire brick provides graduated heat from 900° center ring to 300° outside area. Three concentric cast ring burners with separate manual controls. Inner ring 10,000 BTU/hr., middle ring 15,000 BTU/hr., outer ring 20,000 BTU/hr. Pilot ignition.

### GHM45

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.

**GHM72/45** (even heat top on left and two 30,000 BTU/hr. open burners on the right) and **GHM45/72** (reverse top)

Two 30,000 BTU/hr. two piece "Flame Retention" burners. Heavy cast iron aeration plates with deep bowls and removable cast top grates. One polished cast iron hot top section measures 17" w x 23 13/16" d. Ceramic fire brick under hot top. Two 20,000 BTU/hr. burners and one manual gas control valve. Individual pilot light for each burner.

### GHM72

Two polished cast iron hot top sections measure 17" w x 23 13/16" d each. Ceramic fire brick under hot tops. Four 20,000 BTU/hr. burners, two per hot top section. One manual gas control valve per section. Pilot ignition system.

### GHM6

Six 30,000 BTU/hr. star design cast burners. Individual pilots and control valves for each burner. Six cast iron top grates with aeration bowls.

### GHM60/45

17" wide, 3/4" polished steel griddle plate on the left. Two 20,000 BTU/hr. burners and one manual gas control valve. Front grease trough with removable grease collector. 4" side splashers and 5 5/8" rear splasher. Ceramic fire brick under griddle plate. Leveling bolts. Two 30,000 BTU/hr. two piece "Flame Retention" burners on the right. Heavy cast iron aeration plates with deep bowls and removable cast top grates. Individual pilot light and control valve for each burner. NOTE: For thermostatic griddle control, specify model number GHM60T/45.

### GHM60

3/4" polished steel griddle plate with front grease trough and removable grease collector. 4" side splashers and 5 5/8" rear splasher. Four 20,000 BTU/hr. burners, one manual control valve per two burners. Pilot ignition system. Heat absorbent ceramic fire brick and griddle leveling bolts. NOTE: For thermostatic griddle control, specify model number GHM60T.

### GHM3/72

Three 30,000 BTU/hr. star design cast burners spans the range front top. Three cast iron top grates with aeration bowls. Polished cast iron hot top with a 40,000 BTU/hr. tubular steel burner spans the back. Individual pilot light for each burner.

### GHM60/72

17" wide, 3/4" polished steel griddle plate on the left. Two 20,000 BTU/hr. burners and one manual control valve. Front grease trough with removable grease collector. 4" side splashers and 5 5/8" rear splasher. Ceramic fire brick under griddle plate. Leveling bolts. One polished cast iron hot top section on the right measures 17" w x 23 13/16" d. Ceramic fire brick under hot top. Two 20,000 BTU/hr. burners and one manual gas control valve. Individual pilot light for each burner. NOTE: For thermostatic griddle control, specify model number GHM60T/72.

Exterior dimensions: 34" w x 39 1/8" d x 14" h.

CSA design certified. NSF listed.

**SPECIFY TYPE OF GAS AND FINISH WHEN ORDERING.**

**SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.**



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**STANDARD FEATURES - ALL MODELS**

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- Stainless steel front, front top, sides finished in heat resistant paint.
- One year limited parts and labor warranty.

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**OPTIONS - ALL MODELS**

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- Stainless steel side(s).
- Stainless steel back finishing panel.
- Common front top ledge up to 102" wide. (Not for use on griddle tops, spreader plates and deep fat fryers.)
- Cap and cover manifold end(s). (No charge.)
- Rear gas connection. (Reference spec sheet F31525.)
- Second year extended limited parts and labor warranty.

