



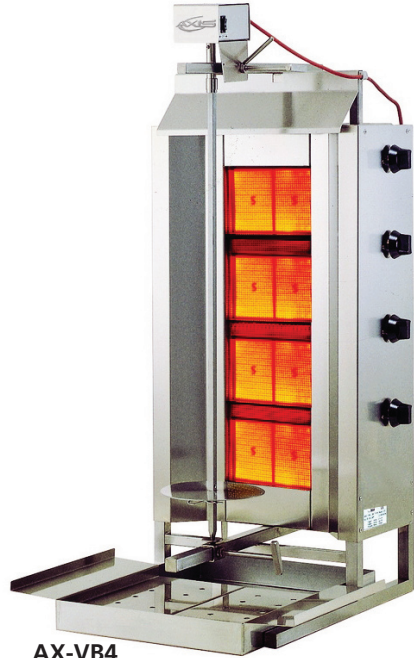
**AX-VB3/AX-VB4**  
**GAS**  
**VERTICAL BROILERS**

**AXIS**  
**AX-VB3/AX-VB4**  
**VERTICAL BROILERS - GAS**

**PROJECT** \_\_\_\_\_  
**ITEM** \_\_\_\_\_  
**QUANTITY** \_\_\_\_\_



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
- ★ Broilers are shipped with gas orifices in both Natural & LP Gas
- ★ Heating elements are constructed of 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 trays 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
- ★ ETL and NSF approved
- ★ Warranty: One year parts and labor

**TECHNICAL SPECIFICATIONS**

MODEL	W	D	H	SPIT HT.	POWER (Btu)	MEAT CAPACITY	SHIP WEIGHT
AX-VB3	18"	22"	39"	24"	34,140	90 Lbs.	62 Lbs.
AX-VB4	18"	22"	45"	30"	44,382	176 Lbs.	75 Lbs.

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