



VULCAN

2023  WOLF *Berkel*  IBEX

PRODUCT CATALOG



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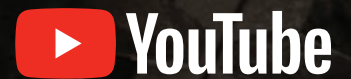
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Note: Prices are available on AutoQuotes.

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WOLF

wolfequipment.com | 800-814-2028

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150+ YEARS. ONE PURPOSE.

We are dedicated to exceptional commercial cooking equipment. It's all we do. For more than 150 years, we've been recognized as the best-in-class supplier of top-quality, energy efficient equipment. And we do this with one goal in mind: so you can have the ultimate confidence in what you do.

A TIMELINE OF QUALITY

With a history traced back to 1865 at a foundry company in Louisville, Kentucky, we have quality at our core. That operation would later become part of the Hart Manufacturing Company. The Vulcan name first appeared in 1890 with the formation of the Vulcan Gas Heating Company. Through the early 20th century, both companies grew and continued to add product lines.

In 1949, Vulcan-Hart was formed when Hart Manufacturing Company acquired the Vulcan name and line of commercial products. The new company continued to expand its product lines, both through acquisitions and through research and development. Today, Vulcan is among the world's largest manufacturers of commercial kitchen equipment.

ENDURANCE™ SERIES | *Powerful Versatility. Powerful Production.*

Besides total flexibility and adaptability to nearly any location, the Endurance™ Range offers Vulcan's legendary toughness, precision and dependability. Loaded with innovative features, the Endurance™ Range is sure to make an impact on your kitchen.

STANDARD FEATURES:

Extra deep pull-out stainless steel crumb tray with welded corners

30,000 BTU/hr open-top burners with lift-off heads for easy cleaning

Cool-to-the-touch control knobs

Oven thermostat adjusts from 250–500°F

Fully MIG welded frame

6" adjustable legs



36S-6B

Stainless steel front, sides and lift-off high shelf

Heavy duty cast iron grates, easy lift-off 12" x 12" in front and 12" x 14" in back accommodate large pans or stock pots



35,000 BTU/hr bakers depth standard oven allows 18" x 26" sheet pans to fit side-to-side or front-to-back in 36", 48" and 72" ranges (sheet pans fit front-to-back in 24" and 1 side of the 60" ranges)

Each oven includes 2 racks and 4 rack positions

ENDURANCE™ SERIES | 12", 24" & 36" OPEN-TOP BURNERS



12" RANGE 2 OPEN-TOP BURNERS



| Cabinet Base | Gas Type | Total BTU/hr |
|--|----------|--------------|
|  12-2BN | Natural | 60,000 |
|  12-2BP | Propane | 60,000 |



12-2B
Shown on optional casters



24" RANGE 4 OPEN-TOP BURNERS

| Standard Base | Gas Type | Total BTU/hr |
|---|----------|--------------|
|  24S-4BN | Natural | 143,000 |
|  24S-4BP | Propane | 143,000 |



Oven accepts full-size sheet pans.







24S-4B
Shown on optional casters



36" RANGE 6 OPEN-TOP BURNERS

| Standard Base | Gas Type | Total BTU/hr |
|---|----------|--------------|
|  36S-6BN | Natural | 215,000 |
|  36S-6BP | Propane | 215,000 |

| Convection Base | Gas Type | Total BTU/hr |
|---|----------|--------------|
|  36C-6BN | Natural | 212,000 |
|  36C-6BP | Propane | 212,000 |

| Refrigerated Base | Gas Type | Total BTU/hr |
|---|----------|--------------|
|  36R-6BN | Natural | 180,000 |
|  36R-6BP | Propane | 180,000 |

Oven accepts full-size sheet pans.

Configure your Vulcan Endurance™ Medium Duty Range with a fully integrated Traulsen twin drawer refrigerated base.

See page 22 for options and accessories.

Pictures shown are for illustration purpose only. Actual product may vary.



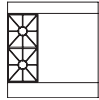
36S-6B



36R-6B






ENDURANCE™ SERIES | 36" OPEN-TOP BURNERS & GRIDDLE TOP



36" RANGE

2 OPEN-TOP BURNERS & 24" GRIDDLE RIGHT*

| | Standard Base | Griddle Control | Gas Type | Total BTU/hr |
|--|---------------|-----------------|----------|--------------|
|  | 36S-2B24GN | Manual | Natural | 135,000 |
| | 36S-2B24GTN | Thermostatic | Natural | 135,000 |
| | 36S-2B24GP | Manual | Propane | 135,000 |
| | 36S-2B24GTP | Thermostatic | Propane | 135,000 |
| Convection Base | | | | |
|  | 36C-2B24GN | Manual | Natural | 132,000 |
| | 36C-2B24GTN | Thermostatic | Natural | 132,000 |
| | 36C-2B24GP | Manual | Propane | 132,000 |
| | 36C-2B24GTP | Thermostatic | Propane | 132,000 |
| Refrigerated Base | | | | |
|  | 36R-2B24GN | Manual | Natural | 100,000 |
| | 36R-2B24GTN | Thermostatic | Natural | 100,000 |
| | 36R-2B24GP | Manual | Propane | 100,000 |
| | 36R-2B24GTP | Thermostatic | Propane | 100,000 |

Oven accepts full-size sheet pans.

*Griddle can be moved to left position for upcharge.

Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame. Thermostatic griddle controls allow user to set and maintain a specific temperature.

See page 22 for options and accessories.



36S-2B24GT
Shown on optional casters



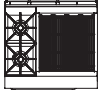
36C-2B24GT
Shown on optional casters



36R-2B24GT

Pictures shown are for illustration purpose only. Actual product may vary.

ENDURANCE™ SERIES | 36" OPEN-TOP BURNERS & CHARBROILER TOP



36" RANGE

2 OPEN-TOP BURNERS & 24" CHARBROILER RIGHT*

Standard Base



| Model | Gas Type | Total BTU/hr |
|-------------|----------|--------------|
| 36S-2B24CBN | Natural | 159,000 |
| 36S-2B24CBP | Propane | 159,000 |

Convection Base



| Model | Gas Type | Total BTU/hr |
|-------------|----------|--------------|
| 36C-2B24CBN | Natural | 156,000 |
| 36C-2B24CBP | Propane | 156,000 |

Refrigerated Base



| Model | Gas Type | Total BTU/hr |
|-------------|----------|--------------|
| 36R-2B24CBN | Natural | 124,000 |
| 36R-2B24CBP | Propane | 124,000 |

Oven accepts full-size sheet pans.

*24" Charbroilers can only be on the right.



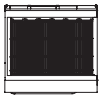
36C-2B24CB



36C-36CB



36CR-36CB



36" RANGE

36" CHARBROILER TOP

Standard Base



| Model | Gas Type | Total BTU/hr |
|-----------|----------|--------------|
| 36S-36CBN | Natural | 131,000 |
| 36S-36CBP | Propane | 131,000 |

Convection Base



| Model | Gas Type | Total BTU/hr |
|-----------|----------|--------------|
| 36C-36CBN | Natural | 125,000 |
| 36C-36CBP | Propane | 125,000 |

Refrigerated Base



| Model | Gas Type | Total BTU/hr |
|-----------|----------|--------------|
| 36R-36CBN | Natural | 96,000 |
| 36R-36CBP | Propane | 96,000 |

Oven accepts full-size sheet pans.

See page 22 for options and accessories.

Pictures shown are for illustration purpose only. Actual product may vary.

ENDURANCE™ SERIES | 36" GRIDDLE TOP



36" RANGE 36" GRIDDLE TOP

| | Standard Base | Griddle Control | Gas Type | Total BTU/hr |
|--|---------------|-----------------|----------|--------------|
| | 36S-36GN | Manual | Natural | 95,000 |
| | 36S-36GTN | Thermostatic | Natural | 95,000 |
| | 36S-36GP | Manual | Propane | 95,000 |
| | 36S-36GTP | Thermostatic | Propane | 95,000 |
| | 36C-36GN | Manual | Natural | 92,000 |
| | 36C-36GTN | Thermostatic | Natural | 92,000 |
| | 36C-36GP | Manual | Propane | 92,000 |
| | 36C-36GTP | Thermostatic | Propane | 92,000 |
| | 36R-36GN | Manual | Natural | 60,000 |
| | 36R-36GTN | Thermostatic | Natural | 60,000 |
| | 36R-36GP | Manual | Propane | 60,000 |
| | 36R-36GTP | Thermostatic | Propane | 60,000 |

Oven accepts full-size sheet pans.

Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame. Thermostatic griddle controls allow user to set and maintain a specific temperature.

See page 22 for options and accessories.



36S-36GT

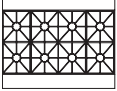
Shown on optional casters



36R-36GT

Pictures shown are for illustration purpose only. Actual product may vary.

ENDURANCE™ SERIES | 48" OPEN-TOP BURNERS



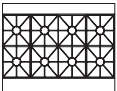
48" RANGE 8 OPEN-TOP BURNERS & 12" STORAGE BASE

| Standard Base | | Gas Type | Total BTU/hr |
|---|---------|----------|--------------|
| | 48S-8BN | Natural | 275,000 |
| | 48S-8BP | Propane | 275,000 |
| Convection Base | | | |
| | 48C-8BN | Natural | 272,000 |
| | 48C-8BP | Propane | 272,000 |
| Refrigerated Base - Left placement only | | | |
| | 48R-8BN | Natural | 240,000 |
| | 48R-8BP | Propane | 240,000 |

Oven accepts full-size sheet pans.



48S-8BN
Shown on optional casters



48" RANGE 8 OPEN-TOP BURNERS & 2 STANDARD OVENS

| 2 Standard Bases | | Gas Type | Total BTU/hr |
|------------------|----------|----------|--------------|
| | 48SS-8BN | Natural | 286,000 |
| | 48SS-8BP | Propane | 286,000 |

Oven accepts full-size sheet pans.

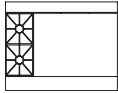
See page 22 for options and accessories.



48SS-8BN
Shown on optional casters

Pictures shown are for illustration purpose only. Actual product may vary.

ENDURANCE™ SERIES | 48" OPEN-TOP BURNERS & GRIDDLE TOP



48" RANGE

2 OPEN-TOP BURNERS, 36" GRIDDLE RIGHT* & 12" STORAGE BASE

Standard Base



| | Standard Base | Griddle Control | Gas Type | Total BTU/hr |
|--|---------------|-----------------|----------|--------------|
| | 48S-2B36GN | Manual | Natural | 155,000 |
| | 48S-2B36GTN | Thermostatic | Natural | 155,000 |
| | 48S-2B36GP | Manual | Propane | 155,000 |
| | 48S-2B36GTP | Thermostatic | Propane | 155,000 |

Convection Base



| | | | | |
|--|-------------|--------------|---------|---------|
| | 48C-2B36GN | Manual | Natural | 152,000 |
| | 48C-2B36GTN | Thermostatic | Natural | 152,000 |
| | 48C-2B36GP | Manual | Propane | 152,000 |
| | 48C-2B36GTP | Thermostatic | Propane | 152,000 |

Refrigerated Base - Left placement only



| | | | | |
|--|-------------|--------------|---------|---------|
| | 48R-36G2BN | Manual | Natural | 120,000 |
| | 48R-36GT2BN | Thermostatic | Natural | 120,000 |
| | 48R-36G2BP | Manual | Propane | 120,000 |
| | 48R-36GT2BP | Thermostatic | Propane | 120,000 |

Oven accepts full-size sheet pans.

*Griddles and oven bases can be moved to left position for upcharge.

Griddles can only be placed over the 36" oven base section. Convection ovens can only be in the 36" oven base.

Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.

Thermostatic griddle controls allow user to set and maintain a specific temperature.

See page 22 for options and accessories.

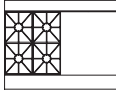


48S-2B36G

Shown on optional casters

Pictures shown are for illustration purpose only.
Actual product may vary.

ENDURANCE™ SERIES | 48" OPEN-TOP BURNERS & GRIDDLE TOP



48" RANGE

4 OPEN-TOP BURNERS, 24" GRIDDLE RIGHT* & 12" STORAGE BASE

| | Standard Base | Griddle Control | Gas Type | Total BTU/hr |
|--|---------------|-----------------|----------|--------------|
| | 48S-4B24GN | Manual | Natural | 195,000 |
| | 48S-4B24GTN | Thermostatic | Natural | 195,000 |
| | 48S-4B24GP | Manual | Propane | 195,000 |
| | 48S-4B24GTP | Thermostatic | Propane | 195,000 |
| Convection Base | | | | |
| | 48C-4B24GN | Manual | Natural | 192,000 |
| | 48C-4B24GTN | Thermostatic | Natural | 192,000 |
| | 48C-4B24GP | Manual | Propane | 192,000 |
| | 48C-4B24GTP | Thermostatic | Propane | 192,000 |
| Refrigerated Base - Left placement only | | | | |
| | 48R-24G4BN | Manual | Natural | 120,000 |
| | 48R-24GT4BN | Thermostatic | Natural | 120,000 |
| | 48R-24G4BP | Manual | Propane | 120,000 |
| | 48R-24GT4BP | Thermostatic | Propane | 120,000 |

Oven accepts full-size sheet pans.

*Griddles and oven bases can be moved to left position for upcharge.

Griddles can only be placed over the 36" oven base section. Convection ovens can only be in the 36" oven base.

Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.

Thermostatic griddle controls allow user to set and maintain a specific temperature.

See page 22 for options and accessories.

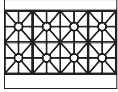


48S-4B24G

Shown on optional casters

Pictures shown are for illustration purpose only.
Actual product may vary.

ENDURANCE™ SERIES | 60" OPEN-TOP BURNERS



60" RANGE WITH 2 OVENS 10 OPEN-TOP BURNERS

| Standard Base / Standard Base | | Gas Type | Total BTU/hr | |
|---|--|-----------|--------------|---------|
| | | 60SS-10BN | Natural | 385,000 |
| | | 60SS-10BP | Propane | 385,000 |
| Standard Base / Convection Base | | | | |
| | | 60SC-10BN | Natural | 355,000 |
| | | 60SC-10BP | Propane | 355,000 |
| Refrigerated Base (Left placement only) / Standard Base | | | | |
| | | 60RS-10BN | Natural | 323,000 |
| | | 60RS-10BP | Propane | 323,000 |

Oven accepts full-size sheet pans.
Convection ovens can only be in the 36" oven base.

See page 22 for options and accessories.

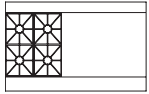


60SS-10BN

Shown on optional casters

*Pictures shown are for illustration purpose only.
Actual product may vary.*

ENDURANCE™ SERIES | 60" OPEN-TOP BURNERS & GRIDDLE TOP



60" RANGE

4 OPEN-TOP BURNERS, 36" GRIDDLE RIGHT*

| Standard Base / Standard Base | Griddle Control | Gas Type | Total BTU/hr |
|--|-----------------|----------|--------------|
| 60SS-4B36GN | Manual | Natural | 238,000 |
| 60SS-4B36GTN | Thermostatic | Natural | 238,000 |
| 60SS-4B36GP | Manual | Propane | 238,000 |
| 60SS-4B36GTP | Thermostatic | Propane | 238,000 |
| Standard Base / Convection Base | | | |
| 60SC-4B36GN | Manual | Natural | 235,000 |
| 60SC-4B36GTN | Thermostatic | Natural | 235,000 |
| 60SC-4B36GP | Manual | Propane | 235,000 |
| 60SC-4B36GTP | Thermostatic | Propane | 235,000 |
| Refrigerated Base (Left placement only) / Standard Base | | | |
| 60RS-36G4BN | Manual | Natural | 203,000 |
| 60RS-36GT4BN | Thermostatic | Natural | 203,000 |
| 60RS-36G4BP | Manual | Propane | 203,000 |
| 60RS-36GT4BP | Thermostatic | Propane | 203,000 |

Oven accepts full-size sheet pans.

*Griddles and oven bases can be moved to left position for upcharge.

Griddles can only be placed over the 36" oven base section. Convection ovens can only be in the 36" oven base.

Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.

Thermostatic griddle controls allow user to set and maintain a specific temperature.

See page 22 for options and accessories.

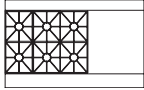


60SC-4B36GT

Shown on optional casters

Pictures shown are for illustration purpose only.
Actual product may vary.

ENDURANCE™ SERIES | 60" OPEN-TOP BURNERS & GRIDDLE TOP



60" RANGE WITH 2 OVENS

6 OPEN-TOP BURNERS, 24" GRIDDLE RIGHT*

| Standard Base / Standard Base | Griddle Control | Gas Type | Total BTU/hr |
|--|-----------------|----------|--------------|
| 60SS-6B24GN | Manual | Natural | 278,000 |
| 60SS-6B24GTN | Thermostatic | Natural | 278,000 |
| 60SS-6B24GP | Manual | Propane | 278,000 |
| 60SS-6B24GTP | Thermostatic | Propane | 278,000 |
| Standard Base / Convection Base | | | |
| 60SC-6B24GN | Manual | Natural | 275,000 |
| 60SC-6B24GTN | Thermostatic | Natural | 275,000 |
| 60SC-6B24GP | Manual | Propane | 275,000 |
| 60SC-6B24GTP | Thermostatic | Propane | 275,000 |
| Refrigerated Base (Left placement only) / Standard Base | | | |
| 60RS-24G6BN | Manual | Natural | 243,000 |
| 60RS-24GT6BN | Thermostatic | Natural | 243,000 |
| 60RS-24G6BP | Manual | Propane | 243,000 |
| 60RS-24GT6BP | Thermostatic | Propane | 243,000 |

Oven accepts full-size sheet pans.

*Griddles and oven bases can be moved to left position for upcharge.

Griddles can only be placed over the 36" oven base section. Convection ovens can only be in the 36" oven base.

Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.

Thermostatic griddle controls allow user to set and maintain a specific temperature.

See page 22 for options and accessories.



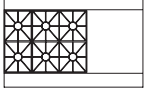
60SS-6B24GTN

Shown on optional casters

Pictures shown are for illustration purpose only.

Actual product may vary.

ENDURANCE™ SERIES | 60" OPEN-TOP BURNERS & GRIDDLE TOP



60" RANGE WITH 2 OVENS

6 OPEN-TOP BURNERS & 24" GRIDDLE / BROILER RIGHT

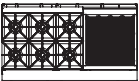
| Standard Base / Standard Base | Griddle Control | Gas Type | Total BTU/hr |
|-------------------------------|-----------------|----------|--------------|
| 60SS-6B24GBN | Manual | Natural | 278,000 |
| 60SS-6B24GBP | Manual | Propane | 278,000 |

Standard Base / Convection Base

| | | | |
|--------------|--------|---------|---------|
| 60SC-6B24GBN | Manual | Natural | 275,000 |
| 60SC-6B24GBP | Manual | Propane | 275,000 |

Oven accepts full-size sheet pans.

Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.



60" RANGE WITH 2 OVENS

6 OPEN-TOP BURNERS & 24" CHARBROILER RIGHT

| Standard Base / Standard Base | Gas Type | Total BTU/hr |
|-------------------------------|----------|--------------|
| 60SS-6B24CBN | Natural | 302,000 |
| 60SS-6B24CBP | Propane | 302,000 |

Standard Base / Convection Base

| | | |
|--------------|---------|---------|
| 60SC-6B24CBN | Natural | 299,000 |
| 60SC-6B24CBP | Propane | 299,000 |

Oven accepts full-size sheet pans. Charbroilers can only be on the right.

Charbroilers can only be placed over the 36" oven base.

Convection ovens can only be in the 36" oven base.

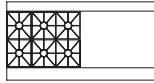
See page 22 for options and accessories.



60SC-6B24CBN

Pictures shown are for illustration purpose only. Actual product may vary.

ENDURANCE™ SERIES | 72" OPEN-TOP BURNERS & GRIDDLE TOP



72" RANGE WITH 2 OVENS

6 OPEN-TOP BURNERS & 36" GRIDDLE RIGHT*

| | Standard Base / Standard Base | Griddle Control | Gas Type | Total BTU/hr |
|--|-------------------------------|-----------------|----------|--------------|
| | 72SS-6B36GN | Manual | Natural | 310,000 |
| | 72SS-6B36GTN | Thermostatic | Natural | 310,000 |
| | 72SS-6B36GP | Manual | Propane | 310,000 |
| | 72SS-6B36GTP | Thermostatic | Propane | 310,000 |
| Standard Base / Convection Base | | | | |
| | 72SC-6B36GN | Manual | Natural | 307,000 |
| | 72SC-6B36GTN | Thermostatic | Natural | 307,000 |
| | 72SC-6B36GP | Manual | Propane | 307,000 |
| | 72SC-6B36GTP | Thermostatic | Propane | 307,000 |
| Convection Base / Convection Base | | | | |
| | 72CC-6B36GN | Manual | Natural | 304,000 |
| | 72CC-6B36GTN | Thermostatic | Natural | 304,000 |
| | 72CC-6B36GP | Manual | Propane | 304,000 |
| | 72CC-6B36GTP | Thermostatic | Propane | 304,000 |
| Refrigerated Base (Left placement only) / Standard Base | | | | |
| | 72RS-6B36GN | Manual | Natural | 275,000 |
| | 72RS-6B36GTN | Thermostatic | Natural | 275,000 |
| | 72RS-6B36GP | Manual | Propane | 275,000 |
| | 72RS-6B36GTP | Thermostatic | Propane | 275,000 |
| Refrigerated Base (Left placement only) / Convection Base | | | | |
| | 72RC-6B36GN | Manual | Natural | 272,000 |
| | 72RC-6B36GTN | Thermostatic | Natural | 272,000 |
| | 72RC-6B36GP | Manual | Propane | 272,000 |
| | 72RC-6B36GTP | Thermostatic | Propane | 272,000 |

Oven accepts full-size sheet pans.

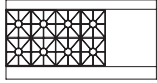
*Griddles and convection ovens can be moved to left position for upcharge.

Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.

Thermostatic griddle controls allow user to set and maintain a specific temperature.

See page 22 for options and accessories.

ENDURANCE™ SERIES | 72" OPEN-TOP BURNERS & GRIDDLE TOP



72" RANGE WITH 2 OVENS 8 OPEN-TOP BURNERS & 24" GRIDDLE RIGHT*

| Standard Base / Standard Base | | Griddle Control | Gas Type | Total BTU/hr |
|---|--------------|-----------------|----------|--------------|
| | 72SS-8B24GN | Manual | Natural | 350,000 |
| | 72SS-8B24GTN | Thermostatic | Natural | 350,000 |
| | 72SS-8B24GP | Manual | Propane | 350,000 |
| | 72SS-8B24GTP | Thermostatic | Propane | 350,000 |
| Standard Base / Convection Base | | | | |
| | 72SC-8B24GN | Manual | Natural | 347,000 |
| | 72SC-8B24GTN | Thermostatic | Natural | 347,000 |
| | 72SC-8B24GP | Manual | Propane | 347,000 |
| | 72SC-8B24GTP | Thermostatic | Propane | 347,000 |
| Convection Base / Convection Base | | | | |
| | 72CC-8B24GN | Manual | Natural | 344,000 |
| | 72CC-8B24GTN | Thermostatic | Natural | 344,000 |
| | 72CC-8B24GP | Manual | Propane | 344,000 |
| | 72CC-8B24GTP | Thermostatic | Propane | 344,000 |
| Refrigerated Base (Left placement only) / Standard Base | | | | |
| | 72RS-8B24GN | Manual | Natural | 315,000 |
| | 72RS-8B24GTN | Thermostatic | Natural | 315,000 |
| | 72RS-8B24GP | Manual | Propane | 315,000 |
| | 72RS-8B24GTP | Thermostatic | Propane | 315,000 |
| Refrigerated Base (Left placement only) / Convection Base | | | | |
| | 72RC-8B24GN | Manual | Natural | 312,000 |
| | 72RC-8B24GTN | Thermostatic | Natural | 312,000 |
| | 72RC-8B24GP | Manual | Propane | 312,000 |
| | 72RC-8B24GTP | Thermostatic | Propane | 312,000 |

Oven accepts full-size sheet pans.

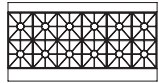
*Griddles and convection ovens can be moved to left position for upcharge.

Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.

Thermostatic griddle controls allow user to set and maintain a specific temperature.

See page 22 for options and accessories.

ENDURANCE™ SERIES | 72" OPEN-TOP BURNERS



72" RANGE WITH 2 OVENS 12 OPEN-TOP BURNERS

Standard / Standard Base



72SS-12BN
72SS-12BP

Gas Type

Natural
Propane

Total BTU/hr

430,000
430,000

Standard / Convection Base



72SC-12BN
72SC-12BP

Natural
Propane

427,000
427,000

Convection / Convection Base



72CC-12BN
72CC-12BP

Natural
Propane

424,000
424,000

Refrigerated Base (Left placement only) / Standard Base



72RS-12BN
72RS-12BP

Natural
Propane

395,000
395,000

Refrigerated Base (Left placement only) / Convection Base



72RC-12BN
72RC-12BP

Natural
Propane

392,000
392,000

Oven accepts full-size sheet pans.

Convection ovens can be positioned left for upcharge.

See page 22 for options and accessories.



72SS-12BN

Shown on optional casters

Pictures shown are for illustration purpose only. Actual product may vary.

ENDURANCE™ SERIES | FIELD-INSTALLED ACCESSORIES

STUB RISER 4"



- STUB4-XL24** *For 24" range*
- STUB4-XL36** *For 36" range*
- STUB4-XL48** *For 48" range*
- STUB4-XL60** *For 60" range*
- STUB4-XL72** *For 72" range*

STUB RISER 10"



- STUB10-XL24** *For 24" range*
- STUB10-XL36** *For 36" range*
- STUB10-XL48** *For 48" range*
- STUB10-XL60** *For 60" range*
- STUB10-XL72** *For 72" range*

REINFORCED HIGH SHELF



- RSHELF-XL24** *For 24" range*
- RSHELF-XL36** *For 36" range*
- RSHELF-XL48** *For 48" range*
- RSHELF-XL60** *For 60" range*
- RSHELF-XL72** *For 72" range*

TOWEL BAR



- RCTWLBR-24** *For 24" range*
- RCTWLBR-36** *For 36" range*
- RCTWLBR-48** *For 48" range*
- RCTWLBR-60** *For 60" range*
- RCTWLBR-72** *For 72" range*

EXTRA OVEN RACK



- OVNRACK-XL20**
For 24", 48" & 60" range
- OVNRACK-XL26**
For 36", 48" 60" & 72" range

FRYER SHIELD



- SHIELD-FRYLH** *(Left)*
- SHIELD-FRYRH** *(Right)*
- For all size ranges*

ENDURANCE™ SERIES | ACCESSORIES & OPTIONS

CASTERS



CASTERS-RR4

For all size ranges. Qty 2 sets required on 48" and larger units

ADJUSTABLE CASTERS



ADJCASTERS-RR4

For all size ranges. Qty 2 sets required on 48" and larger units

FLANGED FEET



VFLANGD-FEET/4

For all size ranges. Qty 2 sets required on 48" and larger units

QUICK DISCONNECT HOSE

3/4" x 4' quick disconnect hose with restraining device



3/4QD-HOSE-4

For 24" and 36" ranges

QUICK DISCONNECT HOSE

1" x 4' quick disconnect hose with restraining device



1INFLEX-FT

For 48" and larger ranges

INTERPLUMB KIT FOR SALAMANDER / CHEESEMELTER



CONNECT-CHALL

FACTORY-INSTALLED OPTIONS

| Accessory Code | Description |
|----------------|--|
| OTB-STEPUP | Convert a rear open-top burner to a step up rear open-top burner (1-12" Section) |
| F-DEVICE | Spark igniter with flame safety device for open-top burners and griddles (per 12" Section) |

EV SERIES | STANDARD FEATURES

Our EV Series Electric Ranges meet the demands of foodservice cooking with rugged construction and quality features that bring ease of use, added efficiency and improved productivity to your operation. With heavy duty features, they can be sold as medium or heavy duty electric ranges.

STANDARD FEATURES:

Extra deep pull-out stainless steel crumb tray with welded corners

5 kW Hot Top Sections with thermostatic controls, ideal for long-term cooking and larger pots and pans

5 kW bakers depth standard oven allows 18" x 26" sheet pans to fit side-to-side or front-to-back in the 36" range and front-to-back in 24" and 60" ranges

Fully MIG welded frame

¾" thick griddle plates with thermostatic controls

Shipped 3 Phase and are easily field convertible to 1 Phase



Stainless steel front, sides and lift-off high shelf

2 kW French Plates with infinite heat controls, ideal for sauté pans

Top browning control

Cool-to-the-touch control knobs

Oven thermostat adjusts from 250–500°F with low setting

1 Oven rack and 4 rack positions

6" adjustable legs

EV36S-6FP

Pictures shown are for illustration purpose only. Actual product may vary.

EV SERIES | 12" & 24" FRENCH PLATES & HOT TOPS

12" ELECTRIC RANGE (NO OVEN)

2 FRENCH PLATES OR HOT TOP SECTION

| Base N/A | | Top Configuration | Volts | Phase |
|-------------|--|-------------------|-------|--------|
| EV12-2FP208 | | 2 French Plates | 208 | 1 / 3 |
| EV12-2FP240 | | 2 French Plates | 240 | 1 / 3 |
| EV12-2FP480 | | 2 French Plates | 480 | 1 / 3 |
| EV12-1HT208 | | 1 Hot Top | 208 | 1 Only |
| EV12-1HT240 | | 1 Hot Top | 240 | 1 Only |
| EV12-1HT480 | | 1 Hot Top | 480 | 1 Only |



EV12-2FP

24" ELECTRIC RANGE WITH 1 OVEN

4 FRENCH PLATES OR 2 HOT TOP SECTIONS

| Standard Base | | Top Configuration | Volts | Phase | |
|---------------|--------------|-------------------|-----------------|-------|-------|
| | EV24S-4FP208 | | 4 French Plates | 208 | 1 / 3 |
| | EV24S-4FP240 | | 4 French Plates | 240 | 1 / 3 |
| | EV24S-4FP480 | | 4 French Plates | 480 | 1 / 3 |
| | EV24S-2HT208 | | 2 Hot Tops | 208 | 1 / 3 |
| | EV24S-2HT240 | | 2 Hot Tops | 240 | 1 / 3 |
| | EV24S-2HT480 | | 2 Hot Tops | 480 | 1 / 3 |

Oven accepts full-size sheet pans.

See page 30 for options and accessories.



EV24S-4FP

Pictures shown are for illustration purpose only. Actual product may vary.

EV SERIES | 36" FRENCH PLATES, HOT TOPS & GRIDDLE TOPS

36" ELECTRIC RANGE WITH 1 OVEN FRENCH PLATE, HOT TOP OR GRIDDLE SECTIONS

| Standard Base | | Top Configuration | Volts | Phase |
|---------------|-----------------|-------------------|-------|-------|
| | EV36S-36G208 | | 208 | 1 / 3 |
| | EV36S-36G240 | | 240 | 1 / 3 |
| | EV36S-36G480 | | 480 | 1 / 3 |
| | EV36S-2FP24G208 | | 208 | 1 / 3 |
| | EV36S-2FP24G240 | | 240 | 1 / 3 |
| | EV36S-2FP24G480 | | 480 | 1 / 3 |
| | EV36S-6FP208 | | 208 | 1 / 3 |
| | EV36S-6FP240 | | 240 | 1 / 3 |
| | EV36S-6FP480 | | 480 | 1 / 3 |
| | EV36S-3HT208 | | 208 | 1 / 3 |
| | EV36S-3HT240 | | 240 | 1 / 3 |
| | EV36S-3HT480 | | 480 | 1 / 3 |
| | EV36S-4FP1HT208 | | 208 | 1 / 3 |
| | EV36S-4FP1HT240 | | 240 | 1 / 3 |
| | EV36S-4FP1HT480 | | 480 | 1 / 3 |
| | EV36S-2FP2HT208 | | 208 | 1 / 3 |
| | EV36S-2FP2HT240 | | 240 | 1 / 3 |
| | EV36S-2FP2HT480 | | 480 | 1 / 3 |
| | EV36S-4FP12G208 | | 208 | 1 / 3 |
| | EV36S-4FP12G240 | | 240 | 1 / 3 |
| | EV36S-4FP12G480 | | 480 | 1 / 3 |
| | EV36S-2HT12G208 | | 208 | 1 / 3 |
| | EV36S-2HT12G240 | | 240 | 1 / 3 |
| | EV36S-2HT12G480 | | 480 | 1 / 3 |

Oven accepts full-size sheet pans.



EV36S-36G
Shown on optional casters



EV36S-6FP
Shown on optional casters



EV36S-3HT
Shown on optional casters

Pictures shown are for illustration purpose only. Actual product may vary.

EV SERIES | 48" FRENCH PLATES, HOT TOPS & GRIDDLE TOPS

48" ELECTRIC RANGE WITH 1 OR 2 OVENS FRENCH PLATE, HOT TOP OR GRIDDLE SECTIONS

| Standard Base | Top Configuration | Volts | Phase |
|---------------|---|-------|-------|
| | EV48S-8FP208 8 French Plates | 208 | 1 / 3 |
| | EV48S-8FP240 8 French Plates | 240 | 1 / 3 |
| | EV48S-8FP480 8 French Plates | 480 | 1 / 3 |
| | EV48S-4HT208 4 Hot Tops | 208 | 1 / 3 |
| | EV48S-4HT240 4 Hot Tops | 240 | 1 / 3 |
| | EV48S-4HT480 4 Hot Tops | 480 | 1 / 3 |
| | EV48SS-8FP208 8 French Plates | 208 | 1 / 3 |
| | EV48SS-8FP240 8 French Plates | 240 | 1 / 3 |
| | EV48SS-8FP480 8 French Plates | 480 | 1 / 3 |
| | EV48S-4FP24G208 4 French Plates & 24" Griddle* right | 208 | 1 / 3 |
| | EV48S-4FP24G240 4 French Plates & 24" Griddle* right | 240 | 1 / 3 |
| | EV48S-4FP24G480 4 French Plates & 24" Griddle* right | 480 | 1 / 3 |

*Thermostatic Griddle

Oven accepts full-size sheet pans.

See page 29 for options and accessories.



EV48S-8FP

*Pictures shown are for illustration purpose only.
Actual product may vary.*

EV SERIES | 60" FRENCH PLATES, HOT TOPS & GRIDDLE TOPS

60" ELECTRIC RANGE WITH 2 OVENS

FRENCH PLATES, HOT TOPS & FRENCH PLATES WITH GRIDDLE

| 2 Standard Bases | | | Top Configuration | Volts | Phase |
|------------------|------------------|--|--------------------------------------|-------|-------|
| | EV60SS-10FP208 | | 10 French Plates | 208 | 1 / 3 |
| | EV60SS-10FP240 | | 10 French Plates | 240 | 1 / 3 |
| | EV60SS-10FP480 | | 10 French Plates | 480 | 1 / 3 |
| | EV60SS-5HT208 | | 5 Hot Tops | 208 | 1 / 3 |
| | EV60SS-5HT240 | | 5 Hot Tops | 240 | 1 / 3 |
| | EV60SS-5HT480 | | 5 Hot Tops | 480 | 1 / 3 |
| | EV60SS-6FP24G208 | | 6 French Plates & 24" Griddle* right | 208 | 1 / 3 |
| | EV60SS-6FP24G240 | | 6 French Plates & 24" Griddle* right | 240 | 1 / 3 |
| | EV60SS-6FP24G480 | | 6 French Plates & 24" Griddle* right | 480 | 1 / 3 |

Oven accepts full-size sheet pans.

*Thermostatic Griddle

See page 30 for options and accessories.



EV60SS-10FP

Pictures shown are for illustration purpose only. Actual product may vary.

EV SERIES | ACCESSORIES & OPTIONS

FIELD-INSTALLED ACCESSORIES

STUB RISER 4"



STUB4-XL24 For 24" range
STUB4-XL36 For 36" range
STUB4-XL48 For 48" range
STUB4-XL60 For 60" range
STUB4-XL72 For 72" range

STUB RISER 10"



STUB10-XL24 For 24" range
STUB10-XL36 For 36" range
STUB10-XL48 For 48" range
STUB10-XL60 For 60" range
STUB10-XL72 For 72" range

REINFORCED HIGH SHELF



RSHELF-XL24 For 24" range
RSHELF-XL36 For 36" range
RSHELF-XL48 For 48" range
RSHELF-XL60 For 60" range
RSHELF-XL72 For 72" range

TOWEL BAR



RCTWLBR-24 For 24" range
RCTWLBR-36 For 36" range
RCTWLBR-48 For 48" range
RCTWLBR-60 For 60" range
RCTWLBR-72 For 72" range

EXTRA OVEN RACK



OVNRACK-XL20
 For 24", 48" & 60" range
OVNRACK-XL26
 For 36", 48" 60" & 72" range

FRYER SHIELD



SHIELD-FRYLH (Left)
SHIELD-FRYRH (Right)
 For all size ranges

EV SERIES | ACCESSORIES & OPTIONS

FIELD-INSTALLED ACCESSORIES

CASTERS



CASTERS-RR4
For all size ranges.
Qty 2 sets required on
48" and larger units.

ADJUSTABLE CASTERS



ADJCASTERS-RR4
For all size ranges.
Qty 2 sets required on
48" and larger units.

FLANGED FEET



VFLANGD-FEET/4
For all size ranges.
Qty 2 sets required on
48" and larger units.

MARINE PACKAGE

Package includes sea rails, oven lock, crumb tray lock and flanged feet for field installation.



MARINE-EV24
For 24", 48" & 60" range

MARINE-EV36
For 36", 48", 60" & 72" range

FACTORY-INSTALLED OPTION

| Option | Description |
|-----------------|-------------------------|
| VOLT CONVERSION | 380/415 Volt Conversion |

ACHIEVER VHP SERIES | *Great for Small Spaces with Heavy Workloads.*

STANDARD FEATURES:

- Cast iron 30,000 BTU/hr* 2-piece lift-off burners offer superior heat distribution for heavy sauté applications
- 1 protected standing pilot for every 2 burners** reduces gas consumption and protects against spillover
- Heavy duty cast iron top grates, 1 per burner, support heavy pans and stockpots
- Step Up configurations are available in all sizes
- 4" heavy duty adjustable legs

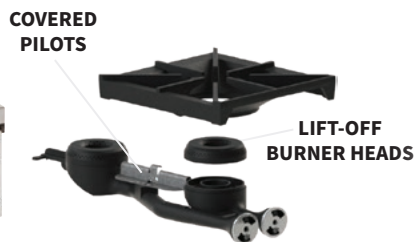
*27,500 BTU/hr for propane gas. **Individual pilot per burner section on the VHP Step Up Series.

ACHIEVER VHP SERIES

| Model | Number of Burners | Total BTU/hr | Width | Depth | Overall Height | Cooking Height |
|--------|-------------------|--------------|-------|--------------------|--------------------|----------------|
| VHP212 | 2 | 60,000 | 12" | 31 $\frac{3}{8}$ " | 16 $\frac{5}{8}$ " | 12" |
| VHP424 | 4 | 120,000 | 24" | 31 $\frac{3}{8}$ " | 16 $\frac{5}{8}$ " | 12" |
| VHP636 | 6 | 180,000 | 36" | 31 $\frac{3}{8}$ " | 16 $\frac{5}{8}$ " | 12" |
| VHP848 | 8 | 240,000 | 48" | 31 $\frac{3}{8}$ " | 16 $\frac{5}{8}$ " | 12" |



VHP424



VHP BURNER SYSTEM



VHP424U (Step Up Series)

ACHIEVER VHP STEP UP SERIES

| Model | Number of Burners | Total BTU/hr | Width | Depth | Overall Height | Cooking Height |
|---------|-------------------|--------------|-------|--------------------|--------------------|----------------|
| VHP212U | 2 | 60,000 | 12" | 31 $\frac{3}{8}$ " | 16 $\frac{5}{8}$ " | 16" |
| VHP424U | 4 | 120,000 | 24" | 31 $\frac{3}{8}$ " | 16 $\frac{5}{8}$ " | 16" |
| VHP636U | 6 | 180,000 | 36" | 31 $\frac{3}{8}$ " | 16 $\frac{5}{8}$ " | 16" |
| VHP848U | 8 | 240,000 | 48" | 31 $\frac{3}{8}$ " | 16 $\frac{5}{8}$ " | 16" |

See page 32 for options and accessories.

ACHIEVER VHP SERIES | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

STAND

Stainless steel stand with marine edge casters



STAND/C-24 For VHP424, VHP424U
STAND/C-36 For VHP636, VHP636U
STAND/C-48 For VHP848, VHP848U

PLATE RAIL

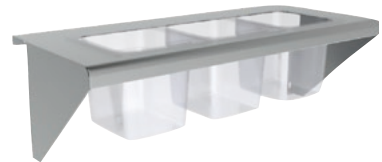
Stainless steel plate rail, 10 $\frac{5}{8}$ " depth



PLTRAIL-24 For VHP424, VHP424U
PLTRAIL-36 For VHP636, VHP36U
PLTRAIL-48 For VHP848, VHP848U

CONDIMENT RAIL

Stainless steel condiment rail, 10 $\frac{5}{8}$ " depth. Pans not included



CONRAIL-24 For VHP424, VHP424U
 Capacity: (3) $\frac{1}{6}$ Pans or (1) $\frac{1}{3}$ Pan
CONRAIL-36 For VHP636, VHP636U
 Capacity: (5) $\frac{1}{6}$ Pans or (2) $\frac{1}{3}$ Pans
CONRAIL-48 For VHP848, VHP848U
 Capacity: (7) $\frac{1}{6}$ Pans or (3) $\frac{1}{3}$ Pans

CUTTING BOARD

Stainless steel cutting board with Sani-Tuff[®], 10 $\frac{5}{8}$ " depth



CUTBD-24 For VHP424, VHP424U
CUTBD-36 For VHP636, VHP636U
CUTBD-48 For VHP848, VHP848U

(Sani-Tuff[®] is a resilient material resistant to cracking, splintering and absorption of liquids)

6" LEGS



LEGS-GRD6 (For all VHP)

STOCK POT RANGES - GAS

VSP SERIES | *Perfect for the Kitchen with a One-Pot Specialty.*

STANDARD FEATURES:

- 2 high-powered 55,000 BTU/hr ring-type burners* in each section—110,000 BTU/hr input per section**
- Standing pilot ignition with 2 infinite control manual gas valves for each section
- Heat shield protects gas valves from high temperature, extending valve component life
- Heavy duty cast iron top grates support large stock pots
- Stainless steel front and sides with nickel plated legs standard

*45,000 BTU/hr per ring for propane. **90,000 BTU/hr input per section for propane.



VSP100



VSP200F

VSP SERIES

| Model | Width | Depth | Overall Height | Total BTU/hr |
|---------|-------|-------|----------------|--------------|
| VSP100 | 18" | 24½" | 22½" to 24" | 110,000 |
| VSP200F | 18" | 49" | 22½" to 24" | 220,000 |

NOTE: Models are constructed standard for natural gas service; propane conversion kit is supplied with the unit. Conversion is the customer's responsibility. Please indicate propane or natural gas while processing your order.

NOTE: Elevation orifice kit is available free of charge for high-elevation applications. Installation is the customer's responsibility. Please indicate elevation while processing your order.

VERSATILE CHEF STATION (VCS) | *Single, Compact and Flexible Cooking Station.*

Sear, braise, simmer, steam, boil, shallow fry, sauté and retherm with a single, compact, multi-function unit that delivers the precision of specialty equipment.



BRAISE



BOIL



RETHERM



SAUTÉ



SEAR



SHALLOW FRY



SIMMER



STEAM



VCS36D

VERSATILE CHEF STATION

| Model | Description | Voltage | Phase |
|--------|--|---------|-------|
| VCS18 | 18" Wide / Single Tank (front-to-back) | 208/240 | 3 |
| VCS36D | 36" Wide / Double Tank (front-to-back) | 208/240 | 3 |

FIELD-INSTALLED ACCESSORIES

MOBILE DRAIN CADDY

DRAIN-CADDY



STARCH SKIMMER

Starch skimmer drain tube, for use when cooking pasta.

STRCH-SKIMMER



HEAVY DUTY RANGES - GAS

V SERIES | *Versatile & Dependable, our Commercial Ranges are Built for Operations of all sizes.*

STANDARD FEATURES:

- Stainless steel front, front-top ledge, crumb tray, base and stub back
- 1¼" front gas manifold
- 1¼" rear gas connection
- 4" stainless steel stub riser
- Heavy duty cast grates and aeration bowls
- 6" adjustable legs
- 4" flanged feet for all modular top units
- Stainless steel cabinet base doors and adjustable universal slides with stainless steel shelf for cabinet base models (no shelf or slides in 12" wide cabinet bases)
- Porcelain over steel oven cavity
- Griddles available left or right



OPTIONS:

- Stainless steel oven cavity
- 650°F Chef's Finishing Oven (standard ovens only)
- Curb mounting
- S-Grates

See page 50 for all options and accessories.

ACCESSORIES:

- Natural or propane gas regulators
- Standard casters or adjustable casters
- Common front-top ledges
- 22" or 34" high back risers with no shelf
- 22" single and 34" double deck risers with solid or flow-thru shelves
- Dolly frames

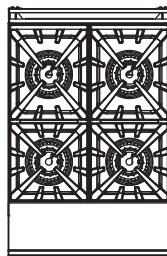
V Series Heavy Duty Ranges are completely modular and give you the freedom to design the lineup to your exact needs. Modular top sections — including open-top burners, hot tops, French-tops, high efficiency fryers, charbroilers, work-tops and griddles — let you tailor the range to each kitchen's workflow and incorporate award-winning Vulcan technologies.

The same goes for bases, from refrigerated bases and cabinets to standard, convection and high temperature finishing ovens.

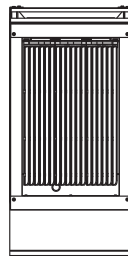
EXTREME CAPABILITY MEETS EXCEPTIONAL FLEXIBILITY.



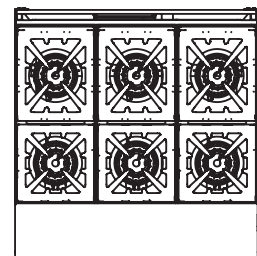
HOT TOP



4-BURNER



CHARBROILER



6-BURNER

Create a custom line-up using standard components. See how this example became reality on the next page.



Specify a griddle top based on your menu requirements. Choose from traditional or grooved steel, Rapid Recovery™ composite or chrome.



Specify a charbroiler based on the application by selecting traditional radiant or innovative infrared.



COMPLETE CUSTOMIZATION & INTERCHANGEABILITY

V Series Ranges can be configured and customized. Tops and bases can be interchanged, allowing you the flexibility to mix and match as needed for various menu needs and production requirements.



V6B36S with 12" Hot Top

VCBB18B

V6B36S with Finishing Oven

CONVENIENCE

Future assurance: tops and bases can be changed out after installation if the menu changes — no need to abandon the entire line-up, just change out the component.

FLEXIBILITY

Heavy Duty Range components can share gas lines for more installation flexibility.

