

BETTER FOR THE
ENVIRONMENT
BETTER FOR THE
BOTTOM LINE



EVERY DOLLAR COUNTS. SO COUNT ON VULCAN.

No matter what type of foodservice operation you have, greater efficiency leads to greater profits. It's especially true in your kitchen, where utilizing the most energy-efficient equipment is your most effective way to manage ever-increasing monthly power bills.

That's why it makes sense to replace older equipment with ENERGY STAR® certified products. They'll not only save you hundreds of dollars every year on your utility bills, they might even qualify you for a rebate from your state or energy provider.

VULCAN INNOVATION: BETTER FOR THE ENVIRONMENT, BETTER FOR THE BOTTOM LINE.

Being the industry's leader in innovation goes beyond achieving the ultimate in cooking performance, reliability and durability. It's ensuring that, throughout our product portfolio, we deliver the level of quality you've come to expect from Vulcan while helping you to maintain a profitable, sustainable operation that's efficient, productive and environmentally sound.

7 STRAIGHT YEARS — 2016 ENERGY STAR® PARTNER OF THE YEAR SUSTAINED EXCELLENCE AWARD



ITW Food Equipment Group-North America has again been honored with the ENERGY STAR® Partner of the Year-Sustained Excellence Award. This is the seventh straight year after receiving back-to-back Partner of the Year Awards in 2008 and 2009. We're proud to be the first commercial

foodservice equipment manufacturer to receive the Sustained Excellence award, and believe this clearly demonstrates our ongoing commitment to developing new products and technologies that help our customers save money and protect the environment.



3600 North Point Boulevard • Baltimore, Maryland 21222

vulcanequipment.com

1-800-814-2028



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Check the **ENERGY STAR® Rebate Finder** at www.energystar.gov/productfinder for up-to-date commercial food service cooking equipment rebates in your area.



(50 lb models only)

ELECTRIC FRYERS

ER SERIES

Energy-Efficient Performance= Savings.

Standard Features:

- Ribbon style heating elements create maximum surface area for quick recovery and tilt up for easy cleaning
- Stainless steel cabinet and fry tank
- Adjustable legs
- 17 kW elements on 50 lb models
- Available with Solid State Analog Knob (A), Solid State Digital (D) and Programmable Computer (C) controls each 50/60 Hz
- Tank brush, clean-out rod and drain extension
- Some models available with basket lifts and rear oil reclamation
- 10-year limited tank warranty

Electric ER Series Fryers—Specifications:

Model Number	Dimensions (W x D x H)	Tank Size	kW	Total Oil Capacity
1ER50/A/D/C	15½" x 34¾" x 36¼"	14⅛" x 15½"	17	50 lb
1ER50/AF/DF/CF	15½" x 34¾" x 36¼"	14⅛" x 15½"	17	50 lb
2ER50/AF/DF/CF	31" x 34¾" x 36¼"	14⅛" x 15½"	34	100 lb
3ER50/AF/DF/CF	46½" x 34¾" x 36¼"	14⅛" x 15½"	51	150 lb
4ER50/AF/DF/CF	62" x 34¾" x 36¼"	14⅛" x 15½"	68	200 lb



1ER50C
Shown with accessory casters. (CASTERS-PLTMNT)

NOTE: Models ending in "F" come with KleenScreen PLUS® Filtration Systems.

50 lb. Electric Fryers

Model Number			Number of Tanks	KleenScreen PLUS® Filter	Approx. Shipping Wt.	
Solid State Knob (A)	Solid State Digital (D)	Programmable Computer (C)			lbs	kg
1ER50A-1	1ER50D-1	1ER50C-1	1	No	185	84
1ER50A-2	1ER50D-2	1ER50C-2	1	No	185	84
1ER50AF-1	1ER50DF-1	1ER50CF-1	1	Yes	210	95
1ER50AF-2	1ER50DF-2	1ER50CF-2	1	Yes	210	95
2ER50AF-1	2ER50DF-1	2ER50CF-1	2	Yes	530	240
2ER50AF-2	2ER50DF-2	2ER50CF-2	2	Yes	530	240
3ER50AF-1	3ER50DF-1	3ER50CF-1	3	Yes	717	326
3ER50AF-2	3ER50DF-2	3ER50CF-2	3	Yes	717	326
4ER50AF-1	4ER50DF-1	4ER50CF-1	4	Yes	927	420
4ER50AF-2	4ER50DF-2	4ER50CF-2	4	Yes	927	420

NOTE: 2, 3 and 4 Fryer Batteries come standard with KleenScreen PLUS® Filtration Systems.