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**ACCESSORIES - ALL MODELS**

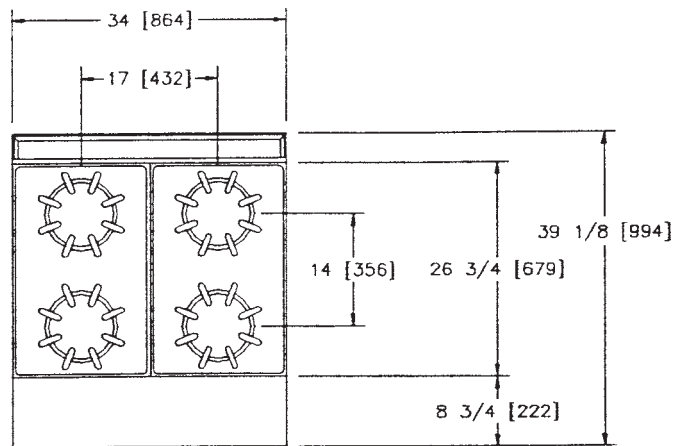
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- Stainless steel equipment stand. (Reference spec sheet F31534.)
- 17" high stainless steel backguard. (Common backguards available up to 102" wide.)
- 23" high stainless steel single deck high shelf. (Common high shelves available up to 72" wide.)
- 35" high stainless steel double deck high shelf. (Common high shelves available up to 72" wide.)
- Gas pressure regulator (specify size and type of gas).
- Gas shut-off valve (specify size).
- Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.

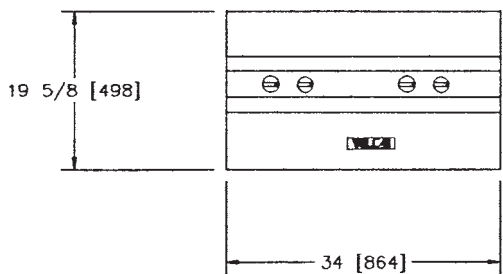
<b>Model</b>	<b>Gas Input BTU/hr.</b>	<b>Width</b>	<b>Depth</b>	<b>Height</b>	<b>Approx. Shp. Wt. (lbs./kg)</b>
GHM30	45,000	34"	39 <sup>1</sup> / <sub>8</sub> "	14"	360/163
GHM60	80,000	34"	39 <sup>1</sup> / <sub>8</sub> "	14"	415/188
GHM72	80,000	34"	39 <sup>1</sup> / <sub>8</sub> "	14"	365/166
GHM45	120,000	34"	39 <sup>1</sup> / <sub>8</sub> "	14"	300/136
GHM6	180,000	34"	39 <sup>1</sup> / <sub>8</sub> "	14"	250/113
GHM3/72	130,000	34"	39 <sup>1</sup> / <sub>8</sub> "	14"	400/181
GHM60/45	100,000	34"	39 <sup>1</sup> / <sub>8</sub> "	14"	390/177
GHM60/72	80,000	34"	39 <sup>1</sup> / <sub>8</sub> "	14"	460/200
GHM72/45	100,000	34"	39 <sup>1</sup> / <sub>8</sub> "	14"	350/159

### IMPORTANT

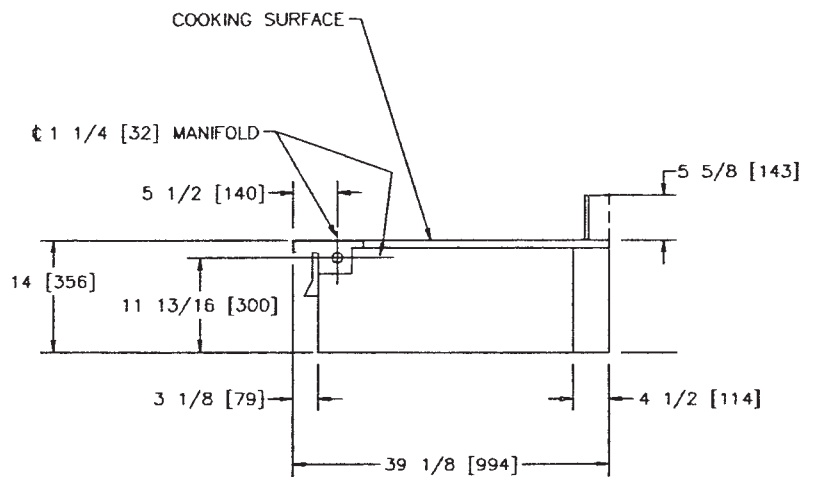
1. A gas pressure regulator suitable for battery or single unit application must be furnished and installed. Natural gas 6.0" W.C., propane gas 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection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



**GHM45 MODULAR RANGE  
TOP VIEW**



**GHM SERIES MODULAR RANGE  
FRONT VIEW**



**GHM SERIES MODULAR RANGE  
SIDE VIEW**

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