Accessories Shown: FRTTOP-90CMD Overlapping Front Ledge, VOVER-90 Overlapping 4" Stub Riser, DOLLY-90 90" Dolly Frame

V SERIES | 6" & 12" WIDE - TOP SECTIONS

All V Series Heavy Duty Ranges are Fully Customizable to Suit Your Needs.

6" WIDE - TOP SECTIONS WORK-TOP

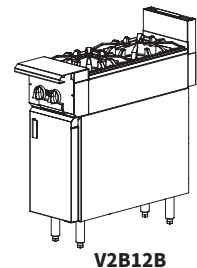
| Model | Base | Top Configuration | Top View | Total BTU/hr |
|--------|-----------|-------------------|----------|--------------|
| VWT06 | Modular | Work-Top | | N/A |
| VWT06B | Spreader* | Work-Top | | N/A |

*NOTE: 6" spreaders are not for sale as individual units and does not have a cabinet compartment. They must be battered with another unit. Cabinet base models have only 2 legs.

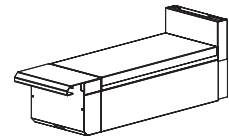
12" WIDE - TOP SECTIONS 2 BURNERS, SINGLE HOT TOP & WORK-TOP

| Model | Base | Top Configuration | Top View | Total BTU/hr |
|--------|--|-------------------|----------|--------------|
| V2B12 | Modular | 2 Burners | | 70,000 |
| V2B12B | Cabinet | 2 Burners | | 70,000 |
| V112H | Modular | Single Hot Top | | 30,000 |
| V112HB | Cabinet | Single Hot Top | | 30,000 |
| VWT12 | Modular | Work-Top | | N/A |
| VWT12B | Cabinet | Work-Top | | N/A |
| VGT12 | *12" Modular Thermostatic Griddle Section | | | 30,000 |
| VGT12B | *12" Cabinet Base Thermostatic Griddle Section | | | 30,000 |
| VGM12 | *12" Modular Manual Griddle Section | | | 30,000 |
| VGM12B | *12" Cabinet Base Manual Griddle Section | | | 30,000 |

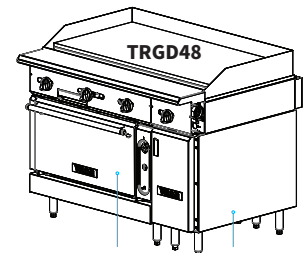
*For use with 48" overlapping griddle only.



V2B12B



VWT12



VGMT36S

VGT12B

See page 50 for options and accessories.

V SERIES | 18" WIDE - TOP SECTIONS

18" WIDE - TOP SECTIONS

2 BURNERS, SINGLE HOT TOPS, SINGLE FRENCH-TOPS, GRIDDLES, WORK-TOPS, CHARBROILERS & PLANCHAS

| Model | Base | Top Configuration | Top View | Total BTU/hr |
|---------|---------|--------------------------|----------|--------------|
| V2B18 | Modular | 2 Burners | | 70,000 |
| V2B18B | Cabinet | 2 Burners | | 70,000 |
| V118H | Modular | Single Hot Top | | 30,000 |
| V118HB | Cabinet | Single Hot Top | | 30,000 |
| V1FT18 | Modular | Single French-Top | | 25,000 |
| V1FT18B | Cabinet | Single French-Top | | 25,000 |
| VGM18 | Modular | Manual Griddle | | 30,000 |
| VGM18B | Cabinet | Manual Griddle | | 30,000 |
| VGT18 | Modular | Thermostatic Griddle | | 30,000 |
| VGT18B | Cabinet | Thermostatic Griddle | | 30,000 |
| VWT18 | Modular | Work-Top | | N/A |
| VWT18B | Cabinet | Work-Top | | N/A |
| VCBB18 | Modular | Charbroiler ¹ | | 49,000 |
| VCBB18B | Cabinet | Charbroiler ¹ | | 49,000 |
| V1P18 | Modular | 18" Plancha | | 17,500 |
| V1P18B | Cabinet | 18" Plancha | | 17,500 |



V1P18B

¹Supplied with side splashers and removable back splash.
Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.
Thermostatic griddle controls allow user to set and maintain a specific temperature.

See page 50 for options and accessories.

V SERIES | 24" WIDE - TOP SECTIONS

24" WIDE - TOP SECTIONS

4 BURNERS, 2 HOT TOPS, GRIDDLES, CHARBROILERS & WORK-TOPS

| Model | Base | Top View | Top Configuration | Total BTU/hr |
|---------|---------|----------|-----------------------------------|--------------|
| V4B24 | Modular | | 4 Burners | 140,000 |
| V4B24B | Cabinet | | 4 Burners | 140,000 |
| V224H | Modular | | 2 Hot Tops | 60,000 |
| V224HB | Cabinet | | 2 Hot Tops | 60,000 |
| VGM24 | Modular | | Manual Griddle ¹ | 60,000 |
| VGM24B | Cabinet | | Manual Griddle ¹ | 60,000 |
| VGT24 | Modular | | Thermostatic Griddle ¹ | 60,000 |
| VGT24B | Cabinet | | Thermostatic Griddle ¹ | 60,000 |
| VCBB24 | Modular | | Charbroiler ² | 65,000 |
| VCBB24B | Cabinet | | Charbroiler ² | 65,000 |
| VTC24 | Modular | | VTEC Charbroiler | 44,000 |
| VTC24B | Cabinet | | VTEC Charbroiler | 44,000 |
| VWT24 | Modular | | Work-Top | N/A |
| VWT24B | Cabinet | | Work-Top | N/A |

¹ Rapid Recovery™ Composite Plate Griddle options available.

² Supplied with side splashers and removable back splash.

Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.

Thermostatic griddle controls allow user to set and maintain a specific temperature.

See page 50 for options and accessories.

V SERIES | 36" WIDE - TOP SECTIONS

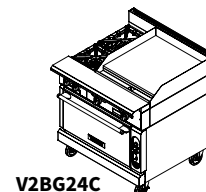
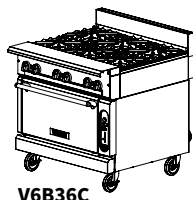
36" WIDE - TOP SECTIONS

4 OR 6 BURNERS, 3 HOT TOPS & GRIDDLES

| Model | Base | Top View | Top Configuration | Total BTU/hr |
|---------|------------|----------|---|--------------|
| V4B36 | Modular | | 4 Burners | 140,000 |
| V4B36B | Cabinet | | 4 Burners | 140,000 |
| V4B36S | Standard | | 4 Burners | 190,000 |
| V4B36C | Convection | | 4 Burners | 172,000 |
| V6B36 | Modular | | 6 Burners | 210,000 |
| V6B36B | Cabinet | | 6 Burners | 210,000 |
| V6B36S | Standard | | 6 Burners | 260,000 |
| V6B36C | Convection | | 6 Burners | 242,000 |
| V336H | Modular | | 3 Hot Tops | 90,000 |
| V336HB | Cabinet | | 3 Hot Tops | 90,000 |
| V336HS | Standard | | 3 Hot Tops | 140,000 |
| V336HC | Convection | | 3 Hot Tops | 122,000 |
| V2BG24 | Modular | | 2 Burners & 24" Manual Griddle ¹ | 130,000 |
| V2BG24B | Cabinet | | 2 Burners & 24" Manual Griddle ¹ | 130,000 |
| V2BG24S | Standard | | 2 Burners & 24" Manual Griddle ¹ | 180,000 |
| V2BG24C | Convection | | 2 Burners & 24" Manual Griddle ¹ | 162,000 |
| V2BG4T | Modular | | 2 Burners & 24" Thermostatic Griddle ¹ | 130,000 |
| V2BG4TB | Cabinet | | 2 Burners & 24" Thermostatic Griddle ¹ | 130,000 |
| V2BG4TS | Standard | | 2 Burners & 24" Thermostatic Griddle ¹ | 180,000 |
| V2BG4TC | Convection | | 2 Burners & 24" Thermostatic Griddle ¹ | 162,000 |

¹ Rapid Recovery™ Composite Plate Griddle options available.

See page 50 for options and accessories.



V SERIES | 36" WIDE - TOP SECTIONS

36" WIDE - TOP SECTIONS

2 HOT TOPS, 2 BURNERS + GRIDDLE, DUAL FRENCH-TOP & DUAL PLANCHA

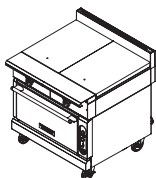
| Model | Base | Top View | Top Configuration | Total BTU/hr |
|---------|------------|----------|---|--------------|
| V236H | Modular | | 2 Hot Tops | 60,000 |
| V236HB | Cabinet | | 2 Hot Tops | 60,000 |
| V236HS | Standard | | 2 Hot Tops | 110,000 |
| V236HC | Convection | | 2 Hot Tops | 92,000 |
| V2BG18 | Modular | | 2 Burners & 18" Manual Griddle ¹ | 92,000 |
| V2BG18B | Cabinet | | 2 Burners & 18" Manual Griddle ¹ | 100,000 |
| V2BG18S | Standard | | 2 Burners & 18" Manual Griddle ¹ | 100,000 |
| V2BG18C | Convection | | 2 Burners & 18" Manual Griddle ¹ | 150,000 |
| V2BG8T | Modular | | 2 Burners & 18" Thermostatic Griddle ¹ | 100,000 |
| V2BG8TB | Cabinet | | 2 Burners & 18" Thermostatic Griddle ¹ | 100,000 |
| V2BG8TS | Standard | | 2 Burners & 18" Thermostatic Griddle ¹ | 150,000 |
| V2BG8TC | Convection | | 2 Burners & 18" Thermostatic Griddle ¹ | 132,000 |
| V2FT36 | Modular | | Dual French-Top | 50,000 |
| V2FT36B | Cabinet | | Dual French-Top | 50,000 |
| V2FT36S | Standard | | Dual French-Top | 100,000 |
| V2FT36C | Convection | | Dual French-Top | 82,000 |
| V2P36 | Modular | | Dual 18" Plancha | 35,000 |
| V2P36B | Cabinet | | Dual 18" Plancha | 35,000 |
| V2P36S | Standard | | Dual 18" Plancha | 85,000 |
| V2P36C | Convection | | Dual 18" Plancha | 67,000 |

¹ Rapid Recovery™ Composite Plate Griddle options available.

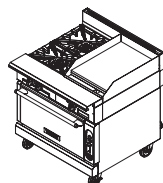
Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.

Thermostatic griddle controls allow user to set and maintain a specific temperature.

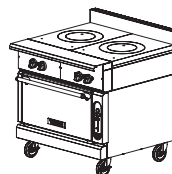
See page 50 for options and accessories.



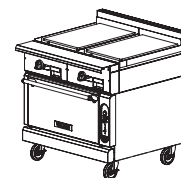
V236HC



V2BG18C



V2FT36C



V2P36C

V SERIES | 36" & 48" WIDE - TOP SECTIONS

36" WIDE - TOP SECTIONS

SINGLE FRENCH-TOP, GRIDDLES, CHARBROILERS & WORK-TOP

| Model | Base | Top View | Top Configuration | Total BTU/hr |
|---------|------------|----------|-----------------------------------|--------------|
| V1FT36 | Modular | | Single French-Top | 45,000 |
| V1FT36B | Cabinet | | Single French-Top | 45,000 |
| V1FT36S | Standard | | Single French-Top | 95,000 |
| V1FT36C | Convection | | Single French-Top | 77,000 |
| VGM36 | Modular | | Manual Griddle ¹ | 90,000 |
| VGM36B | Cabinet | | Manual Griddle ¹ | 90,000 |
| VGM36S | Standard | | Manual Griddle ¹ | 140,000 |
| VGM36C | Convection | | Manual Griddle ¹ | 122,000 |
| VGMT36 | Modular | | Thermostatic Griddle ¹ | 90,000 |
| VGMT36B | Cabinet | | Thermostatic Griddle ¹ | 90,000 |
| VGMT36S | Standard | | Thermostatic Griddle ¹ | 140,000 |
| VGMT36C | Convection | | Thermostatic Griddle ¹ | 122,000 |
| VCBB36 | Modular | | Charbroiler ² | 99,000 |
| VCBB36B | Cabinet | | Charbroiler ² | 99,000 |
| VCBB36S | Standard | | Charbroiler ² | 149,000 |
| VCBB36C | Convection | | Charbroiler ² | 131,000 |
| VTC36 | Modular | | VTEC Charbroiler | 66,000 |
| VTC36B | Cabinet | | VTEC Charbroiler | 66,000 |
| VTC36S | Standard | | VTEC Charbroiler | 116,000 |
| VTC36C | Convection | | VTEC Charbroiler | 98,000 |
| VWT36 | Modular | | Work-Top | N/A |
| VWT36B | Cabinet | | Work-Top | N/A |
| VWT36S | Standard | | Work-Top | 50,000 |
| VWT36C | Convection | | Work-Top | 32,000 |

48" WIDE - TOP SECTION - CHARBROILER

| | | | | |
|--------|---------|--|--------------------------|---------|
| VCBB48 | Modular | | Charbroiler ² | 130,000 |
|--------|---------|--|--------------------------|---------|

¹Rapid Recovery™ Composite Plate Griddle options available.

² Supplied with side splashers and removable back splash.

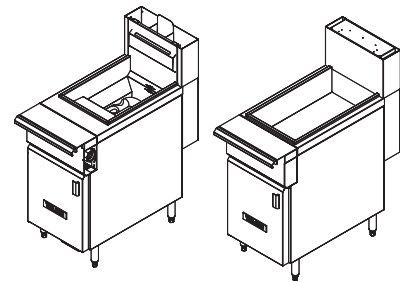
See page 50 for options and accessories.

V SERIES | MATCHED FRYERS

POWERFRY™ SERIES

| Model | Description | Total BTU/hr |
|---------|------------------------------|--------------|
| VFRY18F | 18" Single Fryer with Filter | 70,000 |
| VFRY18 | 18" Single Fryer | 70,000 |
| VFDUMP | 18" Dump Station | N/A |

NOTE: VFRY18F and VFRY18 have a total oil capacity of 50 lbs.



VFRY18

VFDUMP

FIELD-INSTALLED ACCESSORIES FOR MATCHED FRYERS

ADJUSTABLE CASTERS

CASTERS-VULSCR

Set of 4 for Fryer

CASTERS-PLTMNT

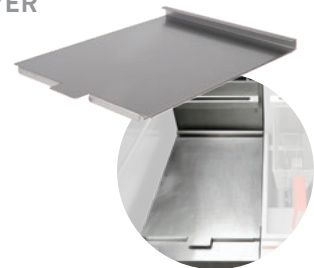
Set of 4 for Dump Station



FRYER TANK COVER

Stainless steel tank cover/ work surface top

COVER-TANK



BULK FRYER BASKET

Single, bulk fryer basket

VBASKET-SINGLE



CRUMB SCREEN

Crumb screen mesh with handles

CRUMB-SCREEN




V SERIES | MATCHED FRYERS ACCESSORIES

FIELD-INSTALLED ACCESSORIES FOR MATCHED FRYERS

| Accessory Code | Description |
|----------------|---|
| BANKING-VFR | Fryer Banking Strip |
| VSPGARD-VFRY | 10" High Fryer Splash (1 Side Only) |
| VFR122B | 18" W x 22" H Fryer Riser with Basket Hanger for Fryer |
| VFR122D | 18" W x 22" H Fryer Riser—for Dump Station |
| VFR122H | 18" W x 22" H Fryer Riser—for Dump Station with Heat Lamp |
| VFR134B | 18" W x 34" H Fryer Riser with Basket Hanger for Fryer |
| VFR134D | 18" W x 34" H Fryer Riser—for Dump Station |
| VFR134H | 18" W x 34" H Fryer Riser—for Dump Station with Heat Lamp |

MICRO FILTRATION FILTER ENVELOPES


6 Micro-Filtration Filter Envelopes (Available for PowerFry5™, PowerFry3™ and GR Series Fryers with KleenScreen PLUS® Filtration System Only)



REFILLKIT-1

MICRO FILTRATION CONVERSION KIT

Contains Filter Envelopes, Stainless Steel Mesh Insert and Clip (Available for ER Series Fryers with KleenScreen PLUS® Filtration System Only)



CONVKIT-1

HEAT LAMP

Heat lamp for mounting over dump station



HL1000-LAMP

REFRIGERATED BASES | *Keep Your Cool Under Fire.***VSC - SELF-CONTAINED MODELS**

USE WITH V SERIES RANGE COMPONENTS

| Model | Description |
|--------------|--------------------|
| VSC36 | 36" Self-Contained |
| VSC48 | 48" Self-Contained |
| VSC60 | 60" Self-Contained |
| VSC72 | 72" Self-Contained |
| VSC84 | 84" Self-Contained |
| VSC96 | 96" Self-Contained |

NOTE: VSC Model Refrigerated Bases are for unitized assembly with V Series range components.

ARS - SELF-CONTAINED MODELS

USE WITH COUNTERTOP EQUIPMENT

| Model | Description |
|--------------|--------------------|
| ARS36 | 36" Self-Contained |
| ARS48 | 48" Self-Contained |
| ARS60 | 60" Self-Contained |
| ARS72 | 72" Self-Contained |
| ARS84 | 84" Self-Contained |
| ARS96 | 96" Self-Contained |

NOTE: ARS Model Refrigerated Bases come with a marine top and are for use with countertop equipment.



NOTE: When ordering equipment to battery with units on refrigerated bases, you must order the equipment on adjustable casters or legs (no standard casters).

V SERIES BASES & ACCESSORIES

BASE SELECTIONS

STANDARD, CONVECTION, SPREADER AND CABINET

| Model | Description |
|--------|---------------------------|
| VSO136 | 36" Standard Oven Base* |
| VCO136 | 36" Convection Oven Base* |
| VCB106 | 6" Spreader Base Only |
| VCB112 | 12" Cabinet Base Only |
| VCB118 | 18" Cabinet Base Only |
| VCB124 | 24" Cabinet Base Only |
| VCB136 | 36" Cabinet Base Only |

*Oven bases not available alone—must be ordered with a top section for gas connection.

NOTE: 6" Spreader base does not have a cabinet compartment.



Versatile cabinet bases.

Ask us about our
CUSTOM RANGE SUITES

V SERIES CABINET BASE ACCESSORIES

| Accessory Code | Description |
|----------------|------------------------------------|
| SLIDE-UNIV | Additional Set of Universal Slides |
| SHELF-CAB18 | 18" Additional Cabinet Base Shelf |
| SHELF-CAB24 | 24" Additional Cabinet Base Shelf |
| SHELF-CAB36 | 36" Additional Cabinet Base Shelf |

NOTE: A purchased set of additional cabinet base shelves will also come with a set of universal slides.



V SERIES | OPTIONS & ACCESSORIES

FACTORY-INSTALLED OPTIONS

Option

Custom color finish over stainless exterior panels

3/4" Rear gas connection (available only on 18", 24", 36" or 48" charbroilers)

1 1/4" Rear gas connection (N/A on 12" units with exception of work-top units)

650°F Oven thermostat with 1/2" steel hearth (for use with standard ovens only)

Fan cooling package (convection ovens) V36C-TOEFAN

4" Stepped-up rear burner — 12" section

4" Stepped-up rear burner — 18" section

Full 12" hot top in lieu of 12" section

Full 18" hot top in lieu of 18" section

18" wide French-top in lieu of 18" section

Half hot top rear—12" section

Half hot top rear—18" section

12" Work-top in lieu of 12" section

18" Work-top in lieu of 18" section

24" Work-top in lieu of 24" section

Less legs for dolly mounting

Stainless steel oven cavity

Welded divider (available on chrome and steel plates)

Griddle grooving (available on steel plates)

24" Rapid Recovery™ Composite plate griddle in lieu of 24" thermostatic griddle

36" Rapid Recovery™ Composite plate griddle in lieu of 24" thermostatic griddle



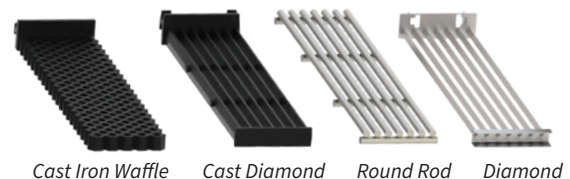
Custom color finish over stainless exterior panel



Vulcan's proprietary composite griddle plate provides faster heat-up times and uniform temperature control from corner-to-corner on the cooking surface, which means higher productivity and food quality.

CHARBROILER | FIELD-INSTALLED ACCESSORIES

| Accessory Code | Description |
|----------------|---|
| GRATE-WAFFLE | Cast iron waffle grate |
| GRATE-CDIA7 | Cast iron waffle grate |
| GRATE-RR0D7 | Round rod grate |
| GRATE-SSDIA7 | Stainless steel diamond grate |
| GRATE-VTFISH | Stainless steel fish grate for VTEC Charbroiler |
| EMITTER-VTEC | Replacement emitter panel |



V SERIES | ACCESSORIES

FIELD-INSTALLED ACCESSORIES | GENERAL

| Accessory Code | Description |
|----------------|--|
| GSTRIP-BODY | Oven Banking Strip |
| RACK-OVEN | Single Oven Rack (Standard or Convection Oven) |
| WRENCH-HDNEW | Union Wrench |
| SGRATE-VRNG | "S" Grate, 12" Section |
| MGRD48-MAN001 | 48" Manual Overlapping Griddle* |
| MGRD60-MAN001 | 60" Manual Overlapping Griddle* |
| MGRD72-MAN001 | 72" Manual Overlapping Griddle |
| TGRD48-TGA001 | 48" Thermostatic Overlapping Griddle* |
| TGRD60-TGA001 | 60" Thermostatic Overlapping Griddle* |
| TGRD72-TGA001 | 72" Thermostatic Overlapping Griddle |



SGRATE-VRNG

*36" oven on left side only.

NOTE: When ordering an overlapping griddle, you must add for a common front-top ledge and common backrisers (overlapping accessories are located on page 51).

FIELD-INSTALLED ACCESSORIES | REGULATORS & HOSES

| Accessory Code | Description |
|----------------|--|
| PRREGN-3/4 | 3/4" Gas pressure regulator — natural |
| PRREGN-001 | 1" Gas pressure regulator — natural |
| PRESREG-NA11/4 | 1 1/4" Gas pressure regulator — natural |
| PRREGLP-3/4 | 3/4" Gas pressure regulator — propane |
| PRREGLP-001 | 1" Gas pressure regulator — propane |
| PRESREG-LP11/4 | 1 1/4" Gas pressure regulator — propane |
| 3/4QD-HOSE-4 | 3/4" x 4' Gas flex hose and quick disconnect |
| 1INFLEX-4FT | 1" x 4' Gas flex hose and quick disconnect |
| 11/4QDH-4FT | 1 1/4" x 4' Gas flex hose and quick disconnect |
| CAP & CVR-KIT | Cap and cover kit |

FIELD-INSTALLED ACCESSORIES | LEGS & CASTERS

| Accessory Code | Description |
|----------------|--|
| LEGSST-RR4 | 6" Legs for field replacement |
| CASTERS-RR4 | Castors, 5", set of 4, 2 with locks |
| VFLANGD-FEET/4 | Flanged feet |
| CASTERS-ADJRR4 | Castors, 6", adjustable, set of 4, 2 with locks |
| V12-TOE | 3" Toe base for curb mounting—12" |
| V18-TOE | 3" Toe base for curb mounting—18" |
| V24-TOE | 3" Toe base for curb mounting—24" |
| V36-TOE | 3" Toe base for curb mounting—36" |
| V36C-TOEFAN | 3" Toe base for curb mounting—convection oven with cooling fan |

V SERIES | ACCESSORIES

FIELD-INSTALLED | DOLLY FRAMES & EQUIPMENT STANDS

| Accessory Code | Description |
|----------------|------------------|
| VDOLLY-36 | 36" Dolly Frame |
| VDOLLY-48 | 48" Dolly Frame |
| VDOLLY-54 | 54" Dolly Frame |
| VDOLLY-60 | 60" Dolly Frame |
| VDOLLY-72 | 72" Dolly Frame |
| VDOLLY-84 | 84" Dolly Frame |
| VDOLLY-96 | 96" Dolly Frame |
| VDOLLY-108 | 108" Dolly Frame |



| | |
|----------------|--|
| STAND/F-VCCB36 | 36" Wide Equipment Stand on Flanged Feet |
| STAND/F-HD42 | 42" Wide Equipment Stand on Flanged Feet |
| STAND/F-VCCB48 | 48" Wide Equipment Stand on Flanged Feet |
| STAND/F-HD54 | 54" Wide Equipment Stand on Flanged Feet |
| STAND/F-VCCB60 | 60" Wide Equipment Stand on Flanged Feet |
| STAND/F-VCCB72 | 72" Wide Equipment Stand on Flanged Feet |



| | |
|----------------|-------------------------------------|
| STAND/C-VCCB36 | 36" Wide Equipment Stand on Casters |
| STAND/C-HD42 | 42" Wide Equipment Stand on Casters |
| STAND/C-VCCB48 | 48" Wide Equipment Stand on Casters |
| STAND/C-HD54 | 54" Wide Equipment Stand on Casters |
| STAND/C-VCCB60 | 60" Wide Equipment Stand on Casters |
| STAND/C-VCCB72 | 72" Wide Equipment Stand on Casters |



V SERIES | ACCESSORIES

FIELD-INSTALLED | RISERS & RISER ACCESSORIES, NON-OVERLAPPING

| Description | 12" | 18" | 24" | 36" | 48"* |
|---|--------------|--------------|--------------|---------|---------|
| Reinforced Riser (Standard or Convection Oven) | N/A | N/A | V24RR | V36RR | V48RR |
| Stub Riser—4" | V12ST4 | V18ST4 | V24ST4 | V36ST4 | V48ST4 |
| Single Deck Height Riser (No Shelf—22" High) | V12ST22 | V18ST22 | V24ST22 | V36ST22 | V48ST22 |
| Double Deck Height Riser (No Shelf—34" High) | V12ST34 | V18ST34 | V24ST34 | V36ST34 | V48ST34 |
| Single Deck Riser with Hi-Shelf (Solid Shelf—22" High) | V12SD | V18SD | V24SD | V36SD | N/A |
| Double Deck Riser with Hi-Shelf (2 Solid Shelves—34" High) | V12DD | V18DD | V24DD | V36DD | N/A |
| Single Deck Riser with Hi-Shelf (Flow-Thru Shelf—22" High) | V12SFL | V18SFL | V24SFL | V36SFL | N/A |
| Double Deck Riser with Hi-Shelf (2 Flow-Thru Shelves—34" High) | V12DFL | V18DFL | V24DFL | V36DFL | N/A |
| Section of Flow-Thru Grate | OSHELF-GRT12 | OSHELF-GRT18 | OSHELF-GRT24 | N/A | N/A |

Note: *48RR not available on Charbroiler

FIELD-INSTALLED | RISERS & RISER ACCESSORIES, OVERLAPPING

| Description | 36" | 48" | 54" | 60" | 72" |
|---|--------------|--------------|--------------|--------------|--------------|
| 4" Stub Backs | V36ST4 | VOVER-48ST | VOVER-54ST | VOVER-60ST | VOVER-72ST |
| Single Deck Height Riser (No Shelf—22" High) | V36ST22 | 22RSR48 | 22RSR54 | 22RSR60 | 22RSR72 |
| Double Deck Height Riser (No Shelf—34" High) | V36ST34 | 34RSR48 | 34RSR54 | 34RSR60 | 34RSR72 |
| Single Deck Riser with Hi-Shelf (Solid Shelf—22" High) | V36SD | 22SHS48 | 22SHS54 | 22SHS60 | 22SHS72 |
| Double Deck Riser with Hi-Shelf (2 Solid Shelves—34" High) | V36DD | 34DHS48 | 34DHS54 | 34DHS60 | 34DHS72 |
| Single Deck Riser with Hi-Shelf (Flow-Thru Shelf—22" High) | V36SFL | 22SFS48 | 22SFS54 | 22SFS60 | 22SFS72 |
| Double Deck Riser with Hi-Shelf (2 Flow-Thru Shelves—34" High) | V36DFL | 34DFS48 | 34DFS54 | 34DFS60 | 34DFS72 |
| Front Top Ledge with Pull-Out Condiment Rail, Fits 1/9th Pans | FRTTOP-36CMD | FRTTOP-48CMD | FRTTOP-54CMD | FRTTOP-60CMD | FRTTOP-72CMD |
| Front Top Ledge, with Solid Plating Area | FRTTOP-36WLD | FRTTOP-48WLD | FRTTOP-54WLD | FRTTOP-60WLD | FRTTOP-72WLD |

STANDARD FEATURES:

- Stainless steel front, sides and stand
- Casters standard
- 45½" wide x 34¾" deep - VST4B
- 36" wide x 34¾" deep - VST3B
- Positive positioning grid control handle
- (3) 45,000 BTU/hr ceramic burners - VST4B
- (3) 33,000 BTU/hr ceramic burners - VST3B
- Griddle plate with 2" splashers
- Standard 52" high griddle cooking surface
- Griddle/broiler brush
- ¾" Diameter rear gas connection with regulator - VST4B
- 1 ¼" diameter rear gas connection with regulator - VST3B
- 1-year limited parts and labor warranty



VST4B

CHOPHOUSE MODELS

| Model | Description | Total BTU/hr |
|-------|------------------------------------|--------------|
| VST4B | Ceramic Broiler with Griddle Plate | 135,000 |
| VST3B | Ceramic Broiler with Griddle Plate | 100,000 |

NOTE: VST3B can also be mounted on V Series HD Range oven bases, or refrigerated bases.

FIELD-INSTALLED ACCESSORIES

| Accessory Code | Description |
|----------------|---|
| 3/4QD-HOSE-4 | ¾" x 4' quick disconnect hose with restraining device |
| 1INFLEX-4FT | 1" x 4' quick disconnect hose with restraining device |
| 11/4QDH-4FT | 1 ¼" x 4' quick disconnect hose with restraining device |



FACTORY-INSTALLED OPTION

4" taller leg stand with casters (only available on VST4B)

HEAVY DUTY BROILERS - GAS











MATCHED UPRIGHT | *Make Your Menu Sizzle and Your Profits Soar.*

STANDARD FEATURES:

- Stainless steel front, sides, base and finishing oven
- Spring balanced, 5 position grid
- (4) 25,000 BTU/hr infrared burners on IR broiler
- (3) 33,000 BTU/hr. ceramic radiant burners on radiant broiler
- 2 infinite heat controls
- Full width floating stainless steel drip pan
- 1 ¼" diameter front gas manifold
- 1 ¼" rear gas manifold (capped)
- 25"w x 25"d cooking grid (625 sq. inches)
- Natural or propane gas pressure regulator
- 6" adjustable stainless steel legs

MATCHED UPRIGHT MODELS INFRARED OR CERAMIC BROILER

| Standard Oven Base | Broiler Type | Total BTU/hr |
|--|--------------|--------------|
|  VIR1SF | Infrared | 150,000 |
|  VBB1SF | Ceramic | 150,000 |
| Convection Oven Base | | |
|  VIR1CF | Infrared | 132,000 |
|  VBB1CF | Ceramic | 132,000 |
| Refrigerated Base* | | |
|  VIR1F | Infrared | 100,000 |
|  VBB1F | Ceramic | 100,000 |
| Cabinet Base | | |
|  VIR1BF | Infrared | 100,000 |
|  VBB1BF | Ceramic | 100,000 |

*Must add cost of refrigerated base. Can be mounted only on Vulcan base.



VIR1SF
shown on optional casters

FIELD-INSTALLED ACCESSORIES

| Accessory Code | Description |
|----------------|---------------------------|
| CASTERS-RR4 | Set of 4 casters, 6" high |



FACTORY-INSTALLED OPTION

Omit Finishing Oven



HEAVY DUTY BROILERS - GAS

DOUBLE DECK | *Make Your Menu Sizzle and Your Profits Soar.*



VIR2

STANDARD FEATURES:

- Stainless steel front, sides, base and finishing oven
- Spring balanced, 5 position grid
- (4) 25,000 BTU/hr infrared burners on IR broiler
- (3) 33,000 BTU/hr. ceramic radiant burners on radiant broiler
- 2 infinite heat controls
- Full width floating stainless steel drip pan
- 1" rear gas manifold
- 25" w x 25" d cooking grid (625 sq. inches)
- Natural or propane gas pressure regulator
- Set of 4 casters, 6" high

DOUBLE DECK MODELS INFRARED AND OR CERAMIC BROILER

| Model | Broiler Type (top over bottom) | Total BTU/hr |
|-------|--------------------------------|--------------|
| VIR2 | Infrared / Infrared | 200,000 |
| VBB2 | Ceramic / Ceramic | 200,000 |
| VIB2 | Infrared / Ceramic | 200,000 |
| VBI2 | Ceramic / Infrared | 200,000 |

*NOTE: Double Deck Broilers cannot be manifolded together with range line.
Must be gassed independently.*

FIELD-INSTALLED ACCESSORIES

| Accessory Code | Description |
|----------------|---|
| 11/4QDH-4FT | 1 ¼" x 4' quick disconnect hose with restraining device |
| 1INFLEX-4FT | 1" x 4' quick disconnect hose with restraining device |



SALAMANDER BROILERS



SALAMANDERS | *Quickly Melts Cheese, Browns Bread crumbs and Finishes Meat.*

STANDARD FEATURES (GAS & ELECTRIC):

- Stainless steel front, top and sides
- Dual temperature controls for zone cooking
- 6 grid positions, grid measures 27½" W x 13" D
- Removable full-width spillage pan



36RB-N

GAS MODELS:

- ¾" gas rear connection and pressure regulator

GAS SALAMANDER BROILER | INFRARED (IR) OR RADIANT

| Model | Width | Burners | Gas | Total BTU/hr | Mounting |
|----------------------|-------|---------|---------|--------------|------------------------|
| INFRARED (IR) | | | | | |
| 36IRB-N | 36" | 1 | Natural | 30,000 | Counter, Range or Wall |
| 36IRB-P | 36" | 1 | Propane | 30,000 | Counter, Range or Wall |
| RADIANT | | | | | |
| 36RB-N | 36" | 6 | Natural | 50,000 | Counter, Range or Wall |
| 36RB-P | 36" | 6 | Propane | 50,000 | Counter, Range or Wall |

ELECTRIC MODELS:

- Available on any 36" Electric Range with Standard Oven
- (2) 2250 watt heating elements for better cooking zone control
- Standard voltage 208V or 240V field convertible to 1 Phase



36ESB

ELECTRIC SALAMANDER BROILER

| Model | Width | Volts | Phase | Mounting |
|-----------|-------|-------|-------|------------------------|
| 36ESB-208 | 36" | 208 | 1/3 | Counter, Range or Wall |
| 36ESB-240 | 36" | 240 | 1/3 | Counter, Range or Wall |
| 36ESB-480 | 36" | 480 | 1/3 | Counter, Range or Wall |

See page 56 for options and accessories.

FIELD-INSTALLED ACCESSORIES FOR SALAMANDERS

WALL MOUNT BRACKET

2 stainless steel brackets to install salamander to wall



WALLMNT-CHRBKR
Note: BOTTOM-SLMNDR is required to install on wall.

BOTTOM PANEL

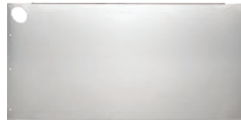
Stainless steel bottom panel covers bottom of salamander



BOTTOM-SLMNDR
Note: Required with wall bracket

BACK PANEL

Stainless steel back panel



BACK-SLMNDR

SET OF LEGS

4" High adjustable legs for counter installation



COUNTER-ADJLEG

ENDURANCE™ SERIES

REINFORCED HIGH SHELF

Shelf comes with mounting brackets allowing Salamander/Cheesemelter to add to range



RSHELF-XL24 For 24" range
RSHELF-XL36 For 36" range
RSHELF-XL48 For 48" range
RSHELF-XL60 For 60" range
RSHELF-XL72 For 72" range

Note: Not compatible with V-Series Ranges.

INTER-PLUMB KIT

Inter-Plumb kit for connecting for Salamander/Cheesemelter to Endurance™ Series Range



CONNECT-CHALL

V SERIES HEAVY DUTY

REINFORCED RISER

Mount a Salamander/Cheesemelter on a back riser above the V Series Heavy Duty Range



IMAGE NOT AVAILABLE

V24RR For 24" range
V36RR For 36" range
V48RR For 48" range

Note: Required if mounting above a V Series Range. Not compatible with Endurance™ Series Ranges.

INTER-PLUMB KIT

Inter-Plumb kit for connecting for Salamander/Cheesemelter to V Series Heavy Duty Range



PLUMBIN-KIT

NOTE: Ranges with elevated salamander broilers should not be mounted on casters.

CHEESEMELTERS



GAS & ELECTRIC CHEESEMELTERS | *Finish dishes to perfection.*



VICM36

STANDARD FEATURES (GAS MODELS):

- Energy-efficient gas infrared burners
- 3-position heavy duty rack guides and wire chrome grid rack
- 21" H x 19" D with all stainless steel interior
- Removable full-width stainless steel spillage pan for easy cleaning and maintenance
- Wall mount bracket (factory installed) included standard, installable on range shelf or legs

GAS-INFRA-RED

| Model | Burners | Total BTU/hr | Width | Depth | Overall Height |
|--------|---------|--------------|-------|-------|----------------|
| VICM24 | 1 | 20,000 | 24" | 19" | 21" |
| VICM36 | 1 | 30,000 | 36" | 19" | 21" |
| VICM48 | 2 | 40,000 | 48" | 19" | 21" |
| VICM60 | 2 | 50,000 | 60" | 19" | 21" |
| VICM72 | 2 | 60,000 | 72" | 19" | 21" |

NOTE: Models are constructed standard for natural gas service; propane conversion kit is supplied with the unit. Conversion is the customer's responsibility. Please indicate propane or natural gas while processing your order.

NOTE: Elevation orifice kit is available free of charge for high-elevation applications. Installation is the customer's responsibility. Please indicate elevation while processing your order.

ACCESSORY

4" High adjustable legs for counter installation



COUNTER-ADJLEG
all VICM



1036

STANDARD FEATURES (ELECTRIC MODELS):

- Stainless steel body construction
- Solid state controls
- Rack-activated quartz heaters save energy
- 4-position rack locator
- Energy-saving standby mode
- 208 or 240V, 1 Phase electrical connection required
- High performance electric cheesemelter can be counter or wall mounted (wall mounting panel and leg kit included)

ELECTRIC

| Model | Total kW | Width | Depth | Overall Height Countertop Model | Overall Height Wall-Mounted Model |
|-------|----------|--------------------|--------------------|------------------------------------|--------------------------------------|
| 1024 | 2.4 | 27" | 17 $\frac{1}{8}$ " | 19 $\frac{1}{4}$ " | 15 $\frac{1}{4}$ " |
| 1036 | 3.6 | 36 $\frac{1}{2}$ " | 17 $\frac{1}{8}$ " | 19 $\frac{1}{4}$ " | 15 $\frac{1}{4}$ " |
| 1048 | 4.8 | 50" | 17 $\frac{1}{8}$ " | 19 $\frac{1}{4}$ " | 15 $\frac{1}{4}$ " |

VC & SG SERIES | An Improved Full Line to Meet Every Convection Oven Need

VC4 Series
Foodservice Workhorse



VC5 Series
Removable Doors



VC6 Series
Deeper Cavity



SG Series
More Horsepower



| FEATURES / SPECS | VC4 / VC44 | VC5 / VC55 | VC6 / VC66 | SG4 / SG44 |
|--|---------------------------------|---|---------------------------------|-----------------------------|
| ENERGY STAR® Certified | ✓ | ✓ | ✓ | |
| Removable doors | N/A | ✓ | N/A | N/A |
| Gentle Bake Mode switch for more delicate heat | N/A | Standard on VC5E | N/A | ✓ |
| Rack guide positions | 11 | 11 | 11 | 11 |
| Oven racks | 5 nickel plated grab-and-go | 5 nickel plated grab-and-go | 5 nickel plated grab-and-go | 5 nickel plated grab-and-go |
| Cool to the touch door handle | ✓ | ✓ | ✓ | ✓ |
| Oven cool switch for rapid cool down when door is open | ✓ | ✓ | ✓ | ✓ |
| Controls available | Solid State (D) or Computer (C) | Solid State (D) With Enhanced LED Display | Solid State (D) or Computer (C) | Solid State (D) |

CHOICE OF CONTROL SYSTEMS (VC4 & VC6 Series only)



SOLID STATE (D) CONTROLS

VC4 & VC6 Series only

- Adjusts from 150–500°F, providing instant response to variations in oven temperature for more consistent cooking
- 60-minute timer with audible alarm
- Easy-to-read time and temperature settings



COMPUTER (C) CONTROLS

VC4 & VC6 Series only

- Programmable time and temperature
- Digital time and temperature readout
- Programmable Roast & Hold setting
- USB interface for software and menu updates
- Shelf timing capability for up to 5 shelves

CONVECTION OVENS - FULL SIZE



VC4 SERIES | GAS & ELECTRIC *All-Purpose Ovens Save Operating Costs.*

With gentle air circulation and even heat distribution, these all purpose ovens produce delicious, evenly cooked casseroles, meats, vegetables and baked goods.

STANDARD FEATURES:

- Standard cavity depth
- 50,000 BTU/hr burner per oven section
- Electronic spark ignition
- ¾" rear gas connection
- Internal combination gas pressure regulator and safety solenoid system
- 1-Piece cool-to-the-touch door handles
- 5 grab-and-go oven racks with 11 rack positions
- ½ HP 2-speed oven blower motor; 115V, 60 Hz, 1 Phase with 6' cord and plug
- Oven cool switch for rapid cool down
- Porcelain enamel on steel oven interior
- Stainless steel front, sides and top
- Stainless steel doors with double pane windows



VC4GD
Shown with OPNSTND-KIT and CSTSET-SINGLE. Pan not included.

VC4 CONVECTION OVENS

| Model | Control Type | Sections | Description | Input |
|------------|--------------|----------|--------------------------------------|----------------|
| GAS | | | | |
| VC4GD | Solid State | 1 | Single Deck on Adjustable 23¾" Legs* | 50,000 BTU/hr |
| VC4GC | Computer | 1 | Single Deck on Adjustable 23¾" Legs* | 50,000 BTU/hr |
| VC44GD | Solid State | 2 | Double Deck on 8" Legs | 100,000 BTU/hr |
| VC44GC | Computer | 2 | Double Deck on 8" Legs | 100,000 BTU/hr |

ELECTRIC

| | | | | |
|--------|-------------|---|--------------------------------------|---------|
| VC4ED | Solid State | 1 | Single Deck on Adjustable 23¾" Legs* | 12.5 kW |
| VC4EC | Computer | 1 | Single Deck on Adjustable 23¾" Legs* | 25 kW |
| VC44ED | Solid State | 2 | Double Deck on 8" Legs | 12.5 kW |
| VC44EC | Computer | 2 | Double Deck on 8" Legs | 25 kW |



VC44GD

| | Oven Cavity Dimensions (W x D x H) | Exterior Dimensions (W x D x H) | Standard Power Supply Motor size (gas units) |
|-------|------------------------------------|---------------------------------|--|
| VC4G | 29" x 22½" x 20" | 40¼" x 41½" x 54¾" | ½ HP, 115V, 8 Amps |
| VC44G | 29" x 22½" x 20" | 40¼" x 41½" x 70" | (2) ½ HP, 115V, 8 Amps |
| VC4E | 29" x 22½" x 20" | 40¼" x 41½" x 54¾" | 208/240V, 60 Hz, 1 or 3 Phase |
| VC44E | 29" x 22½" x 20" | 40¼" x 41½" x 70" | 208/240V, 60 Hz, 1 or 3 Phase |

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



VC5 SERIES | GAS & ELECTRIC *All-Purpose Ovens. One-Of-A-Kind Features.*

Vulcan's VC5 Series provides high-quality results and new distinguishing features such as removable, dishwasher-safe doors and simple dial controls with LED display.

STANDARD FEATURES:

- Removable dishwasher-safe doors
- Standard cavity depth
- 50,000 BTU/hr (VC5G) and rear elements (VC5E) provide great bake results
- 1-piece cool-to-the-touch door handles
- 5 grab-and-go oven racks with 11 rack positions
- Mix and match—can stack on top of VC4 and SG4 models
- Reduced outer door temperatures
- Built-in service diagnostics
- 3-Year warranty on doors



Removable dishwasher-safe doors



VC5GD

Shown with with leg stand and casters

VC5 CONVECTION OVENS

| Model | Control Type | Sections | Description | Input |
|-----------------|---|--|---|----------------|
| GAS | | | | |
| VC5GD | Solid State | 1 | Single Deck on Adjustable 23¾" Legs* | 50,000 BTU/hr |
| VC55GD | Solid State | 2 | Double Deck on 8" Legs | 100,000 BTU/hr |
| ELECTRIC | | | | |
| VC5ED | Solid State | 1 | Single Deck on Adjustable 23¾" Legs* | 12.5 kW |
| VC55ED | Solid State | 2 | Double Deck on 8" Legs | 25 kW |
| | Oven Cavity Dimensions (W x D x H) | Exterior Dimensions (W x D x H) | Standard Power Supply Motor size (gas units) | |
| VC5GD | 29" x 22⅞" x 20" | 40¼" x 40" x 54¾" | ½ HP, 115V, 8 Amps | |
| VC55GD | 29" x 22⅞" x 20" | 40¼" x 40" x 70" | (2) ½ HP, 115V, 8 Amps | |
| VC5ED | 29" x 22⅞" x 20" | 40¼" x 40" x 54¾" | 208/240V, 60 Hz, 1 or 3 Phase | |
| VC55ED | 29" x 22⅞" x 20" | 40¼" x 40" x 70" | 208/240V, 60 Hz, 1 or 3 Phase | |

*23¾" legs can adjust an additional 1" in length. Legs with casters are adjustable from 28" to 29⅞" in length.

All ovens can be double stacked.

See page 64 for options and accessories.



VC6 SERIES | GAS & ELECTRIC *Deep Cavity / Bakery Depth.*

The versatile performance you need for preparing a varied menu with consistently great results. With gentle air circulation and even heat distribution, these all purpose ovens produce delicious, evenly cooked casseroles, meats, vegetables and baked goods.