NOTE: Models ending in "-1" indicates 208 V/3 PH/50-60 Hz. Models ending in "-2" indicates 480 V/3 PH/50-60 Hz



GAS FRYERS

POWERFRY5™ SERIES

Faster Recovery for Shorter Cook Times
from Vulcan's Most Energy-Efficient
ENERGY STAR® Certified Fryer You Can Buy.



Blue Flame 2013
Product of the Year Award

Standard Features:

- Patented FivePass™ heat transfer system for maximum efficiency and shorter cooking time
- Significantly lower idle rate saves energy
- Less than 500°F flue temperatures at maximum production rate
- Sealed combustion technology for prolonged tank life
- SoftStart™ ignition system heats cold oil gently, extending oil life
- Available with KleenScreen PLUS® Filtration System
- All PowerFry5™ Series Gas Fryers are standard with electronic ignition—power button starts the fryer instantly
- Some models available with basket lifts and rear oil reclamation
- Trouble-free adjustable casters—2 swivel non-locking and 2 swivel locking
- 10-year limited tank warranty

Our Patented Heat Transfer System



1VK45DF
Shown with
Solid State
Digital (D) controls.

PowerFry5™ Series VK Gas Fryers

Model Number	Dimensions (W x D x H)	Tank Size	Total BTU/hr	Total Oil Capacity
1VK45A/D/C	15½" x 30⅜" x 36¼"	14" x 14"	70,000	45 lbs
1VK65A/D/C	21" x 30⅜" x 36¼"	19½" x 14"	80,000	65 lbs
1VK85A/D/C	21" x 34⅜" x 36¼"	19½" x 18¼"	90,000	85 lbs
1VK45AF/DF/CF	15½" x 30⅜" x 36¼"	14" x 14"	70,000	45 lbs
1VK65AF/DF/CF	21" x 30⅜" x 36¼"	19½" x 14"	80,000	65 lbs
1VK85AF/DF/CF	21" x 34⅜" x 36¼"	19½" x 18¼"	90,000	85 lbs
2VK45AF/DF/CF	31" x 30⅜" x 36¼"	14" x 14"	140,000	90 lbs
2VK65AF/DF/CF	42" x 30⅜" x 36¼"	19½" x 14"	160,000	130 lbs
2VK85AF/DF/CF	42" x 34⅜" x 36¼"	19½" x 18¼"	180,000	170 lbs
3VK45AF/DF/CF	46½" x 30⅜" x 36¼"	14" x 14"	210,000	135 lbs
3VK65AF/DF/CF	63" x 30⅜" x 36¼"	19½" x 14"	240,000	195 lbs
3VK85AF/DF/CF	63" x 34⅜" x 36¼"	19½" x 18¼"	270,000	255 lbs
4VK45AF/DF/CF	62" x 30⅜" x 36¼"	14" x 14"	280,000	180 lbs
4VK65AF/DF/CF	84" x 30⅜" x 36¼"	19½" x 14"	320,000	260 lbs
4VK85AF/DF/CF	84" x 34⅜" x 36¼"	19½" x 18¼"	360,000	340 lbs



45 lb. Gas Fryers

Model Number			Number of Tanks	KleenScreen PLUS® Filter	Approx. Shipping Wt.	
Solid State Knob (A)	Solid State Digital (D)	Programmable Computer (C)			lbs	kg
1VK45A	1VK45D	1VK45C	1	No	201	91
1VK45AF	1VK45DF	1VK45CF	1	Yes	230	104
2VK45AF	2VK45DF	2VK45CF	2	Yes	530	240
3VK45AF	3VK45DF	3VK45CF	3	Yes	717	326
4VK45AF	4VK45DF	4VK45CF	4	Yes	871	395

NOTE: 2, 3 and 4 Fryer Batteries come standard with KleenScreen PLUS® Filtration Systems.

