



Item #: 177VB203 Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco VB203 Gas Vertical Broiler - 65 lb. Capacity, 28,500 BTU

Item #177VB203



Technical Data

Width	21 Inches
Depth	23 Inches
Height	30 Inches
Spit Length	21 Inches
Amps	4.6 Amps
Voltage	120 Volts
Wattage	26 Watts
Capacity	65 lb.
Gas Connection Size	3/4 Inches
Material	Stainless Steel

Features

- Holds up to 65 lb. of meat for gyros, tacos, shawarmas, or kebabs
- Comes with a 21" spit with an easy-load system and a stainless steel catch pan
- Adjustable stainless steel shields reflect heat towards the meat
- 3 independently controlled ceramic infrared burners on an adjustable rail
- 120V; 28,500 BTU; liquid propane conversion kit included

Certifications



5-15P



3/4" Gas Connection



Field Convertible (Gas)



ETL Listed

Intertek

Avantco Equipment



Technical Data

Features	Adjustable Burners Adjustable Heat Reflectors Field-Convertible (Gas) Massachusetts Accepted Plumbing Product Slip Clutch
Number of Burners	3 Burners
Plug Type	NEMA 5-15P
Power Type	Liquid Propane Natural Gas
RPM	4 RPM
Total BTU	28500 BTU
Type	Vertical Broiler

Notes & Details

Perfect for gyros, shawarmas, tacos al pastor, and doner kebabs, this Avantco VB203 gas vertical broiler is a great addition to any restaurant that wants to serve consistently delicious sandwiches, tacos, wraps, and even burrito bowls! This vertical broiler uses three independently controlled ceramic infrared burners to evenly cook up to 65 lb. of meat, keeping the inside juicy and tender while the outside gently crisps. The touch-n-stop design allows you to gently stop the spit while shaving the meat without damaging the motor. This broiler is versatile enough to work with and serve all varieties of meats from lamb, chicken, turkey, and beef to lamb and goat.

The 21" spit and protected motor rotate meat slowly to give you total control over cooking. It also features adjustable stainless steel heat shields that maintain operator comfort and allow for faster cooking to maximize efficiency and reduce energy costs.

Perfect control is yours with this vertical broiler! The burners are adjustable on a rail mechanism to direct heat where you need it. Also, the spit assembly features an easy-load system, which is adjustable in height and tilt to accommodate different shapes and sizes of meat.

To keep your countertop free of drips and make cleanup easy, this unit has a wide drip basin and comes with a drip pan to catch grease. It also comes with a stainless steel catch pan to collect sliced meat for service. This vertical broiler has a durable stainless steel construction that is made to stand up to commercial kitchens. While it comes ready to connect to a natural gas line, it is field convertible to liquid propane and includes a conversion kit. This unit requires a 120V electrical connection for operation.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.