STANDARD FEATURES:

- Deep cavity depth
- 50,000 BTU/hr burner per oven section
- Electronic spark ignition
- ¾" rear gas connection
- Internal combination gas pressure regulator and safety solenoid system
- 5 grab-and-go oven racks with 11 rack positions
- ½ HP 2-speed oven blower motor; 115V, 60 Hz, 1 Phase with 6' cord and plug
- Oven cool switch for rapid cool down
- Porcelain enamel on steel oven interior
- Stainless steel front, sides and top
- Stainless steel doors with double pane windows

VC6 CONVECTION OVENS

| Model | Control Type | Sections | Description | Input |
|-----------------|---|----------|--|---|
| GAS | | | | |
| VC6GD | Solid State | 1 | Single Deck on Adjustable 23¾" Legs* | 50,000 BTU/hr |
| VC6GC | Computer | 1 | Single Deck on Adjustable 23¾" Legs* | 50,000 BTU/hr |
| VC66GD | Solid State | 2 | Double Deck on 8" Legs | 100,000 BTU/hr |
| VC66GC | Computer | 2 | Double Deck on 8" Legs | 100,000 BTU/hr |
| ELECTRIC | | | | |
| VC6ED | Solid State | 1 | Single Deck on Adjustable 23¾" Legs* | 12.5 kW |
| VC6EC | Computer | 1 | Single Deck on Adjustable 23¾" Legs* | 25 kW |
| VC66ED | Solid State | 2 | Double Deck on 8" Legs | 12.5 kW |
| VC66EC | Computer | 2 | Double Deck on 8" Legs | 25 kW |
| | Oven Cavity Dimensions (W x D x H) | | Exterior Dimensions (W x D x H) | Standard Power Supply Motor size (gas units) |
| VC6GD | 29" x 26⅞" x 20" | | 40¼" x 45⅞" x 54¾" | ½ HP, 115V, 8 Amps |
| VC66GD | 29" x 26⅞" x 20" | | 40¼" x 45⅞" x 70" | (2) ½ HP, 115V, 8 Amps |
| VC6ED | 29" x 26⅞" x 20" | | 40¼" x 45⅞" x 54¾" | 208/240V, 60 Hz, 1 or 3 Phase |
| VC66ED | 29" x 26⅞" x 20" | | 40¼" x 45⅞" x 70" | 208/240V, 60 Hz, 1 or 3 Phase |

*23¾" legs can adjust an additional 1" in length. Legs with casters are adjustable from 28" to 29⅞" in length.
All ovens can be double stacked.

See page 65 for options and accessories.



SG SERIES | GAS *Optimal Balance of Recovery and Baking.*

STANDARD FEATURES:

- Standard cavity depth
- 60,000 BTU/hr total input
- Gentle bake mode selector switch for greater flexibility
- 5 grab-and-go oven racks with 11 rack positions
- Independently operated doors with full-length hinge pins and welded full-door frames
- 1-piece cool-to-the-touch door handles
- ½ HP 2-speed fan motor
- Choice of single- or double-stacked configuration
- Stainless steel front, sides, top and door gaskets
- Easy-to-clean, porcelain-coated enameled steel interior
- Auxiliary fan switch for rapid cool down
- ¾" Gas connection with internal combination gas pressure regulator and safety solenoid system (interconnecting piping supplied on double deck models for single point gas connection)



SG4
Shown with leg stand and casters



SG44
Shown with optional casters

SG SERIES CONVECTION OVENS

| Model | Control Type | Sections | Description | Total BTU/hr |
|--------|--------------|----------|--------------------------------------|--------------|
| SG4GD | Solid State | 1 | Single Deck on Adjustable 23¾" Legs* | 60,000 |
| SG44GD | Solid State | 2 | Double Deck on 8" Legs | 120,000 |

| Model | Oven Cavity Dimensions (W x D x H) | Exterior Dimensions (W x D x H) | Motor size |
|--------|------------------------------------|---------------------------------|------------------------|
| SG4GD | 29" x 22½" x 20" | 40¼" x 41⅛" x 54¾" | ½ HP, 115V, 8 Amps |
| SG44GD | 29" x 22½" x 20" | 40¼" x 41⅛" x 70" | (2) ½ HP, 115V, 8 Amps |

*23¾" legs can adjust an additional 1" in length. Legs with casters are adjustable from 28" to 29⅞" in length. All ovens can be double stacked.

See page 64 for options and accessories.

CONVECTION OVENS - HALF SIZE



GCO/ECO SERIES | GAS Half-Size Ovens with Full-Featured Quality.

Many of the same features that make Vulcan full-size convection ovens such great performers are also available in space-saving gas GCO or electric ECO Series half-size ovens.

STANDARD FEATURES:

- Stainless steel front, top, sides and rear enclosure panel
- Stainless steel door with double pane windows
- 4" adjustable chrome legs
- Porcelain enamel on steel oven interior
- 5 oven racks
- 60-minute timer with audible alarm
- Available with optional right-side door hinge



ECO2D
Shown with leg stand
and casters



GCO2D

GCO CONVECTION OVENS

| Model | Control Type | Description | Input |
|-----------------|---|--|---|
| GAS | | | |
| GCO2D | Solid State | Single Deck Half-Size Electric Convection Oven | 25,000 BTU/hr |
| ELECTRIC | | | |
| ECO2D | Solid State | Single Deck Half-Size Electric Convection Oven | 5.5 kW |
| | Oven Cavity Dimensions (W x D x H) | Exterior Dimensions (W x D x H) | Standard Power Supply Motor size (gas units) |
| GCO2D | 15¼" x 21" x 20" | 30" x 28½" x 30⅝" | ½ HP, 115V, 8 Amps |
| ECO2D | 15¼" x 21" x 20" | 30" x 28½" x 30⅝" | 208/240V, 60 Hz, 1 or 3 Phase |

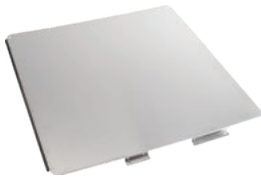
See page 64 for options and accessories.

VC / SG / ECO / GCO SERIES | OPTIONS & ACCESSORIES

FIELD-INSTALLED ACCESSORIES

HEAT SHIELD

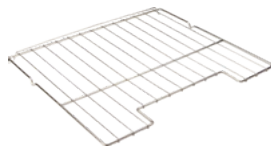
Heat deflector to protect unit from high temperature equipment



HTSHLD-LH/V (left hand)
HTSHLD-RH/V (right hand)
 Fits VC4, VC5, VC6 & SG ovens

OVEN RACK

Extra oven rack



RACK-1PCNEW
 Fits VC4, VC5 and SG ovens

RACK-1PCDDNEW
 Fits VC6 ovens

RACK-HLF1PC
 Fits ECO2D / GCO2D ovens

RACK HANGER

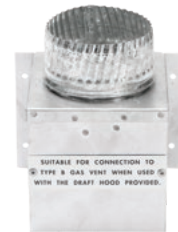
Use to hang spare oven racks.
 Installs on side of oven



RACK-HANGRV
 Fits all ovens

DOWN DRAFT DIVERTER

Down draft flue diverter for direct vent connection



DRAFT-DIVERT
 Fits VC4, VC5, VC6 & SG ovens

FLANGED FEET

Set of 4 flanged feet.



FLNGD-FT/4
 Fits VC4, VC5, VC6 & SG ovens

CASTERS

Set of 4 (2 locking) for a single deck oven or for leg stand.



CSTSET-SINGLE
 Fits VC4, VC5, VC6 & SG ovens

LEG STAND

Stainless steel leg stand with adjustable feet, stainless steel shelf and adjustable rack supports for a single deck oven.



OPNSTND-LEGS/SS
 Fits VC4 and SG ovens

VC5-OPNSTD-LG-SS
 Fits VC5 ovens

OPNSTND-HLFLEG
 Fits ECO and GCO ovens

LEG STAND

Retrofit stand kit for use with standard black painted legs includes mounting brackets, stainless steel shelf and adjustable rack supports.



OPNSTND-KIT
 Fits VC4 and SG ovens

VC5-OPNSTD-KIT
 Fits VC5 ovens

VC / SG / ECO / GCO SERIES | OPTIONS & ACCESSORIES

FIELD-INSTALLED ACCESSORIES

| Accessory Code | Description | VC4 | VC5 | VC6 | SG | ECO | GCO |
|-----------------|--|-------|-------|-------|-----|-----|-----|
| ELVKIT-GASOVN | Elevation kit for 44,000 BTU gas ovens | ✓ | ✓ | ✓ | N/A | N/A | N/A |
| ELVKIT-GAS50KVC | Elevation kit for 50,000 BTU gas ovens | Gas | Gas | Gas | N/A | N/A | N/A |
| ELVKIT-GAS60KSG | Elevation kit for SG Series gas ovens | N/A | N/A | N/A | ✓ | N/A | N/A |
| ELVKIT-GASHLF | Elevation kit for GCO gas ovens | N/A | N/A | N/A | N/A | N/A | ✓ |
| STACK/G-LEG | Stacking kit, with legs, for 2 full-size gas ovens | Gas | Gas | Gas | Gas | N/A | N/A |
| STACK/G-CST | Stacking kit, with legs & casters, for 2 full-size gas ovens | Gas | Gas | Gas | Gas | N/A | N/A |
| STACK/G-HLFLEG | Stacking kit, with legs, for 2 half-size ovens | N/A | N/A | N/A | N/A | N/A | ✓ |
| STACK/E-LEG | Stacking kit, with legs, for 2 full-size electric ovens | Elec. | Elec. | Elec. | N/A | N/A | N/A |
| STACK/E-CST | Stacking kit, with legs & casters, for 2 full-size electric ovens | Elec. | Elec. | Elec. | N/A | N/A | N/A |
| STACK/E-HLFLEG | Stacking kit, with legs, for 2 half-size ovens | N/A | N/A | N/A | N/A | ✓ | N/A |
| DRIPPAN-SSDD | Stainless steel drip pan | ✓ | ✓ | ✓ | ✓ | N/A | N/A |
| 3/4QD-HOSE-4 | ¾" x 4' quick disconnect hose with restraining device | ✓ | ✓ | ✓ | ✓ | N/A | N/A |
| ENCLSUR-SSBACK | Stainless steel rear enclosure (per section) | ✓ | N/A | ✓ | ✓ | N/A | N/A |
| VC5-ENCLSR-BCK | Stainless steel rear enclosure (per section) | N/A | ✓ | N/A | N/A | N/A | N/A |
| MARINE-TOP | Oven/Steamer accessory kit. Requires 8" legs (LEGSET-8INSS) in lieu of standard legs | ✓ | N/A | N/A | N/A | N/A | N/A |

FACTORY-INSTALLED OPTIONS

| Description | VC4 | VC5 | VC6 | SG |
|--|-------|-------|-------|-----|
| Simultaneous doors (per section)—chain driven | ✓ | N/A | ✓ | ✓ |
| 480V, 60 Hz, 3 Phase (per section)—VC Electric Models | Elec. | Elec. | Elec. | N/A |
| Corrections package 1—security screws only | ✓ | N/A | ✓ | ✓ |
| Corrections package 2—security screws, rear enclosure, locking hasp for doors | ✓ | N/A | ✓ | ✓ |
| Left side controls | ✓ | N/A | N/A | N/A |
| Kosher-friendly control package (per section) includes standing pilot and continuously operating fan functions | ✓ | N/A | ✓ | ✓ |



VCCG SERIES | Optimize the Griddle Workstation.

Vulcan's high-performance VCCG griddle distributes heat evenly across the entire griddle plate, boosting food quality and reliability in the most demanding environments. Plus, it's easy to customize your griddle to 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 2 burner systems (IRX™ Infrared or atmospheric) and 3 plate materials (Steel, Rapid Recovery™ or Chrome); see chart on page 67 for customization options and accessories
- Select models are ENERGY STAR® certified
- Every 12" is independently zoned with embedded solid state temperature control from 200–550°F on Steel and Chrome plates and 200–450°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
- Built-in regulator per burner (every 12")
- High-capacity 6 quart grease drawer— 2 for 60" and 72" sizes



IRX™ is Infrared Extreme, a true infrared platform that brings productivity, energy savings and ease of operation to the end user — producing consistent results batch after batch.



VCCG60



VCCG72

VCCG GRIDDLES | BASE MODELS

| Model | Dimensions (W x D x H) | Cooking Height | Plate | Burner System | No. of Burners | No. of Drawers | Grease Trough |
|--------|---|----------------------------------|-------|------------------------------|----------------|----------------|---------------|
| VCCG24 | 24" x 33 ¹ / ₈ " x 18 ⁷ / ₈ " | 14 ³ / ₄ " | Steel | Atmospheric or IRX™ Infrared | 2 | 1 | Front |
| VCCG36 | 36" x 33 ¹ / ₈ " x 18 ⁷ / ₈ " | 14 ³ / ₄ " | Steel | Atmospheric or IRX™ Infrared | 3 | 1 | Front |
| VCCG48 | 48" x 33 ¹ / ₈ " x 18 ⁷ / ₈ " | 14 ³ / ₄ " | Steel | Atmospheric or IRX™ Infrared | 4 | 1 | Front |
| VCCG60 | 60" x 33 ¹ / ₈ " x 18 ⁷ / ₈ " | 14 ³ / ₄ " | Steel | Atmospheric or IRX™ Infrared | 5 | 2 | Front |
| VCCG72 | 72" x 33 ¹ / ₈ " x 18 ⁷ / ₈ " | 14 ³ / ₄ " | Steel | Atmospheric or IRX™ Infrared | 6 | 2 | Front |

*Rapid Recovery™ Plate only available in 24" depth and NOT available in 72" width.

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

NOTE: Contact factory for second year warranty information.



NOTE: VMCS not compatible with rear grease trough.

See page 68 for options and accessories.

GRIDDLES - GAS



VCCG SERIES | *Easy Customization to Fit Your Operational Needs.*

| 1. Choose Plate   | 2. Choose Burner | | 3. Choose Grease Trough Location | | | 4. Select Factory-Installed Options | | | | | 5. Select Field-Installed Accessories | | | | |
|--|----------------------------------|--------------------------------|---|-----------|------|--|-----------------|----------------------|-----------|-----------------------|--|----------------|---------------|--|---------------|
| Steel (1" Thick plate) | IRX™ Infrared (24,000 BTU/hr) | Atmospheric (30,000 BTU/hr) | Front | Left Side | Rear | Grooved Plate | 10" Back Splash | Welded Plate Divider | Towel Bar | Under-Device Plumbing | Plate Rail | Condiment Rail | Cutting Board | Integrated Stand (37" Cooking Height) | Banking Strip |
| Rapid Recovery™ * (18 mm [≈3/4"] thick plate) | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| Chrome (1" Thick plate. Ships with palmetto brush, scraper and blade for cleaning.) | • | • | • | • | - | • | • | - | • | • | • | • | • | • | • |



VCCG24



VCCG36



VCCG48



VCCG models are Vulcan Manual Clamshell (VMCS) Compatible. See page 77 for more details.

How to choose the right griddle plate



VCCG SERIES | OPTIONS

FACTORY-INSTALLED OPTIONS

| Option | Available on | Description |
|-----------------------|--------------|--|
| Grooved Griddle Plate | All VCCG | Steel grooved griddle plate. Cleaning scraper ships with unit. <i>Not Available on Rapid Recovery™ plate. Partial grooving available. Contact factory.</i> |
| 10" Back Splash | All VCCG | 10" Back splash and tapered side splash. <i>Available on steel and chrome plates; not available on Rapid Recovery™ plate.</i> |
| Welded Plate Divider | All VCCG | Welded wall or divider rail creates a non-removable cooking lane, eliminating flavor transfer. <i>Available on steel and Rapid Recovery™ plate; not available on chrome plate. Contact factory to specify location on plate.</i> |
| Under-Device Plumbing | All VCCG | Under-device plumbing, front left location. |
| Towel Bar | All VCCG | Stainless steel towel bar to hang towels, bar cloths or utensils. |



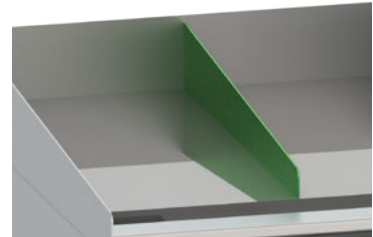
Grooved griddle plate



Under-device plumbing



10" back splash



Welded plate divider

INTEGRATED EQUIPMENT STANDS

Equipment stand integrated into griddle unit (37" working height)

- ISTAND/C-CG24 VCCG24
- ISTAND/C-CG36 VCCG36
- ISTAND/C-CG48 VCCG48
- ISTAND/C-CG60 VCCG60
- ISTAND/C-CG72 VCCG72

VCCG SERIES | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

CUTTING BOARD*

Stainless steel cutting board with Sani-Tuff®, 10½" depth.



- CUTBD-CG24** For VCCG24
- CUTBD-CG36** For VCCG36
- CUTBD-CG48** For VCCG48
- CUTBD-CG60** For VCCG60
- CUTBD-CG72** For VCCG72

(Sani-Tuff® is a resilient material resistant to cracking, splintering and absorption of liquids)

PLATE RAIL*

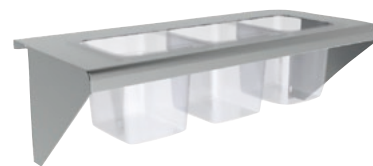
Stainless steel plate rail, 10½" depth.



- PLTRAIL-CG24** For VCCG24
- PLTRAIL-CG36** For VCCG36
- PLTRAIL-CG48** For VCCG48
- PLTRAIL-CG60** For VCCG60
- PLTRAIL-CG72** For VCCG72

CONDIMENT RAIL*

Stainless steel condiment rail, 10½" depth.



Pans not included

- CONRAIL-CG24** For VCCG24
Capacity: (3) ½ Pans or (1) ⅓ Pan
- CONRAIL-CG36** For VCCG36
Capacity: (5) ½ Pans or (2) ⅓ Pans
- CONRAIL-CG48** For VCCG48
Capacity: (7) ½ Pans or (3) ⅓ Pans
- CONRAIL-CG60** For VCCG60
Capacity: (8) ½ Pans or (4) ⅓ Pans
- CONRAIL-CG72** For VCCG72
Capacity: (10) ½ Pans or (5) ⅓ Pans

*Cutting board, plate rail and condiment rail are incompatible with rear grease trough griddles.

| Accessory Code | Available on | Description |
|------------------------|--------------|--|
| BANKING-STRIP | All VCCG | Griddle Banking Strip. |
| TRANSF-900RE | All VCCG | Transformer 220V to 120V. |
| EXTENSION-CHUTE | All VCCG | Chute replaces grease can for operations producing excessive grease and using a bucket for drainage. <i>Must be used with IStand/C-CG.</i> |

UNIVERSAL EQUIPMENT STANDS

30" Depth stainless steel stand with ½" marine edge and 5" casters (deck height is 24" from floor level).

- STAND/C-24** All 24" Countertop Equipment
- STAND/C-36** All 36" Countertop Equipment
- STAND/C-48** All 48" Countertop Equipment
- STAND/C-60** All 60" Countertop Equipment
- STAND/C-72** All 72" Countertop Equipment



900RX & MSA SERIES | *Heavy Duty Performance, Convenience and Reliability.*

STANDARD FEATURES:

- 27,000 BTUs per 12" section, U-shaped steel burners
- 1" thick steel plate, 24" deep
- Embedded mechanical snap-action thermostat provides accurate temperature control from 200–550°F (+/- 15°F to set point at idle)
- 1 supervised pilot safety valve for every 2 burners; valve will completely shut off gas to pilot and burners if pilot extinguishes or gas supply is interrupted
- 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
- External gas regulator provided in packaging
- 900RX & MSA models are Vulcan Manual Clamshell (VMCS) compatible. page 77 for more details



936RX

Dual electric/manual ignition with front manifold shut off valve provides convenience to busy operators (900 Series)



MSA48

Manual ignition (MSA Series)

900RX GRIDDLES | DUAL ELECTRIC/MANUAL IGNITION

| Model | Dimensions (W x D x H) | Cooking Height | Total BTU/hr | No. of Drawers |
|-------|------------------------|----------------|--------------|----------------|
| 924RX | 24" x 31½" x 15¼" | 11⅞" | 54,000 | 1 |
| 936RX | 36" x 31½" x 15¼" | 11⅞" | 81,000 | 1 |
| 948RX | 48" x 31½" x 15¼" | 11⅞" | 108,000 | 1 |
| 960RX | 60" x 31½" x 15¼" | 11⅞" | 135,000 | 2 |
| 972RX | 72" x 31½" x 15¼" | 11⅞" | 162,000 | 2 |

Also available with a 30" deep steel plate.

MSA GRIDDLES | MANUAL IGNITION

| Model | Dimensions (W x D x H) | Cooking Height | Total BTU/hr | No. of Drawers |
|-------|------------------------|----------------|--------------|----------------|
| MSA24 | 24" x 31½" x 15¼" | 11⅞" | 54,000 | 1 |
| MSA36 | 36" x 31½" x 15¼" | 11⅞" | 81,000 | 1 |
| MSA48 | 48" x 31½" x 15¼" | 11⅞" | 108,000 | 1 |
| MSA60 | 60" x 31½" x 15¼" | 11⅞" | 135,000 | 2 |
| MSA72 | 72" x 31½" x 15¼" | 11⅞" | 162,000 | 2 |

Also available with exclusive Rapid Recovery™ composite griddle plate or a 30" deep steel plate.

See page 71 for options and accessories.

900RX & MSA SERIES | OPTIONS

FACTORY-INSTALLED OPTIONS

| | Option | Available on | Description |
|---|---|--|---|
|   | Grooved Griddle Plate | All 900RX/MSA | Steel grooved griddle plate. Cleaning scraper ships with unit. <i>Not Available on Rapid Recovery™ plate. Partial grooving available. Contact factory.</i> |
|   | Chrome Plate Rapid Recovery™ Plate | All 900RX/MSA MSA24 MSA36 MSA48 | 24" or 30" depth chrome plate. Ships with palmetto brush, scraper and blade for cleaning. Vulcan's exclusive composite plate with aluminum core and 304 series stainless steel surface; temperature control from 200–450°F. <i>Only available in 24" depth.</i> |
|  | Rear Grease Trough | All 900RX/MSA | Grease trough located on rear of griddle vs. standard front (<i>NOTE: VCMS, standard plate rail, condiment rail and cutting board accessories are incompatible with rear grease trough griddles.</i>) |
|  | Welded Plate Divider | All 900RX/MSA | Welded wall or divider rail creates a non-removable cooking lane, which eliminates flavor transfer; Cost is per single divider wall; available on steel and Rapid Recovery™ plate; Not available on chrome plate <i>Contact factory to specify location on plate.</i> |
|  | Under-Device Plumbing | All 900RX/MSA | Under-device plumbing, front right location |
|  | 10" Back Splash | All 900RX/MSA | 10" Back splash and tapered side splash, available on steel and chrome plates; Not available on Rapid Recovery™ plate |
|  | Piezo Ignition System | All MSA | Rotary Piezoelectric Ignition System (No electric needed) |

900RX & MSA SERIES | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

CUTTING BOARD*

Stainless steel cutting board with Sani-Tuff®, 10% depth



- CUTBD-24** For 924RX / MSA24
- CUTBD-36** For 936RD / MSA36
- CUTBD-48** For 948RX / MSA48
- CUTBD-60** For 960RX / MSA60
- CUTBD-72** For 972RX / MSA72

(Sani-Tuff® is a resilient material resistant to cracking, splintering and absorption of liquids)

PLATE RAIL*

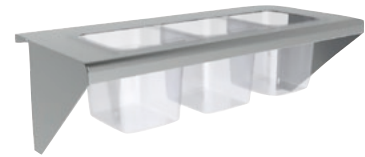
Stainless steel plate rail, 10% depth



- PLTRAIL-24** For 924RX / MSA24
- PLTRAIL-36** For 936RD / MSA36
- PLTRAIL-48** For 948RX / MSA48
- PLTRAIL-60** For 960RX / MSA60
- PLTRAIL-72** For 972RX / MSA72

CONDIMENT RAIL*

Stainless steel condiment rail, 10% depth



- CONRAIL-24** For 924RX / MSA24
Capacity: (3) 1/2 Pans or (1) 1/3 Pan
- CONRAIL-36** For 936RD / MSA36
Capacity: (5) 1/2 Pans or (2) 1/3 Pans
- CONRAIL-48** For 948RX / MSA48
Capacity: (7) 1/2 Pans or (3) 1/3 Pans
- CONRAIL-60** For 960RX / MSA60
Capacity: (8) 1/2 Pans or (4) 1/3 Pans
- CONRAIL-72** For 972RX / MSA72
Capacity: (10) 1/2 Pans or (5) 1/3 Pans

*Standard plate rail, condiment rail and cutting board accessories are incompatible with rear grease trough griddles.

Accessory Code Available on

Description

| | | |
|----------------------|---------------|---|
| LEGS-GRD6 | All 900RX/MSA | 6" Legs |
| 3/4QD-HOSE-4 | All 900RX/MSA | 3/4" x 4' long gas flex hose and quick disconnect |
| BANKING-STRIP | All 900RX/MSA | Griddle banking strip |



LEGS-GRD6



3/4QD-HOSE-4

INTEGRATED EQUIPMENT STANDS

Equipment stand integrated into griddle unit (37" working height)

| | |
|--------------------|-------------|
| ISTAND/C-24 | 924RX/MSA24 |
| ISTAND/C-36 | 936RX/MSA36 |
| ISTAND/C-48 | 948RX/MSA48 |
| ISTAND/C-60 | 960RX/MSA60 |
| ISTAND/C-72 | 972RX/MSA72 |

See page 69 for Universal Equipment Stands



RRE SERIES | *Rapid Recovery™ Composite Plate Griddle.*

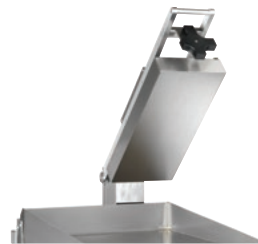
The Rapid Recovery™ Composite Plate Griddle with 304 Series stainless steel cooking surface supports high-volume kitchen applications while achieving high-capacity, consistent results.

STANDARD FEATURES:

- True “corner-to-corner” temperature control across cooking surface to maximize production capacity
- Rapid Recovery™ composite griddle plate (≈¾") delivers fast and uniform heat
- 304 Series stainless steel cooking surface is easy to clean and reduces labor and flavor transfer between foods
- Available in 208 or 240V, 50-60 Hz, 1 or 3 Phase power supply and 480V, 50-60 Hz, 3 Phase
- Snap-action thermostatic controls and heating elements every 12" with temperature control from 200–450°F
- 4" heavy duty adjustable legs
- Cool bull nose design keeps the front rail cool to the touch at all times



RRE36E



RRE models are Vulcan Manual Clamshell (VMCS) Compatible

RRE SERIES GRIDDLES

| Model | Dimensions (W x D x H) | Cooking Height | Total kW | No. of Drawers |
|--------|------------------------|----------------|----------|----------------|
| RRE24E | 24" x 31½" x 15¼" | 11⅞" | 10.8 | 1 |
| RRE36E | 36" x 31½" x 15¼" | 11⅞" | 16.2 | 1 |
| RRE48E | 48" x 31½" x 15¼" | 11⅞" | 21.6 | 1 |

Contact factory for 380-415V options.



Composite Plate with Aluminum Core and 304 Series Stainless Steel Surface.

Exclusive Rapid Recovery™ composite plate material

Corner-to-corner temperature control and even heat distribution allows users to cook to perfection on every inch of this griddle’s surface.

Scan to learn more about Rapid Recovery technology



HEG SERIES | Dependable Operation and Repeatable Performance.

STANDARD FEATURES:

- Available in 208 or 240V, 50-60 Hz, 1 or 3 Phase power supply and 480V, 50-60 Hz, 3 Phase power supply
- ½" steel plate for 24", 36" and 48" units; ¾" steel plate for 60" and 72" units—designed for optimal grill performance
- Snap-action thermostatic controls and heating elements every 12" with temperature control from 200–450°F
- 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



HEG36E



HEG models are Vulcan Manual Clamshell (VMCS) Compatible. See page 77 for more details.

HEG SERIES GRIDDLES

| Model | Dimensions (W x D x H) | Cooking Height | Total kW | No. of Drawers |
|--------|------------------------|----------------|----------|----------------|
| HEG24E | 24" x 31½" x 15¼" | 11⅞" | 10.8 | 1 |
| HEG36E | 36" x 31½" x 15¼" | 11⅞" | 16.2 | 1 |
| HEG48E | 48" x 31½" x 15¼" | 11⅞" | 21.6 | 1 |
| HEG60E | 60" x 31½" x 15¼" | | 27 | |
| HEG72E | 72" x 31½" x 15¼" | | 32.4 | |

Contact factory for 380-415V options.

See page 75 for options and accessories.

RRE & HEG SERIES | OPTIONS AND ACCESSORIES

FACTORY-INSTALLED OPTIONS



Option

Grooved
Griddle Plate

Available on

All HEG

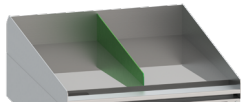
Description

Steel grooved griddle plate.
Cleaning scraper ships with unit.
Not Available on Rapid Recovery™ plate. Partial grooving available.

Chrome Plate

All HEG

24" depth chrome plate. Ships with palmetto brush, scraper and blade for cleaning.



Welded Plate
Divider

All HEG
and RRE

Welded wall or divider rail creates a non-removable cooking lane, which eliminates flavor transfer.
*Available on steel and Rapid Recovery™ plate.
Not available on chrome plate.
Contact factory to specify location on plate.*

UNIVERSAL EQUIPMENT STANDS

30" Depth stainless steel stand with ½" marine edge and 5" casters (deck height is 24" from floor level).

- STAND/C-24** All 24" countertop equipment
- STAND/C-36** All 36" countertop equipment
- STAND/C-48** All 48" countertop equipment
- STAND/C-60** All 60" countertop equipment
- STAND/C-72** All 72" countertop equipment



RRE & HEG SERIES | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

CUTTING BOARD*

Stainless steel cutting board with Sani-Tuff®, 10½" depth.



- CUTBD-24** For HEG924E / RRE24E
- CUTBD-36** For HEG36RD / RRE36E
- CUTBD-48** For HEG48E / RRE48E
- CUTBD-60** For HEG60E / RRE60E
- CUTBD-72** For HEG72E / RRE72E

(Sani-Tuff® is a resilient material resistant to cracking, splintering and absorption of liquids)

PLATE RAIL*

Stainless steel plate rail, 10½" depth.



- PLTRAIL-24** For HEG924E / RRE24E
- PLTRAIL-36** For HEG36RD / RRE36E
- PLTRAIL-48** For HEG48E / RRE48E
- PLTRAIL-60** For HEG60E / RRE60E
- PLTRAIL-72** For HEG72E / RRE72E

CONDIMENT RAIL*

Stainless steel condiment rail, 10½" depth.



- CONRAIL-24** For HEG924E / RRE24E
Capacity: (3) ½ Pans or (1) ⅓ Pan
- CONRAIL-36** For HEG36RD / RRE36E
Capacity: (5) ½ Pans or (2) ⅓ Pans
- CONRAIL-48** For HEG48E / RRE48E
Capacity: (7) ½ Pans or (3) ⅓ Pans
- CONRAIL-60** For HEG60E / RRE60E
Capacity: (8) ½ Pans or (4) ⅓ Pans
- CONRAIL-72** For HEG72E / RRE72E
Capacity: (10) ½ Pans or (5) ⅓ Pans

*Standard plate rail, condiment rail and cutting board accessories are incompatible with rear grease trough griddles.

| Accessory Code | Available on | Description |
|----------------------|---------------------|-----------------------|
| BANKING-STRIP | All HEG(E) & RRE(E) | Griddle banking strip |
| LEGS-GRD6 | All HEG(E) & RRE(E) | 6" Legs |



LEGS-GRD6

INTEGRATED EQUIPMENT STANDS

Equipment stand integrated into griddle unit (37" working height)

- ISTAND/C-24** HEG24E / RRE24E
- ISTAND/C-36** HEG36E / RRE36E
- ISTAND/C-48** HEG48E / RRE48E
- ISTAND/C-60** HEG60E / RRE60E
- ISTAND/C-72** HEG72E / RRE72E



page 69 for Universal Equipment Stands

VMCS | MANUAL CLAMSHELL GRIDDLE ACCESSORY

Maximize griddle production, cut cook times by more than half and add consistency to your cooking process.

STANDARD FEATURES:

- One-hand lift mechanism holds system in an upright position for ease of operation
- 10.4" W x 22.9" D cooking surface accommodates a variety of menu items
- Rapid Recovery™ platen (1/16") for fast temperature recovery and even heating
- Snap-action thermostat supports cooking range from 200–450°F
- Compatible with heavy duty Vulcan gas and electric griddles: VCCG, 900RX, MSA, HEG(E) and RRE(E) Series units
- Plate Gap Adjustment Accessory (GADJUST-VMCS) adjusts height of the clamshell in 1/32" increments



VMCS-101
Shown with GADJUST-ROTARY mounted to a VCCG24 Griddle.

VMCS CLAMSHELL ACCESSORY

| Model | Available on | Description | Total kW | Nominal Amp Draw |
|-----------|----------------------------------|--|----------|------------------|
| VMCS-101* | VCCG, 900RX, MSA, HEG(E), RRE(E) | 10.4" Rapid Recovery™ Smooth Platen <i>Includes Plate Gap Adjustment (GADJUST-VMCS), Teflon sheet mounting hardware and 2 Teflon sheets</i> | 3.6 | 17.3 |
| VMCS-201* | VCCG, 900RX, MSA, HEG(E), RRE(E) | 10.4" Grooved Steel Platen <i>Includes Plate Gap Adjustment (GADJUST-VMCS), Teflon sheet mounting hardware and 2 Teflon sheets</i> | 3.6 | 17.3 |

***Mounting Frame required.**

NOTE: Not available with 30" depth griddles or griddles with rear grease trough.

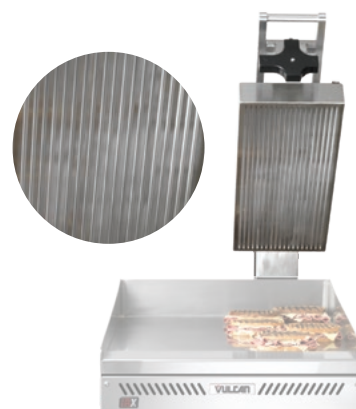
NOTE: Please specify 208V, 1 Phase or 240V, 1 Phase electrical service. 240V available at the same price.

Contact factory for lead time.

See page 77 for options and accessories.



VMCS-101



VMCS-201 Shown with GADJUST-ROTARY

VMCS | MANUAL CLAMSHELL GRIDDLE OPTIONS & ACCESSORIES

FIELD-INSTALLED ACCESSORIES

MOUNTING FRAME

Mounting frame.
Required for mounting clamshell to griddle.



For 900RX, MSA, HEG(E), RRE(E) Griddles:

- FRAME-VMCS24** (24" mounting frame)
- FRAME-VMCS36** (36" mounting frame)
- FRAME-VMCS48** (48" mounting frame)
- FRAME-VMCS60** (60" mounting frame)
- FRAME-VMCS72** (72" mounting frame)

For VCCG Griddles:

- FRAME-VMCS24-CG** (24" mounting frame)
- FRAME-VMCS36-CG** (36" mounting frame)
- FRAME-VMCS48-CG** (48" mounting frame)
- FRAME-VMCS60-CG** (60" mounting frame)
- FRAME-VMCS72-CG** (72" mounting frame)

ROTARY GAP ADJUSTMENT

Easy-to-use rotary gap adjustment allows customization to height of menu items.

GADJUST-ROTARY

For VMCS-101 & VMCS-201



TEFLON SHEETS

Teflon non-stick release sheets, qty 10.

TEFLON-KIT10B

For VMCS-101 & VMCS-201

FACTORY-INSTALLED OPTION

| Accessory Code | Description | Available on |
|----------------|---|---------------------------------|
| VMCS-101FM | Factory staff will mount VMCS to new griddle on original PO, mounting frame purchase is required. | VCCG, 900RX, MSA, HEG(E),RRE(E) |
| VMCS-201FM | | VCCG, 900RX, MSA, HEG(E),RRE(E) |

VTEC SERIES | Increased Production Capacity & Food Quality with Decreased Gas Usage.

The VTEC charbroiler is ideal for cooking lean chicken, fish, vegetables and thinly sliced steak.



VTEC36

STANDARD FEATURES:

- Patented grate design virtually eliminates flare-ups
- Energy-efficient 22,000 BTU/hr independent burner sections every 12"
- 11" x 25" stainless steel cooking grids providing ≈2 ft² of cooking area in each burner zone
- Rotary piezo igniter provides direct spark to burner—no standing pilots, no electric needed
- 4" heavy duty adjustable legs
- Cool bull nose design keeps the front rail cool to the touch at all times

VTEC SERIES GRIDDLES

| Model | Dimensions (W x D x H) | Cooking Height | Total BTU/hr | Burner Sections |
|--------|--|----------------------------------|--------------|-----------------|
| VTEC14 | 14 ³ / ₈ " x 35 ¹ / ₈ " x 16 ³ / ₈ " | 12 ¹ / ₂ " | 22,000 | 1 |
| VTEC25 | 25 ³ / ₈ " x 35 ¹ / ₈ " x 16 ³ / ₈ " | 12 ¹ / ₂ " | 44,000 | 2 |
| VTEC36 | 36 ³ / ₈ " x 35 ¹ / ₈ " x 16 ³ / ₈ " | 12 ¹ / ₂ " | 66,000 | 3 |
| VTEC48 | 47 ³ / ₈ " x 35 ¹ / ₈ " x 16 ³ / ₈ " | 12 ¹ / ₂ " | 88,000 | 4 |
| VTEC60 | 58 ³ / ₈ " x 35 ¹ / ₈ " x 16 ³ / ₈ " | 12 ¹ / ₂ " | 110,000 | 5 |

FIELD-INSTALLED ACCESSORIES

CONDIMENT RAIL

Stainless steel condiment rail, 10³/₈" depth.

CONRAIL-VTEC25 For VTEC25
Capacity: (3) 1/6 Pans or (1) 1/3 Pan

CONRAIL-VTEC36 For VTEC36
Capacity: (5) 1/6 Pans or (2) 1/3 Pans

CONRAIL-VTEC48 For VTEC48
Capacity: (7) 1/6 Pans or (3) 1/3 Pans

CONRAIL-VTEC60 For VTEC60
Capacity: (8) 1/6 Pans or (4) 1/3 Pans

PLATE RAIL

Stainless steel plate rail, 10³/₈" depth.

PLTRAIL-VTEC14 For VTEC14

PLTRAIL-VTEC25 For VTEC25

PLTRAIL-VTEC36 For VTEC36

PLTRAIL-VTEC48 For VTEC48

PLTRAIL-VTEC60 For VTEC60

CUTTING BOARD

Stainless steel cutting board with Sani-Tuff®, 10³/₈" depth.

CUTBD-VTEC25 For VTEC25

CUTBD-VTEC36 For VTEC36

CUTBD-VTEC48 For VTEC48

CUTBD-VTEC60 For VTEC60

(Sani-Tuff® is a resilient material resistant to cracking, splintering and absorption of liquids)

EMITTER PANEL*

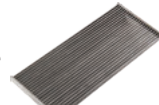
Replacement emitter panels, qty 2.



EMITTER-VTEC All VTEC

FISH GRATE

Stainless steel fish grate 22 ribs, qty 1.



GRATE-VTFISH All VTEC

SCRAPER

Tool used to clean cooking grid



SCRAPER-VTEC All VTEC

*Cleaning of the emitter panels is a dry operation and done while in place. Water should never be poured onto hot emitter panels. Emitter panels should never be immersed in water for cleaning. Removing the emitter panels is not necessary except for servicing the unit. We recommend an operator carry 1 emitter panel on hand at all times. Once the operator learns the life span of the emitter panel in their specific operation, replacement can be added to a maintenance schedule. Hours of operation, food product and frequency of charbroiler cleaning are all factors in an emitter panel's life span.

ACHIEVER VACB SERIES | *Heavy Duty Performance, High Production and Reliability.*

Best temperature profile of any charbroiler in its class—more usable heat (600–700°F) into the grate area for maximum production capacity and productivity. Vulcan's “Supercharger” plates are standard—improving energy utilization and performance.

STANDARD FEATURES:

- Powerful 17,000 BTU/hr* burner in each 6" broiler section with wide range (220° rotation) manual gas valves for precise zone control
- Heavy duty cast iron burners, radiants and grates provide exceptional durability
- Heat deflector panels below burner sections reflect heat into the cooking zone, improving uniformity of temperature across the entire cooking surface as well as protecting your refrigerated chef base
- Easy-to-light design, standing pilot ignition
- 4" heavy duty adjustable legs

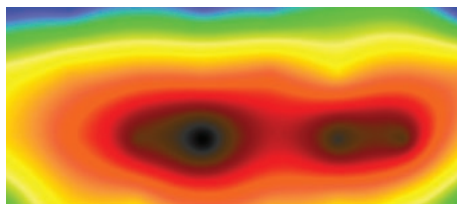


VACB47

*16,000 BTU/hr for propane gas.



VACB47 Achiever super-uniform temperature profile



Competitor temperature profile

VACB SERIES GRIDDLES

| Model | Dimensions (W x D x H) | Cooking Height | Total BTU/hr | Grates |
|--------|---|----------------|--------------|--------|
| VACB25 | 25 ¹ / ₈ " x 31" x 15 ¹ / ₂ " | 12" | 68,000 | 4 |
| VACB36 | 36" x 31" x 15 ¹ / ₂ " | 12" | 102,000 | 6 |
| VACB47 | 46 ⁷ / ₈ " x 31" x 15 ¹ / ₂ " | 12" | 136,000 | 8 |
| VACB60 | 62 ¹ / ₈ " x 31" x 15 ¹ / ₂ " | 12" | 187,000 | 11 |
| VACB72 | 72 ¹ / ₂ " x 31" x 15 ¹ / ₂ " | 12" | 221,000 | 13 |

See page 81 for options and accessories.

ACHIEVER VACB SERIES | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

CUTTING BOARD

Stainless steel cutting board with Sani-Tuff®, 10½" depth



CUTBD-ACB25 For VACB25
CUTBD-ACB36 For VACB36
CUTBD-ACB48 For VACB48
CUTBD-ACB60 For VACB60
CUTBD-ACB72 For VACB72

(Sani-Tuff® is a resilient material resistant to cracking, splintering and absorption of liquids)

PLATE RAIL

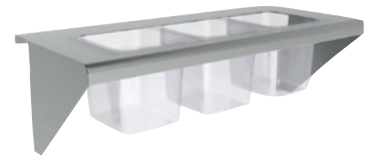
Stainless steel plate rail, 10½" depth



PLTRAIL-ACB25 For VACB25
PLTRAIL-ACB36 For VACB36
PLTRAIL-ACB48 For VACB48
PLTRAIL-ACB60 For VACB60
PLTRAIL-ACB72 For VACB72

CONDIMENT RAIL

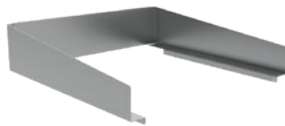
Stainless steel condiment rail, 10½" depth



CONRAIL-ACB25 For VACB25
 Capacity: (3) ½ Pans or (1) ⅓ Pan
CONRAIL-ACB36 For VACB36
 Capacity: (5) ½ Pans or (2) ⅓ Pans
CONRAIL-ACB48 For VACB48
 Capacity: (7) ½ Pans or (3) ⅓ Pans
CONRAIL-ACB60 For VACB60
 Capacity: (8) ½ Pans or (4) ⅓ Pans
CONRAIL-ACB72 For VACB72
 Capacity: (10) ½ Pans or (5) ⅓ Pans

SPLASH KIT

6" add-on splash guard sides and back



(not compatible with overshelf)

SPLASH6-CB25 For VACB25
SPLASH6-CB36 For VACB36
SPLASH6-CB48 For VACB48
SPLASH6-CB60 For VACB60
SPLASH6-CB72 For VACB72

OVERSHELF

12¾" high shelf



OVRSHLF-ACB25 For VACB25
OVRSHLF-ACB36 For VACB36
OVRSHLF-ACB48 For VACB48
OVRSHLF-ACB60 For VACB60
OVRSHLF-ACB72 For VACB72

LEGS

6" Legs



LEGS-GRD6
 All VACB

ACHIEVER VACB SERIES | ACCESSORIES**FIELD-INSTALLED ACCESSORIES****ROUND ROD GRATE**

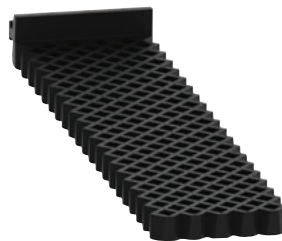
½" round rod, 6" wide section



GRATE-RR724
All VACB

WAFFLE GRATE

Cast iron crisscross grate design



GRATE-WAFFLE24
All VACB

CAST STRAIGHT GRATE

Cast iron straight grate



IMAGE NOT AVAILABLE

GRATE-CSTR24
All VACB

GRIDDLE PLATE

Flat griddle plate, 10" wide



GRATE-GRID24
All VACB

FAJITA PLATE WARMER

Fajita plate warmer/holder
(replaces 2 grate sections)



GRATE-FAJITA
All VACB

CHARBROILERS - GAS

VCCB SERIES (LOW PROFILE) | *A Winning Charbroiler for Kitchens of All Sizes.*

STANDARD FEATURES:

- Powerful 14,500 BTU/hr burner in each 6" broiler section
- Heavy duty cast iron burners, radiants and grates provide exceptional durability
- 4" adjustable legs
- Deflector panels below burners focus heat into cooking — design keeps crumb tray cool and protects refrigerated bases
- Easy-to-light design, standing pilot ignition



VCCB47

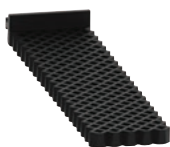
VCCB SERIES GRIDDLES

| Model | Dimensions (W x D x H) | Cooking Height | Total BTU/hr | Grates |
|--------|--|----------------|--------------|--------|
| VCCB25 | 25 $\frac{1}{4}$ " x 27 $\frac{1}{4}$ " x 14 $\frac{3}{4}$ " | 13" | 58,000 | 4 |
| VCCB36 | 36" x 27 $\frac{1}{4}$ " x 14 $\frac{3}{4}$ " | 13" | 87,000 | 6 |
| VCCB47 | 46 $\frac{3}{4}$ " x 27 $\frac{1}{4}$ " x 14 $\frac{3}{4}$ " | 13" | 116,000 | 8 |
| VCCB60 | 60" x 27 $\frac{1}{4}$ " x 14 $\frac{3}{4}$ " | 13" | 159,500 | 11 |
| VCCB72 | 72" x 27 $\frac{1}{4}$ " x 14 $\frac{3}{4}$ " | 13" | 188,500 | 13 |

FIELD-INSTALLED ACCESSORIES

WAFFLE GRATE

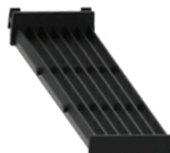
Cast iron crisscross grate design



GRATE-WAFFLE
All VCCB / VCRB

DIAMOND GRATE

Cast iron diamond grate



GRATE-CDIA7
All VCCB / VCRB

SS DIAMOND GRATE

Stainless steel diamond grate



GRATE-SSDIA7
All VCCB / VCRB

ROUND ROD GRATE

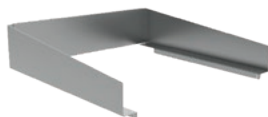
$\frac{1}{2}$ " Round rod, 6" wide section



GRATE-RROD7
All VCCB / VCRB

SPLASH KIT

6" Add-on splash guard sides and back (not compatible with overshef)



- SPLASH6-CB25** For VCCB25
- SPLASH6-CB36** For VCCB36
- SPLASH6-CB48** For VCCB48
- SPLASH6-CB60** For VCCB60
- SPLASH6-CB72** For VCCB72

PLATE RAIL

Stainless steel plate rail, 10 $\frac{5}{8}$ " depth



- PLTRAIL-VCCBB25** For VCCB25
- PLTRAIL-VCCBB36** For VCCB36
- PLTRAIL-VCCBB48** For VCCB48
- PLTRAIL-VCCBB60** For VCCB60
- PLTRAIL-VCCBB72** For VCCB72

SMOKER BASES | *Infuse Fish, Meat, Chicken and More with a Desirable, Smoky Flavor.*

STANDARD FEATURES:

- Heavy duty, stainless steel welded construction
- Stainless crumb/grease tray with stainless wood platform, which accommodates blocks or logs
- Designed to be placed on top of an equipment stand or refrigerated base with a temperature profile that will not affect base's performance
- Available as a field installed accessory on VACB (produced after February 2013) and VCCB Gas Charbroilers

WOOD ASSIST SMOKER BASE | COUNTERTOP MODEL

| Accessory Code | Description | Number of Wood Trays |
|-----------------|--|----------------------|
| SMOKER-VACB25 | Achiever Smoker Base | 1 |
| SMOKER-VACB36 | (Compatible with VACB Gas Charbroilers produced after February 2013) | 2 |
| SMOKER-VACB47 | Adds 8 4/5" to height of overall unit | 2 |
| SMOKER-VACB60 | | 3 |
| CTSMOKER-VCCB25 | Low Profile Smoker Base | 1 |
| CTSMOKER-VCCB36 | (Compatible with VCCB Gas Charbroilers) | 2 |
| CTSMOKER-VCCB47 | Adds 7 4/5" to height of overall unit | 2 |
| CTSMOKER-VCCB60 | | 3 |



SMOKER-VACB36
Shown with VACB36 Charbroiler.