65 lb. Gas Fryers

Model Number			Number of Tanks	KleenScreen PLUS® Filter	Approx. Shipping Wt.	
Solid State Knob (A)	Solid State Digital (D)	Programmable Computer (C)			lbs	kg
1VK65A	1VK65D	1VK65C	1	No	237	108
1VK65AF	1VK65DF	1VK65CF	1	Yes	380	172
2VK65AF	2VK65DF	2VK65CF	2	Yes	696	316
3VK65AF	3VK65DF	3VK65CF	3	Yes	916	416
4VK65AF	4VK65DF	4VK65CF	4	Yes	1136	515

NOTE: 2, 3 and 4 Fryer Batteries come standard with KleenScreen PLUS® Filtration Systems.

85 lb. Gas Fryers

Model Number			Number of Tanks	KleenScreen PLUS® Filter	Approx. Shipping Wt.	
Solid State Knob (A)	Solid State Digital (D)	Programmable Computer (C)			lbs	kg
1VK85A	1VK85D	1VK85C	1	No	267	121
1VK85AF	1VK85DF	1VK85CF	1	Yes	420	190
2VK85AF	2VK85DF	2VK85CF	2	Yes	700	318
3VK85AF	3VK85DF	3VK85CF	3	Yes	968	440
4VK85AF	4VK85DF	4VK85CF	4	Yes	1236	561

NOTE: 2, 3 and 4 Fryer Batteries come standard with KleenScreen PLUS® Filtration Systems.



POWERFRY3™ SERIES



Standard Features:

- Patented ThreePass™ Heat Exchanger providing high energy efficiency
- Lower idle rate saves energy
- Less than 750°F flue temperatures at maximum production rate
- Sealed combustion system for prolonged tank life
- SoftStart™ ignition system heats cold oil gently, extending oil life
- Available with KleenScreen PLUS® Filtration System
- All PowerFry3™ Series Gas Fryers are standard with electronic ignition—power button starts the fryer instantly
- Some models available with basket lifts and rear oil reclamation
- Trouble-free adjustable casters—2 swivel non-locking and 2 swivel locking
- 10-year limited tank warranty

Our Patented Heat Transfer System



1TR45D
Shown with Solid State Digital (D) controls.

PowerFry3™ Series TR Gas Fryers

Model Number	Dimensions (W x D x H)	Tank Size	Total BTU/hr	Total Oil Capacity
1TR45/A/D/C	15½" x 30⅜" x 36¼"	14" x 14"	70,000	45 lbs
1TR65/A/D/C	21" x 30⅜" x 36¼"	19½" x 14"	80,000	65 lbs
1TR85/A/D/C	21" x 34⅜" x 36¼"	19½" x 18¼"	90,000	85 lbs
1TR45/AF/DF/CF	15½" x 30⅜" x 36¼"	14" x 14"	70,000	45 lbs
1TR65/AF/DF/CF	21" x 30⅜" x 36¼"	19½" x 14"	80,000	65 lbs
1TR85/AF/DF/CF	21" x 34⅜" x 36¼"	19½" x 14"	90,000	85 lbs
2TR45/AF/DF/CF	31" x 30⅜" x 36¼"	14" x 14"	140,000	90 lbs
2TR65/AF/DF/CF	42" x 30⅜" x 36¼"	19½" x 14"	160,000	130 lbs
2TR85/AF/DF/CF	42" x 34⅜" x 36¼"	19½" x 18¼"	180,000	170 lbs
3TR45/AF/DF/CF	46½" x 30⅜" x 36¼"	14" x 14"	210,000	135 lbs
3TR65/AF/DF/CF	63" x 30⅜" x 36¼"	19½" x 14"	240,000	195 lbs
3TR85/AF/DF/CF	63" x 34⅜" x 36¼"	19½" x 18¼"	270,000	255 lbs
4TR45/AF/DF/CF	62" x 30⅜" x 36¼"	14" x 14"	280,000	180 lbs
4TR65/AF/DF/CF	84" x 30⅜" x 36¼"	19½" x 14"	320,000	260 lbs
4TR85/AF/DF/CF	84" x 34⅜" x 36¼"	19½" x 14"	360,000	340 lbs



