02 GRIDDLES

THE HIGHLIGHTS





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

- Pancakes
- Burgers
- · Panini's
- Chicken
- Saute work

Eggs

Steak

SEGMENT SPECIFIC OPPORTUNITIES

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

TOP COMPETITORS



· Grilled cheese



Click <u>here</u> to view Griddle Competitive Comparison Guide



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.





CONTROLS:

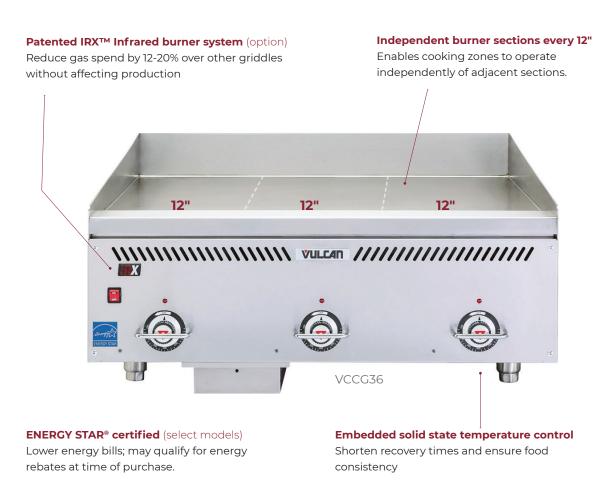
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SOLID STATE Thermostatically controlled temperature within 5° SNAP ACTION Thermostatically controlled temperature within 10-15° MANUAL Manually controlled temperature from low to high

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.



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.



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.