CTSMOKER-VCCB36
Shown with VCCB36 Charbroiler.

FIELD-INSTALLED ACCESSORY | COUNTERTOP MODEL

| | |
|----------------|--|
| STAND/C-VACB25 | |
| STAND/C-VACB36 | Smoker Base Stand — Available on VACB and VCCB |
| STAND/C-VACB47 | Countertop Wood Assist Smoker Bases |
| STAND/C-VACB60 | |

WOOD ASSIST SMOKER BASE | FLOOR MODEL

| Accessory Code | Description |
|----------------|---|
| SMOKR-VCCB36 | Wood assist smoker base, featuring: |
| SMOKER-VCCB47 | • Heavy duty, stainless steel welded construction |
| SMOKER-VCCB60 | • Stainless steel under shelving |
| SMOKER-VCCB72 | • Removable stainless steel water trays |
| | • Heavy duty, removable steel wood racks |



SMOKER-VCCB72

VCRB, VCRH & VCRR SERIES | Lower Working Height Ideal for use on Countertops.

STANDARD FEATURES (VCRB):

- Heavy duty cast iron char-radiants and reversible 5¼" wide Flame Arrestor broiling grates are standard
- 14,500 BTU/hr heavy duty cast iron burners in each 6" section
- Deflector panels below burners focus heat into cooking—design keeps crumb tray cool and protects refrigerated bases
- Stainless steel sides, control panel, top rim and back splash
- Standing pilot system with manual gas valves
- 4" adjustable legs

VCRB | RADIANT GAS CHARBROILERS

| Model | Dimensions (W x D x H) | Cooking Height | Total BTU/hr |
|--------|------------------------|----------------|--------------|
| VCRB25 | 25½" x 27" x 13" | 13" | 58,000 |
| VCRB36 | 36" x 27" x 13" | 13" | 87,000 |



VCRB25
Cast Iron Radiant Charbroiler

STANDARD FEATURES (VCRH / VCRR):

- Cast iron 25,000 BTU/hr (VCRH) or 20,000 BTU/hr (VCRR) 2-piece lift-off burners offer superior heating and flexibility
- 1 manual control valve per burner
- Removable tray around burners allows for additional ease of cleaning
- Heavy duty cast iron top grates, 1 per burner, are designed to support heavy pans and stockpots (VCRH only)
- Fully welded stainless and aluminized steel chassis frame
- 4" adjustable legs

VCRH & VCRR | GAS HOT PLATES

| Model | Dimensions (W x D x H) | Cooking Height | Total BTU/hr |
|--------|------------------------|----------------|--------------|
| VCRH12 | 12" x 29⅜" x 13⅜" | 13" | 50,000 |
| VCRH24 | 24" x 29⅜" x 13⅜" | 13" | 100,000 |
| VCRH36 | 36" x 29⅜" x 13⅜" | 13" | 150,000 |
| VCRR24 | 24" x 15¼" x 12½" | 12½" | 40,000 |
| VCRR36 | 36" x 15¼" x 12½" | 12½" | 80,000 |



VCRH24
Hot Plate

NOTE: Please indicate propane or natural gas while processing your order. VCRB and VCRH models are constructed standard for natural gas service; propane conversion kit is supplied with the unit. Conversion is the customer's responsibility.

NOTE: Please indicate elevation while processing your order. For VCRB and VCRH models, an elevation orifice kit is available free of charge for high-elevation applications. Installation is the customer's responsibility.

VCRG SERIES | Lower Working Height Ideal for use on Countertops.

STANDARD FEATURES (VCRG-M):

- 1" thick polished steel griddle plate—20½" deep, with 3½" tapered stainless steel splashes fully top-seam welded for easy cleaning
- 1 manual control valve per burner
- (1) 25,000 BTU/hr U-shaped aluminized steel burner for every 12" of griddle width
- Standing pilot system
- Fully welded stainless and aluminized steel chassis frame
- 4" adjustable legs

VCRG-M | MANUAL GAS GRIDDLES

| Model | Dimensions (W x D x H) | Cooking Height | Total BTU/hr |
|----------|------------------------|----------------|--------------|
| VCRG24-M | 24" x 27" x 16" | 12½" | 50,000 |
| VCRG36-M | 36" x 27" x 16" | 12½" | 75,000 |
| VCRG48-M | 48" x 27" x 16" | 12½" | 100,000 |



VCRG24-M
Manual Griddle

STANDARD FEATURES (VCRG-T):

- 1" thick polished steel griddle plate—20½" deep, with 3½" tapered stainless steel splashes fully top-seam welded for easy cleaning
- Embedded, mechanical snap-action thermostats for high performance and optimal response time; temperature adjusts from 200–450°F
- (1) 25,000 BTU/hr U-shaped burner for every 12" of griddle width
- 1 pilot safety valve for every 2 burners; valve will completely shut off gas to pilot and burners if pilot extinguishes
- Fully welded stainless and aluminized steel chassis frame
- 4" adjustable legs

VCRG-T | THERMOSTATIC GAS GRIDDLES

| Model | Dimensions (W x D x H) | Cooking Height | Total BTU/hr |
|----------|------------------------|----------------|--------------|
| VCRG24-T | 24" x 27" x 16" | 12½" | 50,000 |
| VCRG36-T | 36" x 27" x 16" | 12½" | 75,000 |
| VCRG48-T | 48" x 27" x 16" | 12½" | 100,000 |



VCRG24-T
Embedded Snap-Action
Thermostatic Griddle

NOTE: Please indicate propane or natural gas while processing your order. VCRG models are constructed standard for natural gas service; propane conversion kit is supplied with the unit. Conversion is the customer's responsibility.

NOTE: Please indicate elevation while processing your order. For VCRG models, an elevation orifice kit is available free of charge for high-elevation applications. Installation is the customer's responsibility.

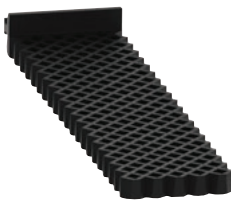
See page 87 for options and accessories.

COUNTER RESTAURANT SERIES | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

WAFFLE GRATE

Cast iron crisscross grate design



GRATE-WAFFLE
All VCRB

DIAMOND GRATE

Cast iron diamond grate



GRATE-CDIA7
All VCRB

SS DIAMOND GRATE

Stainless steel diamond grate



GRATE-SSDIA7
All VCRB

ROUND ROD GRATE

1/2" round rod, 6" wide section



GRATE-RROD7
All VCRB

SPLASH KIT

4" VCRB Splash kit



SPLASH-VCRB
All VCRB

ALTITUDE KIT

Orifice altitude kit



IMAGE NOT AVAILABLE

ALTIKIT-VCR
VCRG, VCRB, VCRH, VCRR



STEAMERS - COUNTER

COUNTERTOP STEAMERS | A Full Range Delivering Spectacular Results.

When floor space is at a premium, Vulcan countertop steamers offer a solution. These countertop steamers are ideal for a variety of foods, including vibrant veggies, succulent seafood and perfectly cooked proteins.

EO Boilerless

Low Maintenance



EA Plus

Enhanced Features



PowerSteam™

High Productivity



LWE (Low Water Energy)

High Efficiency



| FEATURES / SPECS | EO Boilerless | EA Plus | PowerSteam™ | LWE |
|---|----------------------------|----------------------------|------------------------|--------------------------|
| | C24EO3 / AF C24EO5 / AF | C24EA3 PLUS C24EA5 PLUS | C24EA3 PS C24EA5 PS | C24EA3 LWE C24EA5 LWE |
| High-Efficiency Steam Generator (Patent Pending) | N/A | ✓ | ✓ | ✓ |
| Professional Controls with 60-Minute Timer, Buzzer and Constant Steam Feature, Cook/Ready Lights and Power switch | ✓ | ✓ | ✓ | ✓ |
| Two-Speed Staged Water Fill | N/A | ✓ | ✓ | ✓ |
| No Water Connection Required | ✓ | N/A | N/A | N/A |
| Automatic SmartDrain & PowerFlush™ System | N/A | ✓ | ✓ | ✓ |
| 235°F Steam for 20% Faster Cooking Time | N/A | N/A | ✓ | N/A |
| ENERGY STAR® Certified | ✓ | N/A | N/A | ✓ |
| Uses 90% Less Water and 50% Less Energy Versus Traditional Units | N/A | N/A | N/A | ✓ |

EO SERIES - BOILERLESS | *Low Volume; Low Maintenance.*

STANDARD FEATURES:

CONNECTIONLESS:

- Boilerless design for ease of use and low maintenance
- No water connection required – manual fill
- High-efficiency steam control is ENERGY STAR® certified
- Rapid cooking with no fans or moving parts
- Professional controls with 60-minute timer, buzzer and constant steam feature
- Illuminated power switch with low water and cook lights
- Stainless steel exterior and cooking compartment
- Heavy-duty door and latch mechanism
- Long-life door gasket with exclusive Vulcan pan guard
- Manual drain lever and flexible drain hose for easy positioning

AUTO-FILL - WATER LINE CONNECTION:

- Same features as standard steamer
- Water line connection for automatic water fill / refill
- Electronic level sensing with no moving parts
- Overfill sensor with water shut-off and buzzer



C24E05
5-Pan Capacity



C24E03
3-Pan Capacity



EO SERIES - BOILERLESS | ELECTRIC

| Model | Pan Capacity* | Input | Standard Power Supply |
|---|---------------|-------|-------------------------|
| CONNECTIONLESS | | | |
| C24E03 | 3 | 8 kW | 208V, 50-60 Hz, 3 Phase |
| C24E05 | 5 | 12 kW | 208V, 50-60 Hz, 3 Phase |
| WITH AUTO-FILL WATER LINE CONNECTION | | | |
| C24E03AF | 3 | 8 kW | 208V, 50-60 Hz, 3 Phase |
| C24E05AF | 5 | 12 kW | 208V, 50-60 Hz, 3 Phase |

NOTE: Can be field converted to: 208V, 60-50 Hz, 1 Phase | 240V, 60-50 Hz, 3 Phase | 240V, 60-50 Hz, 1 Phase.

*12" x 20" x 2½" Pan

See pages 93-95 for options and accessories.

EA SERIES - PLUS | Enhanced Features.

Accelerate your kitchen with faster startup and continuous steam generation for nonstop cooking performance with Smart Fill technology.

STANDARD FEATURES:

- Professional controls with 60-minute timer, buzzer and constant steam feature, cook/ready lights and power switch
- Stainless steel exterior and stainless steel cooking compartments with coved interior corners
- Heavy duty door and latch mechanism
- Long-life door gasket with exclusive Vulcan pan guard
- Split water line connection
- External delimiting port
- Staged water fill for superior heat-up and steam quality



C24EA3 PLUS
3-Pan Capacity



C24EA5 PLUS
5-Pan Capacity

EA PLUS | ELECTRIC

| Model | Pan Capacity* | Input | Standard Power Supply |
|-------------|---------------|--------|-------------------------|
| C24EA3 PLUS | 3 | 8.5 kW | 208V, 50-60 Hz, 3 Phase |
| C24EA5 PLUS | 5 | 15 kW | 208V, 50-60 Hz, 3 Phase |

*NOTE: Can be field converted to: 208V, 60-50 Hz, 1 Phase | 240V, 60-50 Hz, 3 Phase | 240V, 60-50 Hz, 1 Phase.
12" x 20" x 2½" Pan

See pages 93-95 for options and accessories.



View operational video

STEAMERS - COUNTER **VULCAN**

EA SERIES - POWERSTEAM™ | *The Faster à la Carte Steamer.*

PowerSteam™ enables greater production in a smaller footprint than other types of cooking equipment and requires less labor. Achieve faster cooking times with continuous high-volume steam.

STANDARD FEATURES

- Superheated 235°F high-energy steam
- Staged water fill for superior heat-up and steam quality
- Professional controls with 60-minute timer, buzzer and constant steam feature, cook/ready lights and power switch
- Stainless steel exterior and stainless steel cooking compartments with coved interior corners
- Heavy duty door and latch mechanism
- Long-life door gasket with exclusive Vulcan pan guard
- Split water line connection
- External delimiting port
- High output stainless steel generator with auto SmartDrain™ & PowerFlush™ System



C24EA5 PS
5-Pan Capacity



C24EA5 PS (QTY 2)
Shown with STAND 15YSGL,
STCKKIT 24EA and STCKKIT CST6

EA SERIES - POWERSTEAM™ TECHNOLOGY | ELECTRIC

| Model | Pan Capacity* | Input | Standard Power Supply |
|-----------|---------------|----------|-------------------------|
| C24EA3 PS | 3 | 9.25 kW | 208V, 50-60 Hz, 3 Phase |
| C24EA5 PS | 5 | 15.75 kW | 208V, 50-60 Hz, 3 Phase |

NOTE: Can be field converted to: 208V, 60-50 Hz, 1 Phase | 240V, 60-50 Hz, 3 Phase | 240V, 60-50 Hz, 1 Phase.
*12" x 20" x 2½" Pan

See pages 93-95 for options and accessories.



View overview video



EA SERIES - LWE | *Extreme Water Savings, Amazing Steam Power.*

The LWE steamer recognizes when it needs to create steam and when to shut off. Less water means less scale buildup. Less buildup means fewer filter changes, resulting in higher production and increased savings.

STANDARD FEATURES

- Uses 90% less water versus traditional models, while maintaining cook time
- ENERGY STAR® certified and uses 50% less energy versus traditional models
- Professional controls with 60-minute timer, buzzer and constant steam feature, cook/ready lights and power switch
- Stainless steel exterior and stainless steel cooking compartments with coved interior corners
- Cook multiple foods without flavor transfer



C24EA5 LWE
Shown with STAND 34YSGL
and CASTERS XSGL

EA SERIES - LWE TECHNOLOGY | ELECTRIC

| Model | Pan Capacity* | Input | Standard Power Supply |
|------------|---------------|--------|-------------------------|
| C24EA3 LWE | 3 | 8.5 kW | 208V, 50-60 Hz, 3 Phase |
| C24EA5 LWE | 5 | 15 kW | 208V, 50-60 Hz, 3 Phase |

NOTE: Can be field converted to: 208V, 60-50 Hz, 1 Phase | 240V, 60-50 Hz, 3 Phase | 240V, 60-50 Hz, 1 Phase.

*12" x 20" x 2½" Pan

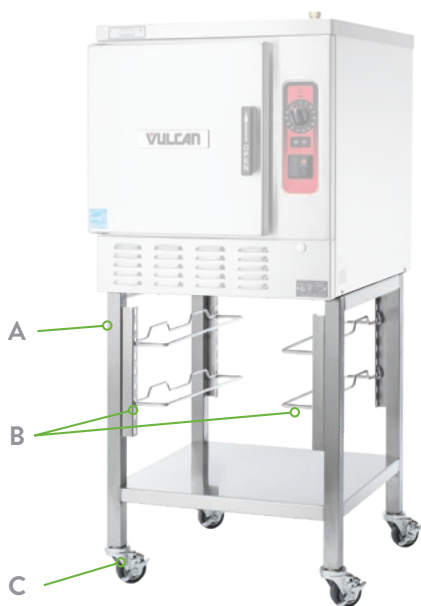
See pages 93-95 for options and accessories.



View technology video

EA & EO SERIES | OPTIONS & ACCESSORIES

FIELD-INSTALLED STANDS & STAND ACCESSORIES



FOR COUNTERTOP STEAMERS:

A. STANDS

Stainless steel counter steamer equipment stand with flanged feet includes 1 set of removable pan slides
Note: does not include casters

STAND 28YSGL
24" Wide x 28" High

STAND 34YSGL
24" Wide x 34" High

Available for:
C24EA3 or 5 PLUS
C24EA3 or 5 PS
C24EA3 or 5 LWE
C24EO3 or 5 Boilerless

B. PAN SLIDES

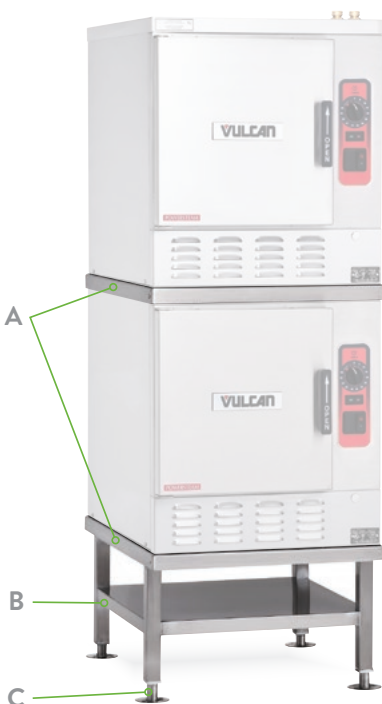
Extra pair of universal pan slides for stands

Y/PAN SLIDES
For STAND 28YSGL and STAND 34YSGL

C. CASTERS

6" Casters, set of 4, locking limitation; contact factory

CASTERS XSGL
For STAND 28YSGL and STAND 34YSGL



FOR STACKED COUNTERTOP STEAMERS:

A. STACKING KIT

Stacking kit for (2) countertop steamers, includes stacking plate and base plate (fig. A)
*Note: does not include *casters, *legs or stand*

STCKKIT 24EA
Available for:
C24EA3 or 5 PLUS
C24EA3 or 5 PS
C24EA3 or 5 LWE
C24EO3 or 5 Boilerless

B. STAND

Stainless steel counter steamer equipment stand for stacked steamers

STAND 15YSGL
24" Wide x 15" High
For STCKKIT 24EA

C. LEGS*

6" Legs, set of 4, with flanged feet for stacking kit (floor mount)

STCKKIT FLG6
For STCKKIT 24EA

— OR —

CASTERS*

6" Casters, set of 4, 2 locking for stacking kit (floor mount)

STCKKIT CST6
For STCKKIT 24EA

**Note: Legs or casters are required for stacking kit.*

EA & EO SERIES | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

Extend the life of your equipment with Vulcan ScaleBlocker® Water System.

ScaleBlocker® is recommended for steamers and broilers to help minimize limescale buildup and corrosion, which can dramatically affect the operation of your equipment, resulting in downtime or service calls. It's a safe and economical way to maintain your investment. See 102 for more information.

ScaleBlocker® Water Filtration System



SMF600 SYSTEM
For counter steamers

ScaleBlocker® Kit includes cartridge & ScaleRelease™ for use with SMF Systems only



SMF600 PMKIT
For SMF600 SYSTEM

Flex S/S water connection 72", 3/4 NSHT on both ends, per each, 2 required



HOSEWTR 3/4BBV
For SMF600 SYSTEM

HEAT SHIELD

Heat deflector to protect unit from high temperature equipment



CTOPHTE SHIELD

*Available for:
C24EA3 or 5 PLUS
C24EA3 or 5 PS
C24EA3 or 5 LWE
C24E03 or 5 Boilerless*

LEGS

4" Legs, set of 4, with adjustable foot



CNTLEGS 4INCH

*Available for:
C24EA3 or 5 PLUS
C24EA3 or 5 PS
C24EA3 or 5 LWE
C24E03 or 5 Boilerless*

EA & EO SERIES | OPTIONS

FIELD-INSTALLED OPTIONS

| Accessory code | Description | Available on | | | |
|----------------|---|----------------------------|------------------------|--------------------------|---------------|
| | | EA Plus | PowerSteam™ | LWE | EO/Boilerless |
| CORDPLG 3PAN1P | 6' Cord and plug set rated to 45 Amps, 208-240V, 1 Phase ; cable 8/3 90C UL*; angled plug HBL9462C NEMA 14-60P | C24EA3 PLUS | C24EA3 PS | C24EA3 LWE | C24EO3 |
| CORDPLG 3PAN3P | 6' Cord and plug set rated to 40 Amps, 208-240V, 3 Phase ; cable 8/4 90C UL*; angled plug HBL8462C NEMA 15-60P | C24EA3 PLUS | C24EA3 PS | C24EA3 LWE | C24EO3 |
| CORDPLG 5PAN3P | 6' Cord and plug set rated to 55 Amps, 208-240V, 3 Phase ; cable 6/4 90C UL*; angled plug HBL8462C NEMA 15-60P | C24EA3 PLUS C24EA5 PLUS | C24EA3 PS C24EA5 PS | C24EA3 LWE C24EA5 LWE | C24EO5 |
| CORDPLG 5P480 | 6' Cord and plug set rated to 30 Amps, 480V, 3 Phase ; cable 8/4 90C UL*; straight plug HBL2731 NEMA L16-30P | C24EA5 PLUS | C24EA5 PS | C24EA5 LWE | C24EO5 |

*UL classification (SOW, SOOW, SEO and SEOW). See plug drawing on page122 .

FACTORY-INSTALLED OPTIONS

| Option | Available on | | | |
|---|----------------------------|------------------------|--------------------------|------------------|
| | EA Plus | PowerSteam™ | LWE | EO/Boilerless |
| Electrical Options | | | | |
| 480V, 60 Hz, 3 Phase | C24EA3 PLUS C24EA5 PLUS | C24EA3 PS C24EA5 PS | N/A | C24EO5/12kW |
| 380V, 3 Phase | C24EA3 PLUS C24EA5 PLUS | C24EA3 PS C24EA5 PS | C24EA3 LWE C24EA5 LWE | C24EO5 |
| 415V, 3 Phase | C24EA3 PLUS C24EA5 PLUS | C24EA3 PS C24EA5 PS | C24EA3 LWE C24EA5 LWE | C24EO5 |
| 440V, 3 Phase | C24EA3 PLUS C24EA5 PLUS | C24EA3 PS C24EA5 PS | C24EA3 LWE C24EA5 LWE | C24EO5 |
| Security Package | | | | |
| C24CT-PPS | | | | |
| Security screws, tack welds & controls protected by lockable cover (lock by others) | C24EA3 PLUS C24EA5 PLUS | C24EA3 PS C24EA5 PS | C24EA3 LWE C24EA5 LWE | C24EO3 C24EO5 |

ET SERIES | *Powerful, Durable and Efficient.*

STANDARD FEATURES:

- Professional controls with 60-minute timer, buzzer and constant steam feature, cook/ready lights and power switch
- Stainless steel exterior and cooking compartments with covered interior corners
- Heavy duty door and latch mechanism
- Long-life door gasket with exclusive Vulcan pan guard
- Split water line connection
- Twin generators with independent cooking control
- External delimiting port
- High output stainless steel mineral tolerant generator



C24ET10
10-Pan Capacity

ET SERIES | CABINET BASE - ELECTRIC

| Model | Pan Capacity * | Input | Standard Power Supply |
|---------|----------------|-------|-----------------------|
| C24ET6 | 6 | 17 kW | 208V, 60 Hz, 3 Phase |
| C24ET10 | 10 | 30 kW | 208V, 60 Hz, 3 Phase |

NOTE: ET is Dual Generator. Can be field converted to: 208V, 60-50 Hz, 1 Phase | 240V, 60-50 Hz, 3 Phase | 240V, 60-50 Hz, 1 Phase.

**12" x 20" x 2½" Pan*

See page 101 for options and accessories.

ET SERIES - POWERSTEAM™ | *The Faster High-Volume Production Floor Steamer.*

STANDARD FEATURES:

- Superheated 235°F high-energy steam
- Staged water fill for superior heat-up and steam quality
- Professional controls with 60-minute timer, buzzer and constant steam feature, cook/ready lights and power switch
- Stainless steel exterior and stainless steel cooking compartments with coved interior corners
- Heavy duty door and latch mechanism
- Long-life door gasket with exclusive Vulcan pan guard
- Split water line connection
- External delimiting port
- High output stainless steel mineral tolerant generator
- C24GA includes 115V cord and plug and plug



C24ET PS
6 - & 10-Pan Capacity

ET SERIES - POWERSTEAM™ TECHNOLOGY | CABINET BASE - ELECTRIC

| Model | Pan Capacity* | Input | Standard Power Supply |
|------------|---------------|---------|-----------------------|
| C24ET6 PS | 6 | 18.2 kW | 208V, 60 Hz, 3 Phase |
| C24ET10 PS | 10 | 31.2 kW | 208V, 60 Hz, 3 Phase |

NOTE: Can be field converted to: 208V, 60-50 Hz, 1 Phase | 240V, 60-50 Hz, 3 Phase | 240V, 60-50 Hz, 1 Phase.

NOTE: Available with optional propane.

*12" x 20" x 2½" Pan

See page 101 for options and accessories.



ET SERIES - LWE | *Powerful, Durable and Efficient.*

STANDARD FEATURES:

- Uses 90% less water versus traditional models, while maintaining cook time
- ENERGY STAR® certified and uses 50% less energy versus traditional models
- Twin generators with independent cooking control
- Stainless steel exterior and stainless steel cooking compartments with coved interior corners
- Cook multiple foods without flavor transfer



C24ET10 LWE
10-Pan Capacity

ET SERIES - LWE TECHNOLOGY | CABINET BASE - ELECTRIC

| Model | Pan Capacity* | Input | Standard Power Supply |
|-------------|---------------|-------|-----------------------|
| C24ET6 LWE | 6 | 17 kW | 208V, 60 Hz, 3 Phase |
| C24ET10 LWE | 10 | 30 kW | 208V, 60 Hz, 3 Phase |

*NOTE: Can be field converted to: 208V, 60-50 Hz, 3 Phase. This unit is not available in 1 Phase or 480V.
12" x 20" x 2½" Pan

See page 101 for options and accessories.

GA SERIES / GA SERIES - POWERSTEAM™

STANDARD FEATURES:

- Professional controls with 60-minute timer, buzzer and constant steam feature, cook/ready lights and power switch
- Stainless steel exterior and cooking compartments with coved interior corners
- Heavy duty door and latch mechanism
- Long-life door gasket with exclusive Vulcan pan guard
- Split water line connection
- 115V cord and plug for control operation



C24GA10
10-Pan Capacity

GA SERIES | CABINET BASE - GAS

| Model | Pan Capacity* | Input | Standard Power Supply |
|---------|---------------|----------------|-----------------------|
| C24GA6 | 6 | 125,000 BTU/hr | 208V, 60 Hz, 3 Phase |
| C24GA10 | 10 | 125,000 BTU/hr | 208V, 60 Hz, 3 Phase |

NOTE: Can be field converted to: 208V, 60-50 Hz, 1 Phase | 240V, 60-50 Hz, 3 Phase | 240V, 60-50 Hz, 1 Phase.

NOTE: Available with optional propane.

*12" x 20" x 2½" Pan

Same standard features on GA Series, but with added superheated 235°F high-energy steam:

GA SERIES - POWERSTEAM™ TECHNOLOGY | CABINET BASE - GAS

| Model | Pan Capacity* | Input | Standard Power Supply |
|------------|---------------|----------------|-----------------------|
| C24GA6 PS | 6 | 125,000 BTU/hr | 208V, 60 Hz, 3 Phase |
| C24GA10 PS | 10 | 125,000 BTU/hr | 208V, 60 Hz, 3 Phase |

NOTE: Can be field converted to: 208V, 60-50 Hz, 1 Phase | 240V, 60-50 Hz, 3 Phase | 240V, 60-50 Hz, 1 Phase.

NOTE: Available with optional propane.

*12" x 20" x 2½" Pan

See page 101 for options and accessories.



C24GA10 PS
10-Pan Capacity

DA SERIES - DIRECT STEAM



C24DA10
10-Pan Capacity

STANDARD FEATURES:

- Professional controls with 60-minute timer, buzzer and constant steam feature, cook/ready lights and power switch
- Stainless steel exterior and cooking compartments with covered interior corners
- Heavy duty door and latch mechanism
- Long-life door gasket with exclusive Vulcan pan guard
- Split water line connection
- 115V cord and plug for control operation
- Potable steam source required

DA SERIES (POTABLE/CLEAN STEAM) | CABINET BASE - DIRECT STEAM

| Model | Pan Capacity* | Input | Standard Power Supply |
|---------|---------------|---------|-----------------------|
| C24DA6 | 6 | 2.4 BHP | 208V, 60 Hz, 3 Phase |
| C24DA10 | 10 | 4 BHP | 208V, 60 Hz, 3 Phase |

NOTE: Potable steam source required.

**12" x 20" x 2½" Pan*

See page 101 for options and accessories.

FLOOR STEAMERS | OPTIONS & ACCESSORIES

FIELD-INSTALLED ACCESSORIES

HEAT SHIELD
Heat deflector for control side




CSTMHTE SHIELD
For all floor steamer models

HOSE
¾" x 4' quick disconnect hose with restraining device



3/4QD-HOSE-4
For all gas steamers

WATER FILTRATION



ScaleBlocker® Water Filtration System
SMF620 SYSTEM
For all floor steamer models

ScaleBlocker® Kit includes cartridge & ScaleRelease™
for use with SMF Systems only

SMF620 PMKIT
For SMF620 SYSTEM

Flex S/S water connection 72", 3/4 NSHT on both ends, per each, 2 required

HOSEWTR 3/4BBV
For SMF600 SYSTEM

See page 102 for more info.

FACTORY-INSTALLED OPTIONS

Electrical Options:

220V, 60 Hz, 1 Phase

ET Base

N/A

PowerSteam™

C24GA6 PS
C24GA10 PS

LWE

N/A

GA

C24GA6
C24GA10

480V, 60 Hz, 3 Phase

C24ET6
C24ET10

C24ET6 PS
C24ET10 PS

N/A

N/A

380V, 3 Phase

N/A

C24ET6 PS
C24ET10 PS

N/A

N/A

415V, 3 Phase

N/A

C24ET6 PS
C24ET10 PS

N/A

N/A

440V, 3 Phase

N/A

C24ET6 PS
C24ET10 PS

N/A

N/A

Security Package:

C24FL-PPS

Includes: security screws, tack welds, control panels protected by lockable cover (locks by others), perforated flue cover (gas only), and flanged feet.

C24ET6
C24ET10

C24GA6 PS
C24GA10 PS

C24ET6 LWE
C24ET10 LWE

C24GA6
C24GA10

SCALEBLOCKER® WATER FILTRATION SYSTEM

ScaleBlocker® is recommended for steamers to help minimize limescale buildup and corrosion, which can dramatically affect the operation of your steamer or boiler and result in downtime or service calls. It's a safe and economical way to maintain your Vulcan steam equipment.



- Remove problems from water without adding harmful chemicals or additives
- 5 micron filter for removal of particulate matter
- Control alkalinity and pH
- Protect flavor and aroma
- Remove chlorine and chloramines
- Certified to NSF standards 42 and 53



Contact your Vulcan Representative for more details. Generator based steamers should be delimed on a regular basis. This is in accordance with the minimum preventive maintenance schedule required by the Warranty. Delimer can be purchased through Hobart or your local dealer. READ AND FOLLOW THE INSTRUCTIONS ON THE DELIMING MATERIAL PACKAGE.

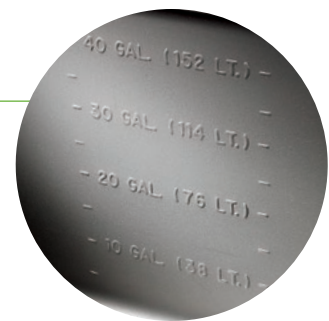
All Vulcan steamers supplied with a ScaleBlocker® water system are standard with a 1-Year Original Equipment Warranty and a Second-Year Limited Extended Warranty. Use of other water filter systems, other branded cartridges or knockoffs will make your steamer ineligible for the Second-Year Limited Extended Warranty coverage and still require that you properly maintain the steamer under the Original Equipment Warranty. The Vulcan ScaleBlocker® system, when you receive it, may not be correctly configured for local water conditions. The installer or you must verify water quality using the supplied test strips and forward a site condition form to Vulcan for evaluation and further recommendations if deemed necessary by Vulcan. Failure to provide such form to Vulcan or to comply with any recommendations made by Vulcan will void the Original Equipment Warranty and the Extended Warranty coverage. The steam generator has a 1-year Standard warranty. Generators that have not been properly maintained will not be considered for proration or replacement. There is no labor compensation beyond the 1-Year Original Equipment Warranty or the Extended Warranty contract coverage. Factory inspection of the failed parts may be required. The ScaleBlocker® system must be installed according to installation instructions. ScaleBlocker® cartridge replacement records must be available showing scheduled 6-month replacements to maintain the warranty. A carbon block filter must be used and changed annually to prevent corrosion with replacement records validating filter changes. THERE ARE NO OTHER WARRANTIES EXPRESSED OR IMPLIED, INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE. The Limited Second-Year Warranty covers the following water-related parts: fill solenoids, cooling water solenoids, drain solenoids, probes, elements, high limit thermostat, preheat thermostat and atmospheric steam generator shell. Other parts that fail will be the owner-user's responsibility. Second-Year Warranty is limited to parts and labor as long as the prescribed Preventive Maintenance is followed.

V SERIES BRAISING PANS | *Braise, Sauté, Simmer, Pan Fry, Grill, and More.*

Braising pans are the most versatile cooking equipment; use them to sauté or steam vegetables, brown roasts, grill burgers and much more. With Vulcan's FastBatch™ technology, VE Series Electric Braising Pans heat up about 20% faster than our prior models, thanks to our exclusive heating element design, which increases heating efficiency.

STANDARD FEATURES:

- Electric models equipped with FastBatch™ heating technology
- Stainless steel exterior, frame and flanged feet
- Stainless steel pan with embossed gallon markings and pouring lip strainer
- Watertight controls and enclosure
- Electronic ignition (gas models)
- Stainless steel hinged cover with drip edge. *Use of the cover will reduce heat-up time by 50%*
- Stainless steel drop-down food receiving pan support
- Solid state temperature controls adjust from 50–425°F
- “L” faucet bracket adds 3" to width, field installed left or right side
- True working capacity



Embossed gallon/liter markings increase ease of use, improve accuracy of measurements and boost overall productivity

V SERIES | ELECTRIC & GAS

| Model | True Working Capacity | Dimensions (WxD) | Input |
|-----------------|-----------------------|------------------|----------------|
| ELECTRIC | | | |
| VE30 | 30 Gal | 36" x 35½" | 12 kW |
| VE40 | 40 Gal | 46" x 35½" | 16 kW |
| GAS | | | |
| VG30 | 30 Gal | 36" x 35½" | 90,000 BTU/hr |
| VG40 | 40 Gal | 46" x 35½" | 120,000 BTU/hr |

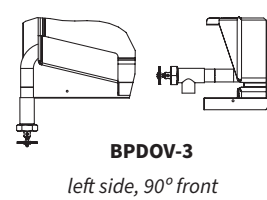
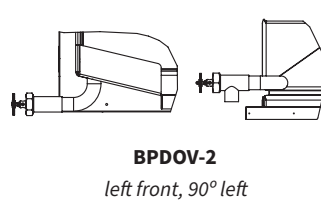
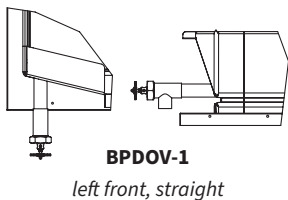
NOTE: Available with optional propane.

See page 104 for options and accessories.

V SERIES BRAISING PANS | OPTIONS

FACTORY-INSTALLED OPTIONS

| Code | Draw-off valves: |
|-------------|---|
| | A draw-off valve is ideal for removing waste, such as fat, during cooking ground beef or cleaning up; use the Catch Can to facilitate draining the waste when using the draw-off valve. |
| BPDOV-1 | (2") Draw-off valve — left front, straight, with strainer; pan support not available on 30-gallon |
| BPDOV-2 | (2") Draw-off valve — left front, 90° left, with strainer; pan support not available on 30-gallon |
| BPDOV-3 | (2") Draw-off valve — left side, 90° front, with strainer |



Security features:

| | |
|-----------|---|
| BP-PPS | Security screws, tack welds, heavy gauge chain, securing crank handle and pan strainer, controls protected by lockable cover (lock by others), perforated flue cover (gas models only) or perforated lid support cover (electric models only) |
| BPDOV-PPS | Heavy gauge chain securing draw-off valve and chain |

Electrical Options:

- 220V, 50-60 Hz, 1 Phase (Gas)
- 480V, 60 Hz, 3 Phase (3 Wire)
- 380V, 3 Phase (3 Wire)
- 415V, 3 Phase (3 Wire)
- 440V, 3 Phase (3 Wire)

Mechanical Option:

Motorized Pan Lift



V SERIES BRAISING PANS | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

CASTERS

Set of 4 adjustable casters with 2 locking, 4" wheels



CASTERS BP
All models

DRAIN PAN

Drain pan and hose (1½" x 7⁄8" ID food grade 36" length)



20X4 DRNPAN
All models

STEAM PAN INSERT

Steam pan insert (pan not included)



BPSTEAM INSERT
All models

CATCH CAN


Catch can with bail handle and drain hose (1" ID x 48" length) for draw-off valve



CATCH CAN
All models with DOV

BOILING BASKET

Stainless steel perforated boiling basket (12" x 20" x 6" deep) with handles



BOILING BASKET
All models

QUICK DISCONNECT HOSE


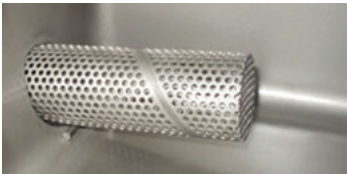

¾" x 4' quick disconnect hose with restraining device



3/4QD-HOSE-4
All gas braising pans

V SERIES BRAISING PANS | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

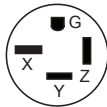
| | | |
|--|--|---|
| <p style="text-align: center;">STRAINER</p> <p style="text-align: center;">Pouring lip strainer</p> <div style="text-align: center;">  </div> <p style="text-align: center;">STRAINR BPPOUR <i>All Models</i></p> | <p style="text-align: center;">STRAINER</p> <p style="text-align: center;">Draw-off strainer</p> <div style="text-align: center;">  </div> <p style="text-align: center;">STRAINR BPDOV <i>All Models</i></p> | <p style="text-align: center;">FAUCET BRACKET</p> <p style="text-align: center;">Enclosed box faucet bracket <i>adds 3"</i></p> <div style="text-align: center;">  </div> <p style="text-align: center;">FCTBRKT BP <i>All Models</i></p> |
|--|--|---|

Accessory code

Description

Available on

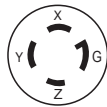
CORDPLG 5PAN3P



6' Cord and plug set rated to **55 Amps, 208-240V, 3 Phase**;
cable 6/4 90C UL*; angled plug HBL8462C NEMA 15-60P

VE30
VE40

CORDPLG 5P480



6' Cord and plug set rated to **30 Amps, 480V, 3 Phase**;
cable 8/4 90C UL*; straight plug HBL2731 NEMA L16-30P

VE30
VE40

**UL classification (SOW, SOOW, SEO and SEOW).*

KETTLES - 2/3 JACKETED

K SERIES - GAS FLOOR MOUNTED | *Ellipsoidal Bottom for Superior Heat Transfer.*

STANDARD FEATURES:

- True working capacity
- Embossed gallon/liter markings
- Heavy bar rim
¼" x ⅝" 20-gallon
⅜" x 1" 40- or 60-gallon
- Splash-proof housing with on/off switch and intuitive warm/simmer/boil control
- Faucet bracket
- High-efficiency gas power burner with electronic ignition
- 115V cord and 3 prong plug
- 316 stainless steel liner

STATIONARY MODELS:

- 2" compression draw-off valve with perforated strainer
- Spring assist cover with condensate ring
- Heavy duty pivot assembly for kettle cover, yolk style mount with tie bar



K40GL

Stationary model shown with optional DOV PLUG2 draw-off valve.

K SERIES GAS | STATIONARY & TILTING MODELS

| Model | True Working Capacity | Input |
|-------------------|-----------------------|----------------|
| STATIONARY | | |
| K20GL | 20 Gal | 100,000 BTU/hr |
| K40GL | 40 Gal | 100,000 BTU/hr |
| K60GL | 60 Gal | 100,000 BTU/hr |
| TILTING | | |
| K20GLT | 20 Gal | 100,000 BTU/hr |
| K40GLT | 40 Gal | 100,000 BTU/hr |
| K60GLT | 60 Gal | 100,000 BTU/hr |

NOTE: Spring assist cover is an accessory for tilting kettles.



K40GLT

Tilting model shown with optional DOV PLUG2 draw-off valve.

COMPATIBLE FAUCETS



SGLTS 18NZLJ



DBLTS 18NZLJ



DBLPTS POTFIL



DBFCTS WSHDWN



DBPTYTS WSHDWN

See page 112 for options and accessories.

See AutoQuotes for prices. Not responsible for typographical/photographical errors.

K SERIES - ELECTRIC FLOOR MOUNTED | *Ellipsoidal Bottom for Superior Heat Transfer.*

STANDARD FEATURES:

- True working capacity
- Embossed gallon/liter markings
- Heavy bar rim
 $\frac{1}{4}$ " x $\frac{5}{8}$ " 20-gallon
 $\frac{3}{8}$ " x 1" 40- or 60-gallon
- Faucet bracket
- 316 stainless steel liner
- Splash-proof housing with on/off switch and intuitive warm/simmer/boil control

STATIONARY MODELS:

- 2" compression draw-off valve with perforated strainer
- Spring assist cover with condensate ring
- Heavy duty pivot assembly for kettle cover, yolk style mount with tie bar



K40EL
Stationary model

K SERIES ELECTRIC | STATIONARY & TILTING MODELS

| Model | True Working Capacity | Input |
|-------------------|-----------------------|-------|
| STATIONARY | | |
| K20EL | 20 Gal | 12 kW |
| K40EL | 40 Gal | 18 kW |
| K60EL | 60 Gal | 18 kW |
| TILTING | | |
| K20ELT | 20 Gal | 12 kW |
| K40ELT | 40 Gal | 18 kW |
| K60ELT | 60 Gal | 18 kW |

NOTE: Spring assist cover is an accessory for tilting kettles.

See page 112 for options and accessories.



K40ELT
Tilting model shown with SUPPORT PAN accessory

COMPATIBLE FAUCETS



SGLTS 18NZLJ



DBLTS 18NZLJ



DBLPOTS POTFIL



DBFCTTS WSHDWN



DBPTYTS WSHDWN

K SERIES - DIRECT STEAM FLOOR MOUNTED

STANDARD FEATURES:

- True working capacity
- Embossed gallon/liter markings
- Heavy bar rim
¼" x ¾" 20-gallon
¾" x 1" 40- or 60-gallon
- Faucet bracket
- 316 stainless steel liner
- Steam control assembly including inlet globe valve and steam trap, condensate strainer and check valve

STATIONARY MODELS:

- 2" compression draw-off valve with perforated strainer
- Spring assist cover with condensate ring
- Heavy duty pivot assembly for kettle cover, yolk style mount with tie bar



K40DL

K SERIES DIRECT STEAM | STATIONARY & TILTING MODELS

| STATIONARY | | | TILTING | | |
|------------|-----------------------|---------|---------|-----------------------|---------|
| Model | True Working Capacity | Input | Model | True Working Capacity | Input |
| K20DL | 20 Gal | 1 BHP | K20DLT | 20 Gal | 1 BHP |
| K40DL | 40 Gal | 1.5 BHP | K40DLT | 40 Gal | 1.5 BHP |
| K60DL | 60 Gal | 2.3 BHP | K60DLT | 60 Gal | 2.3 BHP |

NOTE: Spring assist cover is an accessory for tilting kettles.
See 122 for conversion rate.

See page 112 for options and accessories.

GALLONS MARKING

| | |
|--------|--------------------------------|
| 6 GAL | 2, 3, 4, 5, 6 |
| 12 GAL | 6, 8, 10, 12 |
| 20 GAL | 10, 12, 14, 16, 18, 20 |
| 40 GAL | 15, 20, 25, 30, 35, 40 |
| 60 GAL | 20, 25, 35, 40, 45, 50, 55, 60 |



COMPATIBLE FAUCETS



K SERIES - FLOOR MOUNTED | OPTIONS

ALL ELECTRIC MODEL FACTORY-INSTALLED OPTIONS:

- 220V, 50-60 Hz, 1 Phase (Gas)
- 480V, 60 Hz, 3 Phase (3 Wire)
- 380V, 3 Phase
- 415V, 3 Phase
- 440V, 3 Phase

STATIONARY KETTLES ONLY | FACTORY-INSTALLED OPTIONS:

| | |
|--------------------|---|
| | Security Features: |
| SK-PPS | Electric and gas stationary kettle security screws, tack welds and controls protected by lockable cover (lock by others); Draw-off valve secured with chain; perforated flue cover (gas only) |
| SKD-PPS | Direct stationary steam kettle security screws, tack welds, draw-off valve secured with chain |
| LKCOVER-PPS | Cover with lock hasp, lock by others |
| SKDOV PPS | Protection for draw-off valve for K Series Stationary Kettles |
| | Draw-off Valves: |
| KDOV COMP3* | Compression draw-off valve, 3" in lieu of standard 2" valve |
| KDOV PLUG2 | Plug draw-off valve, 2" in lieu of standard 2" valve |



Control Panel Cover



SKDOV PPS

TILTING KETTLES ONLY | FACTORY-INSTALLED OPTIONS:

| | |
|-----------------------|---|
| | Motorized Power Tilt (Gas Only) |
| | Security Features: |
| TK-PPS | Electric and gas tilting kettle without draw-off valve; security screws, tack welds and controls protected by lockable cover (lock by others); tilting handle secured with chain; perforated flue cover |
| TKD-PPS | Direct stationary steam kettle without draw-off valve; security screws, tack welds |
| KDOV CHAIN-PPS | Draw-off valve secured with chain only |
| TKDOV PPS | Protection for draw-off valve for K Series with chain |
| | Draw-off Valves: |
| KTDOV COMP2 | Compression draw-off valve, 2" with perforated strainer |
| KTDOV COMP3* | Compression draw-off valve, 3" with perforated strainer* |
| KTDOV PLUG2 | Plug draw-off valve, 2" with perforated strainer |

*20-gallon kettle not available with 3" draw-off valve.