45 lb. Gas Fryers

Model Number			Number of Tanks	KleenScreen PLUS® Filter	Approx. Shipping Wt.	
Solid State Knob (A)	Solid State Digital (D)	Programmable Computer (C)			lbs	kg
1TR45A	1TR45D	1TR45C	1	No	201	91
1TR45AF	1TR45DF	1TR45CF	1	Yes	230	104
2TR45AF	2TR45DF	2TR45CF	2	Yes	530	240
3TR45AF	3TR45DF	3TR45CF	3	Yes	717	326
4TR45AF	4TR45DF	4TR45CF	4	Yes	871	395

NOTE: 2, 3 and 4 Fryer Batteries come standard with KleenScreen PLUS® Filtration Systems.

65 lb. Gas Fryers

Model Number			Number of Tanks	KleenScreen PLUS® Filter	Approx. Shipping Wt.	
Solid State Knob (A)	Solid State Digital (D)	Programmable Computer (C)			lbs	kg
1TR65A	1TR65D	1TR65C	1	No	237	108
1TR65AF	1TR65DF	1TR65CF	1	Yes	380	172
2TR65AF	2TR65DF	2TR65CF	2	Yes	696	316
3TR65AF	3TR65DF	3TR65CF	3	Yes	916	416
4TR65AF	4TR85DF	4TR85CF	4	Yes	1136	515

NOTE: 2, 3 and 4 Fryer Batteries come standard with KleenScreen PLUS® Filtration Systems.

85 lb. Gas Fryers

Model Number			Number of Tanks	KleenScreen PLUS® Filter	Approx. Shipping Wt.	
Solid State Knob (A)	Solid State Digital (D)	Programmable Computer (C)			lbs	kg
1TR85A	1TR85D	1TR85C	1	No	267	121
1TR85AF	1TR85DF	1TR85CF	1	Yes	420	190
2TR85AF	2TR85DF	2TR85CF	2	Yes	700	318
3TR85AF	3TR85DF	3TR85CF	3	Yes	968	440
4TR85AF	4TR85DF	4TR85CF	4	Yes	1236	561

NOTE: 2, 3 and 4 Fryer Batteries come standard with KleenScreen PLUS® Filtration Systems.



KLEENSCREEN PLUS® FILTRATION

Extended Oil Life, Lower Operating and Oil Costs and Improved Return on Investment.



Standard Features:

- Patented filtration system extends oil life 200–400+ percent
- 2 filtering solutions available—stainless steel mesh screen (standard) and microfiltration fabric envelopes (accessory)
- Easy-to-use filter controls
- Lightweight stainless steel pan construction—easy cleaning and dishwasher safe
- Boil Out ByPass™ for each tank
- Oil drain valve interlock switch with (A), (D) and (C) controls for each tank
- Hands-free oil return line is self-seating when drawer is closed
- High-temperature discard hose
- Operates with most oil reclamation systems

