

02 GRIDDLES

THE HIGHLIGHTS



VCCG with VMCS Clamshell



HEAVY-DUTY
GAS MODELS
VCCG SERIES
MSA SERIES
900RX SERIES

HEAVY-DUTY
ELECTRIC MODELS
HEG SERIES
RRE SERIES

COUNTER
RESTAURANT
VCRG-T SERIES
VCRG-M SERIES

CLAMSHELL ACCESSORY
VMCS SERIES

Vulcan continues to lead the industry with its wide line of reliable, high-performance griddles. From customizable platforms to traditional standard quick ship models, Vulcan offers gas and electric countertop griddles to meet any operational need. Our griddles exclusively feature innovations like Rapid Recovery™ composite griddle plates for increased production and IRX™ infrared burner technology to reduce gas spend. Serve consistent, great-tasting food with Vulcan’s durable and hard-working griddles.

COMMON APPLICATIONS

- Bacon
- Burgers
- Chicken
- Eggs
- Grilled cheese
- Pancakes
- Panini’s
- Saute work
- Steak

SEGMENT SPECIFIC OPPORTUNITIES

- Quick Serve (Fast Food)
- Chain Restaurants
- Full-Service Restaurants

TOP COMPETITORS



Click [here](#) to view Griddle Competitive Comparison Guide

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GRIDDLES

From customizable griddle cooking platforms to plug-and-play models, Vulcan offers a wide range of gas and electric countertop griddles to meet any foodservice's unique operation needs.

While Vulcan's griddles perform in all kinds of kitchen environments, they are most prevalent in Quick Serve (Fast Food) chain restaurants and Full-Service restaurants. Our heavy duty MSA and medium duty VCRG models are also available on Vulcan's Platinum Program, making them very successful with online and stocking dealers.



	GAS				ELECTRIC	
	VCCG	MSA	900RX	VCRG	HEG	RRE
Plate Type						
Steel <i>Industry Standard</i>	Standard	Standard	Standard	Standard	Standard	Standard
Rapid Recovery™ Composite <i>Vulcan exclusive, even heating</i>	Optional	Optional	Optional	Optional	N/A	Optional
Chrome <i>Display cooking</i>	Optional	Optional	Optional	Optional	Optional	Optional
Controls	Solid State	Snap Action	Snap Action	Manual	Snap Action	Snap Action
Clamshell compatible	Yes	Yes	No	No	Yes	Yes
Sizes Available	5 (24"-72")	5 (24"-72")	5 (24"-72")	3 (24"-48")	5 (24"-72")	3 (24"-48")



CONTROLS:

SOLID STATE *Thermostatically controlled temperature within 5°*

SNAP ACTION *Thermostatically controlled temperature within 10-15°*

MANUAL *Manually controlled temperature from low to high*

GRIDDLES - VALUE PROPOSITION

KEY ATTRIBUTES AND VALUE PROPOSITION

Vulcan's high-performance VCCG griddle distributes heat evenly across the entire griddle plate, boosting food quality and reliability in the most demanding environments.

Patented IRX™ Infrared burner system (option)

Reduce gas spend by 12-20% over other griddles without affecting production

Independent burner sections every 12"

Enables cooking zones to operate independently of adjacent sections.



ENERGY STAR® certified (select models)

Lower energy bills; may qualify for energy rebates at time of purchase.

Embedded solid state temperature control

Shorten recovery times and ensure food consistency

Exclusive Rapid Recovery™ plate (option)

Transfers heat 5x faster than a traditional steel plate. Use every square inch of cooking surface for increased production – nearly 9% more lb./hr. than a steel plate

Customizable platform

Gives the ability to configure griddle by selecting griddle plate, grease trough location, burner type, accessories and more.

GRIDDLES - CLAMSHELL

CLAMSHELL GRIDDLE ACCESSORY (MANUAL)

Also known as dual-sided grills, clamshells are a productivity-enhancing, griddle accessory enabling kitchen staff to prepare large batches of product easily and efficiently. Because of this, they're an ideal fit for quick-serve, fast casual, and sport/recreation facilities—all foodservice operations where consumers are looking for speed of service and ability to customize their orders to their tastes.

Compatible with VCCG, 900RX, MSA, HEG(E) and RRE(E) series units.



VMCS-201
Grooved plates

VMCS-101
Smooth plates

When in the up position, the entire surface of the griddle may be used as needed.



When in the down position, the clamshell griddle plate heats the product from above while the griddle heats the product from below, thus enabling both sides of the product to cook simultaneously.