2" Compression



3" Compression



2" Plug

K SERIES - FLOOR MOUNTED | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

PERFORATED STRAINER

Perforated strainer for draw-off valve



STRAINR DPS20 (K20)
STRAINR DPS40 (K40)
STRAINR DPS60 (K60)

SOLID DISK

Solid disk for draw-off valve



STRAINR DSS20 (K20)
STRAINR DSS40 (K40)
STRAINR DSS60 (K60)

STRAINER

Tilting kettle pouring lip strainer



STRAINR K20 (20-gallon models)
STRAINR K40 (40-gallon models)
STRAINR K60 (60-gallon models)

LIFT-OFF COVER

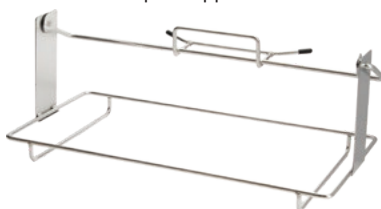
Stainless steel lift-off cover



COVER K20
 20-gallon models

SUPPORT PAN

Stainless steel food receiving
 pan support



SUPPORT PAN
 Electric and direct steam
 K Series tilting kettles

SUPPORT PANGLT
 Gas K Series tilting kettles

DRAIN PAN

Drain pan and hose
 (1½" x 7/8" ID food grade 36" length)



20X4 DRNPAN
 K Series Tilting Kettles



HINGED COVERS

Direct Steam - K Series Tilting Kettle

SACOVER K20DLT (K20DLT)
SACOVER K40DLT (K40DLT)
SACOVER K60DLT (K60DLT)

Electric - K Series Tilting Kettle

SACOVER K20ELT (K20ELT)
SACOVER K40ELT (K40ELT)
SACOVER K60ELT (K60ELT)

Gas - K Series Tilting Kettle

SACOVER K20GLT (K20GLT)
SACOVER K40GLT (K40GLT)
SACOVER K60GLT (K60GLT)

K SERIES - FLOOR MOUNTED | ACCESSORIES**FIELD-INSTALLED ACCESSORIES****CLEANING KIT**

Clean-up kit includes draw-off brush, clean-up brush with 36" handle and paddle scraper with 40" handle



CLEANUP KIT
For all models

PADDLE SCRAPER

Paddle scraper with 48" handle with nylon blade



PADDLE 48
For all models

WHIP

Stainless steel 48" whip



SSTWHIP 48
For all models

QUICK DISCONNECT HOSE

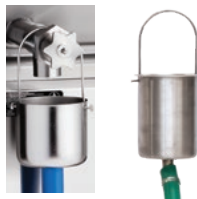
3/4" x 4' quick disconnect hose with restraining device



3/4QD-HOSE-4
For all gas kettles

CATCH CAN

Catch can with bail handle and drain hose (1" ID x 48" length) for draw-off valve



CATCH CAN
All Models with DOV

KETTLES - 2/3 JACKETED

K SERIES - TILTING COUNTER & FLOOR | *Easy-to-Use Operator Controls.*

STANDARD FEATURES:

- True working capacity
- Embossed gallon/liter markings
- Heavy bar rim ¼" x ⅝"
- Faucet bracket
- 316 stainless steel liner
- Splash-proof housing with on/off switch and intuitive warm/simmer/boil control



K SERIES ELECTRIC | TILTING COUNTER MODELS

| Model | True Working Capacity | Input kW | Standard Power Supply |
|--------|-----------------------|--------------|-----------------------------|
| K6ETT | 6 Gal / 24 Qts | 7.5 kW /10kW | 208/240V, 50-60 Hz, 3 Phase |
| K12ETT | 12 Gal / 48 Qts | 12 kW/16kW | 208/240V, 50-60 Hz, 3 Phase |

NOTE: Can be field converted to: 208V, 60-50 Hz, 1 Phase | 240V, 60-50 Hz, 3 Phase | 240V, 60-50 Hz, 1 Phase.

K SERIES ELECTRIC | TILTING FLOOR MODELS

| Model | True Working Capacity | Input kW | Standard Power Supply |
|--------|-----------------------|------------|-----------------------------|
| K20ETT | 20 Gal / 80 Qts | 12 kW/16kW | 208/240V, 50-60 Hz, 3 Phase |

NOTE: Can be field converted to: 208V, 60-50 Hz, 1 Phase | 240V, 60-50 Hz, 3 Phase | 240V, 60-50 Hz, 1 Phase.

See page 114 for options and accessories.

COMPATIBLE FAUCETS



SGLTS 18NZLJ



DBLTS 18NZLJ



DBLPOTS POTFIL





GALLONS MARKING

| | |
|--------|------------------------|
| 6 GAL | 2, 3, 4, 5, 6 |
| 12 GAL | 6, 8, 10, 12 |
| 20 GAL | 10, 12, 14, 16, 18, 20 |

K SERIES - TILTING COUNTER & FLOOR | OPTIONS & ACCESSORIES

FIELD-INSTALLED ACCESSORIES

| | | | |
|---|--|--|---|
| <p>TILTING KETTLE STRAINER</p> <p>Strainer for tilting kettles</p>  <p>STRAINR K6 <i>K6ETT</i> STRAINR K12 <i>K12ETT</i> STRAINR K20 <i>K20ETT</i></p> | <p>STAND</p> <p>Stainless steel stand with flanged feet for electric kettle with sliding drain pan</p>  <p>STAND VSKT30 <i>K6ETT, K12ETT</i></p> | <p>STAND</p> <p>Economy stand for electric kettle without sliding drain pan</p>  <p>STAND VSKTEC <i>K6ETT, K12ETT</i></p> | <p>COVER</p> <p>Stainless steel lift-off cover with lid hanger</p>  <p>COVER K6 <i>K6ETT</i> COVER K12 <i>K12ETT</i> COVER K20 <i>K20ETT</i></p> |
|---|--|--|---|

| Accessory Code | Description | Available on |
|----------------|---|-------------------------|
| CORDPLG 3PAN1P |  6' Cord and plug set rated to 45 Amps, 208-240V, 1 Phase ; cable 8/3 90C UL*; angled plug HBL9462C NEMA 14-60P | K6ETT |
| CORDPLG 3PAN3P |  6' Cord and plug set rated to 40 Amps, 208-240V, 3 Phase ; cable 8/4 90C UL*; angled plug HBL8462C NEMA 15-60P | K6ETT |
| CORDPLG 5PAN3P |  6' Cord and plug set rated to 55 Amps, 208-240V, 3 Phase ; cable 6/4 90C UL*; angled plug HBL8462C NEMA 15-60P | K12ETT K20ETT |
| CORDPLG 5P480 |  6' Cord and plug set rated to 30 Amps, 480V, 3 Phase ; cable 8/4 90C UL*; straight plug HBL2731 NEMA L16-30P | K6ETT K12ETT, K20ETT |

*UL classification (SOW, SOOW, SEO and SEOW).

FACTORY-INSTALLED OPTIONS

| Code | Security Option: | Available on |
|----------|--|---|
| KETT-PPS | Security fasteners and tack welds with controls protected by lockable cover (lock by others) | K6ETT, K12ETT, K20ETT |
| | Electric Options: | |
| | 480V, 60 Hz, 3 Phase | K6ETT(7.5 kW), K12ETT(12 kW), K20ETT(12 kW) |
| | 380V, 3 Phase | K6ETT, K12ETT, K20ETT |
| | 415V, 3 Phase | K6ETT, K12ETT, K20ETT |
| | 440V, 3 Phase | K6ETT, K12ETT, K20ETT |

KETTLES - 2/3 JACKETED

VEKT SERIES | SPEC LINE TILTING KETTLE / TABLE COMBO

STANDARD FEATURES:

- Stainless steel exterior, legs and flanged feet
- Heavy gauge top with formed drain trough
- Sliding drain pan
- Embossed gallon/liter markings



SPEC LINE TABLES

| Model | Included Kettle | True Working Capacity | Width | Input |
|------------------|------------------------|-----------------------|-------|---------|
| 1 KETTLE | | | | |
| VEKT26/6 | (1) K6ETT | 6 Gal / 24 Qts | 26" | 7.5 kW |
| 2 KETTLES | | | | |
| VEKT50/66 | (2) K6ETT | 12 Gal / 48 Qts | 50" | 15 kW |
| VEKT64/612 | (1) K6ETT + (1) K12ETT | 18 Gal / 72 Qts | 64" | 19.5 kW |
| VEKT64/126 | (1) K12ETT + (1) K6ETT | 18 Gal / 72 Qts | 64" | 19.5 kW |
| VEKT64/1212 | (2) K12ETT | 24 Gal / 96 Qts | 64" | 24 kW |
| 3 KETTLES | | | | |
| VEKT80/666 | (3) K6ETT | 18 Gal / 72 Qts | 80" | 22.5 kW |



- NOTES:**
- Capacity equals the quantity of mounted kettle(s).
 - All tables are 24" deep x 21.5" high to the tabletop.
 - Refer to the specification sheet for overall height with kettles.
 - Total kW equals the electric kettles mounted on the table—each machine will have separate connections. Refer to the specification sheet for electrical data.
 - Kettles and tables are shipped separately for field assembly.

See page 116 for options and accessories.

COMPATIBLE FAUCETS



SGLTS 12NZL



DBLTS 12NZL






SGLTS 18NZLJ



DBLTS 18NZLJ

VEKT SERIES | SPEC LINE TILTING KETTLE / TABLE COMBO

FIELD-INSTALLED ACCESSORIES

| | | |
|---|--|--|
| <p>STRAINER</p> <p>Strainer for tilting kettles</p>  <p>STRAINR K6 (6-gallon) STRAINR K12 (12-gallon)</p> | <p>TABLE</p> <p>Table with sliding drain pan</p>  <p>KT26 TABLE (26") KT50 TABLE (50") KT64 TABLE (64") KT80 TABLE (80")</p> | <p>COVER</p> <p>Stainless steel lift-off cover with lid hanger</p>  <p>COVER K6 (6-gallon) COVER K12 (12-gallon)</p> |
|---|--|--|

FACTORY-INSTALLED OPTION

Option

- 480V, 60 Hz, 3 Phase (each kettle)
- 380V, 3 Phase
- 415V, 3 Phase
- 440V, 3 Phase

Available on

- K6ETT, K12ETT
- K6ETT, K12ETT
- K6ETT, K12ETT
- K6ETT, K12ETT

KETTLES - FULLY JACKETED

FULLY JACKETED | *A True Workhorse for Over 50 Years. Durable, Efficient and Reliable.*

STANDARD FEATURES:

- Heavy 11-gauge rim
- Faucet bracket
- 316 stainless steel liner
- Sloped bottom for superior draining
- Splash-proof housing with on/off switch and warm/simmer/boil control
- 2" plug draw-off valve with perforated strainer
- Spring assist cover with condensate ring
- Heavy duty pivot assembly for kettle cover, yolk style mount with tie bar.
- Electronic ignition
- 15 psi



SL80

GAS KETTLES | STATIONARY

| Model | Capacity | Input |
|---------|----------|----------------|
| GS40ES* | 40 Gal | 135,000 BTU/hr |
| GS60E | 60 Gal | 135,000 BTU/hr |
| GL80E | 80 Gal | 135,000 BTU/hr |
| GT100E | 100 Gal | 135,000 BTU/hr |
| GT125E | 125 Gal | 135,000 BTU/hr |
| GT150E | 150 Gal | 135,000 BTU/hr |

Note: GS40ES comes as a short height configuration.

ELECTRIC KETTLES | STATIONARY

| Model | Capacity | Input |
|-------|----------|-------|
| EL80 | 80 Gal | 36 kW |
| ET100 | 100 Gal | 36 kW |
| ET125 | 125 Gal | 36 kW |
| ET150 | 150 Gal | 36 kW |

DIRECT STEAM KETTLES | STATIONARY

| Model | Capacity | Input |
|-------|----------|---------|
| SL80 | 80 Gal | 3.4 BHP |
| ST100 | 100 Gal | 4 BHP |
| ST125 | 125 Gal | 5 BHP |
| ST150 | 150 Gal | 6 BHP |

See page 118 for options and accessories.

FULLY JACKETED | ACCESSORIES**FIELD-INSTALLED ACCESSORIES****QUICK DISCONNECT HOSE**

¾" x 4' quick disconnect hose
with restraining device



3/4QD-HOSE-4
For all gas kettles

CLEANING KIT

Clean-up kit includes draw-off brush,
clean-up brush with 36" handle and paddle
scraper with 40" handle



CLEANUP KIT
For all models

PADDLE SCRAPER

Paddle scraper with 48"
handle with nylon blade



PADDLE 48
For all models

HEAT SHIELD

Heat deflector



KTLGHTE SHIELD
For all models

WHIP

Stainless steel 48" whip



SSTWHIP 48
For all models

FULLY JACKETED | OPTIONS

FACTORY-INSTALLED OPTIONS

Code

Draw-off valves:

A draw-off valve is ideal for removing waste, such as fat, during cooking ground beef or cleaning up.

FJDOV COM3

Compression draw-off valve, 3" in lieu of standard 2" valve

Security features:

FJK-PPS

Electric and gas stationary kettle security screws, tack welds and controls protected by lockable cover (lock by others); perforated flue cover (gas only)

FJKD-PPS

Direct stationary steam kettle security screws, tack welds

FJKSTEP PPS

Protection for draw-off valve for FJ Series Stationary Kettles with chain

LKCOVER-PPS

Cover with lock hasp (lock by others)

HDCOVER-PPS

Heavy duty 14-gauge welded cover for stationary kettles, not spring assist

HDCOVER-SPLITLID

Heavy Duty 14-gauge 2-piece cover for stationary kettles, not spring assist

Electrical Options:

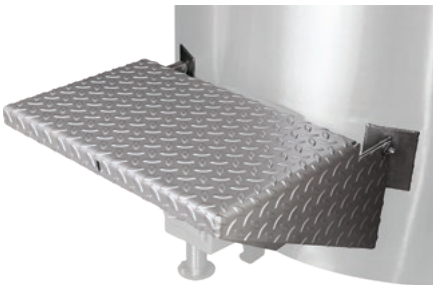
220V, 60 Hz, 1 Phase (Gas)

380V, 3 Phase (3 Wire)

415V, 3 Phase (3 Wire)

440V, 3 Phase (3 Wire)

480V, 60 Hz, 3 Phase (3 Wire)



FJKSTEP PPS

COMMON FAUCETS FOR KETTLES & BRAISING PANS

SINGLE PANTRY DECK MOUNT FAUCETS

STANDARD FEATURES:

- NSF compliant
- All faucets and fillers comply with the Reduction of Lead in Drinking Water Act

12" SWIVEL SPOUT
Includes 4" and 12" riser. 1 temperature – hot or cold



SGLTS 12NZL
Cannot be used with KDLT, KELT, KGLT Kettles

18" DOUBLE JOINTED SWIVEL SPOUT
Includes 4" and 12" riser. 1 temperature – hot or cold with increased coverage



SGLTS 18NZLJ



K6ETT shown on STAND VSKT30 with CASTERS-BP and DBPTYTS WSHDWN faucet



VE30 shown with DBLTS 12NZL faucet

COMMON FAUCETS FOR KETTLES & BRAISING PANS

DOUBLE PANTRY DECK MOUNT FAUCETS

12" SWIVEL SPOUT

Includes 4" and 12" riser. 2 temperatures – hot and cold



DBLTS 12NZL

Cannot be used with KDLT, KELT, KGLT Kettles

18" DOUBLE JOINTED SWIVEL SPOUT

Includes 4" and 12" riser. 2 temperatures – hot and cold with increased coverage



DBLTS 18NZLJ

BACKFLOW PREVENTER AND POT FILLER

Includes 60" braided SST flex hose, rapid fill flexible hose; 2 temperatures – hot and cold



DBLPTS POTFIL

Better for auto tilt products



VE30 shown with DBFCTTS WSHDWN

FAUCET WITH WASHDOWN HOSE

Backflow preventer, low flow pre-rinse, spray valve with 60" braided SST flex hose. 2 temperatures – hot and cold



DBFCTTS WSHDWN

Low flow spray not recommended for filling pots

FAUCET WITH WASHDOWN HOSE + 16" ADD-ON FAUCET

Backflow preventer, low flow pre-rinse, spray valve with 60" braided SST flex hose. 2 temperatures – hot and cold



DBPTYTS WSHDWN

Suitable for filling pots and cleaning

NOTE: Washdown hose and pot filler assembly includes backflow preventer.

ELECTRICAL / PLUG INFORMATION

| Accessory Code | Application | Cable-SOOW, 90°C GA/# | Plug PN | Plug Configuration |
|----------------|--|--------------------------|------------|-----------------------|
| CORDPLG 3PAN1P | 45A, 208-240V, 1 Phase, right angle plug | 8/3 | HBL9462C | |
| CORDPLG 3PAN3P | 40A, 208-240V, 3 Phase, right angle plug | 8/4 | HBL8462C | |
| CORDPLG 5PAN3P | 55A, 208-240V, 3 Phase, right angle plug | 6/4 | HBL8462C | |
| CORDPLG 5P480 | 30A, 480V, 3 Phase, straight plug | 8/4 | HBL2731 | |

BHP CONVERSION & STEAM FLOW INFORMATION

| | | |
|-----------------------|---|--|
| BHP Conversion | 1 BHP = Approximately 33,475 BTU* | 1 BHP = Approximately 10 kW |
| Example: | $\frac{200,000}{33,475 \text{ BTU}} \times \text{Boiler Efficiency} = \text{Delivered BHP}$ | *Delivered BHP is a function of kW/BTU input and operating efficiency. |

Steam Flow Requirements for Direct Kettles

| Capacity | Fast Boil (30 minutes) | Medium Boil (45 minutes) | Stock Boil (60 minutes) |
|------------|---------------------------|-----------------------------|----------------------------|
| | lbs/hr | lbs/hr | lbs/hr |
| 20-Gallon | 48 | 32 | 24 |
| 40-Gallon | 96 | 64 | 48 |
| 60-Gallon | 143 | 96 | 72 |
| 80-Gallon | 191 | 127 | 96 |
| Capacity | Fast Boil (40 minutes) | Medium Boil (50 minutes) | Stock Boil (65 minutes) |
| | lbs/hr | lbs/hr | lbs/hr |
| 100-Gallon | 179 | 143 | 110 |
| 125-Gallon | 224 | 179 | 138 |
| 150-Gallon | 269 | 215 | 165 |

NOTE: Steam flow rate at 10 psig at the kettle.
 1 boiler horsepower = 34.5 lbs of steam per hour.
 Heat-up time to bring 70°F water to boiling (212°F) at sea level.

Maximum Flow Rate of Dry Steam in Pounds per Hour

| Supply Pressure | ½" | ¾" | 1" | 1¼" | 1½" | 2" |
|-----------------|-----|-----|-----|-----|-----|-----|
| 5 psig | 20 | 40 | 70 | 140 | 210 | 380 |
| 10 psig | 30 | 60 | 110 | 220 | 320 | 600 |
| 15 psig | 40 | 80 | 150 | 290 | 430 | N/A |
| 20 psig | 50 | 100 | 180 | 360 | 530 | N/A |
| 25 psig | 60 | 120 | 220 | 430 | N/A | N/A |
| 30 psig | 70 | 140 | 250 | 500 | N/A | N/A |
| 35 psig | 80 | 160 | 290 | 570 | N/A | N/A |
| 50 psig | 100 | 210 | 380 | 760 | N/A | N/A |

NOTE: Based on 100' of clean iron pipe. Steam loss due to elbows, reductions, heat loss or condensing steam was not considered.

EO, EA PLUS, POWERSTEAM™ & LWE | ELECTRICAL CURRENT DRAW

COUNTERTOP STEAMERS—BOILERLESS/CONNECTIONLESS

| Model | V (L-L) | Rated Line Current (A) | | | 1Ø | Rated Power (kW) |
|----------|---------|------------------------|------|------|------|------------------|
| | | 3Ø | | | | |
| | | L1 | L2 | L3 | | |
| C24E03 | 208 | 22.2 | 22.2 | 22.2 | 38.5 | 8 |
| | 240 | 19.2 | 19.2 | 19.2 | 33.3 | 8 |
| C24E05 | 208 | 33.3 | 33.3 | 33.3 | 57.7 | 12 |
| | 240 | 28.9 | 28.9 | 28.9 | 50 | 12 |
| | 380* | 15.2 | 15.2 | 15.2 | N/A | 10 |
| | 415* | 16.6 | 16.6 | 16.6 | N/A | 12 |
| | 440* | 13.2 | 13.2 | 13.2 | N/A | 10.1 |
| C24E03AF | 208 | 22.2 | 22.2 | 22.2 | 38.5 | 8 |
| | 240 | 19.2 | 19.2 | 19.2 | 33.3 | 8 |
| C24E05AF | 208 | 33.3 | 33.3 | 33.3 | 57.7 | 12 |
| | 240 | 28.9 | 28.9 | 28.9 | 50 | 12 |

*Non-standard configuration—contact factory for limitations and availability.

COUNTERTOP STEAMERS—À LA CARTE

| Model | V (L-L) | Rated Line Current (A) | | | 1Ø | Rated Power (kW) |
|------------|---------|------------------------|------|------|------|------------------|
| | | 3Ø | | | | |
| | | L1 | L2 | L3 | | |
| C24EA3 | 208 | 27.1 | 27.1 | 17.7 | 40.9 | 8.5 |
| | 240 | 20.4 | 20.4 | 20.4 | 35.4 | 8.5 |
| | 480 | 10.2 | 10.2 | 10.2 | N/A | 8.5 |
| C24EA5 | 208 | 31.3 | 47.8 | 47.8 | 72.2 | 15 |
| | 240 | 36.1 | 36.1 | 36.1 | 62.5 | 15 |
| | 480 | 18 | 18 | 18 | N/A | 15 |
| C24EA3 LWE | 208 | 27.1 | 27.1 | 17.7 | N/A | 8.5 |
| | 240 | 20.4 | 20.4 | 20.4 | N/A | 8.5 |
| C24EA5 LWE | 208 | 31.3 | 47.8 | 47.8 | N/A | 15 |
| | 240 | 36.1 | 36.1 | 36.1 | N/A | 15 |
| C24EA3 PS | 208 | 27.1 | 29.2 | 20.1 | 43.6 | 9.1 |
| | 240 | 20.4 | 23.2 | 23.2 | 38.5 | 9.3 |
| | 380* | 12.5 | 11.3 | 11.3 | N/A | 7.7 |
| | 415* | 13.7 | 12.3 | 12.3 | N/A | 9.2 |
| | 440* | 10.9 | 9.8 | 9.8 | N/A | 7.7 |
| C24EA5 PS | 480 | 11.9 | 10.7 | 10.7 | N/A | 9.2 |
| | 208 | 47.8 | 49.9 | 33.6 | 74.9 | 15.6 |
| | 240 | 36.1 | 38.8 | 38.8 | 65.6 | 15.8 |
| | 380* | 20.9 | 19.5 | 19.5 | N/A | 13.2 |
| | 415* | 22.8 | 21.3 | 21.3 | N/A | 15.7 |
| | 440* | 18.1 | 17 | 17 | N/A | 13.2 |
| | 480 | 19.8 | 18.5 | 18.5 | N/A | 15.7 |

*Non-standard configuration—contact factory for limitations and availability.

2/3 & FULLY JACKETED KETTLES | ELECTRICAL CURRENT DRAW

2/3 JACKETED KETTLES

| Model | V (L-L) | Rated Line Current (A) | | | 1Ø | Rated Power (kW) |
|--|---------|------------------------|------|------|------|------------------|
| | | 3Ø | | | | |
| | | L1 | L2 | L3 | | |
| K6ETT | 208 | 19.7 | 22.1 | 20.6 | 36 | 7.5 |
| | 240 | 22.7 | 25.5 | 23.8 | 41.6 | 10 |
| | 380 | 11.1 | 13 | 14.1 | N/A | 8.4 |
| | 415 | 12.1 | 14.2 | 15.4 | N/A | 10 |
| | 440* | 8.3 | 8.3 | 8.3 | N/A | 6.3 |
| | 480 | 9 | 9 | 9 | N/A | 7.5 |
| K12ETT, K20ETT, K20EL, K20ELT | 208 | 33.3 | 33.3 | 33.3 | 57.7 | 12 |
| | 240 | 38.5 | 38.5 | 38.5 | 66.6 | 16 |
| | 380 | 20.4 | 20.4 | 20.4 | N/A | 13.4 |
| | 415 | 22.2 | 22.2 | 22.2 | N/A | 16 |
| | 440* | 13.2 | 13.2 | 13.2 | N/A | 10.1 |
| K40E, K60E, 18KW, NOM | 480 | 14.4 | 14.4 | 14.4 | N/A | 12 |
| | 208 | 50 | 50 | 50 | N/A | 18 |
| | 240 | 43.3 | 43.3 | 43.3 | N/A | 18 |
| | 380 | 27.3 | 27.3 | 27.3 | N/A | 18 |
| | 415 | 25 | 25 | 25 | N/A | 18 |
| | 440* | 19.9 | 19.9 | 19.9 | N/A | 15.1 |
| K40E, K60E, 24KW, NOM | 480 | 21.7 | 21.7 | 21.7 | N/A | 18 |
| | 208 | 66.6 | 66.6 | 66.6 | N/A | 24 |
| | 240 | 57.7 | 57.7 | 57.7 | N/A | 24 |
| | 380 | 36.5 | 36.5 | 36.5 | N/A | 24 |
| | 415* | 33.4 | 33.4 | 33.4 | N/A | 24 |
| | 440 | 26.5 | 26.5 | 26.5 | N/A | 20.2 |
| | 480 | 28.9 | 28.9 | 28.9 | N/A | 24 |

*Non-standard configuration—contact factory for limitations and availability.

FULLY JACKETED KETTLES

| Model | V (L-L) | Rated Line Current (A) | | | 1Ø | Rated Power (kW) |
|--|---------|------------------------|------|------|-----|------------------|
| | | 3Ø | | | | |
| | | L1 | L2 | L3 | | |
| EL80, ET100, ET125, ET150, 36KW, NOM | 208 | 99.9 | 99.9 | 99.9 | N/A | 36 |
| | 240 | 86.6 | 86.6 | 86.6 | N/A | 36 |
| | 380* | 45.8 | 45.8 | 45.8 | N/A | 30.2 |
| | 415* | 50 | 50 | 50 | N/A | 36 |
| | 440* | 39.7 | 39.7 | 39.7 | N/A | 30.3 |
| | 480 | 43.3 | 43.3 | 43.3 | N/A | 36 |

*Non-standard configuration—contact factory for limitations and availability.

FLOOR STEAMERS | ELECTRICAL CURRENT DRAW

FLOOR STEAMERS

| Model | V (L-L) | Rated Line Current (A) | | | 1Ø | Rated Power (kW) |
|-------------|---------|------------------------|----|----|-----|------------------|
| | | 3Ø | | | | |
| | | L1 | L2 | L3 | | |
| C24ET6 | 208 | 45 | 53 | 45 | 82 | 17 |
| | 240 | 41 | 41 | 41 | 71 | 17 |
| | 480 | 20 | 20 | 20 | N/A | 17 |
| C24ET10 | 208 | 79 | 94 | 79 | 144 | 30 |
| | 240 | 72 | 72 | 72 | 125 | 30 |
| | 480 | 36 | 36 | 36 | N/A | 30 |
| C24ET6 LWE | 208 | 45 | 53 | 45 | N/A | 17 |
| | 240 | 41 | 41 | 41 | N/A | 17 |
| C24ET10 LWE | 208 | 79 | 94 | 79 | N/A | 30 |
| | 240 | 72 | 72 | 72 | N/A | 30 |
| C24ET6 PS | 208 | 49 | 53 | 49 | 88 | 18.2 |
| | 240 | 47 | 41 | 47 | 77 | 18.5 |
| | 380* | 25 | 23 | 23 | N/A | 15.4 |
| | 415* | 27 | 25 | 25 | N/A | 18.3 |
| | 440* | 22 | 20 | 20 | N/A | 15.4 |
| C24ET10 PS | 480 | 24 | 21 | 21 | N/A | 18.4 |
| | 208 | 83 | 94 | 83 | 150 | 31.2 |
| | 240 | 78 | 72 | 78 | 131 | 31.5 |
| | 380* | 42 | 39 | 39 | N/A | 26.3 |
| | 415* | 46 | 43 | 43 | N/A | 31.4 |
| | 440* | 36 | 34 | 34 | N/A | 26.5 |
| | 480 | 40 | 37 | 37 | N/A | 31.5 |

*Non-standard configuration—contact factory for limitations and availability.

BRAISING PANS | ELECTRICAL CURRENT DRAW

BRAISING PANS

| Model | V (L-L) | Rated Line Current (A) | | | 1 ϕ | Rated Power (kW) |
|-------|---------|------------------------|------|------|----------|------------------|
| | | 3 ϕ | | | | |
| | | L1 | L2 | L3 | | |
| VE30 | 208 | 33.3 | 33.3 | 33.3 | 57.7 | 12 |
| | 220* | 26.5 | 26.5 | 26.5 | 45.9 | 10.1 |
| | 240 | 28.9 | 28.9 | 28.9 | 50.0 | 12 |
| | 380* | 15.2 | 15.2 | 15.2 | N/A | 10 |
| | 415* | 16.6 | 16.6 | 16.6 | N/A | 12 |
| | 440* | 13.2 | 13.2 | 13.2 | 23.0 | 10.1 |
| | 480 | 14.4 | 14.4 | 14.4 | 25.0 | 12 |
| VE40 | 208 | 45.9 | 41.6 | 45.9 | 76.9 | 16 |
| | 220* | 36.4 | 33.1 | 36.4 | 60.9 | 13.4 |
| | 240 | 39.7 | 36.1 | 39.7 | 66.7 | 16 |
| | 380* | 19.7 | 21.4 | 19.7 | N/A | 13.3 |
| | 415* | 21.5 | 23.4 | 21.5 | N/A | 16 |
| | 440* | 18.2 | 16.5 | 18.2 | 30.5 | 13.4 |
| | 480 | 19.9 | 18.0 | 19.9 | 33.3 | 16 |

*Non-standard configuration—contact factory for limitations and availability.

BOILERLESS COMBI OVENS **VULCAN**

TCM SERIES | *Easy Cooking. Effortless Cleaning.*

STANDARD FEATURES:

- Multiple cooking capabilities from one piece of equipment: baking, steaming, roasting, grilling, air-fry, rethermalization, proofing, finishing, poaching, stewing, low temp, defrosting, cook & hold and more
- Patented ABC interface auto-sets optimal humidity based on temperature selection
- Twin control with both capacitive LCD touchscreen and turn/push knob
- Exclusive grab-and-go racks with cutout design for easy access to pans
- PC software for transfer of recipes, photographs and profiles via USB

Multi-function interfaces for every user



View TCM demo video



TCM102
shown on TCM-STAND2

TCM SERIES | ELECTRIC & GAS

| Model Number | Input | Levels | Pan Capacity | | |
|------------------|----------------|--------|----------------|----------------|----------------|
| | | | 18" x 26" Pans | 12" x 20" Pans | 13" x 18" Pans |
| GAS | | | | | |
| TCM-61G-NAT/LP | 56,000 BTU/hr | 6 | N/A | 6 | 6 |
| TCM-101G-NAT/LP | 93,000 BTU/hr | 10 | N/A | 10 | 10 |
| TCM-102G-NAT/LP | 156,000 BTU/hr | 10 | 10 | 20 | 20 |
| ELECTRIC | | | | | |
| TCM-61E-208/240 | 8.6 / 11.4 kW | 6 | N/A | 6 | 6 |
| TCM-101E-208/240 | 14.7 / 19.6 kW | 10 | N/A | 10 | 10 |
| TCM-102E-208 | 31 kW | 10 | 10 | 20 | 20 |
| TCM-102E-240 | 31 kW | 10 | 10 | 20 | 20 |
| TCM-102E-480 | 33 kW | 10 | 10 | 20 | 20 |

NOTE: All Gas TCM units ship with a NEMA 5-15 cord and plug (field convertible).

See page 128 for options and accessories. See page 136 for water filtration options.

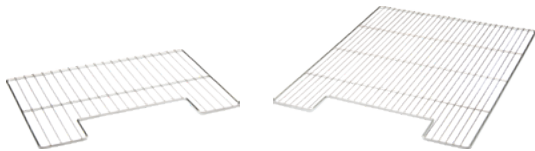
See AutoQuotes for prices. Not responsible for typographical/photographical errors.

TCM SERIES | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

RACKS

Additional stainless steel grab-and-go racks



TCM-RACK61 (3 racks for 13" x 18" pans in TCM61)
TCM-RACK101 (3 racks for 13" x 18" pans in TCM101)
TCM-RACK102 (5 racks for 18" x 26" pans in TCM102)

STANDS

Deluxe stand with pan supports



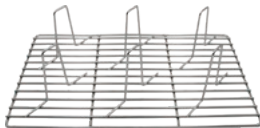
TCM-STAND1
TCM61 / TCM101



TCM-STAND2
TCM102

CHICKEN RACK

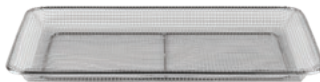
Stainless steel chicken rack



1220-CHICK6
All TCM Models

FRY BASKET

Stainless steel fry basket 12" x 20"



1220-BASKET
All combi models

GRILLING GRID

Grilling grid (open type)



1220-GRILLOP
All combi models

DOOR LATCH

Double release door latch.
Left to vent, and then right to open.



TCM-DLATCH
All TCM models

FOOD PROBE

Additional multipoint food probe



TCM-PROBE3
All TCM models

SPRAY HOSE KIT

Spray hose kit, includes plumbing connections, spray hose and mounting bracket



TCM-SPRAY
All TCM models

See page 136 for water filtration options.

TCM SERIES | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

CHEMICALS

Vulcan liquid detergent and rinse aid (descale) chemical
2 per package, 2.5 gal each



VDL-1 (detergent)
VRL-1 (rinse aid)
All combi models

WATER CONNECTION HOSE

Flex stainless steel water connection 72",
3/4 NSHT on both ends,
per each, 2 recommended



HOSEWTR 3/4BBV
All gas models

QUICK DISCONNECT HOSE

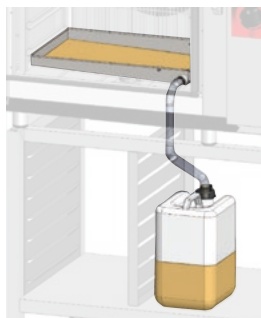
3/4" x 4' quick disconnect hose
with restraining device



3/4QD-HOSE-4
All gas models

GREASE PAN KIT

Grease collection pan, quick connect hose, and container



TCM-GPAN1
TCM61/TCM101
TCM-GPAN2
TCM102

CASTER KIT

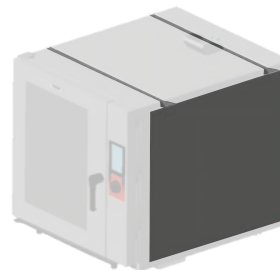
Caster kit includes casters, support rails,
and restraint cord



TCM-CAST1
TCM61/TCM101
TCM-CAST2
TCM102

HEAT SHIELD

Combi heat shield, for
TCM side panel providing
3" air gap



TCM-HEAT1
TCM61/TCM101
TCM-HEAT2
TCM102

See page 136 for water filtration options.

ABC SERIES | *Multiple Cooking Capabilities from One Piece of Equipment.*

***Always Be Combi Cooking. Not just a steamer; not just a convection oven.
No programming and no training required. It's the combi you already know how to use!***

STANDARD FEATURES:

- Designed and assembled in the USA
- Intuitive manual controls, just 3 knobs
- Patented humidity level control automatically adjusts after setting temperature
- Boilerless direct steam generation
- Timer reloads for batch cooking after completion of timed cycle
- Flashing door light and audible alarm system alert user when cooking cycle is finished
- 4 stainless steel grab-and-go racks with 15½" x 3¼" cutout design for easy access to pans
- Machine diagnostics through controls or via USB
- Cool-to-the-touch and energy-efficient, heat-reflective tempered glass door



ABC7G
shown on optional ABC-STAND



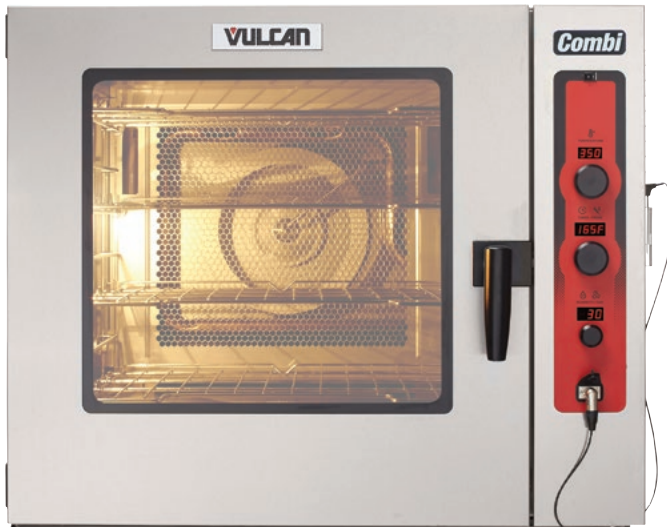
ABC
shown with optional stacking kit

ABC SERIES | ELECTRIC & GAS

| Model Number | Input | Food Probe | Pan Capacity (with 7 wire racks) | |
|-----------------|---------------|------------|----------------------------------|----------------|
| | | | 18" x 26" Pans | 12" x 20" Pans |
| GAS | | | | |
| ABC7G-NAT | 80,000 BTU/hr | No | 7 | 14 |
| ABC7G-PRO | 80,000 BTU/hr | No | 7 | 14 |
| ELECTRIC | | | | |
| ABC7E-208 | 18 kW | No | 7 | 14 |
| ABC7E-240 | 24 kW | No | 7 | 14 |
| ABC7E-480 | 24 kW | No | 7 | 14 |

See page 133 for options and accessories. See page 136 for water filtration options.

ABC-P SERIES | *Integrated Food Probe.*



ABC7G-NATP

STANDARD FEATURES ABC-P

All the great features of the ABC series, plus the following:

- Food probe to cook to an internal set temperature or to cook via time and check internal food temperature
- Fan speed control with 3 different speeds

ABC-P SERIES | ELECTRIC & GAS

| Model Number | Input | Food Probe | Pan Capacity (with 7 wire racks) | |
|-----------------|---------------|------------|----------------------------------|----------------|
| | | | 18" x 26" Pans | 12" x 20" Pans |
| GAS | | | | |
| ABC7G-NATP | 80,000 BTU/hr | Yes | 7 | 14 |
| ABC7G-PROP | 80,000 BTU/hr | Yes | 7 | 14 |
| ELECTRIC | | | | |
| ABC7E-208P | 18 kW | Yes | 7 | 14 |
| ABC7E-240P | 24 kW | Yes | 7 | 14 |
| ABC7E-480P | 24 kW | Yes | 7 | 14 |

See page 133 for options and accessories. See page 136 for water filtration options.

ABC / ABC-P SERIES | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

STACKING KITS

Stacking kit for ABC7 on top of VC4, VC6, SG4 or SG6 Convection Oven includes SPRAY-ABC kit and casters



STACK-ABC/CONV
All ABC models

Gas stacking kit for (2) ABC7G Combis. Includes SPRAY-ABC kit, drip tray and vent kit



STACK-ABC/G
ABCG models

Electric stacking kit for (2) ABC7E Combis. Includes SPRAY-ABC kit, drip tray and vent kit



STACK-ABC/E
ABCE models

STAND

Stainless steel stand, open-leg frame with base, adjustable feet. Includes SPRAY-ABC kit and drip tray



ABC-STAND
All ABC models

CASTERS

Casters with 2 locking wheels for use with ABC-STAND



ABC-CAST
ABC-STAND

FEET

Set of 6" legs to be used in lieu of stacking kit casters



ABC-FEET
ABC models

HEAT SHIELD

Combi heat shield, for ABC7 side panel providing 3" air gap



ABC-HEAT
All ABC models

FOOD PROBE

Replacement food probe for ABC-P Combi



ABC-PROBE
ABC7-P

ALTITUDE KIT

Gas propane and altitude kit (2,000-10,000 ft)



GASKIT-ABC
Gas models

See page 136 for water filtration options.

ABC / ABC-P SERIES | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

RACK

Additional stainless steel grab-and-go rack(s)

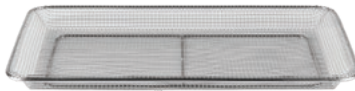


ADDRACK-ABC1
(1 rack for ABC models)

ADDRACK-ABC3
(3 racks for ABC models)

FRY BASKET

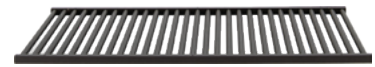
Stainless steel fry basket 12" x 20"



1220-BASKET
All models

GRILLING GRID

Grilling grid (open type)



1220-GRILLOP
All models

WATER CONNECTION HOSE

Flex stainless steel water connection 72", 3/4 NSHT on both ends, per each, 2 recommended



HOSEWTR 3/4BBV
All gas models

QUICK DISCONNECT HOSE

3/4" x 4' quick disconnect hose with restraining device



3/4QD-HOSE-4
All gas models

SPRAY HOSE KIT

Spray hose kit, includes plumbing connections, spray hose and mounting bracket for ABC



ABC-SPRAY
ABC7-P

See page 136 for water filtration options.

MINIJET™ SERIES | *Think Simple, Smart, Small.*

Get the speed, precision and versatility of combi cooking—all in an oven sized to thrive in any kitchen. The simplicity of the Minijet™ delivers consistent results for every level of user.



MINI-JETR
shown on MINI-STAND

STANDARD FEATURES:

- Multiple cooking capabilities from one piece of equipment: baking, steaming, roasting, grilling, air-fry, rethermalization, proofing, finishing, poaching, stewing, low temp, defrosting, cook & hold, and more
- Multiple cooking capabilities from one piece of equipment: baking, steaming, roasting, grilling, air-fry, rethermalization, proofing, finishing, poaching, stewing, low temp, defrosting, cook & hold, and more
- Twin control with both capacitive LCD touchscreen and turn/push knob
- Exclusive ABC interface lets operators cook with confidence
- PC software for transfer of recipes, photographs, and profiles via USB



MINI-JET
shown on legs

Multi-function interfaces for every user



AUTO interface features preloaded and programmable recipes with picture or text display



ABC interface auto sets optimal humidity with temperature selection (patented)



AUTO Cleaning uses non-proprietary liquid detergent, also programmable as daily routine

MINIJET™ SERIES | ELECTRIC

| Model | Description | Input | Pan Capacity | |
|-----------|---|---------------------------------|-----------------------|---------------------|
| | | | 18" x 20" x 2.5" Pans | 13" x 18" x 1" Pans |
| MINI-JET | Mini Combi – left hinged (includes legs, cord and plug) | 208/240/60/1/3 5.2 / 6.83 kw | 4 | 4 |
| MINI-JETR | Mini Combi – right hinged (includes legs, cord and plug) | 208/240/60/1/3 5.2 / 6.83 kw | 4 | 4 |

See page 135 for options and accessories. See page 136 for water filtration options.

NOTE: All Minijet™ units ship 208V, 60Hz, 3 Phase with L15-30P cord and plug (field convertible).

The Minijet was tested for Ventless Grease Laden Vapor Approval by UL in accordance with EPA test method 202 resulting in grease-laden effluents collected at just 1.52 mg/m³, less than the 5.0 mg/m³ limit without the need for an additional system or listing. Certification for Commercial Cooking Appliances with Integral Systems for Limiting the Emission of Grease-laden Air (KNLZ) also apply to the Minijet or stacked Minijets using optional hood MINI-HOOD1 or MINI-HOOD2. Local codes prevail.

MINIJET™ SERIES | FIELD-INSTALLED ACCESSORIES

STACKING KIT

Duo stacking kit for 2 Minijet units on 13.75" stainless steel stand adjustable feet and floor flanges



MINI-STACK2
Mini models

STACKING KIT

Stacking kit, for 1 or 2 Minijet units on top of VC4 Convection Oven, includes casters



STACK-MINI/CONV
Mini models

STAND

Stainless steel stand with 2 shelves, adjustable feet and floor flanges



MINI-STAND
Mini models

HOODS

Vapor condensing hood



MINI-HOOD1 (*Single Mini models*)
MINI-HOOD2 (*Stacked Mini models*)

SPRAY HOSE KIT

Manual spray hose kit, includes plumbing connections, spray hose and mounting bracket for Minijet



MINI-SPRAY
Mini models

FOOD PROBE

Multipoint food probe for Minijet



MINI-PROBE3
Mini models

RACKS

Set of 3 stainless steel grab-and-go racks 12" x 20"



MINI-RACK
Mini models

FRY BASKET

Stainless steel fry basket 12" x 20"



1220-BASKET
All models

GRILLING GRID

Grilling grid (open type)



1220-GRILLOP
All models

WATER CONNECTION HOSE

Flex stainless steel water connection 72", 3/4 NSHT on both ends, per each, 2 recommended



HOSEWTR 3/4BBV (*All gas models*)

COMBI WATER FILTRATION OPTIONS

FIELD-INSTALLED WATER TREATMENT OPTIONS

GOOD: MINIMUM FILTRATION



Hollow Carbon Filter System with 15,000-Gallon Capacity
CB15K-SYSTEM
 (All TCM, ABC & Minijet™ units)



Replacement cartridge - PM Kit
CB15K-PMKIT
 (for CB15K-SYSTEM)

Hollow Carbon Filter System with 30,000-Gallon Capacity
CB30K-SYSTEM
 (All TCM, ABC & Minijet™ units)

Replacement cartridge - PM Kit
CB30K-PMKIT
 (for CB30K-SYSTEM)

BETTER: CARBON FILTER REQUIRED WITH SOFTENER



Water Softening System, 2,527 grains / 40-lb capacity with salt alarm
WS-40
 (All TCM, ABC & Minijet™ units)



Water Softening System, 4,818 grains / 80-lb capacity with salt alarm
WS-80
 (All TCM, ABC & Minijet™ units)



BEST: REVERSE OSMOSIS SYSTEM



RO water filtration system—capable of 200 gpd (double combi)
V3MRO-2
 (All TCM, ABC & Minijet™ units)



Replacement cartridge - PM Kit
V3MRO-PMF
 (for 1) V3MRO carbon filter)



Replacement cartridge - PM Kit
V3MRO-PMM
 (for 1) V3MRO membrane filter)

NOTE: Water is a customer-supplied utility, just like gas and electric, to the equipment. Proper water filtration based on customer water quality is essential to meet the equipment water spec requirements. Verify the type of filtration needed based on performing a cold water analysis from the customer site. A suitable water treatment system and regular filter replacements coupled with routine cleaning/deliming are required.