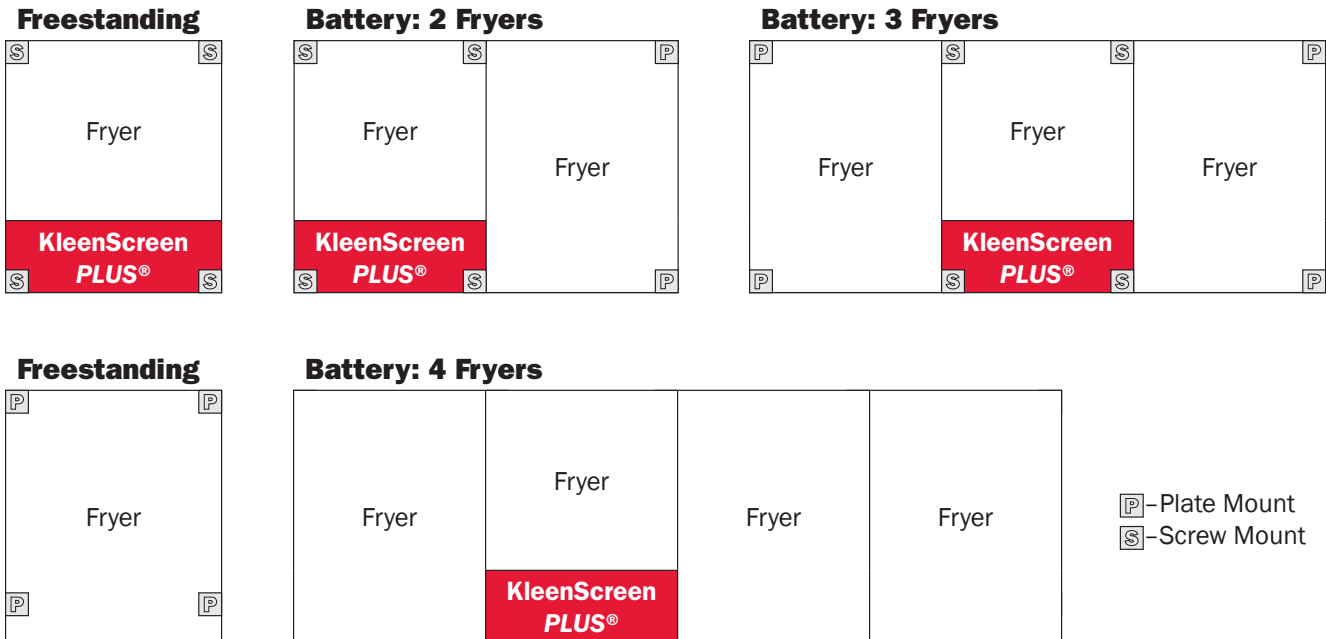


2ER85DF
Shown with accessory casters.
(CASTERS-PLTMNT)

NOTE: Please contact Vulcan Customer Service for additional options required when using solid shortening.

KLEENSCREEN PLUS® FILTRATION AND CASTER LOCATIONS

PowerFry™ (VK and TR) and Electric Series (ER) Fryers





(Select models only)



HEAVY DUTY GAS GRIDDLES

VCCG SERIES

IRX™ Infrared technology delivers high efficiency with the ability to truly customize your griddle for your specific operational needs. Choose from three different plate options, grease trough location and many other options and accessories.

Standard Features:

- Flexible griddle platform enables you to select from two burner systems (IRX™ Infrared or atmospheric), three plate materials (Steel, Rapid Recovery™ or Chrome) and three grease trough locations (front, left side or rear). Not all configurations are available; See Vulcan Price Book for customization options.
- Select models are ENERGY STAR® certified
- Every 12" is independently zoned with embedded solid state temperature control from 150–550°F on Steel and Chrome plates and 150–450°F on Rapid Recovery™ plate
- Electronic ignition and pilot protection system
- 4" heavy duty adjustable legs
- Cool bull nose design keeps the front rail cool to the touch at all times
- High-capacity 6 quart grease drawer—(2) for 60" and 72" sizes



VCCG36

Model Number	Width Inches	Depth Inches	Overall Height Inches	Cooking Height Inches
VCCG24	24	33.1	18.8	14.7
VCCG36	36	33.1	18.8	14.7
VCCG48	48	33.1	18.8	14.7
VCCG60	60	33.1	18.8	14.7
VCCG72	72	33.1	18.8	14.7

Rapid Recovery Plate NOT available in 72" plate.

NOTE: BTUs, dimensions and weights depend on customization selection, call factory for further details.

ENERGY STAR® Certified VCCG Series Model Numbers

36" Width	48" Width	60" Width	72" Width
VCCG36-AS	VCCG48-AS	VCCG60-AS	VCCG72-AS
VCCG36-IS	VCCG48-IS	VCCG60-IS	VCCG72-IS
VCCG36-IC	VCCG48-IC	VCCG60-IC	N/A

NOTE: AS – Atmospheric burner with Steel plate; IS – IRX™ Infrared burner with Steel plate; IC – IRX™ Infrared burner with Composite Rapid Recovery™ plate



ELECTRIC CONVECTION OVENS

VC3 SERIES

New Product



Vulcan's VC3 Next Generation Convection Oven provides high-quality results without sky-high energy costs. It has the best cooking efficiency of all ENERGY STAR® certified electric convection ovens in the industry. Plus, it features removable doors that are dishwasher safe for easy cleaning and decreased labor costs.