FRYER LINE UP | FEATURES

Our innovative fryers are easy to operate and maintain, maximizing productivity and minimizing operational costs. With faster recovery, they are designed to be the most profitable pieces of equipment in a commercial kitchen.



| | PowerFry5 | PowerFry3 | ER | GR | VEG | LG | CEF |
|--------------------------------------|----------------------|----------------------|----------------------|----------------------|----------|------------|------------|
| Configuration | Floor | Floor | Floor | Floor | Floor | Floor | Countertop |
| ENERGY STAR® certified | | | | N/A | | N/A | CEF40 |
| Power source | Gas | Gas | Electric | Gas | Gas | Gas | Electric |
| Oil capacity (lbs) per tank | 45, 65, 85 | 45, 65, 85 | 50, 85 | 35, 45, 65, 85 | 35, 50 | 35, 45, 65 | 40, 75 |
| Available controls | A / D / C | A / D / C | A / D / C | M | M | M | A |
| Production output | High/Med | High/Med | High/Med | Med/low | High/Med | Med/low | High/Med |
| Basket lifts ¹ | C/D models | C/D models | C/D models | N/A | N/A | N/A | N/A |
| Oil reclamation hook up ² | C/D models | C/D models | C/D models | GRMF models | N/A | N/A | N/A |
| KleenScreen PLUS® filtration system | 2, 3, and 4 battered | 2, 3, and 4 battered | 2, 3, and 4 battered | 2, 3, and 4 battered | N/A | N/A | N/A |

¹Basket lifts automatically lift baskets from oil when the timer has stopped. This allows operators to produce consistent product each time and minimizes waste due to user error.

²Oil reclamation systems allow restaurant operators to remove used oil easily and safely from their kitchens. Old cooking oil is transferred to a collection tank and then taken off site by a third-party company for refinement into clean biofuels.

GAS FRYERS | How to Read Model Numbers.

POWERFRY5™ (VK) / POWERFRY3™ (TR) / GR / VEG SERIES

| # of Fry Tanks | Model Number | Size of Tank (lbs) | Control Type | Screen PLUS® Filtration System | Gas Type |
|----------------|--------------|--------------------|--------------|--------------------------------|----------|
| 1 | TR | 45 | D | F* | -1 |

Options (see specific product section for availability):

| | | | | | |
|---|-----|--------|-------------------------------|---|---|
| 1 | GR | 35 lbs | A = Solid State Analog (Knob) | *Note: 2-, 3- and 4-battery fryers come standard with KleenScreen PLUS® Filtration System | -1 = Natural Gas -2 = Propane Gas (LP) |
| 2 | TR | 45 lbs | C = Programmable Computer | | |
| 3 | VK | 65 lbs | D = Solid State Digital | | |
| 4 | VEG | 85 lbs | M = Millivolt (GR & VEG only) | | |

EXAMPLES:

1TR45DF-1 = PowerFry3™ Freestanding Gas 45-lb Solid State Digital Control Fryer with KleenScreen PLUS® Filtration, LP Gas

1VK45A-2 = PowerFry5™ Freestanding Gas 45-lb Solid State Analog (Knob) Control Fryer, LP Gas

1GR35M-1 = GR Series, Freestanding Gas 35-lb Millivolt Control Fryer, Natural Gas

1VEG35M-1 = Freestanding Gas 35-lb Millivolt Control Fryer, Natural Gas

2VK85CF-1 = PowerFry5™ 2-Battery Gas 85-lb Programmable Computer Control Fryer with KleenScreen PLUS® Filtration, Natural Gas

LG SERIES

| Model Number | Size of Tank (lbs) | Gas Type |
|--------------|---|---|
| LG | 300 | -1 |
| LG | 300 = 35-40 lbs 400 = 45-50 lbs 500 = 65-70 lbs | -1 = Natural Gas -2 = Propane Gas (LP) |

EXAMPLES:

LG300-1 = Freestanding Gas 35 to 40-lb Millivolt Control Fryer, Natural Gas

LG500-2 = Freestanding Gas 65 to 70-lb Millivolt Control Fryer, LP Gas



LG300



POWERFRY5™ (VK SERIES) | *Vulcan's Most Energy-Efficient Fryer.*



1VK45DF

Solid State Digital (D) controls

STANDARD FEATURES:

- Patented FivePass™ heat transfer system for maximum efficiency and shorter cooking time
- Less than 500°F flue temperatures at maximum production rate
- Boil Out ByPass™, which easily removes boil out solution from fry tank without contact of drain manifold, filter pan or motor/pump
- 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
- C and D 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
- Larger drain manifold in units with built-in filtration, resulting in increased flow

POWERFRY5™ (VK SERIES) | DIMENSIONS

| Model | Available Controls | Dimensions (W x D x H) | Working Height | Tank Size |
|---|--------------------|------------------------|----------------|-------------|
| <i>Freestanding Fryers 45-lb, 65-lb and 85-lb</i> | | | | |
| 1VK45 | A / D / C | 15½" x 30⅞" x 47⅞" | 36¼" | 14" x 14" |
| 1VK45 | AF / DF / CF | 15½" x 30⅞" x 47⅞" | 36¼" | 14" x 14" |
| 1VK65 | A / D / C | 21" x 30⅞" x 47⅞" | 36¼" | 19½" x 14" |
| 1VK65 | AF / DF / CF | 21" x 30⅞" x 47⅞" | 36¼" | 19½" x 14" |
| 1VK85 | A / D / C | 21" x 34¾" x 47⅞" | 36¼" | 19½" x 18¼" |
| 1VK85 | AF / DF / CF | 21" x 34¾" x 47⅞" | 36¼" | 19½" x 18¼" |
| <i>Battery: 2 Fryers 45-lb, 65-lb and 85-lb</i> | | | | |
| 2VK45 | AF / DF / CF | 31" x 30⅞" x 47⅞" | 36¼" | 14" x 14" |
| 2VK65 | AF / DF / CF | 42" x 30⅞" x 47⅞" | 36¼" | 19½" x 14" |
| 2VK85 | AF / DF / CF | 42" x 34¾" x 47⅞" | 36¼" | 19½" x 18¼" |
| <i>Battery: 3 Fryers 45-lb, 65-lb and 85-lb</i> | | | | |
| 3VK45 | AF / DF / CF | 46½" x 30⅞" x 47⅞" | 36¼" | 14" x 14" |
| 3VK65 | AF / DF / CF | 63" x 30⅞" x 47⅞" | 36¼" | 19½" x 14" |
| 3VK85 | AF / DF / CF | 63" x 34¾" x 47⅞" | 36¼" | 19½" x 18¼" |
| <i>Battery: 4 Fryers 45-lb, 65-lb and 85-lb</i> | | | | |
| 4VK45 | AF / DF / CF | 62" x 30⅞" x 47⅞" | 36¼" | 14" x 14" |
| 4VK65 | AF / DF / CF | 84" x 30⅞" x 47⅞" | 36¼" | 19½" x 14" |
| 4VK85 | AF / DF / CF | 84" x 34¾" x 47⅞" | 36¼" | 19½" x 18¼" |

A = Solid State Analog (Knob) | D = Solid State Digital | C = Programmable Computer | F = KleenScreen PLUS Filtration

For 45-lb, 65-lb and 85-lb Gas Fryers:

NOTE: 2-, 3- and 4-battery fryers come standard with KleenScreen PLUS® Filtration Systems.

NOTE: Models ending in "-1" indicate fryer uses natural gas. Models ending in "-2" indicate fryer uses propane gas (LP).

POWERFRY SERIES GAS FRYERS | Control Options.



| Feature | Solid State Analog Knob (A) | Solid State Digital Controls (D) | Programmable Computer Controls (C) |
|---|---|----------------------------------|------------------------------------|
| Temperature Control | Knob (200°–400°F) | Digital (200°–390°F) | Digital (200°–390°F) |
| Recovery ¹ | Fast — reacts within 2°F of set temperature | | |
| Melt Modes | Liquid & Solid | Liquid, Solid & No Melt | Liquid, Solid & No Melt |
| KleenScreen PLUS® Filtration System | ✓ | ✓ | ✓ |
| Boil-Out ² | N/A | Auto temp. controlled | Auto temp. controlled |
| Compensating time adjusts for load capacity | N/A | ✓ | ✓ |
| Basket lift ³ compatible | N/A | ✓ | ✓ |
| Countdown timer | N/A | 2 | N/A |
| Secondary Programming | N/A | N/A | Shake & Hold time |
| Screen | N/A | Digital display | Large digital display |
| Programmable menu items | N/A | N/A | 10 w/product names |

¹Recovery refers to the length of time it takes for the oil temperature to rise back to set temperature after frozen or cold food has been dropped in.

²Boil-Out is a popular method used to clean a commercial fryer by boiling water and cleaning solution in an empty frypot.

³Basket lifts automatically lift baskets from oil when the timer has stopped. This allows operators to produce consistent product each time and minimizes waste due to user error.

FRYERS - GAS



POWERFRY5™ 45-LB & 65-LB | *Vulcan's Most Energy-Efficient Fryer.*



1VK45D
Solid State Digital
(D) Controls

| Model | Number of Tanks | Total Oil Capacity | Production lbs/hr | Total BTU/hr | Built in KleenScreen PLUS® Filtration |
|-------|-----------------|--------------------|-------------------|--------------|---------------------------------------|
|-------|-----------------|--------------------|-------------------|--------------|---------------------------------------|

45-lb Fryers with Solid State Knob (A) Controls

| | | | | | |
|---------|---|---------|-----------|---------|-----|
| 1VK45A | 1 | 50 lbs | 78.1 lbs | 70,000 | N/A |
| 1VK45AF | 1 | 50 lbs | 78.1 lbs | 70,000 | ✓ |
| 2VK45AF | 2 | 100 lbs | 156.2 lbs | 140,000 | ✓ |
| 3VK45AF | 3 | 150 lbs | 234.3 lbs | 210,000 | ✓ |
| 4VK45AF | 4 | 200 lbs | 312.4 lbs | 280,000 | ✓ |

45-lb Fryers with Solid State Digital (D) Controls

| | | | | | |
|---------|---|---------|-----------|---------|-----|
| 1VK45D | 1 | 50 lbs | 78.1 lbs | 70,000 | N/A |
| 1VK45DF | 1 | 50 lbs | 78.1 lbs | 70,000 | ✓ |
| 2VK45DF | 2 | 100 lbs | 156.2 lbs | 140,000 | ✓ |
| 3VK45DF | 3 | 150 lbs | 234.3 lbs | 210,000 | ✓ |
| 4VK45DF | 4 | 200 lbs | 312.4 lbs | 280,000 | ✓ |

45-lb Fryers with Programmable Computer (C) Controls

| | | | | | |
|---------|---|---------|-----------|---------|-----|
| 1VK45C | 1 | 50 lbs | 78.1 lbs | 70,000 | N/A |
| 1VK45CF | 1 | 50 lbs | 78.1 lbs | 70,000 | ✓ |
| 2VK45CF | 2 | 100 lbs | 156.2 lbs | 140,000 | ✓ |
| 3VK45CF | 3 | 150 lbs | 234.3 lbs | 210,000 | ✓ |
| 4VK45CF | 4 | 200 lbs | 312.4 lbs | 280,000 | ✓ |



1VK65D
Solid State Digital
(D) Controls

65-lb Fryers with Solid State Knob (A) Controls

| | | | | | |
|---------|---|---------|-----------|---------|-----|
| 1VK65A | 1 | 70 lbs | 91.1 lbs | 80,000 | N/A |
| 1VK65AF | 1 | 70 lbs | 91.1 lbs | 80,000 | ✓ |
| 2VK65AF | 2 | 140 lbs | 182.2 lbs | 160,000 | ✓ |
| 3VK65AF | 3 | 210 lbs | 273.3 lbs | 240,000 | ✓ |
| 4VK65AF | 4 | 280 lbs | 365.6 lbs | 320,000 | ✓ |

65-lb Fryers with Solid State Digital (D) Controls

| | | | | | |
|---------|---|---------|-----------|---------|-----|
| 1VK65D | 1 | 70 lbs | 91.1 lbs | 80,000 | N/A |
| 1VK65DF | 1 | 70 lbs | 91.1 lbs | 80,000 | ✓ |
| 2VK65DF | 2 | 140 lbs | 182.2 lbs | 160,000 | ✓ |
| 3VK65DF | 3 | 210 lbs | 273.3 lbs | 240,000 | ✓ |
| 4VK65DF | 4 | 280 lbs | 365.6 lbs | 320,000 | ✓ |

65-lb Fryers with Programmable Computer (C) Controls

| | | | | | |
|---------|---|---------|-----------|---------|-----|
| 1VK65C | 1 | 70 lbs | 91.1 lbs | 80,000 | N/A |
| 1VK65CF | 1 | 70 lbs | 91.1 lbs | 80,000 | ✓ |
| 2VK65CF | 2 | 140 lbs | 182.2 lbs | 160,000 | ✓ |
| 3VK65CF | 3 | 210 lbs | 273.3 lbs | 240,000 | ✓ |
| 4VK65CF | 4 | 280 lbs | 365.6 lbs | 320,000 | ✓ |

page 139 for dimensions. page 146 for accessories.



POWERFRY5™ 85-LB | *Vulcan's Most Energy-Efficient Fryer.*



1VK85D
Solid State Digital
(D) Controls

| Model | Number of Tanks | Total Oil Capacity | Production lbs/hr | Total BTU/hr | Built in KleenScreen PLUS® Filtration |
|---|-----------------|--------------------|-------------------|--------------|---------------------------------------|
| <i>85-lb Fryers with Solid State Knob (A) Controls</i> | | | | | |
| 1VK85A | 1 | 90 lbs | 100 | 90,000 | N/A |
| 1VK85AF | 1 | 90 lbs | 100 | 90,000 | ✓ |
| 2VK85AF | 2 | 180 lbs | 200 | 180,000 | ✓ |
| 3VK85AF | 3 | 270 lbs | 300 | 270,000 | ✓ |
| 4VK85AF | 4 | 360 lbs | 400 | 360,000 | ✓ |
| <i>85-lb Fryers with Solid State Digital (D) Controls</i> | | | | | |
| 1VK85D | 1 | 90 lbs | 100 | 90,000 | N/A |
| 1VK85DF | 1 | 90 lbs | 100 | 90,000 | ✓ |
| 2VK85DF | 2 | 180 lbs | 200 | 180,000 | ✓ |
| 3VK85DF | 3 | 270 lbs | 300 | 270,000 | ✓ |
| 4VK85DF | 4 | 360 lbs | 400 | 360,000 | ✓ |
| <i>85-lb Fryers with Programmable Computer (C) Controls</i> | | | | | |
| 1VK85C | 1 | 90 lbs | 100 | 90,000 | N/A |
| 1VK85CF | 1 | 90 lbs | 100 | 90,000 | ✓ |
| 2VK85CF | 2 | 180 lbs | 200 | 180,000 | ✓ |
| 3VK85CF | 3 | 270 lbs | 300 | 270,000 | ✓ |
| 4VK85CF | 4 | 360 lbs | 400 | 360,000 | ✓ |



2VK65CF-45D

PowerFry™ fryers with different size tanks and control panels can be ordered to suit your needs.

A 65-lb fryer with programmable computer (C) controls is battered to a 45-lb fryer with Solid State (D) controls in this example.



POWERFRY3™ (TR SERIES) | High Performance, Low Operating Costs.



1TR45A

STANDARD FEATURES:

- Patented ThreePass™ Heat Exchanger providing high energy efficiency
- Less than 750°F flue temperatures at maximum production rate
- Boil Out ByPass™, which easily removes boil out solution from fry tank without contact of drain manifold, filter pan or motor/pump
- 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
- C and D models available with basket lifts or rear oil reclamation
- Trouble-free adjustable casters — 2 swivel non-locking and 2 swivel locking
- Larger drain manifold in units with built-in filtration, resulting in increased flow
- 10-year limited tank warranty

POWERFRY 3™ (TR SERIES) | DIMENSIONS

| Model | Available Controls | Dimensions (W x D x H) | Working Height | Tank Size |
|---|--------------------|------------------------|----------------|-------------|
| <i>Freestanding Fryers 45-lb, 65-lb and 85-lb</i> | | | | |
| 1TR45 | A / D / C | 15½" x 30⅞" x 47⅞" | 36¼" | 14" x 14" |
| 1TR45 | AF / DF / CF | 15½" x 30⅞" x 47⅞" | 36¼" | 14" x 14" |
| 1TR65 | A / D / C | 21" x 30⅞" x 47⅞" | 36¼" | 19½" x 14" |
| 1TR65 | AF / DF / CF | 21" x 30⅞" x 47⅞" | 36¼" | 19½" x 14" |
| 1TR85 | A / D / C | 21" x 34⅜" x 47⅞" | 36¼" | 19½" x 18¼" |
| 1TR85 | AF / DF / CF | 21" x 34⅜" x 47⅞" | 36¼" | 19½" x 18¼" |
| <i>Battery: 2 Fryers 45-lb, 65-lb and 85-lb</i> | | | | |
| 2TR45 | AF / DF / CF | 31" x 30⅞" x 47⅞" | 36¼" | 14" x 14" |
| 2TR65 | AF / DF / CF | 42" x 30⅞" x 47⅞" | 36¼" | 19½" x 14" |
| 2TR85 | AF / DF / CF | 42" x 34⅜" x 47⅞" | 36¼" | 19½" x 18¼" |
| <i>Battery: 3 Fryers 45-lb, 65-lb and 85-lb</i> | | | | |
| 3TR45 | AF / DF / CF | 46½" x 30⅞" x 47⅞" | 36¼" | 14" x 14" |
| 3TR65 | AF / DF / CF | 63" x 30⅞" x 47⅞" | 36¼" | 19½" x 14" |
| 3TR85 | AF / DF / CF | 63" x 34⅜" x 47⅞" | 36¼" | 19½" x 18¼" |
| <i>Battery: 4 Fryers 45-lb, 65-lb and 85-lb</i> | | | | |
| 4TR45 | AF / DF / CF | 62" x 30⅞" x 47⅞" | 36¼" | 14" x 14" |
| 4TR65 | AF / DF / CF | 84" x 30⅞" x 47⅞" | 36¼" | 19½" x 14" |
| 4TR85 | AF / DF / CF | 84" x 34⅜" x 47⅞" | 36¼" | 19½" x 18¼" |

A = Solid State Analog (Knob) | D = Solid State Digital | C = Programmable Computer | F = KleenScreen PLUS Filtration

For 45-lb, 65-lb and 85-lb Gas Fryers:

NOTE: 2-, 3- and 4-battery fryers come standard with KleenScreen PLUS® Filtration Systems.

NOTE: Models ending in "-1" indicate fryer uses natural gas. Models ending in "-2" indicate fryer uses propane gas (LP).



POWERFRY3™ (TR SERIES) | 45-LB & 65-LB VAT



1TR45D
Solid State Digital
(D) Controls

| Model | Number of Tanks | Total Oil Capacity | Production lbs/hr | Total BTU/hr | Built in KleenScreen PLUS® Filtration |
|---|-----------------|--------------------|-------------------|--------------|---------------------------------------|
| <i>45-lb Fryers with Solid State Knob (A) Controls</i> | | | | | |
| 1TR45A | 1 | 50 lbs | 69 lbs | 70,000 | N/A |
| 1TR45AF | 1 | 50 lbs | 69 lbs | 70,000 | ✓ |
| 2TR45AF | 2 | 100 lbs | 138 lbs | 140,000 | ✓ |
| 3TR45AF | 3 | 150 lbs | 207 lbs | 210,000 | ✓ |
| 4TR45AF | 4 | 200 lbs | 276 lbs | 280,000 | ✓ |
| <i>45-lb Fryers with Solid State Digital (D) Controls</i> | | | | | |
| 1TR45D | 1 | 50 lbs | 69 lbs | 70,000 | N/A |
| 1TR45DF | 1 | 50 lbs | 69 lbs | 70,000 | ✓ |
| 2TR45DF | 2 | 100 lbs | 138 lbs | 140,000 | ✓ |
| 3TR45DF | 3 | 150 lbs | 207 lbs | 210,000 | ✓ |
| 4TR45DF | 4 | 200 lbs | 276 lbs | 280,000 | ✓ |
| <i>45-lb Fryers with Programmable Computer (C) Controls</i> | | | | | |
| 1TR45C | 1 | 50 lbs | 69 lbs | 70,000 | N/A |
| 1TR45CF | 1 | 50 lbs | 69 lbs | 70,000 | ✓ |
| 2TR45CF | 2 | 100 lbs | 138 lbs | 140,000 | ✓ |
| 3TR45CF | 3 | 150 lbs | 207 lbs | 210,000 | ✓ |
| 4TR45CF | 4 | 200 lbs | 276 lbs | 280,000 | ✓ |
| <i>65-lb Fryers with Solid State Knob (A) Controls</i> | | | | | |
| 1TR65A | 1 | 70 lbs | 81.8 lbs | 80,000 | N/A |
| 1TR65AF | 1 | 70 lbs | 81.8 lbs | 80,000 | ✓ |
| 2TR65AF | 2 | 140 lbs | 163.6 lbs | 160,000 | ✓ |
| 3TR65AF | 3 | 210 lbs | 243.9 lbs | 240,000 | ✓ |
| 4TR65AF | 4 | 280 lbs | 327.2 lbs | 320,000 | ✓ |
| <i>65-lb Fryers with Solid State Digital (D) Controls</i> | | | | | |
| 1TR65D | 1 | 70 lbs | 81.8 lbs | 80,000 | N/A |
| 1TR65DF | 1 | 70 lbs | 81.8 lbs | 80,000 | ✓ |
| 2TR65DF | 2 | 140 lbs | 163.6 lbs | 160,000 | ✓ |
| 3TR65DF | 3 | 210 lbs | 243.9 lbs | 240,000 | ✓ |
| 4TR65DF | 4 | 280 lbs | 327.2 lbs | 320,000 | ✓ |
| <i>65-lb Fryers with Programmable Computer (C) Controls</i> | | | | | |
| 1TR65C | 1 | 70 lbs | 81.8 lbs | 80,000 | N/A |
| 1TR65CF | 1 | 70 lbs | 81.8 lbs | 80,000 | ✓ |
| 2TR65CF | 2 | 140 lbs | 163.6 lbs | 160,000 | ✓ |
| 3TR65CF | 3 | 210 lbs | 243.9 lbs | 240,000 | ✓ |
| 4TR65CF | 4 | 280 lbs | 327.2 lbs | 320,000 | ✓ |



1TR65D
Solid State Digital
(D) Controls

See page 143 for dimensions, page 140 for control details, and page 146 for options & accessories.



POWERFRY3™ (TR SERIES) | 85-LB VAT



1TR85D
Solid State Digital
(D) Controls

| Model | Number of Tanks | Total Oil Capacity | Production lbs/hr | Total BTU/hr | Built in KleenScreen PLUS® Filtration |
|---|-----------------|--------------------|-------------------|--------------|---------------------------------------|
| <i>85-lb Fryers with Solid State Knob (A) Controls</i> | | | | | |
| 1TR85A | 1 | 90 lbs | 86.8 lbs | 90,000 | N/A |
| 1TR85AF | 1 | 90 lbs | 86.8 lbs | 90,000 | ✓ |
| 2TR85AF | 2 | 180 lbs | 173.6 lbs | 180,000 | ✓ |
| 3TR85AF | 3 | 270 lbs | 260.4 lbs | 270,000 | ✓ |
| 4TR85AF | 4 | 360 lbs | 347.2 lbs | 360,000 | ✓ |
| <i>85-lb Fryers with Solid State Digital (D) Controls</i> | | | | | |
| 1TR85D | 1 | 90 lbs | 86.8 lbs | 90,000 | N/A |
| 1TR85DF | 1 | 90 lbs | 86.8 lbs | 90,000 | ✓ |
| 2TR85DF | 2 | 180 lbs | 173.6 lbs | 180,000 | ✓ |
| 3TR85DF | 3 | 270 lbs | 260.4 lbs | 270,000 | ✓ |
| 4TR85DF | 4 | 360 lbs | 347.2 lbs | 360,000 | ✓ |
| <i>85-lb Fryers with Programmable Computer (C) Controls</i> | | | | | |
| 1TR85C | 1 | 90 lbs | 86.8 lbs | 90,000 | N/A |
| 1TR85CF | 1 | 90 lbs | 86.8 lbs | 90,000 | ✓ |
| 2TR85CF | 2 | 180 lbs | 173.6 lbs | 180,000 | ✓ |
| 3TR85CF | 3 | 270 lbs | 260.4 lbs | 270,000 | ✓ |
| 4TR85CF | 4 | 360 lbs | 347.2 lbs | 360,000 | ✓ |

See page 143 for dimensions, page 140 for control details, and page 146 for options & accessories.

NOTE: Models ending in “-1” indicate fryer uses natural gas. Models ending in “-2” indicate fryer uses propane gas (LP).

FACTORY-INSTALLED OPTIONS | VK & TR SERIES

| Option Code | Description | Available on |
|-------------|---|---|
| SBL | Single basket lifts ¹ only available with (D) and (C) controls (adds 6 ¾” D to unit) | 65-lb & 85-lb PowerFry™ (VK & TR) Fryers |
| DBL | Double basket lifts ¹ only available with (D) and (C) controls (adds 6 ¾” D to unit) | 45-lb, 65-lb & 85-lb PowerFry™ (VK & TR) Fryers |
| OR | Patented rear oil reclamation ² hook-up with lockable gate valve. | PowerFry™ (VK & TR) freestanding and battery filtered units |

¹Basket lifts automatically lift baskets from oil when the timer has stopped. This allows operators to produce consistent product each time and minimizes waste due to user error.

²Oil reclamation systems allow restaurant operators to remove used oil easily and safely from their kitchens. Old cooking oil is transferred to a collection tank and then taken off site by a third-party company for refinement into clean biofuels.

POWERFRY™ (TR & VK SERIES) | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

SINGLE BASKETS



VBASKET-SINGLE
For 45-lb PowerFry Fryers
BASKET-1TK65
For 65-lb PowerFry Fryers
VBASKET-SING85
For 85-lb PowerFry Fryers

TWIN BASKETS



BASKETS-TWINRD
For 45-lb PowerFry Fryers
BASKETS-TWIN65
For 65-lb PowerFry Fryers
VBASKET-TWIN85
For 85-lb PowerFry Fryers

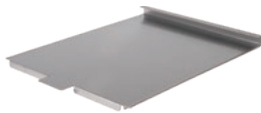
TRI BASKETS



BASKETS-TRI65
For 65-lb & 85-lb PowerFry Fryers

TANK COVER

Stainless steel tank cover
/ work surface top



COVER-TANK
For 45-lb PowerFry Fryers
COVER-TANK65
For 65-lb PowerFry Fryers
COVER-TANK85
For 85-lb PowerFry Fryers

CRUMB SCREEN

Crumb screen mesh with handles



CRUMB-SCREEN
For 45-lb PowerFry Fryers
65CRUMB-SCREEN
For 65-lb PowerFry Fryers
85CRUMB-SCREEN
For 85-lb PowerFry Fryers

SPLASH GUARD

10" High stainless steel
removable splash guard each



VSPGARD-G/E
For 45-lb & 65-lb PowerFry Fryers
VSPGARD-ELE85
For 85-lb PowerFry Fryers

HOSE

4' long gas flex hose and quick
disconnect for freestanding fryers



3/4QD-HOSE-4
3/4" x 4' - For all PowerFry Fryers
11/4QDH-4FT
1-1/4" x 4' - For all PowerFry Fryers

CONNECTING KIT

Connecting Kit for securing
2 or more fryers together or
with a Frymate™.

Includes grease strip and
connecting hardware

CONNECT-KITVULPF
For 45-lb & 65-lb PowerFry Fryers
CONNECT-KITVUL85PF
For 85-lb PowerFry Fryers

FILTRATION CONVERSION

CONVERSION KIT: Micro-Filtration
Conversion kit contains 3 filter
envelopes, stainless steel mesh
insert and clip

REFILL KIT: Micro-Filtration Filter
Envelopes Refill (6-pack)

CONVKIT-1 & REFILLKIT-1
Freestanding 45lb Fryers with filter
pan located under 1 fryer
CONVKIT-2 & REFILLKIT-2
All battery fryers



POWERFRY™ (TR & VK SERIES) | KleenScreen PLUS® Filtration

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

STANDARD FEATURES:

Patented filtration system extends oil life 200-400%

Operates with most oil reclamation systems

Additional crumb screen basket, acting as a pre-screen to catch particulates, easing cleaning and improving speed of filtration (PowerFry™ Fryer Battery only)

Easy-to-use filter controls



Oil drain valve interlock switch with (A), (D) and (C) controls for each tank

High-temperature discard hose

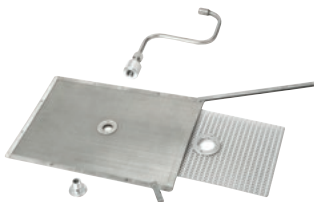
Larger drain pan for 2-, 3- and 4-battery fryers with 45-lb vats

Lightweight (less than 12 lbs.) stainless steel pan construction — easy cleaning and dishwasher safe

Hands-free oil return line is self-seating when drawer is closed

2VK45CF

2 filtering solutions available:



- Stainless steel mesh screen (standard)



- Microfiltration filter envelopes (accessory)

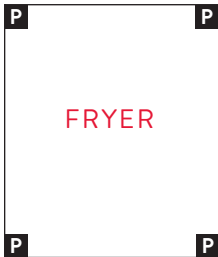
View demo video



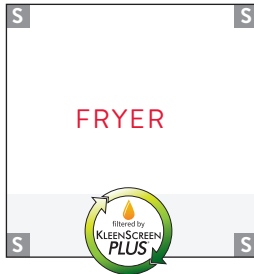
NOTE: Please contact Vulcan Customer Service for additional options required when using solid shortening.

POWERFRY™ (TR & VK SERIES) | KleenScreen PLUS® Filtration and Caster Locations.

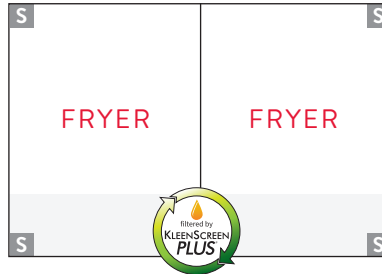
FREESTANDING
Without Filtration



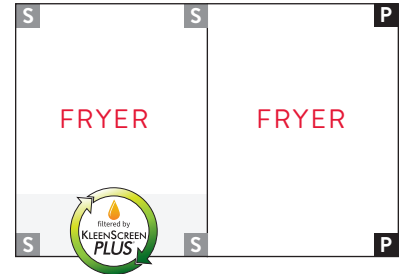
FREESTANDING
With Filtration



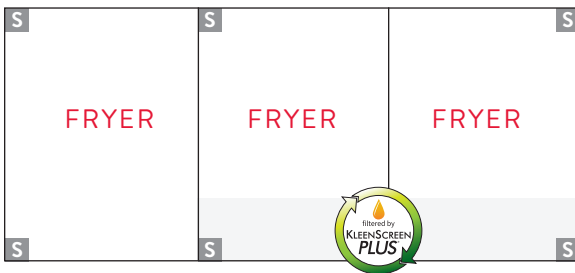
BATTERY: 2 FRYERS
45-LB Vat Size



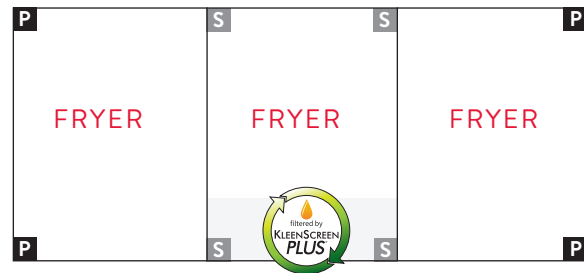
BATTERY: 2 FRYERS
65- and 85-LB Vat Size



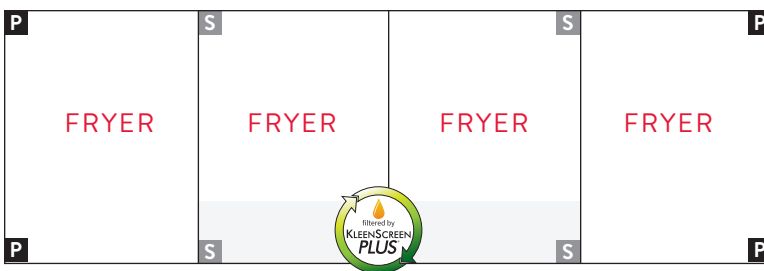
BATTERY: 3 FRYERS
45-LB Vat Size



BATTERY: 3 FRYERS
65- and 85-LB Vat Size

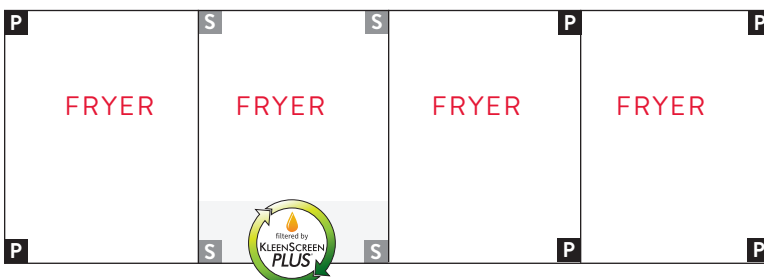


BATTERY: 4 FRYERS
45-LB Vat Size



P Plate Mount

BATTERY: 4 FRYERS
65- and 85-LB Vat Size



S Screw Mount

GR SERIES | Set the Standard for Ease-of-Use and Time-Saving Convenience.



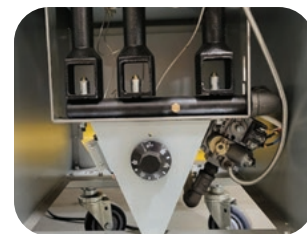
1GR45M*

STANDARD FEATURES:

- Designed to be versatile and used in nearly any location—no electrical hook-up required for M control fryers without filtration
- Long-lasting, easy-to-clean stainless steel fry tank and cabinet
- Tank brush, clean-out rod and drain extension
- Trouble-free adjustable casters—2 swivel non-locking and 2 swivel locking
- GRMF models available with rear oil reclamation
- 10-year limited tank warranty

MILLIVOLT (M) CONTROL:

- 200–400°F temperature range
- Millivolt thermostat located behind door
- Electric cord and plug not required (freestanding models)



GR SERIES

*Fryer model shown with optional removable stainless steel splash guard (VSPGARD-G/E)

| Model | Dimensions (W x D x H) | Working Height | Number of Tanks | Tank Size | Total Oil Capacity | Total BTU/hr | Built in KleenScreen PLUS® Filtration |
|---|------------------------|----------------|-----------------|-------------|--------------------|--------------|---------------------------------------|
| <i>35-lb Fryers - Millivolt (M) Control</i> | | | | | | | |
| 1GR35M | 15½" x 30⅞" x 47⅞" | 36¼" | 1 | 14" x 14" | 40 lbs | 90,000 | N/A |
| <i>45-lb Fryers - Millivolt (M) Control</i> | | | | | | | |
| 1GR45M | 15½" x 30⅞" x 47⅞" | 36¼" | 1 | 14" x 14" | 50 lbs | 120,000 | N/A |
| 2GR45MF* | 31" x 30⅞" x 47⅞" | 36¼" | 2 | 14" x 14" | 100 lbs | 240,000 | ✓ |
| 3GR45MF* | 46½" x 30⅞" x 47⅞" | 36¼" | 3 | 14" x 14" | 150 lbs | 360,000 | ✓ |
| 4GR45MF* | 62" x 30⅞" x 47⅞" | 36¼" | 4 | 14" x 14" | 200 lbs | 480,000 | ✓ |
| <i>65-lb Fryers - Millivolt (M) Control</i> | | | | | | | |
| 1GR65M | 21" x 30⅞" x 47⅞" | 36¼" | 1 | 19½" x 14" | 70 lbs | 150,000 | N/A |
| 2GR65MF* | 42" x 30⅞" x 47⅞" | 36¼" | 2 | 19½" x 14" | 140 lbs | 300,000 | ✓ |
| 3GR65MF* | 63" x 30⅞" x 47⅞" | 36¼" | 3 | 19½" x 14" | 210 lbs | 450,000 | ✓ |
| <i>85-lb Fryers - Millivolt (M) Control</i> | | | | | | | |
| 1GR85M | 21" x 34⅜" x 47⅞" | 36¼" | 1 | 19½" x 18¼" | 90 lbs | 150,000 | N/A |
| 2GR85MF* | 42" x 34⅜" x 47⅞" | 36¼" | 2 | 19½" x 18¼" | 180 lbs | 300,000 | ✓ |
| 3GR85MF* | 63" x 34⅜" x 47⅞" | 36¼" | 3 | 19½" x 18¼" | 270 lbs | 450,000 | ✓ |

For 45-lb, 65-lb and 85-lb Gas Fryers:

NOTE: 2-, 3- and 4-battery fryers come standard with KleenScreen PLUS® Filtration Systems.

NOTE: Models ending in "-1" indicate fryer uses natural gas. Models ending in "-2" indicate fryer uses propane gas (LP).

*NOTE: GRMF units require a power cord, to be supplied by customer; available with rear oil reclamation.

See page 150 for options and accessories.

GR SERIES | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

SINGLE BASKETS



- VBASKET-SINGLE**
For 35-lb & 45-lb GR Fryers
- BASKET-1TK65**
For 65-lb GR Fryers
- VBASKET-SING85**
For 85-lb GR Fryers

TWIN BASKETS



- BASKETS-TWINRD**
For 35-lb & 45-lb GR Fryers
- BASKETS-TWIN65**
For 65-lb GR Fryers
- VBASKET-TWIN85**
For 85-lb GR Fryers

TRI BASKETS



- BASKETS-TRI65**
For 65-lb & 85-lb GR Fryers

CRUMB SCREEN

Crumb screen mesh with handles



- CRUMB-SCREEN**
For 35-lb GR Fryers
- 45CRUMB-SCREEN**
For 45-lb GR Fryers
- 65CRUMB-SCREEN**
For 65-lb GR Fryers
- 85CRUMB-SCREEN**
For 85-lb GR Fryers

HOSE

4' Long gas flex hose and quick disconnect for freestanding fryers



- 3/4QD-HOSE-4**
3/4" x 4' - For all GR Fryers
- 11/4QDH-4FT**
1-1/4" x 4' - For all GR Fryers

ADJUSTABLE LEGS

6" Adjustable legs (set of 4)



- VULLEGS-PLTMNT**
For all GR Fryers

SPLASH GUARD

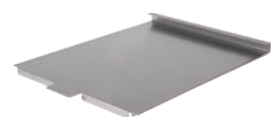
10" High stainless steel removable splash guard each



- VSPGARD-G/E**
For 35-lb, 45-lb & 65-lb GR Fryers
- VSPGARD-ELE85**
For 85-lb GR Fryers

TANK COVER

Stainless steel tank cover / work surface top



- COVER-TANK**
For 35-lb & 45-lb GR Fryers
- COVER-TANK65**
For 65-lb GR Fryers
- COVER-TANK85**
For 85-lb GR Fryers

CONNECTING KIT

Connecting Kit for securing 2 or more fryers together or with a Frymate™

Includes grease strip and connecting hardware

- CONNECT-KITVUL**
For 35-lb/45-lb/65-lb GR Fryers
- CONNECT-KITVUL85**
For 85-lb GR Fryers

FILTRATION CONVERSION

CONVERSION KIT: Micro-Filtration Conversion kit contains 3 filter envelopes, stainless steel mesh insert and clip

REFILL KIT: Micro-Filtration Filter Envelopes Refill (6-pack)

- CONVKIT-3 & REFILLKIT-3**
For 35-lb/45-lb GR Fryers
- CONVKIT-2 & REFILLKIT-2**
For 65-lb/85-lb GR Fryers

HIGH ELEVATION KIT

High elevation orifice conversion kit



IMAGE NOT AVAILABLE

- ELVKIT-VULNAT**
For all GR natural gas Fryers
- ELVKIT-VULPRO**
For all GR propane (LP) Fryers

RECLAMATION HOOK UP

Factory installed: Patented rear oil reclamation hook-up with lockable gate valve



IMAGE NOT AVAILABLE

- OR**
For all GR Fryers

FRYERS - GAS



GR SERIES | *KleenScreen PLUS® Filtration*

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

STANDARD FEATURES:

Patented filtration system extends oil life 200-400%

Operates with most oil reclamation systems

Hands-free oil return line is self-seating when drawer is closed



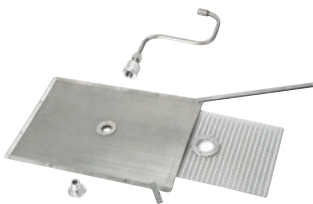
2GR45MF

High-temperature discard hose

Easy-to-use filter controls

Lightweight stainless steel pan construction — easy cleaning and dishwasher safe

2 filtering solutions available:



- Stainless steel mesh screen (standard)

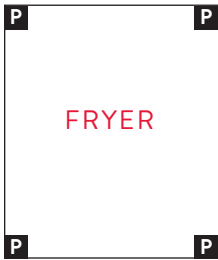


- Microfiltration filter envelopes (accessory)

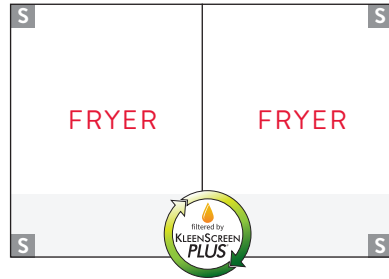
NOTE: Solid shortening cannot be used with GR Fryers.

GR SERIES | *KleenScreen PLUS® Filtration and Caster Locations.*

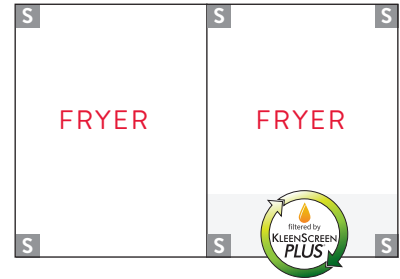
FREESTANDING
Without Filtration



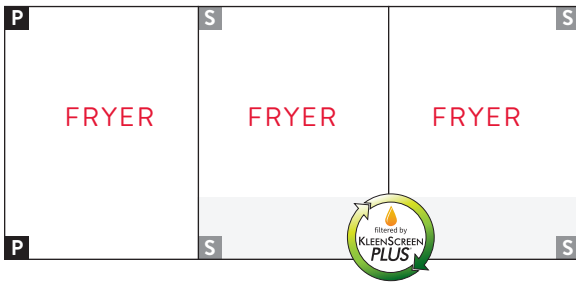
BATTERY: 2 FRYERS
45-LB Vat Size



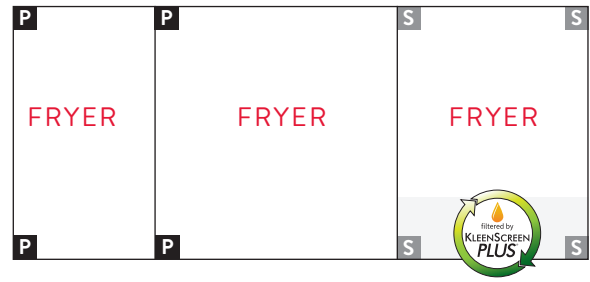
BATTERY: 2 FRYERS
65- and 85-LB Vat Size



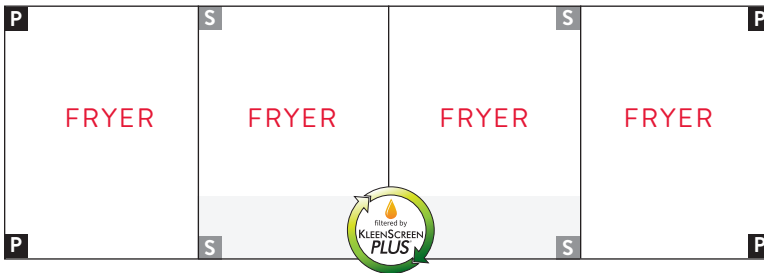
BATTERY: 3 FRYERS
45-LB Vat Size



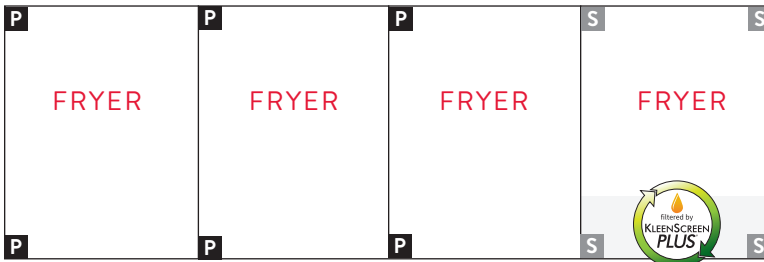
BATTERY: 3 FRYERS
65- and 85-LB Vat Size



BATTERY: 4 FRYERS
45-LB Vat Size



BATTERY: 4 FRYERS
65- and 85-LB Vat Size



P Plate Mount



S Screw Mount



VEG SERIES | Value Priced. ENERGY STAR® Certified.



1VEG35M

shown with accessory casters
(CASTERS-PLTMNT)

STANDARD FEATURES:

- Efficient fryer that uses less gas without sacrificing production rate when compared to a standard economy fryer
- Long-lasting, easy-to-clean stainless steel fry tank and front
- Designed to be versatile and used in nearly any location — no electrical hook-up required
- Drain extension and holder
- Adjustable legs
- 5-year limited tank warranty

MILLIVOLT (M) CONTROL:

- 200–400°F temperature range
- Millivolt thermostat located behind door
- Electric cord and plug not required (freestanding models)



VEG SERIES

| Model | Dimensions (W x D x H) | Working Height | # of Tanks | Tank Size | Total Oil Capacity | Production lbs/hr | Total BTU/hr | Built in KleenScreen PLUS® Filtration |
|-------|---------------------------|-------------------|---------------|--------------|-----------------------|----------------------|-----------------|---|
|-------|---------------------------|-------------------|---------------|--------------|-----------------------|----------------------|-----------------|---|

35-lb Fryers - Millivolt (M) Control

| | | | | | | | | |
|-----------|--------------------|-------|---|-----------|--------|----------|--------|-----|
| 1VEG35M-1 | 15½" x 29¾" x 46½" | 34 ⅝" | 1 | 14" x 14" | 35 lbs | 56.8 lbs | 70,000 | N/A |
|-----------|--------------------|-------|---|-----------|--------|----------|--------|-----|

50-lb Fryers - Millivolt (M) Control

| | | | | | | | | |
|-----------|--------------------|-------|---|-----------|--------|----------|--------|-----|
| 1VEG50M-1 | 15½" x 29¾" x 46½" | 34 ⅝" | 1 | 14" x 14" | 50 lbs | 64.7 lbs | 85,000 | N/A |
|-----------|--------------------|-------|---|-----------|--------|----------|--------|-----|

NOTE: Propane not available.