VC3ED



Easy to remove lift-off doors.

Standard Features:

- Rear elements provide better bake results
- Plug and play—Ideal for institutional markets
- Simple controls for ease of operation and to facilitate training process
- Easy-to-clean porcelain enamel on steel oven interior
- 3-year warranty on doors

Model Number	Cavity Depth	Description	Approx. Shipping Wt.	
			lbs	kg
VC3ED	Standard	Single Deck on Adjustable 23¾" Legs*	337	153
VC33ED	Standard	Double Deck on 8" Legs	674	306

* 23¾" legs can adjust an additional 1" in length. Legs with casters are adjustable from 28" to 29½" in length.

Model Number	Number of Sections	Exterior Dimensions (W x D x H)	Oven Cavity Dimensions (W x D x H)	Total kW	Standard Power Supply
VC3ED	1	40" x 40½" x 54"	29" x 22½" x 20"	12.5	208/240 V, 60 Hz, 1- or 3-Phase
VC33ED	2	40" x 40½" x 70"	29" x 22½" x 20"	25.0	208/240 V, 60 Hz, 1- or 3-Phase



GAS CONVECTION OVENS

VC5 SERIES

New Product

Vulcan's VC5 Gas Convection Oven has the highest cooking efficiency of any ENERGY STAR® certified full-size gas convection oven in the industry.

Standard Features:

- Choice of single- or double-stacked configuration
- Stainless steel front, sides and top
- Independently operated lift-off stainless steel doors with double pane windows
- 5-hour timer with digital display enhancement
- Cool-to-the-touch handles
- 50,000 BTU/hr burner per oven section
- Electric spark ignition
- ¾" rear gas connection
- Internal combination gas pressure regulator and safety solenoid system
- ½ HP 2-speed oven blower motor, 120/60/1 with 6' cord and plug
- Oven cool switch for rapid cool down
- Easy-to-clean, porcelain enamel on steel oven interior
- 5 nickel-plated grab-and-go oven racks with 11 rack positions (per section)
- Interior oven light
- 3-year warranty on doors



Easy to remove, dishwasher-safe doors.

Model Number	Cavity Depth	Description	Approx. Shipping Wt.	
			lbs	kg
VC5G	Standard	Single Deck on Adjustable 23¾" Legs*	389	176
VC55G	Standard	Double Deck on 8" Legs	778	352

Model Number	Number of Sections	Exterior Dimensions (W x D x H)	Oven Cavity Dimensions (W x D x H)	Total BTU/hr	Motor Size
VC5G	1	40" x 39¼" x 54"	29" x 22½" x 20"	50,000	½ HP, 120 V, 8 Amps
VC55G	2	40" x 39¼" x 68¾"	29" x 22½" x 20"	100,000	(2) ½ HP, 120 V, 8 Amps



VC4 SERIES & VC6 (BAKERY DEPTH) SERIES



Standard Features:

- Choice of single- or double-stacked configuration
- Stainless steel front, sides and top
- Stainless steel doors with double pane windows
- 1-piece cool-to-the-touch door handles
- 50,000 BTU/hr burner per oven section
- Electronic spark ignition
- ¾" rear gas connection
- Internal combination gas pressure regulator and safety solenoid system
- ½ HP 2-speed oven blower motor; 115/60/1 with 6' cord and plug
- Oven cool switch for rapid cool down
- Easy-to-clean porcelain enamel on steel oven interior
- 5 nickel-plated oven racks with 11 rack positions (per section)
- Interior oven lights

Now 50k BTU



VC44GD

Model Number	Cavity Depth	Description	Approx. Shipping Wt.	
			lbs	kg
VC4G	Standard	Single Deck on Adjustable 23¾" Legs*	464	211
VC6G	Deep	Single Deck on Adjustable 23¾" Legs*	492	223
VC44G	Standard	Double Deck on 8" Legs	928	422
VC66G	Deep	Double Deck on 8" Legs	984	446

* 23¾" legs can adjust an additional 1" in length. Legs with casters are adjustable from 28" to 29½" in length.