See page 155 for options and accessories.

LG SERIES | Dependable and Functional.



LG300

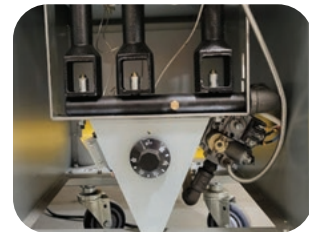
shown with accessory casters
(CASTERS-PLTMNT)

STANDARD FEATURES:

- Long-lasting, easy-to-clean stainless steel fry tank and front
- Large cold zone area extends oil life
- Designed to be versatile and used in nearly any location — no electrical hook-up required
- High-limit shut-off protector shuts off gas combination valve and standing pilot if oil temperature gets too high
- Drain extension and holder
- Adjustable legs
- 5-year limited tank warranty

MILLIVOLT (M) CONTROL:

- 200–400°F temperature range
- Millivolt thermostat located behind door
- Electric cord and plug not required (freestanding models)



LG SERIES




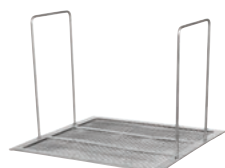



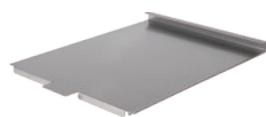

| Model | Dimensions (W x D x H) | Working Height | Number of Tanks | Tank Size | Total Oil Capacity | Total BTU/hr | Built in KleenScreen PLUS® Filtration |
|--|---------------------------|-------------------|--------------------|--------------|-----------------------|-----------------|--|
| <i>40-lb Fryer - Millivolt (M) Control</i> | | | | | | | |
| LG300 | 15½" x 29¾" x 46⅝" | 34 ⅝" | 1 | 14" x 14" | 40 lbs | 90,000 | N/A |
| <i>50-lb Fryer - Millivolt (M) Control</i> | | | | | | | |
| LG400 | 15½" x 29¾" x 46⅝" | 34 ⅝" | 1 | 14" x 14" | 50 lbs | 120,000 | N/A |
| <i>70-lb Fryer - Millivolt (M) Control</i> | | | | | | | |
| LG500 | 21" x 29¾" x 46⅝" | 34 ⅝" | 1 | 19½" x 14" | 70 lbs | 150,000 | N/A |

NOTE: Models ending in "-1" indicate fryer uses natural gas. Models ending in "-2" indicate fryer uses propane gas (LP).


See page 155 for options and accessories.

VEG & LG SERIES | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

| | | | |
|---|---|--|---|
| <p>SINGLE BASKETS</p>  <p>VBASKET-SINGLE For VEG35 & LG300 Fryers BASKET-1TK65 For LG500 Fryers</p> | <p>TWIN BASKETS</p>  <p>BASKETS-TWINRD For VEG35 & LG300 Fryers BASKETS-TWIN65 For LG500 Fryers</p> | <p>TRI BASKETS</p>  <p>BASKETS-TRI65 For LG500 Fryers</p> | <p>CRUMB SCREEN Crumb screen mesh with handles</p>  <p>CRUMB-SCREEN For VEG35 & LG300 Fryers 45CRUMB-SCREEN For LG400 Fryers 65CRUMB-SCREEN For LG500 Fryers</p> |
| <p>HOSE 4' Long gas flex hose and quick disconnect for freestanding fryers</p>  <p>3/4QD-HOSE-4 3/4" x 4' - For all VEG/LG Fryers 11/4QDH-4FT 1 1/4" x 4' - For all VEG/LG Fryers</p> | <p>CASTERS Trouble-Free Adjustable Casters - 2 Swivel Non-Locking and 2 Swivel Locking</p>  <p>CASTERS-PLTMNT For all VEG/LG Fryers</p> | <p>SPLASH GUARD 10" High stainless steel removable splash guard each</p>  <p>VSPGARD-G/E For all VEG/LG Fryers</p> | <p>TANK COVER Stainless steel tank cover / work surface top</p>  <p>COVER-TANK For VEG35 & LG300 Fryers COVER-TANK65 For LG500 Fryers</p> |
| <p>CONNECTING KIT Connecting Kit for securing 2 or more fryers together or with a Frymate™.</p> <p>Includes grease strip and connecting hardware.</p> <p>1 connecting kit per 2 fryers</p> <p>CONNECT-KITVULPF For VEG Fryers CONNECT-KITVUL For LG Fryers</p> | <p>HIGH ELEVATION KIT High elevation orifice conversion kit</p> <p>ELVKIT-VULNAT For all LG natural gas Fryers ELVKIT-VULPRO For all LG propane (LP) Fryers ELVKIT-VEG For all VEG natural gas Fryers</p> |  <p>BASKETS-TWINRD</p> <p>COVER-TANK</p> | |

ELECTRIC FRYERS | How to Read Model Numbers.

| ER SERIES | | | | | |
|----------------|--------------|--------------------|-------------------------------|---|-----------------------------|
| # of Fry Tanks | Model Number | Size of Tank (lbs) | Control type |  KleenScreen <i>plus</i> [®] Filtration System | Voltage/Hz/Phase |
| 1 | ER | 50 | C | F* | -1 |
| 1 | ER | 50 lbs | A = Solid State Analog (Knob) | *Note: 2-, 3- and 4-battery fryers come standard with KleenScreen <i>PLUS</i> [®] Filtration System | -1 = 208V, 50-60Hz, 3 Phase |
| 2 | | 85 lbs | C = Programmable Computer | | -2 = 480V, 50-60Hz, 3 Phase |
| 3 | | | D = Solid State Digital | | -3 = 240V, 50-60Hz, 3 Phase |
| 4 | | | | | |

EXAMPLES:

- 1ER50D-1 = Freestanding Electric 50-lb Solid State Digital Control Fryer, 208V, 50-60Hz, 3 Phase
- 1ER50A-2 = Freestanding Electric 50-lb Solid State Analog (Knob) Control Fryer, 480V, 50-60Hz, 3 Phase
- 2ER85CF-2 = 2-Battery Electric 85-lb Programmable Computer Control Fryer, 480V, 50-60Hz, 3 Phase

| CEF SERIES <i>Countertop, Solid State (A) Analog Control Only</i> | | |
|---|--------------------|-----------------------------|
| Model Number | Size of Tank (lbs) | Voltage/Hz/Phase |
| CEF | 40 | -1 |
| CEF | 40 lbs 75 lbs | -1 = 208V, 50-60Hz, 3 Phase |

EXAMPLES:

- CEF40-1 = Countertop Electric 40-lb Solid State Analog (Knob) Control Fryer, 208V, 50-60Hz, 3 Phase
- CEF75-1 = Countertop Electric 75-lb Solid State Analog (Knob) Control Fryer, 208V, 50-60Hz, 3 Phase

FRYERS - ELECTRIC **VULCAN**



ER SERIES | *Energy Efficient and Highly Productive.*



1ER50C shown with accessory casters (Casters-Pltmnt)

STANDARD FEATURES:

- Ribbon style heating elements create maximum surface area for quick recovery and tilt up for easy cleaning
- Long-lasting, easy-to-clean stainless steel front and cabinet
- Adjustable legs
- 17 kW elements on 50-lb models and 24 kW elements on 85-lb models
- Tank brush, clean-out rod and drain extension
- C and D models available with basket lifts or rear oil reclamation
- 10-year limited tank warranty

ER SERIES | DIMENSIONS

| Model | Available Controls | Dimensions (W x D x H) | Working Height | Tank Size |
|--|--------------------|------------------------|----------------|-------------|
| <i>Freestanding Fryers 50-lb and 85-lb</i> | | | | |
| 1ER50 | A / D / C | 15½" x 34¾" x 39⅞" | 35¾" | 14⅞" x 15½" |
| 1ER50 | AF / DF / CF | 15½" x 34¾" x 39⅞" | 35¾" | 14⅞" x 15½" |
| 1ER85 | A / D / C | 21" x 34¾" x 39⅞" | 35¾" | 19½" x 18" |
| 1ER85 | AF / DF / CF | 21" x 34¾" x 39⅞" | 35¾" | 19½" x 18" |
| <i>Battery: 2 Fryers 50-lb and 85-lb</i> | | | | |
| 2ER50 | AF / DF / CF | 31" x 34¾" x 39⅞" | 35¾" | 14⅞" x 15½" |
| 2ER85 | AF / DF / CF | 42" x 34¾" x 39⅞" | 35¾" | 19½" x 18" |
| <i>Battery: 3 Fryers 50-lb and 85-lb</i> | | | | |
| 3ER50 | AF / DF / CF | 46½" x 34¾" x 39⅞" | 35¾" | 14⅞" x 15½" |
| 3ER85 | AF / DF / CF | 63" x 34¾" x 39⅞" | 35¾" | 19½" x 18" |
| <i>Battery: 4 Fryers 50-lb</i> | | | | |
| 4ER50 | AF / DF / CF | 62" x 34¾" x 39⅞" | 35¾" | 14⅞" x 15½" |

A = Solid State Analog (Knob) | D = Solid State Digital | C = Programmable Computer | F = KleenScreen PLUS Filtration

NOTE: 2-, 3- and 4-battery fryers come standard with KleenScreen PLUS® Filtration System.

Contact factory for 4ER85 Fryers.

See following pages for more detailed data.

ER SERIES | Control Options.



| Feature | Solid State Analog Knob (A) | Solid State Digital Controls (D) | Programmable Computer Controls (C): |
|---|---|----------------------------------|-------------------------------------|
| Temperature Control | Knob (200°–400°F) | Digital (200°–390°F) | Digital (200°–390°F) |
| Recovery ¹ | Fast — reacts within 2°F of set temperature | | |
| Melt Modes | Liquid & Solid | Liquid, Solid & No Melt | Liquid, Solid & No Melt |
| KleenScreen PLUS® Filtration System | ✓ | ✓ | ✓ |
| Boil-Out ² | N/A | Auto temp. controlled | Auto temp. controlled |
| Compensating time adjusts for load capacity | N/A | ✓ | ✓ |
| Basket lift ³ compatible | N/A | ✓ | ✓ |
| Countdown timer | N/A | 2 | N/A |
| Secondary Programming | N/A | N/A | Shake & Hold time |
| Screen | N/A | Digital display | Large digital display |
| Programmable menu items | N/A | N/A | 10 w/product names |

¹Recovery refers to the length of time it takes for the oil temperature to rise back to set temperature after frozen or cold food has been dropped in.

²Boil-Out is a popular method used to clean a commercial fryer by boiling water and cleaning solution in an empty frypot.

³Basket lifts automatically lift baskets from oil when the timer has stopped. This allows operators to produce consistent product each time and minimizes waste due to user error.

FRYERS - ELECTRIC **VULCAN**



ER SERIES, 50-LB | *Energy Efficient and Highly Productive.*



1ER50AF
Solid State Knob
(A) Controls

| Model | Number of Tanks | Total Oil Capacity | Production lbs/hr | kW | Built in KleenScreen PLUS® Filtration |
|--|-----------------|--------------------|-------------------|----|---------------------------------------|
| <i>50-lb Fryers with Solid State Knob (A) Controls</i> | | | | | |
| 1ER50A-1 | 1 | 50 lbs | 57.7 lbs | 17 | N/A |
| 1ER50A-2 | 1 | 50 lbs | 57.7 lbs | 17 | N/A |
| 1ER50AF-1 | 1 | 50 lbs | 57.7 lbs | 17 | ✓ |
| 1ER50AF-2 | 1 | 50 lbs | 57.7 lbs | 17 | ✓ |
| 2ER50AF-1 | 2 | 100 lbs | 115.4 lbs | 34 | ✓ |
| 2ER50AF-2 | 2 | 100 lbs | 115.4 lbs | 34 | ✓ |
| 3ER50AF-1 | 3 | 150 lbs | 173.10 lbs | 51 | ✓ |
| 3ER50AF-2 | 3 | 150 lbs | 173.10 lbs | 51 | ✓ |
| 4ER50AF-1 | 4 | 200 lbs | 230.8 lbs | 68 | ✓ |
| 4ER50AF-2 | 4 | 200 lbs | 230.8 lbs | 68 | ✓ |



1ER50D
Solid State Digital
(D) Controls

| | | | | | |
|---|---|---------|------------|----|-----|
| <i>50-lb Fryers with Solid State Digital (D) Controls</i> | | | | | |
| 1ER50D-1 | 1 | 50 lbs | 57.7 lbs | 17 | N/A |
| 1ER50D-2 | 1 | 50 lbs | 57.7 lbs | 17 | N/A |
| 1ER50DF-1 | 1 | 50 lbs | 57.7 lbs | 17 | ✓ |
| 1ER50DF-2 | 1 | 50 lbs | 57.7 lbs | 17 | ✓ |
| 2ER50DF-1 | 2 | 100 lbs | 115.4 lbs | 34 | ✓ |
| 2ER50DF-2 | 2 | 100 lbs | 115.4 lbs | 34 | ✓ |
| 3ER50DF-1 | 3 | 150 lbs | 173.10 lbs | 51 | ✓ |
| 3ER50DF-2 | 3 | 150 lbs | 173.10 lbs | 51 | ✓ |
| 4ER50DF-1 | 4 | 200 lbs | 230.8 lbs | 68 | ✓ |
| 4ER50DF-2 | 4 | 200 lbs | 230.8 lbs | 68 | ✓ |



1ER50C
Programmable Computer
(C) Controls

| | | | | | |
|---|---|---------|------------|----|-----|
| <i>50-lb Fryers with Programmable Computer (C) Controls</i> | | | | | |
| 1ER50C-1 | 1 | 50 lbs | 57.7 lbs | 17 | N/A |
| 1ER50C-2 | 1 | 50 lbs | 57.7 lbs | 17 | N/A |
| 1ER50CF-1 | 1 | 50 lbs | 57.7 lbs | 17 | ✓ |
| 1ER50CF-2 | 1 | 50 lbs | 57.7 lbs | 17 | ✓ |
| 2ER50CF-1 | 2 | 100 lbs | 115.4 lbs | 34 | ✓ |
| 2ER50CF-2 | 2 | 100 lbs | 115.4 lbs | 34 | ✓ |
| 3ER50CF-1 | 3 | 150 lbs | 173.10 lbs | 51 | ✓ |
| 3ER50CF-2 | 3 | 150 lbs | 173.10 lbs | 51 | ✓ |
| 4ER50CF-1 | 4 | 200 lbs | 230.8 lbs | 68 | ✓ |
| 4ER50CF-2 | 4 | 200 lbs | 230.8 lbs | 68 | ✓ |

NOTE: Models ending in "-1" indicate 208V, 50-60 Hz, 3 Phase.

Models ending in "-2" indicate 480V, 50-60 Hz, 3 Phase.

Models ending in "-3" indicate 240V, 50-60 Hz, 3 Phase. Not available in 1 Phase.

See page 157 for dimensions, page 158 for control details, and page 162 for options & accessories.



ER SERIES, 85-LB | *Energy Efficient and Highly Productive.*



1ER50AF
Solid State Knob
(A) Controls

| Model | Number of Tanks | Total Oil Capacity | Production lbs/hr | kW | Built in KleenScreen PLUS® Filtration |
|--|-----------------|--------------------|-------------------|----|---------------------------------------|
| <i>85-lb Fryers with Solid State Knob (A) Controls</i> | | | | | |
| 1ER85A-1 | 1 | 85 lbs | 104.6 lbs | 24 | N/A |
| 1ER85A-2 | 1 | 85 lbs | 104.6 lbs | 24 | N/A |
| 1ER85AF-1 | 1 | 85 lbs | 104.6 lbs | 24 | ✓ |
| 1ER85AF-2 | 1 | 85 lbs | 104.6 lbs | 24 | ✓ |
| 2ER85AF-1 | 2 | 170 lbs | 209.2 lbs | 48 | ✓ |
| 2ER85AF-2 | 2 | 170 lbs | 209.2 lbs | 48 | ✓ |
| 3ER85AF-1 | 3 | 255 lbs | 313.80 lbs | 72 | ✓ |
| 3ER85AF-2 | 3 | 255 lbs | 313.80 lbs | 72 | ✓ |



1ER85D
Solid State Digital
(D) Controls

| | | | | | |
|---|---|---------|------------|----|-----|
| <i>85-lb Fryers with Solid State Digital (D) Controls</i> | | | | | |
| 1ER85D-1 | 1 | 85 lbs | 104.6 lbs | 24 | N/A |
| 1ER85D-2 | 1 | 85 lbs | 104.6 lbs | 24 | N/A |
| 1ER85DF-1 | 1 | 85 lbs | 104.6 lbs | 24 | ✓ |
| 1ER85DF-2 | 1 | 85 lbs | 104.6 lbs | 24 | ✓ |
| 2ER85DF-1 | 2 | 170 lbs | 209.2 lbs | 48 | ✓ |
| 2ER85DF-2 | 2 | 170 lbs | 209.2 lbs | 48 | ✓ |
| 3ER85DF-1 | 3 | 255 lbs | 313.80 lbs | 72 | ✓ |
| 3ER85DF-2 | 3 | 255 lbs | 313.80 lbs | 72 | ✓ |



1ER85C
Programmable Computer
(C) Controls

| | | | | | |
|---|---|---------|------------|----|-----|
| <i>85-lb Fryers with Programmable Computer (C) Controls</i> | | | | | |
| 1ER85C-1 | 1 | 85 lbs | 104.6 lbs | 24 | N/A |
| 1ER85C-2 | 1 | 85 lbs | 104.6 lbs | 24 | N/A |
| 1ER85CF-1 | 1 | 85 lbs | 104.6 lbs | 24 | ✓ |
| 1ER85CF-2 | 1 | 85 lbs | 104.6 lbs | 24 | ✓ |
| 2ER85CF-1 | 2 | 170 lbs | 209.2 lbs | 48 | ✓ |
| 2ER85CF-2 | 2 | 170 lbs | 209.2 lbs | 48 | ✓ |
| 3ER85CF-1 | 3 | 255 lbs | 313.80 lbs | 72 | ✓ |
| 3ER85CF-2 | 3 | 255 lbs | 313.80 lbs | 72 | ✓ |

NOTE: Models ending in "-1" indicate 208V, 50-60 Hz, 3 Phase.

Models ending in "-2" indicate 480V, 50-60 Hz, 3 Phase.

Models ending in "-3" indicate 240V, 50-60 Hz, 3 Phase. Not available in 1 Phase.

See page 157 for dimensions, page 158 for control details, and page 161 for options & accessories.

ER SERIES | FIELD-INSTALLED ACCESSORIES

SINGLE BASKETS



VBASKET-SINGLE
For 50-lb ER Fryers
VBASKET-SING85
For 85-lb ER Fryers

TWIN BASKETS



BASKETS-TWINRD
For 50-lb ER Fryers
BASKETS-TWIN85
For 85-lb ER Fryers

TRI BASKETS



BASKETS-TRI65
For 85-lb ER Fryers

CRUMB SCREEN
Crumb screen mesh with handles



45CRUMB-SCREEN
For 50-lb ER Fryers
ER85CRUMB-SCREEN
For 85-lb ER Fryers

CASTERS
Trouble-free adjustable casters; 2 swivel non-locking & 2 swivel locking



CASTERS-PLTMNT
For all ER Fryers



CASTERS-VULSCR
For all ER Fryers

SPLASH GUARD
10" High stainless steel removable splash guard each



VSPGARD-G/E
For 50-lb ER Fryers
VSPGARD-ELE85
For 85-lb ER Fryers

TANK COVER
Stainless steel tank cover / work surface top



COVER-TANK50
For 50-lb ER Fryers
COVER-TNKE85
For 85-lb ER Fryers

ER SERIES | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

CONNECTING KITS

Connecting Kit for securing 2 or more fryers together or with a Frymate™. Includes grease strip and connecting hardware. 1 connecting kit per 2 fryers

CONNECT-KITVUL

For 50-lb ER Fryers

CONNECT-KITVUL85ELE

For second ER85 Fryer

CONNECT-KITVUL85ELEVV

To Frymate VX21S

FILTRATION CONVERSION

CONVERSION KIT: Micro-Filtration
Conversion kit contains 3 filter envelopes, stainless steel mesh insert and clip



REFILL KIT: Micro-Filtration Filter
Envelopes Refill (6-pack)

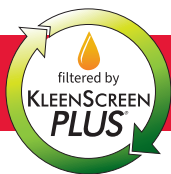


CONVKIT-1
REFILLKIT-1
For 50lb ER Fryers

CONVKIT-2
REFILLKIT-2
For 85-lb ER Fryers

FACTORY-INSTALLED OPTIONS

| Option Code | Description | Available on |
|-------------|--|--|
| SBL | Single basket lifts available only with (D) and (C) controls (adds 6 3/4" D to unit) | 50-lb & 85-lb ER Fryers |
| OR | Patented rear oil reclamation hook-up with lockable gate valve. Priced 1 per unit | 50-lb & 85-lb ER freestanding and battery filtered units |



ER SERIES | *KleenScreen PLUS® Filtration*

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

STANDARD FEATURES:

Patented filtration system extends oil life 200-400%

Operates with most oil reclamation systems

High-temperature discard hose

Lightweight stainless steel pan construction — easy cleaning and dishwasher safe



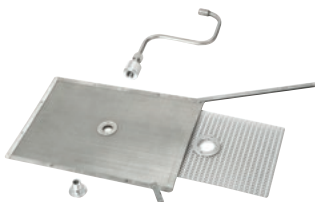
Easy-to-use filter controls

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

1ER50AF

2 filtering solutions available:



- Stainless steel mesh screen (standard)

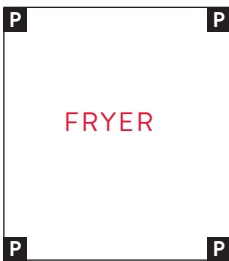


- Microfiltration filter envelopes (accessory)

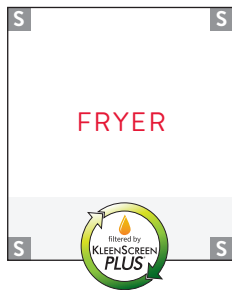
NOTE: Please contact Vulcan Customer Service for additional options required when using solid shortening.

ER SERIES | *KleenScreen PLUS® Filtration and Caster Locations.*

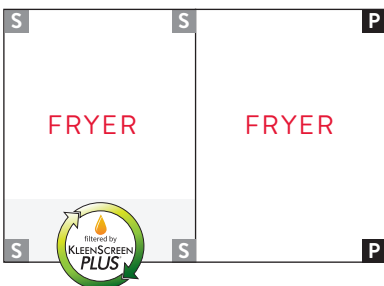
FREESTANDING Without Filtration



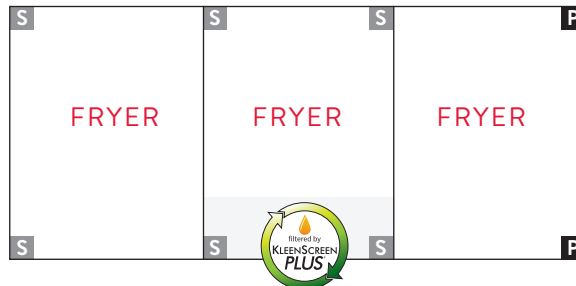
FREESTANDING With Filtration



BATTERY: 2 FRYERS

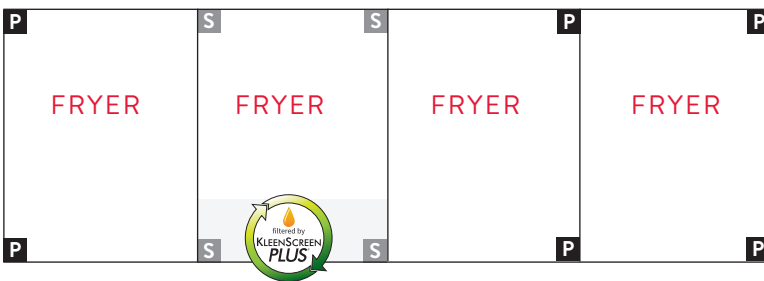


BATTERY: 3 FRYERS



NOTE: In 50-lb fryers, filtration is on left.
In 85-lb fryers, filtration is in center.

BATTERY: 4 FRYERS



S Screw Mount

P Plate Mount



NOTE: ER Fryers come standard on legs, casters are accessories.

CEF SERIES | Heavy Duty Performance.

Designed to be Placed on Top of a Refrigerated or Freezer Base.

STANDARD FEATURES:

- Ribbon style heating elements create maximum surface area for quick recovery and tilt up for easy cleaning
- Stainless steel construction
- 17 kW elements on 40-lb models and 24 kW elements on 75-lb models
- Available with behind the door Solid State Analog Knob (A) control
- Sloped tank bottom for easy drainage
- Tank brush, clean-out rod and drain extension
- 10-year limited tank warranty



CEF40

| Model | Dimensions (W x D x H) | Number of Tanks | Tank Size | Total Oil Capacity | Production lb/hr | kW | Built in KleenScreen PLUS® Filtration |
|-------|------------------------|-----------------|-----------|--------------------|------------------|----|---------------------------------------|
|-------|------------------------|-----------------|-----------|--------------------|------------------|----|---------------------------------------|

40-lb Fryer - Solid State Analog Knob (A) Control

| | | | | | | | |
|---------|------------------|---|-------------|--------|----------|----|-----|
| CEF40-1 | 18" x 37" x 13½" | 1 | 13¾" x 16¾" | 40 lbs | 69.8 lbs | 17 | N/A |
|---------|------------------|---|-------------|--------|----------|----|-----|

75-lb Fryers - Solid State Analog Knob (A) Control

| | | | | | | | |
|---------|------------------|---|-------------|--------|----------|----|-----|
| CEF75-1 | 27" x 37" x 13½" | 1 | 24¾" x 17¾" | 75 lbs | 91.5 lbs | 24 | N/A |
|---------|------------------|---|-------------|--------|----------|----|-----|

NOTE: Propane not available.

NOTE: No built-in filtration system available on these models, refer to page 169 for information on Vulcan's Mobile Filter.

NOTE: Models ending in "-1" indicate 208V, 50-60 Hz, 3 Phase. Models ending in "-3" indicate 240V, 50-60 Hz, 3 Phase. Contact factory for price adder. Not available in 1 Phase.



CEF40

shown with optional legs.



SOLID STATE KNOB (A) CONTROLS:

- Accurate temperature knob control — 200–400°F
- Fast recovery — reacts within 2°F of set temperature
- 2 melt modes: Liquid and Solid

CEF SERIES | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

SINGLE BASKETS



VBASKET-SINGLE
For CEF40 Fryers
VBASKET-SING85
For CEF75 Fryers

TWIN BASKETS



BASKETS-TWINRD
For CEF40 Fryers
BASKETS-TWIN85
For CEF75 Fryers

TRI BASKETS



BASKETS-TRI65
For CEF75 Fryers

SPLASH GUARD

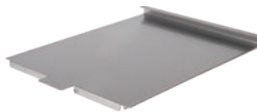
10" High stainless steel removable splash guard each



VSPGARD-CEF40
For CEF40 Fryers
VSPGARD-CEF75
For CEF75 Fryers

TANK COVER

Stainless steel tank cover / work surface top



COVER-TANKCEF40
For CEF40 Fryers
COVER-TNKCEF75
For CEF75 Fryers

LEG KIT

Includes bottom cover panel and (4) 4" adjustable legs for mounting to refrigerated or freezer base



LEGS-CEF40
For CEF40
LEGS-CEF75
For CEF75

CONNECTING KITS

Connecting Kit for securing 2 or more fryers together or with a Frymate™. Includes grease strip and connecting hardware. 1 connecting kit per 2 fryers

CONNECT-KITVUL40CEF
For second CEF40 Fryer
CONNECT-KITVUL4075CEF
To CEF75 Fryer

CONNECT-KITVUL75CEF
For second CEF75 Fryer
CONNECT-KITVUL7540CEF
To CEF40 Fryer

FISH PLATE

Stainless steel fish plate for product free float

PLATE-CEF40FISH
For CEF40 Fryers
PLATE-CEF75FISH
For CEF75 Fryers

FRYMATE™ | DUMP STATION

The Frymate™ is a convenient fry holding station for both gas and electric fryers — either as an "add-on" or stand-alone model. Keep product warm with this easy-to-use fry station.



FRYMATE VX15

STANDARD FEATURES:

- Stainless steel cabinet
- Stainless steel curved pan to allow for easy removal of food products
- Trouble-free adjustable casters — 2 swivel non-locking and 2 swivel locking
- Storage area behind door
- Can be installed on the left, right or both sides of the fryer

FRYMATE™ DUMP STATION

| Model | Available Field Installed | Dimensions (W x D x H) |
|---------------|--|------------------------|
| FRYMATE VX15 | All 35-, 45-, 50- and 65-lb gas or electric fryers | 15½" x 30¾" x 36¼" |
| FRYMATE VX21S | All 85-lb gas or electric fryers | 21" x 34¾" x 36¼" |

FIELD-INSTALLED ACCESSORIES

FRYER TANK COVER

Stainless steel tank cover / work surface top



COVER-TANK

Frymate™ VX15

COVER-TANK85

Frymate™ VX21S

FOOD WARMER

Infrared Food Warmer 120V (infrared food warming technology radiates uniform heat across surface)



FOOD-WARMER

All Frymate™ Models

NOTE :Each VX15 is shipped with a CONNECTKIT-VUL in the packaging and each VX21S is shipped with a CONNECTKIT-VUL85.

FRYMATE™ SERIES | CONNECTING KITS

FIELD-INSTALLED CONNECTING KITS

Kits used for securing fryer to Frymate™. Includes grease strip and connecting hardware.

| Accessory Code | Frymate™ Model | Connects to |
|-----------------------|----------------|---|
| CONNECT-KITVUL | Frymate™ VX15 | 1VEG35M All 50-lb ER Freestanding Fryers All 35-, 45- & 65-lb LG Freestanding Fryers All 35-, 45- & 65-lb GR Freestanding Fryers |
| CONNECT-KITVULPF | Frymate™ VX15 | All 45- & 65-lb VK Freestanding Fryers All 45- & 65-lb TR Freestanding Fryers |
| CONNECT-KITVUL85 | Frymate™ VX21S | All 85-lb GR Freestanding Fryers |
| CONNECT-KITVUL85PF | Frymate™ VX21S | All 85-lb VK Freestanding Fryers All 85-lb TR Freestanding Fryers |
| CONNECT-KITVUL85ELEVX | Frymate™ VX21S | All 85-lb ER Freestanding Fryers |

NOTE: Each VX15 is shipped with a CONNECTKIT-VUL in the packaging and each VX21S is shipped with a CONNECTKIT-VUL85.

PORTABLE FILTRATION

Mobile Filter provides easy filtering when used with Vulcan Fryers or any manufacturer's model of freestanding fryers.

STANDARD FEATURES:

- Reusable stainless steel mesh filter screen assembly
- 1/3 HP motor/pump, 8-gallon/min circulating hot oil
- 6" wheels for ease of mobility with stainless steel handle
- 300 Series, 16-gauge stainless steel filter vessel
- 4' high-temperature oil discard hose
- High oil capacity: holds up to 110 lbs. of oil
- Removable large primary crumb catch basket
- Filter pan removable for cleaning
- Requires 14-gauge 5-15P plug extension cord (not supplied)



MF SERIES

| Model | Description | Dimensions (W x D x H) |
|-------|----------------------|-------------------------|
| MF-1 | 120V, 60 Hz, 1 Phase | 20" x 39 3/8" x 20 1/4" |



FIELD-INSTALLED ACCESSORIES

FILTRATION CONVERSION

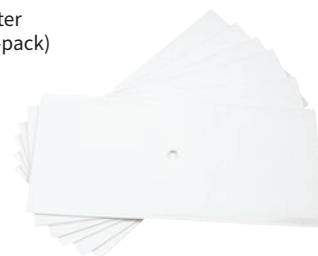
Micro-Filtration Conversion kit contains 3 filter envelopes, stainless steel mesh insert and clip

CONVKIT-3
MF-1



Micro-Filtration filter envelopes refill (6-pack)

REFILLKIT-3
MF-1



VPT PASS THROUGH (INSULATED) | *Most Durable Pass Through Available.*



VPT15

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 Cabinets a valuable addition to your operation.

STANDARD FEATURES:

- All components are 100% stainless steel
- Digital controls
- Dutch doors front and back (all VPT15 and VPT18 models)
- Welded frame
- Accepts 18" x 26" (sheet pans) or 12" x 20" (hotel pans)
- Cabinet provides excellent heat distribution and recovery times
- (4) 5" casters—2 swivel with locks and 2 rigid

VPT SERIES

| Model | Dimensions (W x D x H) | Sheet Pan Capacity | Hotel Pan Capacity | Adjustable Tray Slides | Volts | Watts | Amps |
|----------------------|------------------------|--------------------|--------------------|------------------------|-------|-------|------|
| VPT7 ¹ | 27¼" x 36½" x 40" | 7 | 14 | 5 | 120 | 1,500 | 12.5 |
| VPT13 ¹ | 27¼" x 36½" x 59¾" | 13 | 26 | 10 | 120 | 1,500 | 12.5 |
| VPT15 ¹ | 27¼" x 36½" x 65¼" | 15 | 30 | 10 | 120 | 1,500 | 12.5 |
| VPT18 ¹ | 27¼" x 36½" x 69½" | 18 | 36 | 15 | 120 | 1,500 | 12.5 |
| VPT7SL ² | 27¼" x 36½" x 40" | 7 | 14 | 5 | 120 | 1,500 | 12.5 |
| VPT15SL ² | 27¼" x 36½" x 65¼" | 15 | 30 | 10 | 120 | 1,500 | 12.5 |
| VPT7LL ³ | 27¼" x 36½" x 40" | 15 | N/A | 5 | 120 | 1,500 | 12.5 |
| VPT15LL ³ | 27¼" x 36½" x 65¼" | 30 | N/A | 10 | 120 | 1,500 | 12.5 |

Sheet pan = 18" x 26" | Hotel pan = 12" x 20"

¹Base models include fully adjustable tray slides.

²SL models include adjustable shelves.

³LL models include fixed lipload racking.

See page 173 for options & accessories.



VBP INSTITUTIONAL SERIES (INSULATED)

Holding Cabinets that are ideal for schools, restaurants and hospitals.

STANDARD FEATURES:

- All components are 100% stainless steel
- Digital controls
- Dutch doors (all VBP15ES and VBP18ES models)
- Welded frame
- Accepts 18" x 26" (sheet pans) or 12" x 20" (hotel pans)
- Cabinet provides excellent heat distribution and recovery times
- (4) 5" casters—2 swivel with locks and 2 rigid (3" casters with VBP5ES)



VBP13ES



VBP7SL

*with optional glass door
(glass door units are not
ENERGY STAR® certified)*



VBP18ES

with optional bumper

VBP SERIES

| Model | Dimensions (W x D x H) | Sheet Pan Capacity | Hotel Pan Capacity | Adjustable Tray Slides | Volts | Watts | Amps |
|----------------------|------------------------|--------------------|--------------------|------------------------|-------|-------|------|
| *VBP5ES ¹ | 27¼" x 33¼" x 30½" | 5 | 10 | 5 | 120 | 1,500 | 12.5 |
| VBP7ES ¹ | 27¼" x 33¼" x 40¼" | 7 | 14 | 5 | 120 | 1,500 | 12.5 |
| VBP13ES ¹ | 27¼" x 33¼" x 59¾" | 13 | 26 | 10 | 120 | 1,500 | 12.5 |
| VBP15ES ¹ | 27¼" x 33¼" x 65½" | 15 | 30 | 10 | 120 | 1,500 | 12.5 |
| VBP18ES ¹ | 27¼" x 33¼" x 69½" | 18 | 36 | 15 | 120 | 1,500 | 12.5 |
| VBP7SL ² | 27¼" x 33¼" x 40¼" | 7 | 14 | 5 | 120 | 1,500 | 12.5 |
| VBP15SL ² | 27¼" x 33¼" x 65½" | 15 | 30 | 10 | 120 | 1,500 | 12.5 |
| VBP7LL ³ | 27¼" x 33¼" x 40¼" | 15 | N/A | 5 | 120 | 1,500 | 12.5 |
| VBP15LL ³ | 27¼" x 33¼" x 65¼" | 30 | N/A | 10 | 120 | 1,500 | 12.5 |

Sheet pan = 18" x 26" | Hotel pan = 12" x 20"

**VBP5ES ships with 3" casters*

¹Base models include fully adjustable tray slides.

²SL models include adjustable shelves. VBP7SL includes 3 shelves; VBP15SL includes 6 shelves.

³LL models include fixed lipload racking.

See page 173 for options & accessories.

VHP SLIM-LINE (INSULATED) HOTEL PAN SERIES

Holding Cabinets For those tight spaces.

STANDARD FEATURES:

- All components are 100% stainless steel
- Fixed tray slides
- Accepts 12" x 20" hotel steam pans
- Cabinet provides excellent heat distribution and recovery times
- (4) 5" casters—2 swivel with locks and 2 rigid



VBP SERIES

| Model | Dimensions (W x D x H) | Hotel Pan Capacity | Volts | Watts | Amps |
|-------|------------------------|--------------------|-------|-------|------|
| VHP7 | 17¼" x 27½" x 36¾" | 7 | 120 | 1,500 | 12.5 |
| VHP15 | 17¼" x 27½" x 60½" | 15 | 120 | 1,500 | 12.5 |

Hotel pan = 12" x 20"

See page 173 for options & accessories.

VPT, VBP & VHP SERIES | OPTIONS & ACCESSORIES

FIELD-INSTALLED ACCESSORIES

STACKING KIT


Stacking kit



STACKIT-VBP-CH
VPT & VBP models

PAN

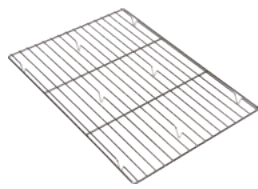
Humidity pan



PAN-HMD
VPT, VBP & VHP models

WIRE SHELF

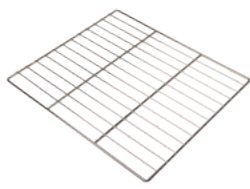
Wire pan grid with feet (each)



RACK-VCH
VPT & VBP models with adjustable tray slides

WIRE SHELF

Wire Shelf



SHELF-VRH8
VBPSL & VPTSL models

CASTERS

3" Caster kit, 2 swivel with locks and 2 rigid



CASTERS-3INRR4

CASTERS

5" Caster kit, 4 swivel with locks



CASTERS-RR4

CASTERS

5" Caster kit, 2 swivel with locks and 2 rigid




IMAGE NOT AVAILABLE

CASTERS-RR4RIGID

NOTE: All models (except VBP5ES) with casters ship with 5" casters. VBP5ES ships with 3" casters. Accessory caster kits fit all models except Crimsco Series cabinets, chip warmers and drawer warmers.

TRAY SLIDE

Universal tray slide pair



VI/PAN-SLIDES
VPT, VBP & VHP models

FACTORY-INSTALLED OPTIONS

Option

- 208/240V, 50/60 Hz Change
- Left hand hinged front
- Left hand hinged back
- Glass door(s) front
- Glass door(s) rear
- Knob guard
- Full perimeter bumper
- Transport latch (includes hasp)
- *2 dutch doors

Available on

- VBP, VPT and VHP Cabinets
- VBP, VPT and VHP Cabinets
- All VPT Cabinets
- VBP7, VBP15', VPT7, VPT15'
- VPT7, VPT15'
- VBP, VPT and VHP Cabinets
- VBP, VPT and VHP Cabinets
- VBP, VPT and VHP Cabinets

CORRECTIONAL HOLDING CABINETS (INSULATED)



Security, Durability, Performance.

STANDARD FEATURES:

- All components are 100% stainless steel
- Integral dual layer fully welded frame
- 3 fully welded 12-gauge hinges
- 12-gauge lockable transport latch
- Top-mounted forced air heating system
- Fully welded removable tray slides
- Lexan™ covered digital thermometer

CBF SERIES

| Model | Dimensions (W x D x H) | Sheet Pan Capacity | Hotel Pan Capacity | Volts | Watts | Amps |
|--------|------------------------|--------------------|--------------------|-------|-------|------|
| CBFTHS | 28" x 36" x 45" | 6 | 12 | 120 | 1,000 | 8.3 |
| CBFT | 28" x 36" x 72" | 12 | 24 | 120 | 1,000 | 8.3 |

Sheet pan = 18" x 26" | Hotel pan = 12" x 20"

FACTORY-INSTALLED OPTION

No Racking (stacked trays)

VHFA SERIES (NON-INSULATED)

Low volume operations with shorter holding periods.

STANDARD FEATURES:

- Structural components are 100% stainless steel
- Fixed tray slides on 3" centers
- Glass door (field reversible)
- (4) 5" casters—2 swivel with locks and 2 rigid



VHFA9



VHFA18

VHFA SERIES

| Model | Dimensions (W x D x H) | Sheet Pan Capacity | Volts | Watts | Amps |
|---------------|------------------------|--------------------|-------|-------|------|
| VHFA9 | 25¼" x 30¾" x 45" | 9 | 120 | 1,200 | 10 |
| VHFA18 | 25¼" x 30¾" x 71" | 18 | 120 | 2,000 | 16.7 |
| VHFA18-IM3PN* | 25¼" x 30¾" x 71" | 18 | 120 | 2,000 | 16.7 |

**With 30 amp plug included, required for Canada.*

CASTERS

3" Caster kit, 2 swivel with locks and 2 rigid

CASTERS-3INRR4

CASTERS

5" Caster kit, 4 swivel with locks

CASTERS-RR4

VP SERIES (NON-INSULATED)

Low volume operations with shorter holding periods.

STANDARD FEATURES:

- All components are 100% stainless steel
- Cabinet provides excellent heat distribution and recovery times
- Adjustable tray slides
- Switch to convert from proofing to holding mode
- Half-gallon water pan
- Drip trough and water collection pan
- Glass door (field reversible)
- (4) 5" casters—2 swivel with locks and 2 rigid



VP18

VP SERIES

| Model | Dimensions (W x D x H) | Sheet Pan Capacity | Hotel Pan Capacity | Volts | Watts | Amps |
|-------------|------------------------|--------------------|--------------------|-------|-------|------|
| VP18 | 25¼" x 30¾" x 71" | 18 | 36 | 120 | 2,000 | 16.7 |
| VP18-IM3PN* | 25¼" x 30¾" x 71" | 18 | 36 | 120 | 2,000 | 16.7 |

**With 30 amp plug included, required for Canada.
Sheet pan = 18" x 26" | Hotel pan = 12" x 20"*

FIELD-INSTALLED ACCESSORIES

| Accessory Code | Field-Installed Accessory |
|--------------------|---|
| VI/PAN-SLIDES | Universal Tray Slide Pair |
| Caster Kits | |
| CASTERS-3INRR4 | 3" Caster kit—2 swivel with locks and 2 rigid |
| CASTERS-RR4 | 5" Caster kit—4 swivel with locks |

NOTE: Accessory caster kits fit all models except Crimscos Series cabinets, chip warmers and drawer warmers.



VI/PAN-SLIDES



CASTERS-3INRR4

VW SERIES

Standard built-in and freestanding models.

STANDARD FEATURES:

- All components are 100% stainless steel
- Separate heaters and thermostatic controls for each drawer
- Drawers are removable for easy cleaning
- 4" adjustable stainless steel legs (field installed)
- Heavy duty drawer frame allows pan to lift up straight
- Optional trim ring available for built-in applications



VW SERIES

| Model | Dimensions (W x D x H) | Hotel Pan Capacity | Volts | Watts | Amps |
|-------|------------------------|--------------------|-------|-------|------|
| VW1S | 27½" x 23½" x 11¼" | 1 | 120 | 475 | 4 |
| VW2S | 27½" x 23½" x 20" | 2 | 120 | 950 | 8 |
| VW3S | 27½" x 23½" x 28¾" | 3 | 120 | 1,425 | 12 |

*NOTE: Add 5" to the freestanding height with legs installed.
Hotel pan = 12" x 20"*

FACTORY-INSTALLED OPTION

208/240V, 50/60 Hz change

FIELD-INSTALLED ACCESSORIES

| Accessory Code | Field-Installed Accessory |
|------------------|--|
| TRIMKIT-VW1S | Trim kit to convert to 1 drawer built-in model |
| TRIMKIT-VW2S | Trim kit to convert to 2 drawer built-in model |
| TRIMKIT-VW3S | Trim kit to convert to 3 drawer built-in model |
| CASTERS-3INRR4SI | 3" Caster kit—4 swivel, 2 with locks |



TRIMKIT-VW1S

VS SERIES (SLIM-LINE)

Drawer warmers for those tight spaces.

STANDARD FEATURES:

- All components are 100% stainless steel
- Separate heaters and thermostatic controls for each drawer
- Drawers are removable for easy cleaning
- 120 V, 60 Hz, 1 Phase
- 4" adjustable stainless steel legs (field installed)
- 6' cord and plug



VS SERIES

| Model | Dimensions (W x D x H) | Hotel Pan Capacity | Volts | Watts | Amps |
|-------|------------------------|--------------------|-------|-------|------|
| VSL1 | 20½" x 30½" x 11½" | 1 | 120 | 475 | 4 |
| VSL2 | 20½" x 30½" x 20½" | 2 | 120 | 950 | 8 |

*NOTE: Add 5" to the freestanding height with legs installed.
Hotel pan = 12" x 20"*

FIELD-INSTALLED ACCESSORIES

| Accessory Code | Field-Installed Accessory |
|----------------|--|
| TRIMKIT-VSL1 | Trim kit to convert to 1 drawer built-in model |
| TRIMKIT-VSL2 | Trim kit to convert to 2 drawer built-in model |

VCW SERIES

Nacho and tortilla chip warmer.

STANDARD FEATURES:

- Top-load style
- First-in/first-out design
- 26- and 46-gallon capacities
- Adjustable thermostat with easy-to-use on/off switch
- 1,500 watts for fast heating



VCW46

VCW SERIES

| Model | Dimensions (W x D x H) | Capacity Gallons | Volts | Watts | Amps |
|-------|------------------------|------------------|-------|-------|------|
| VCW26 | 20½" x 30½" x 30½" | 26 | 120 | 1,500 | 12.5 |
| VCW46 | 20½" x 30½" x 38" | 46 | 120 | 1,500 | 12.5 |

NOTE: Add 5" to the freestanding height with legs installed.



VCW26



VCW46

VCH INSTITUTIONAL SERIES

Low temperature cooking.