NOTE: Model number must have "Control Type" suffix when ordering.
Example: Model VC4G with Computer (C) Controls = VC4GC.

Model Number	Number of Sections	Exterior Dimensions (W x D x H)	Oven Cavity Dimensions (W x D x H)	Total BTU/hr	Motor Size
VC4G	1	40" x 42¼" x 54¾"	29" x 22½" x 20"	50,000	½ HP, 115 V, 8 Amps
VC6G Deep Depth	1	40" x 46¼" x 54¾"	29" x 26½" x 20"	50,000	½ HP, 115 V, 8 Amps
VC44G	2	40" x 42¼" x 70"	29" x 22½" x 20"	100,000	(2) ½ HP, 115 V, 8 Amps
VC66G Deep Depth	2	40" x 46¼" x 70"	29" x 26½" x 20"	100,000	(2) ½ HP, 115 V, 8 Amps



SG SERIES

Exclusive Design for More Effective Convection Cooking.



Standard Features:

- Choice of single- or double-stacked configuration
- Stainless steel front, sides, top and door gaskets
- Independently operated doors with full-length hinge pins and welded full door frames
- Full-view door windows
- 60,000 BTU/hr burner per oven section
- Gentle bake mode selector switch for greater flexibility
- 3/4" rear gas connection
- Internal combination gas pressure regulator and safety solenoid system (interconnecting piping supplied on double deck models for single point gas connection)
- 1/2 HP 2-speed fan motor
- Auxiliary fan switch for rapid cool down
- Easy-to-clean, porcelain enamel on steel oven interior
- 5 nickel-plated oven racks with 11 rack positions (per section)
- Interior oven lights



SG44

Model Number	Cavity Depth	Description	Approx. Shipping Wt.	
			lbs	kg
SG4	Standard	Single Deck on 25 3/4" Legs	464	211
SG44	Standard	Double Deck on 8" Legs	928	422

Model Number	Number of Sections	Exterior Dimensions (W x D x H)	Oven Cavity Dimensions (W x D x H)	Total BTU/hr	Motor Size
SG4	1	40" x 42 1/4" x 56 3/4"	29" x 22 1/8" x 20"	60,000	1/2 HP, 115 V, 8 Amps
SG44	2	40" x 42 1/4" x 70"	29" x 22 1/8" x 20"	120,000	(2) 1/2 HP, 115 V, 8 Amps



HOLDING & TRANSPORT INSULATED CABINETS



Designed to keep foods hot and delicious from cooking to serving. With quality features like energy-efficient cabinet design for quicker preheating and recovery times and rugged construction, you'll find our Holding & Transport Cabinets a valuable addition to your operation.

VPT PASS THROUGH SERIES

Most Durable Pass Through Available.

Designed from the ground up to be the strongest, most durable pass through heated cabinets available. The integrated frame design provides the strength of a reach-in cabinet with the flexibility of a pass through.

Standard Features:

- All components are 100% stainless steel
- Digital controls
- Dutch doors front and back
- Welded frame
- Accepts 18" x 26" or 12" x 20" pans
- Blower provides superior heat distribution and recovery
- (4) 5" casters—2 swivel with locks and 2 rigid



VPT15

Model Number	Dimensions (W x D x H)	Capacity		Electrical			Approx. Shipping Wt.	
		18" x 26" Sheet Pans	12" x 20" Hotel Pans	Volts	Watts	Amps	lbs	kg
VPT7*	27¼" x 36½" x 40"	7	14	120	1,500	12.5	198	90
VPT13*	27¼" x 36½" x 59¾"	13	26	120	1,500	12.5	270	123
VPT15*	27¼" x 36½" x 65¼"	15	30	120	1,500	12.5	297	135
VPT18	27¼" x 36½" x 69½"	18	36	120	1,500	12.5	337	153
VPT7SL**	27¼" x 36½" x 40"	7	14	120	1,500	12.5	198	90
VPT15SL**	27¼" x 36½" x 65¼"	15	30	120	1,500	12.5	297	135
VPT7LL***	27¼" x 36½" x 40"	15	N/A	120	1,500	12.5	198	90
VPT15LL***	27¼" x 36½" x 65¼"	30	N/A	120	1,500	12.5	297	135

*Base model includes fully adjustable tray slides.

**SL models include adjustable shelves.

***LL models include fixed lipload racking.



VBP INSTITUTIONAL SERIES

Ideal for Schools, Restaurants and Hospitals.



Standard Features:

- All components are 100% stainless steel
- Digital controls
- Field reversible doors
- Welded frame
- Accepts 18" x 26" or 12" x 20" pans
- Blower provides superior heat distribution and recovery
- (4) 5" casters—2 swivel with locks and 2 rigid (3" casters with VBP5)



VBP5



VBP15

Model Number	Dimensions (W x D x H)	Capacity		Electrical			Approx. Shipping Wt.	
		18" x 26" Sheet Pans	12" x 20" Hotel Pans	Volts	Watts	Amps	lbs	kg
VBP5*	27¼" x 33¼" x 30½"	5	10	120	1,500	12.5	173	79
VBP7*	27¼" x 33¼" x 40"	7	14	120	1,500	12.5	198	90
VBP13*	27¼" x 33¼" x 59¾"	13	26	120	1,500	12.5	270	123
VBP15*	27¼" x 33¼" x 65¼"	15	30	120	1,500	12.5	297	135
VBP18*	27¼" x 33¼" x 69¼"	18	36	120	1,500	12.5	337	153
VBP7SL**	27¼" x 33¼" x 40"	7	14	120	1,500	12.5	198	90
VBP15SL**	27¼" x 33¼" x 65¼"	15	30	120	1,500	12.5	297	135
VBP7LL***	27¼" x 33¼" x 40"	15	N/A	120	1,500	12.5	198	90
VBP15LL***	27¼" x 33¼" x 65¼"	30	N/A	120	1,500	12.5	297	135

*Base model includes fully adjustable tray slides.

**SL models include adjustable shelves.

***LL models include fixed lipload racking.



ELECTRIC LOW WATER ENERGY CONVECTION STEAMERS

C24EA-LWE SERIES

Extreme Water Savings,
Amazing Steam Power.



Standard Features:

- Reduce water usage by 90% (versus traditional models)
- Save up to 50% less energy (versus traditional models)
- Automatic Smart Steam Controller with temperature sensor
- 60 minute timer, 60 cycle (50 cycle x 1.2) with Constant Steam Setting
- High output stainless steel steam generator with Smart Drain System (timed drain) with PowerFlush
- Stainless steel exterior and cooking compartment with coved interior corners
- Heavy duty door and door latch mechanisms with gasket guard
- Lighted power switch with cook and ready lights

Model Number	Pan Capacity 12" x 20" x 2½"	Input (kW)	Approx. Shipping Wt.	
			lbs	kg
C24EA3-LWE	3	8.5	140	64
C24EA5-LWE	5	15	175	80



C24EA-LWE
shown with optional stand

First and ONLY à la carte countertop steamer that is ENERGY STAR® certified



BOILERLESS/CONNECTIONLESS STEAMERS

C24EO SERIES

A Real Production Steamer with Superior Energy and Water Savings.

Standard Features:

- High efficient boilerless steam control system
- No water connect for flexible installation
- Manual controls with 60-minute timer, buzzer and constant steam feature, cook/ready light and power switch
- Stainless steel exterior and steel cooking compartments with coved interior corners
- Heavy duty door and latch mechanism
- Long-life door gasket with **exclusive Vulcan** pan guard
- Flexible drain standard out the rear or field convert to the bottom



C24EO3
ENERGY STAR® qualified.

Model Number	Pan Capacity 12" x 20" x 2½"	Input (kW)	Approx. Shipping Wt.	
			lbs	kg
C24EO3	3	8	140	64
C24EO5	5	12	170	78

NOTE: C24EO3 shipped with 208/60-50/3 electrical service. Field converted to 208/60-50/1 and 240/60-50/3 and 240/60-50/1.
 NOTE: C24EO5 shipped with 208/60-50/3 or 240/60-50/3 electrical service. Field converted to 1-Phase.

Masterful design. Precision performance. State-of-the-art innovation. For over 150 years, Vulcan has been recognized by chefs and operators throughout the world for top-quality, energy-efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your culinary creations turn out just right—each and every time.



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