STANDARD FEATURES:

- Structural components are 100% stainless steel
- Interior pan supports are removable for easy cleaning
- Solid state temperature controls
- 2 wire cooking racks with VCH5 and VCH8; 4 racks with VCH16 and VCH88
- Set of (4) 5" casters—2 swivel with locks and 2 rigid
- 208/240V dual voltage, 50/60 Hz, 1 Phase
- 6' power cord with plug (2 cords with plugs with VCH88)
- 350 °F roast thermostat allows for roasting, baking and rethermalization
- Low speed convected air browns and caramelizes with reduced shrinkage
- Digital time and temperature settings with easy-to-use knob; no touch pads



VCH SERIES

| Model | Dimensions (W x D x H) | Sheet Pan Capacity | Hotel Pan Capacity | Volts | Watts (per section) | Amps |
|--------|------------------------|--------------------|--------------------|---------|---------------------|--------|
| VCH5 | 27¼" x 36½" x 40" | 5 | 10 | 208/240 | 1,900/2,530 | 9.6/11 |
| VCH8 | 27¼" x 36½" x 59¾" | 8 | 16 | 208/240 | 3,800/5,060 | 19/22 |
| VCH16 | 27¼" x 36½" x 65¼" | 16 | 32 | 208/240 | 5,700/7,590 | 28/32 |
| VCH88* | 27¼" x 36½" x 69½" | 16 | 32 | 208/240 | 3,800/5,060 | 19/22 |

*NOTE: Model VCH88 requires 2 separate electrical connections.

*NOTE: Model VCH88 has 2 sections. All other models have 1.

*NOTE: Model VCH88 ships with 2 ovens on casters and 1 stacking kit for field installation

Sheet pan = 18" x 26" | Hotel pan = 12" x 20"

FACTORY-INSTALLED OPTIONS

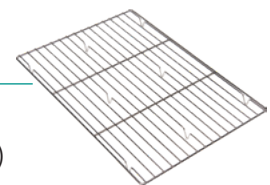
Description

- Full Perimeter Bumper
- Left Hand Hinged

FIELD-INSTALLED ACCESSORIES

Accessory Code Description

- RACK-VCH Wire pan grid with feet (each)
- VI/PAN-SLIDES Universal tray slide pair



RACK-VCH

VRH SERIES



8-Pan cook and hold oven with solid doors.

STANDARD FEATURES:

- Structural components are 100% stainless steel
- Interior pan supports are removable for easy cleaning
- Mechanical temperature controls
- 3 wire cooking shelves with VRH8 and 6 shelves with VRH88
- Set of (4) 5" casters—2 swivel with locks and 2 rigid
- 208/240V dual voltage, 50/60 Hz, 1 Phase
- 6' power cord with plug (2 cords with plugs with VRH88)
- 250°F roast thermostat allows for roasting and rethermalization
- Low speed convected air browns and caramelizes with reduced shrinkage



VRH SERIES

| Model | Dimensions (W x D x H) | Sheet Pan Capacity | Hotel Pan Capacity | Volts | Watts (per section) | Amps |
|--------|------------------------|--------------------|--------------------|---------|---------------------|-----------|
| VRH8 | 27¼" x 33¼" x 43½" | 8 | 16 | 208/240 | 2,250/3,000 | 10.8/12.5 |
| VRH88* | 27¼" x 33¼" x 81" | 16 | 32 | 208/240 | 2,250/3,000 | 10.8/12.5 |

*NOTE: Model VRH88 requires 2 separate electrical connections.

*NOTE: Model VRH88 ships with 2 ovens on casters and 1 stacking kit for field installation

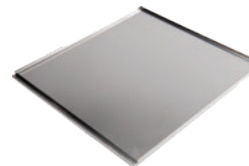
Sheet pan = 18" x 26" | Hotel pan = 12" x 20"

FIELD-INSTALLED ACCESSORIES

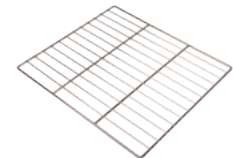
| Accessory Code | Field-Installed Accessory |
|----------------|---------------------------|
| STACKIT-VBP-CH | Stacking Kit |
| TRAYSLD-VRH8 | Adjustable Tray Slide Kit |
| SHELF-VRH8 | Wire Shelf for VRH Oven |

Caster Kits

| | |
|----------------|---|
| CASTERS-3INRR4 | 3" Caster kit—2 swivel with locks and 2 rigid |
| CASTERS-RR4 | 5" Caster kit—4 swivel with locks |



STACKIT-VBP-CH



SHELF-VRH8

FACTORY-INSTALLED OPTIONS

Description

- Full Perimeter Bumper
- Left Hand Hinged



BORN IN 1934

For more than 80 years, Wolf commercial cooking equipment has provided the foodservice industry with simple, trouble-free performance, exceptional durability and outstanding energy efficiency. In even the most demanding kitchen environments, depend on Wolf's hardworking, easy-to-use products to deliver the superior value your operation needs to succeed.



CHALLENGER XL™ SERIES | *Legendary Toughness and Dependability.*

Wolf Gas Ranges are built with legendary toughness and dependability, and they are loaded with features sure to make an impact on your kitchen.

STANDARD FEATURES:

Stainless steel front, sides and lift-off high shelf

30,000 BTU/hr open-top burners with lift-off heads for easy cleaning

Cool-to-the-touch control knobs

Oven thermostat adjusts from 250-500°F

Fully MIG welded frame

6" adjustable legs



C36S-6B

Heavy duty cast grates, easy lift-off 12" x 12" in front and 12" x 14" in back accommodate large pans or stock pots

Extra deep pull-out stainless steel crumb tray with welded corners

35,000 BTU/hr bakers depth standard oven allows 18" x 26" sheet pans to fit side-to-side or front-to-back in 36", 48" and 72" ranges (sheet pans fit front-to-back in 24" and 1 side of the 60" ranges)

Each oven includes 2 racks and 4 rack positions

Picture shown is for illustration purpose only. Actual product may vary.



CHALLENGER XL™ SERIES | 12", 24" & 36" OPEN-TOP BURNERS



12" RANGE

2 OPEN-TOP BURNERS

| Cabinet Base | Gas Type | Total BTU/hr |
|--------------|----------|--------------|
| C12-2BN | Natural | 60,000 |
| C12-2BP | Propane | 60,000 |



C12-2B
Shown on optional casters



24" RANGE

4 OPEN-TOP BURNERS

| Standard Base | Gas Type | Total BTU/hr |
|---------------|----------|--------------|
| C24S-4BN | Natural | 143,000 |
| C24S-4BP | Propane | 143,000 |

Oven accepts full-size sheet pans.



C24S-4B
Shown on optional casters



36" RANGE

6 OPEN-TOP BURNERS

| Standard Base | Gas Type | Total BTU/hr |
|---------------|----------|--------------|
| C36S-6BN | Natural | 215,000 |
| C36S-6BP | Propane | 215,000 |

Convection Base

| | | |
|----------|---------|---------|
| C36C-6BN | Natural | 212,000 |
| C36C-6BP | Propane | 212,000 |

Refrigerated Base

| | | |
|----------|---------|---------|
| C36R-6BN | Natural | 180,000 |
| C36R-6BP | Propane | 180,000 |

Oven accepts full-size sheet pans.

See page 198 for options and accessories.

Configure your Wolf Challenger XL™ Medium Duty Range with a fully integrated Traulsen twin drawer refrigerated base.



C36S-6B

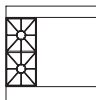


C36R-6B






Pictures shown are for illustration purpose only. Actual product may vary.

CHALLENGER XL™ SERIES | 36" OPEN-TOP BURNERS & GRIDDLE TOP



36" RANGE

2 OPEN-TOP BURNERS & 24" GRIDDLE RIGHT*

| | Standard Base | Griddle Control | Gas Type | Total BTU/hr |
|--|---------------|-----------------|----------|--------------|
|  | C36S-2B24GN | Manual | Natural | 135,000 |
| | C36S-2B24GTN | Thermostatic | Natural | 135,000 |
| | C36S-2B24GP | Manual | Propane | 135,000 |
| | C36S-2B24GTP | Thermostatic | Propane | 135,000 |
| Convection Base | | | | |
|  | C36C-2B24GN | Manual | Natural | 132,000 |
| | C36C-2B24GTN | Thermostatic | Natural | 132,000 |
| | C36C-2B24GP | Manual | Propane | 132,000 |
| | C36C-2B24GTP | Thermostatic | Propane | 132,000 |
| Refrigerated Base | | | | |
|  | C36R-2B24GN | Manual | Natural | 100,000 |
| | C36R-2B24GTN | Thermostatic | Natural | 100,000 |
| | C36R-2B24GP | Manual | Propane | 100,000 |
| | C36R-2B24GTP | Thermostatic | Propane | 100,000 |

Oven accepts full-size sheet pans.

*Griddle can be moved to left position for upcharge.

Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame. Thermostatic griddle controls allow user to set and maintain a specific temperature.

See page 198 for options and accessories.



C36R-2B24GT

Pictures shown are for illustration purpose only. Actual product may vary.



CHALLENGER XL™ SERIES | 36" OPEN-TOP BURNERS & CHARBROILER TOP



36" RANGE

2 OPEN-TOP BURNERS & 24" CHARBROILER RIGHT*

Standard Base



| |
|--------------|
| C36S-2B24CBN |
| C36S-2B24CBP |

Gas Type

| |
|---------|
| Natural |
| Propane |

Total BTU/hr

| |
|---------|
| 159,000 |
| 159,000 |

Convection Base



| |
|--------------|
| C36C-2B24CBN |
| C36C-2B24CBP |

| |
|---------|
| Natural |
| Propane |

| |
|---------|
| 156,000 |
| 156,000 |

Refrigerated Base



| |
|--------------|
| C36R-2B24CBN |
| C36R-2B24CBP |

| |
|---------|
| Natural |
| Propane |

| |
|---------|
| 124,000 |
| 124,000 |

Oven accepts full-size sheet pans.

*24" Charbroilers can only be on the right.



C36C-2B24CB

Shown on optional casters



C36C-36CB

Shown on optional casters



36" RANGE

36" CHARBROILER TOP

Standard Base



| |
|------------|
| C36S-36CBN |
| C36S-36CBP |

Gas Type

| |
|---------|
| Natural |
| Propane |

Total BTU/hr

| |
|---------|
| 131,000 |
| 131,000 |

Convection Base



| |
|------------|
| C36C-36CBN |
| C36C-36CBP |

| |
|---------|
| Natural |
| Propane |

| |
|---------|
| 125,000 |
| 125,000 |

Refrigerated Base



| |
|------------|
| C36R-36CBN |
| C36R-36CBP |

| |
|---------|
| Natural |
| Propane |

| |
|--------|
| 96,000 |
| 96,000 |

Oven accepts full-size sheet pans.

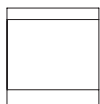
See page 198 for options and accessories.

Pictures shown are for illustration purpose only. Actual product may vary.






C36CR-36CB

CHALLENGER XL™ SERIES | 36" GRIDDLE TOP



36" RANGE 36" GRIDDLE TOP

| | Standard Base | Griddle Control | Gas Type | Total BTU/hr |
|---|---------------|-----------------|----------|--------------|
|  | C36S-36GN | Manual | Natural | 95,000 |
| | C36S-36GTN | Thermostatic | Natural | 95,000 |
| | C36S-36GP | Manual | Propane | 95,000 |
| | C36S-36GTP | Thermostatic | Propane | 95,000 |
| Convection Base | | | | |
|  | C36C-36GN | Manual | Natural | 92,000 |
| | C36C-36GTN | Thermostatic | Natural | 92,000 |
| | C36C-36GP | Manual | Propane | 92,000 |
| | C36C-36GTP | Thermostatic | Propane | 92,000 |
| Refrigerated Base | | | | |
|  | C36R-36GN | Manual | Natural | 60,000 |
| | C36R-36GTN | Thermostatic | Natural | 60,000 |
| | C36R-36GP | Manual | Propane | 60,000 |
| | C36R-36GTP | Thermostatic | Propane | 60,000 |

Oven accepts full-size sheet pans.

Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame. Thermostatic griddle controls allow user to set and maintain a specific temperature.

See page 198 for options and accessories.



C36S-36GT

Shown on optional casters

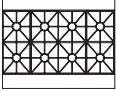


C36R-36GT

Pictures shown are for illustration purpose only. Actual product may vary.



CHALLENGER XL™ SERIES | 48" OPEN-TOP BURNERS



48" RANGE

8 OPEN-TOP BURNERS & 12" STORAGE BASE

Standard Base



| |
|----------|
| C48S-8BN |
| C48S-8BP |

Gas Type

| |
|---------|
| Natural |
| Propane |

Total BTU/hr

| |
|---------|
| 275,000 |
| 275,000 |

Convection Base



| |
|----------|
| C48C-8BN |
| C48C-8BP |

| |
|---------|
| Natural |
| Propane |

| |
|---------|
| 272,000 |
| 272,000 |

Refrigerated Base - Left placement only



| |
|----------|
| C48R-8BN |
| C48R-8BP |

| |
|---------|
| Natural |
| Propane |

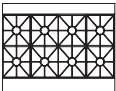
| |
|---------|
| 240,000 |
| 240,000 |

Oven accepts full-size sheet pans.



C48S-8BN

Shown on optional casters



48" RANGE

8 OPEN-TOP BURNERS & 2 STANDARD OVENS

2 Standard Base



| |
|-----------|
| C48SS-8BN |
| C48SS-8BP |

Gas Type

| |
|---------|
| Natural |
| Propane |

Total BTU/hr

| |
|---------|
| 286,000 |
| 286,000 |

Oven accepts full-size sheet pans.

See page 198 for options and accessories.

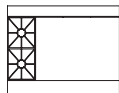


C48SS-8BN

Shown on optional casters




Pictures shown are for illustration purpose only. Actual product may vary.

CHALLENGER XL™ SERIES | 48" OPEN-TOP BURNERS & GRIDDLE TOP



48" RANGE

2 OPEN-TOP BURNERS, 36" GRIDDLE RIGHT* & 12" STORAGE BASE

| | Standard Base | Griddle Control | Gas Type | Total BTU/hr |
|---|---------------|-----------------|----------|--------------|
|  | C48S-2B36GN | Manual | Natural | 155,000 |
| | C48S-2B36GTN | Thermostatic | Natural | 155,000 |
| | C48S-2B36GP | Manual | Propane | 155,000 |
| | C48S-2B36GTP | Thermostatic | Propane | 155,000 |
| Convection Base | | | | |
|  | C48C-2B36GN | Manual | Natural | 152,000 |
| | C48C-2B36GTN | Thermostatic | Natural | 152,000 |
| | C48C-2B36GP | Manual | Propane | 152,000 |
| | C48C-2B36GTP | Thermostatic | Propane | 152,000 |
| Refrigerated Base - Left placement only | | | | |
|  | C48R-36G2BN | Manual | Natural | 120,000 |
| | C48R-36GT2BN | Thermostatic | Natural | 120,000 |
| | C48R-36G2BP | Manual | Propane | 120,000 |
| | C48R-36GT2BP | Thermostatic | Propane | 120,000 |

Oven accepts full-size sheet pans.

*Griddles and oven bases can be moved to left position for upcharge.

Griddles can only be placed over the 36" oven base section. Convection ovens can only be in the 36" oven base.

Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame. Thermostatic griddle controls allow user to set and maintain a specific temperature

See page 198 for options and accessories.

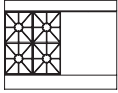


C48S-2B36G
Shown on optional casters

Pictures shown are for illustration purpose only. Actual product may vary.



CHALLENGER XL™ SERIES | 48" OPEN-TOP BURNERS & GRIDDLE TOP



48" RANGE

4 OPEN-TOP BURNERS, 24" GRIDDLE RIGHT* & 12" STORAGE BASE

| | Standard Base | Griddle Control | Gas Type | Total BTU/hr |
|--|---------------|-----------------|----------|--------------|
| | C48S-4B24GN | Manual | Natural | 195,000 |
| | C48S-4B24GTN | Thermostatic | Natural | 195,000 |
| | C48S-4B24GP | Manual | Propane | 195,000 |
| | C48S-4B24GTP | Thermostatic | Propane | 195,000 |
| Convection Base | | | | |
| | C48C-4B24GN | Manual | Natural | 192,000 |
| | C48C-4B24GTN | Thermostatic | Natural | 192,000 |
| | C48C-4B24GP | Manual | Propane | 192,000 |
| | C48C-4B24GTP | Thermostatic | Propane | 192,000 |
| Refrigerated Base - Left placement only | | | | |
| | C48R-24G4BN | Manual | Natural | 120,000 |
| | C48R-24GT4BN | Thermostatic | Natural | 120,000 |
| | C48R-24G4BP | Manual | Propane | 120,000 |
| | C48R-24GT4BP | Thermostatic | Propane | 120,000 |

Oven accepts full-size sheet pans.

*Griddles and oven bases can be moved to left position for upcharge.

Griddles can only be placed over the 36" oven base section. Convection ovens can only be in the 36" oven base.

Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.

See page 198 for options and accessories.



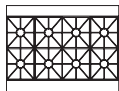
C48S-4B24G

Shown on optional casters

Pictures shown are for illustration purpose only.

Actual product may vary.

CHALLENGER XL™ SERIES | 60" OPEN-TOP BURNERS



60" RANGE WITH 2 OVENS 10 OPEN-TOP BURNERS

Standard Base / Standard Base Gas Type Total BTU/hr



| | | |
|------------|---------|---------|
| C60SS-10BN | Natural | 385,000 |
| C60SS-10BP | Propane | 385,000 |

Standard Base / Convection Base



| | | |
|------------|---------|---------|
| C60SC-10BN | Natural | 355,000 |
| C60SC-10BP | Propane | 355,000 |

Refrigerated Base (Left placement only) / Standard Base



| | | |
|------------|---------|---------|
| C60RS-10BN | Natural | 323,000 |
| C60RS-10BP | Propane | 323,000 |

Oven accepts full-size sheet pans.

Convection ovens can only be in the 36" oven base. Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.

See page 198 for options and accessories.



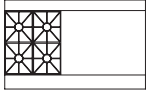
C60SS-10BN

Shown on optional casters

*Pictures shown are for illustration purpose only.
Actual product may vary.*



CHALLENGER XL™ SERIES | 60" OPEN-TOP BURNERS & GRIDDLE TOP



60" RANGE WITH 2 OVENS

4 OPEN-TOP BURNERS, 36" GRIDDLE RIGHT*

| Standard Base / Standard Base | | Griddle Control | Gas Type | Total BTU/hr | |
|---|--|-----------------|--------------|--------------|---------|
| | | C60SS-4B36GN | Manual | Natural | 238,000 |
| | | C60SS-4B36GTN | Thermostatic | Natural | 238,000 |
| | | C60SS-4B36GP | Manual | Propane | 238,000 |
| | | C60SS-4B36GTP | Thermostatic | Propane | 238,000 |
| Standard Base / Convection Base | | | | | |
| | | C60SC-4B36GN | Manual | Natural | 235,000 |
| | | C60SC-4B36GTN | Thermostatic | Natural | 235,000 |
| | | C60SC-4B36GP | Manual | Propane | 235,000 |
| | | C60SC-4B36GTP | Thermostatic | Propane | 235,000 |
| Refrigerated Base (Left placement only) / Standard Base | | | | | |
| | | C60RS-36G4BN | Manual | Natural | 203,000 |
| | | C60RS-36GT4BN | Thermostatic | Natural | 203,000 |
| | | C60RS-36G4BP | Manual | Propane | 203,000 |
| | | C60RS-36GT4BP | Thermostatic | Propane | 203,000 |

Oven accepts full-size sheet pans.

*Griddles and oven bases can be moved to left position for upcharge.

Griddles can only be placed over the 36" oven base section. Convection ovens can only be in the 36" oven base.

Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.

Thermostatic griddle controls allow user to set and maintain a specific temperature.

See page 198 for options and accessories.



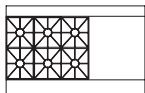
C60C-4B36GT

Shown on optional casters

Pictures shown are for illustration purpose only.

























Actual product may vary.

CHALLENGER XL™ SERIES | 60" OPEN-TOP BURNERS & GRIDDLE TOP



60" RANGE WITH 2 OVENS

6 OPEN-TOP BURNERS, 24" GRIDDLE RIGHT*

| Standard Base / Standard Base | | Griddle Control | Gas Type | Total BTU/hr | |
|---|---|-----------------|--------------|--------------|---------|
|  |  | C60SS-6B24GN | Manual | Natural | 278,000 |
|  |  | C60SS-6B24GTN | Thermostatic | Natural | 278,000 |
|  |  | C60SS-6B24GP | Manual | Propane | 278,000 |
|  |  | C60SS-6B24GTP | Thermostatic | Propane | 278,000 |
| Standard Base / Convection Base | | | | | |
|  |  | C60CS-6B24GN | Manual | Natural | 275,000 |
|  |  | C60SC-6B24GTN | Thermostatic | Natural | 275,000 |
|  |  | C60SC-6B24GP | Manual | Propane | 275,000 |
|  |  | C60SC-6B24GTP | Thermostatic | Propane | 275,000 |
| Refrigerated Base (Left placement only) / Standard Base | | | | | |
|  |  | C60RS-24G6BN | Manual | Natural | 243,000 |
|  |  | C60RS-24GT6BN | Thermostatic | Natural | 243,000 |
|  |  | C60RS-24G6BP | Manual | Propane | 243,000 |
|  |  | C60RS-24GT6BP | Thermostatic | Propane | 243,000 |

Oven accepts full-size sheet pans.

*Griddles and oven bases can be moved to left position for upcharge.

Griddles can only be placed over the 36" oven base section. Convection ovens can only be in the 36" oven base.

Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.

Thermostatic griddle controls allow user to set and maintain a specific temperature.

See page 198 for options and accessories.



C60SS-6B24GT

Shown on optional casters

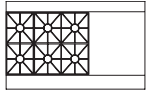
Pictures shown are for illustration purpose only.
Actual product may vary.



WOLF









RESTAURANT RANGES - GAS

CHALLENGER XL™ SERIES | 60" OPEN-TOP BURNERS & GRIDDLE TOP



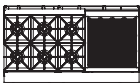
60" RANGE WITH 2 OVENS

6 OPEN-TOP BURNERS & 24" GRIDDLE / BROILER RIGHT

| Standard / Standard Base | Griddle Control | Gas Type | Total BTU/hr |
|---|-----------------|----------|--------------|
|   C60SS-6B24GBN | Manual | Natural | 278,000 |
|   C60SS-6B24GBP | Manual | Propane | 278,000 |
| Standard / Convection Base | | | |
|   C60SC-6B24GBN | Manual | Natural | 275,000 |
|   C60SC-6B24GBP | Manual | Propane | 275,000 |









Oven accepts full-size sheet pans.

Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.



60" RANGE WITH 2 OVENS

6 OPEN-TOP BURNERS & 24" CHARBROILER RIGHT

| Standard / Standard Base | Gas Type | Total BTU/hr |
|---|----------|--------------|
|   C60SS-6B24CBN | Natural | 302,000 |
|   C60SS-6B24CBP | Propane | 302,000 |
| Standard / Convection Base | | |
|   C60SC-6B24CBN | Natural | 299,000 |
|   C60SC-6B24CBP | Propane | 299,000 |

Oven accepts full-size sheet pans. Charbroilers can only be on the right.

Charbroilers can only be placed over the 36" oven base.

Convection ovens can only be in the 36" oven base.

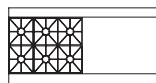
See page 198 for options and accessories.













C60C-6B24CBN

Pictures shown are for illustration purpose only. Actual product may vary.

CHALLENGER XL™ SERIES | 72" OPEN-TOP BURNERS & GRIDDLE TOP



72" RANGE WITH 2 OVENS 6 OPEN-TOP BURNERS & 36" GRIDDLE RIGHT*

| Standard Base / Standard Base | | Griddle Control | Gas Type | Total BTU/hr |
|---|---------------|-----------------|----------|--------------|
|   | C72SS-6B36GN | Manual | Natural | 310,000 |
| | C72SS-6B36GTN | Thermostatic | Natural | 310,000 |
| | C72SS-6B36GP | Manual | Propane | 310,000 |
| | C72SS-6B36GTP | Thermostatic | Propane | 310,000 |
| Standard Base / Convection Base | | | | |
|   | C72SC-6B36GN | Manual | Natural | 307,000 |
| | C72SC-6B36GTN | Thermostatic | Natural | 307,000 |
| | C72SC-6B36GP | Manual | Propane | 307,000 |
| | C72SC-6B36GTP | Thermostatic | Propane | 307,000 |
| Convection Base / Convection Base | | | | |
|   | C72CC-6B36GN | Manual | Natural | 304,000 |
| | C72CC-6B36GTN | Thermostatic | Natural | 304,000 |
| | C72CC-6B36GP | Manual | Propane | 304,000 |
| | C72CC-6B36GTP | Thermostatic | Propane | 304,000 |
| Refrigerated Base (Left placement only) / Standard Base | | | | |
|   | C72RS-6B36GN | Manual | Natural | 275,000 |
| | C72RS-6B36GTN | Thermostatic | Natural | 275,000 |
| | C72RS-6B36GP | Manual | Propane | 275,000 |
| | C72RS-6B36GTP | Thermostatic | Propane | 275,000 |
| Refrigerated Base (Left placement only) / Convection Base | | | | |
|   | C72RC-6B36GN | Manual | Natural | 272,000 |
| | C72RC-6B36GTN | Thermostatic | Natural | 272,000 |
| | C72RC-6B36GP | Manual | Propane | 272,000 |
| | C72RC-6B36GTP | Thermostatic | Propane | 272,000 |

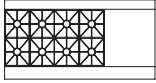
Oven accepts full-size sheet pans.

*Griddles and convection ovens can be moved to left position for upcharge.

Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.











Thermostatic griddle controls allow user to set and maintain a specific temperature.

See page 198 for options and accessories.



72" RANGE WITH 2 OVENS

8 OPEN-TOP BURNERS & 24" GRIDDLE RIGHT*

| Standard Base / Standard Base | | Griddle Control | Gas Type | Total BTU/hr |
|---|---------------|-----------------|----------|--------------|
|   | C72SS-8B24GN | Manual | Natural | 350,000 |
| | C72SS-8B24GTN | Thermostatic | Natural | 350,000 |
| | C72SS-8B24GP | Manual | Propane | 350,000 |
| | C72SS-8B24GTP | Thermostatic | Propane | 350,000 |
| Standard Base / Convection Base | | | | |
|   | C72SC-8B24GN | Manual | Natural | 347,000 |
| | C72SC-8B24GTN | Thermostatic | Natural | 347,000 |
| | C72SC-8B24GP | Manual | Propane | 347,000 |
| | C72SC-8B24GTP | Thermostatic | Propane | 347,000 |
| Convection Base / Convection Base | | | | |
|   | C72CC-8B24GN | Manual | Natural | 344,000 |
| | C72CC-8B24GTN | Thermostatic | Natural | 344,000 |
| | C72CC-8B24GP | Manual | Propane | 344,000 |
| | C72CC-8B24GTP | Thermostatic | Propane | 344,000 |
| Refrigerated Base (Left placement only) / Standard Base | | | | |
|   | C72RS-8B24GN | Manual | Natural | 315,000 |
| | C72RS-8B24GTN | Thermostatic | Natural | 315,000 |
| | C72RS-8B24GP | Manual | Propane | 315,000 |
| | C72RS-8B24GN | Thermostatic | Propane | 315,000 |
| Refrigerated Base (Left placement only) / Convection Base | | | | |
|   | C72RC-8B24GN | Manual | Natural | 312,000 |
| | C72RC-8B24GTN | Thermostatic | Natural | 312,000 |
| | C72RC-8B24GP | Manual | Propane | 312,000 |
| | C72RC-8B24GTP | Thermostatic | Propane | 312,000 |

Oven accepts full-size sheet pans.

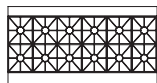
*Griddles and convection ovens can be moved to left position for upcharge.

Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.





















Thermostatic griddle controls allow user to set and maintain a specific temperature.

See page 198 for options and accessories.

CHALLENGER XL™ SERIES | 72" OPEN-TOP BURNERS



72" RANGE WITH 2 OVENS 12 OPEN-TOP BURNERS

| Standard / Standard Base | | Gas Type | Total BTU/hr | |
|---|---|------------|--------------|---------|
|  |  | C72SS-12BN | Natural | 430,000 |
|  |  | C72SS-12BP | Propane | 430,000 |
| Standard / Convection Base | | | | |
|  |  | C72SC-12BN | Natural | 427,000 |
|  |  | C72SC-12BP | Propane | 427,000 |
| Convection / Convection Base | | | | |
|  |  | C72CC-12BN | Natural | 424,000 |
|  |  | C72CC-12BP | Propane | 424,000 |
| Refrigerated Base (Left placement only) / Standard Base | | | | |
|  |  | C72RS-12BN | Natural | 395,000 |
|  |  | C72RS-12BP | Propane | 395,000 |
| Refrigerated Base (Left placement only) / Convection Base | | | | |
|  |  | C72RC-12BN | Natural | 392,000 |
|  |  | C72RC-12BP | Propane | 392,000 |

Oven accepts full-size sheet pans.
Convection ovens can be positioned left for upcharge.

See page 198 for options and accessories.



C72SS-12BN
Shown on optional casters
Pictures shown are for illustration purpose only.
Actual product may vary.



CHALLENGER XL™ SERIES | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

STUB RISER 4"



- STUB4-XL24** For 24" range
- STUB4-XL36** For 36" range
- STUB4-XL48** For 48" range
- STUB4-XL60** For 60" range
- STUB4-XL72** For 72" range

STUB RISER 10"



- STUB10-XL24** For 24" range
- STUB10-XL36** For 36" range
- STUB10-XL48** For 48" range
- STUB10-XL60** For 60" range
- STUB10-XL72** For 72" range

REINFORCED HIGH SHELF



- RSHELF-XL24** For 24" range
- RSHELF-XL36** For 36" range
- RSHELF-XL48** For 48" range
- RSHELF-XL60** For 60" range
- RSHELF-XL72** For 72" range

TOWEL BAR



- RCTWLBR-24** For 24" range
- RCTWLBR-36** For 36" range
- RCTWLBR-48** For 48" range
- RCTWLBR-60** For 60" range
- RCTWLBR-72** For 72" range

EXTRA OVEN RACK



- OVNRACK-XL20**
For 24", 48" & 60" range
- OVNRACK-XL26**
For 36", 48" 60" & 72" range

FRYER SHIELD



- SHIELD-FRYLH** (Left)
- SHIELD-FRYRH** (Right)
- For all size ranges

CHALLENGER XL™ SERIES | OPTIONS & ACCESSORIES

FIELD-INSTALLED ACCESSORIES

CASTERS

CASTERS-RR4
(For all size ranges. Qty 2 sets required on 48" and larger units)

ADJUSTABLE CASTERS

CASTERS-ADJRR4
(For all size ranges. Qty 2 sets required on 48" and larger units)

FLANGED FEET

VFLANGD-FEET/4
(For all size ranges. Qty 2 sets required on 48" and larger units)

QUICK DISCONNECT HOSE

3/4" x 4' quick disconnect hose with restraining device

3/4QD-HOSE-4
(For 24" and 36" ranges)

QUICK DISCONNECT HOSE

1" x 4' quick disconnect hose with restraining device

1INFLEX-FT
(For 48" and larger ranges)

INTERPLUMB KIT FOR SALAMANDER / CHEESEMELTER

CONNECT-CHALL

FACTORY-INSTALLED OPTIONS

| Option Code | Description |
|-------------|--|
| OTB-STEPUP | Convert a rear open-top burner to a step up rear open-top burner (1-12" Section) |
| F-DEVICE | Spark igniter with flame safety device for open-top burners and griddles (per 12" Section) |



WOLF

STOCK POTS - GAS

WSPR SERIES | *Perfect for the Kitchen with a One-Pot Specialty.*

STANDARD FEATURES:

- 2 high-powered 55,000 BTU/hr ring-type burners* in each section—110,000 BTU/hr input per section**
- Standing pilot ignition with 2 infinite control manual gas valves for each section
- Heat shield protects gas valves from high temperature, extending valve component life
- Heavy duty cast iron top grates support large stock pots
- Stainless steel front and sides with nickel plated legs standard

*45,000 BTU/hr per ring for propane. **90,000 BTU/hr input per section for propane.



WSPR1



WSPR2

WSPR SERIES

| Model Number | Width | Depth | Overall Height | Total BTU/hr |
|--------------|-------|-------|----------------|--------------|
| WSPR1 | 18" | 24½" | 22½" to 24" | 110,000 |
| WSPR2F | 18" | 49" | 22½" to 24" | 220,000 |

NOTE: Models are constructed standard for natural gas service; propane conversion kit is supplied with the unit. Conversion is the customer's responsibility. Please indicate propane or natural gas while processing your order.

NOTE: Elevation orifice kit is available free of charge for high-elevation applications. Installation is the customer's responsibility. Please indicate elevation while processing your order.

ACHIEVER AHP SERIES | Great for Small Spaces with Heavy Workloads.

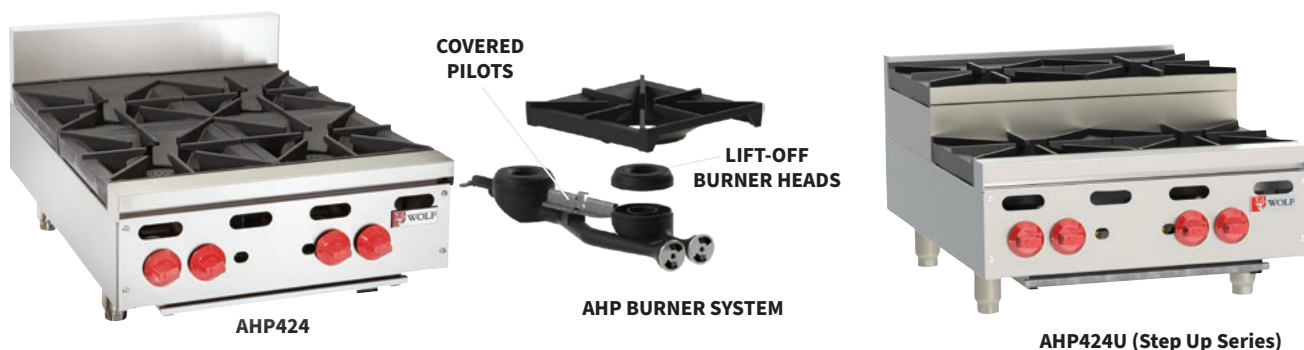
STANDARD FEATURES:

- Cast iron 30,000 BTU/hr* 2-piece lift-off burners offer superior heat distribution for heavy sauté applications
- 1 protected standing pilot for every 2 burners** reduces gas consumption and protects against spillover
- Heavy duty cast iron top grates, 1 per burner, support heavy pans and stockpots
- Step Up configurations are available in all sizes
- 4" heavy duty adjustable legs

*27,500 BTU/hr for propane gas. **Individual pilot per burner section on the AHP Step Up Series.

ACHIEVER AHP SERIES

| Model Number | Number of Burners | Total BTU/hr | Width | Depth | Overall Height | Cooking Height |
|--------------|-------------------|--------------|-------|----------------------------------|----------------------------------|----------------|
| AHP212 | 2 | 60,000 | 12" | 31 ³ / ₈ " | 16 ⁵ / ₈ " | 12" |
| AHP424 | 4 | 120,000 | 24" | 31 ³ / ₈ " | 16 ⁵ / ₈ " | 12" |
| AHP636 | 6 | 180,000 | 36" | 31 ³ / ₈ " | 16 ⁵ / ₈ " | 12" |
| AHP848 | 8 | 240,000 | 48" | 31 ³ / ₈ " | 16 ⁵ / ₈ " | 12" |



ACHIEVER AHP STEP UP SERIES

| Model Number | Number of Burners | Total BTU/hr | Width | Depth | Overall Height | Cooking Height |
|--------------|-------------------|--------------|-------|----------------------------------|----------------------------------|----------------|
| AHP212U | 2 | 60,000 | 12" | 31 ³ / ₈ " | 16 ⁵ / ₈ " | 16" |
| AHP424U | 4 | 120,000 | 24" | 31 ³ / ₈ " | 16 ⁵ / ₈ " | 16" |
| AHP636U | 6 | 180,000 | 36" | 31 ³ / ₈ " | 16 ⁵ / ₈ " | 16" |
| AHP848U | 8 | 240,000 | 48" | 31 ³ / ₈ " | 16 ⁵ / ₈ " | 16" |

See page 202 for options and accessories.



ACHIEVER AHP SERIES | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

STAND

Stainless steel stand with marine edge casters



STAND/C-24 For AHP424, AHP424U

STAND/C-36 For AHP624, AHP624U

STAND/C-48 For AHP824, AHP824U

PLATE RAIL

Stainless steel plate rail, 10 $\frac{5}{8}$ " depth



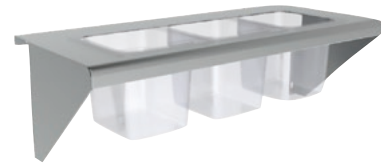
PLTRAIL-24 For AHP424, AHP424U

PLTRAIL-36 For AHP624, AHP624U

PLTRAIL-48 For AHP824, AHP824U

CONDIMENT RAIL

Stainless steel condiment rail, 10 $\frac{5}{8}$ " depth



CONRAIL-24 For AHP424, AHP424U
Capacity: (3) $\frac{1}{6}$ Pans or (1) $\frac{1}{3}$ Pan

CONRAIL-36 For AHP624, AHP624U
Capacity: (5) $\frac{1}{6}$ Pans or (2) $\frac{1}{3}$ Pans

CONRAIL-48 For AHP824, AHP824U
Capacity: (7) $\frac{1}{6}$ Pans or (3) $\frac{1}{3}$ Pans
Pans not included

CUTTING BOARD

Stainless steel cutting board with Sani-Tuff[®], 10 $\frac{5}{8}$ " depth



CUTBD-24 For AHP424, AHP424U

CUTBD-36 For AHP624, AHP624U

CUTBD-48 For AHP824, AHP824U

(Sani-Tuff[®] is a resilient material resistant to cracking, splintering and absorption of liquids)

6" LEGS



LEGS-GRD6

For all AHP

SALAMANDERS | Quickly Melts Cheese, Browns Bread crumbs and Finishes Meat.

STANDARD FEATURES:

- Stainless steel front, top and sides
- Dual temperature controls for zone cooking
- 6 grid positions, grid measures 27½" W x 13" D
- Removable full-width spillage pan
- ¾" gas rear connection and pressure regulator



C36RB-N

SALAMANDER BROILER | INFRARED (IR)

| Model Number | Width | Burners | Gas | Total BTU/hr | Mounting |
|--------------|-------|---------|---------|--------------|------------------------|
| C36IRB-N | 36" | 1 | Natural | 30,000 | Counter, Range or Wall |
| C36IRB-P | 36" | 1 | Propane | 30,000 | Counter, Range or Wall |

SALAMANDER BROILER | RADIANT

| Model Number | Width | Burners | Gas | Total BTU/hr | Mounting |
|--------------|-------|---------|---------|--------------|------------------------|
| C36RB-N | 36" | 6 | Natural | 50,000 | Counter, Range or Wall |
| C36RB-P | 36" | 6 | Propane | 50,000 | Counter, Range or Wall |

FIELD-INSTALLED ACCESSORIES

WALL MOUNT BRACKET


2 stainless steel brackets to install salamander to wall.



WALLMNT-CHRBKR
Note: BOTTOM-SLMNDR is required to install on wall.

BOTTOM PANEL


Stainless steel bottom panel covers bottom of salamander.



BOTTOM-SLMNDR
Note: Required with wall bracket.

BACK PANEL

Stainless steel back panel.



BACK-SLMNDR

SET OF LEGS

4" High adjustable legs for counter.



COUNTER-ADJLEG



WICM SERIES



WICM36

STANDARD FEATURES

- Energy-efficient gas infrared burners
- 3-position heavy duty rack guides and wire chrome grid rack
- 21" H x 19" D with all stainless steel interior
- Removable full-width stainless steel spillage pan for easy cleaning and maintenance
- Wall mount bracket (factory installed) included standard, installable on range shelf or legs

WICM SERIES

| Model Number | Burners | Total BTU/hr | Width | Depth | Overall Height |
|--------------|---------|--------------|-------|-------|----------------|
| WICM24 | 1 | 20,000 | 24" | 19" | 21" |
| WICM36 | 1 | 30,000 | 36" | 19" | 21" |
| WICM48 | 2 | 40,000 | 48" | 19" | 21" |
| WICM60 | 2 | 50,000 | 60" | 19" | 21" |
| WICM72 | 2 | 60,000 | 72" | 19" | 21" |

NOTE: Models are constructed standard for natural gas service; propane conversion kit is supplied with the unit. Conversion is the customer's responsibility. Please indicate propane or natural gas while processing your order.

NOTE: Elevation orifice kit is available free of charge for high-elevation applications. Installation is the customer's responsibility. Please indicate elevation while processing your order.

FIELD-INSTALLED ACCESSORY

4" High adjustable legs
for counter installation



COUNTER-ADJLEG
All WICM

AGM / ASA SERIES

Heavy duty performance, convenience and reliability.

STANDARD FEATURES:

- 27,000 BTUs per 12" section, U-shaped steel burners
- 1" thick steel plate, 24" deep
- Manual controls are designed for high-heat operations
- 4" heavy duty adjustable legs
- High-capacity 6-quart grease drawer—2 for 60" and 72" sizes



AGM48

AGM SERIES GRIDDLES | MANUAL CONTROLS

| Model | Dimensions (W x D x H) | Cooking Height | Total BTU/hr | No. of Drawers |
|-------|------------------------|----------------|--------------|----------------|
| AGM24 | 24" x 31½" x 15¼" | 11⅞" | 54,000 | 1 |
| AGM36 | 36" x 31½" x 15¼" | 11⅞" | 81,000 | 1 |
| AGM48 | 48" x 31½" x 15¼" | 11⅞" | 108,000 | 1 |
| AGM60 | 60" x 31½" x 15¼" | 11⅞" | 135,000 | 2 |
| AGM72 | 72" x 31½" x 15¼" | 11⅞" | 162,000 | 2 |

ALL STANDARD FEATURES FROM AGM SERIES, PLUS THE FOLLOWING:

- 1" thick steel plate, 24" deep (also available in 30" deep—contact factory)
- Embedded mechanical snap-action thermostat provides accurate temperature control from 200–550°F (+/- 15°F to set point at idle)
- 1 supervised pilot safety valve for every 2 burners; valve will completely shut off gas to pilot and burners if pilot extinguishes or gas supply is interrupted)
- Cool bull nose design keeps the front rail cool to the touch at all times
- External gas regulator provided in packaging
- Manual ignition



ASA48

ASA SERIES GRIDDLES | SNAP-ACTION THERMOSTAT

| Model | Dimensions (W x D x H) | Cooking Height | Total BTU/hr | No. of Drawers |
|-------|------------------------|----------------|--------------|----------------|
| ASA24 | 24" x 31½" x 15¼" | 11⅞" | 54,000 | 1 |
| ASA36 | 36" x 31½" x 15¼" | 11⅞" | 81,000 | 1 |
| ASA48 | 48" x 31½" x 15¼" | 11⅞" | 108,000 | 1 |
| ASA60 | 60" x 31½" x 15¼" | 11⅞" | 135,000 | 2 |
| ASA72 | 72" x 31½" x 15¼" | 11⅞" | 162,000 | 2 |

See pages 208 and 209 for options and accessories.

TEPPANYAKI GRIDDLES

Create a sizzling & delicious experience for diners.

STANDARD FEATURES:

- Polished ¾" thick steel griddle plate
- 30,000 BTU/hr circular atmospheric burner provides concentrated heat
- Manual ignition with manual gas valve control
- Integrated flue design keeps griddle enclosure clean and eliminates the need to purchase custom trim pieces to complete your installation
- Standing pilot and burner safety system



TYG48C

TYG SERIES TEPPANYAKI GRIDDLES

| Model | Dimensions (W x D x H) | Cooking Height | Total BTU/hr |
|--------|------------------------|----------------|--------------|
| TYG48C | 49⅝" x 29⅜" x 10½" | 9⅝" | 30,000 |
| TYG60C | 61⅝" x 31⅜" x 10½" | 9⅝" | 30,000 |

TYG SERIES TEPPANYAKI STANDS

Overall 30" cooking height with stand, no marine edge

| Accessory code | Available on |
|----------------|--------------|
| STAND/C-TYG48 | TYG48C |
| STAND/C-TYG60 | TYG60C |

WEG SERIES

Dependable operation and repeatable performance.

STANDARD FEATURES:

- Available in 208 or 240V, 50-60 Hz, 1 or 3 Phase power supply and 480V, 50-60 Hz, 3 Phase power supply
- 1/2" steel plate for 24", 36" and 48" units; 3/4" steel plate for 60" and 72" units—designed for optimal electric grill performance
- Snap-action thermostatic controls and heating elements every 12" with temperature control from 200–450°F
- 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



WEG36E

WEG SERIES GRIDDLES | SNAP-ACTION THERMOSTATIC CONTROLS

| Model | Dimensions (W x D x H) | Cooking Height | Total kW |
|--------|------------------------|----------------|----------|
| WEG24E | 24" x 31½" x 15¼" | 11⅞" | 10.8 |
| WEG36E | 36" x 31½" x 15¼" | 11⅞" | 16.2 |
| WEG48E | 48" x 31½" x 15¼" | 11⅞" | 21.6 |
| WEG60E | 60" x 31½" x 15¼" | 11⅞" | 27 |
| WEG72E | 72" x 31½" x 15¼" | 11⅞" | 32.4 |


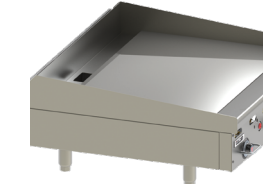
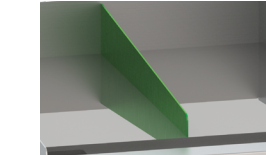
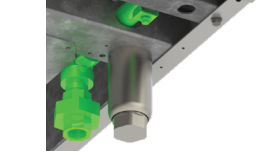

See pages 208-208 for options and accessories.



WOLF GRIDDLES - ELECTRIC

AGM, ASA & WEG SERIES

FACTORY-INSTALLED OPTIONS

|  | Option | Available on | Description |
|--|-----------------------|-----------------|---|
| | Grooved Griddle Plate | All AGM/ASA/WEG | Steel grooved griddle plate. <i>Partial grooving available. Contact factory.</i> |
|  | Chrome Plate | All AGM/WEG | 24" depth chrome plate. Ships with palmetto brush, scraper and blade for cleaning. |
|  | Rear Grease Trough | All ASA | 24" or 30" depth chrome plate. Ships with palmetto brush, scraper and blade for cleaning. Grease trough located on rear of griddle vs. standard front (<i>NOTE: Standard plate rail, condiment rail and cutting board accessories are incompatible with rear grease trough griddles.</i>) |
|  | Welded Plate Divider | All ASA | Grease trough located on rear of griddle vs. standard front (<i>NOTE: Standard plate rail, condiment rail and cutting board accessories are incompatible with rear grease trough griddles.</i>) Welded wall or divider rail creates a non-removable cooking lane, which eliminates flavor transfer; Cost is per single divider wall; available on steel and Rapid Recovery™ plate; Not available on chrome plate <i>Contact factory to specify location on plate.</i> |
|  | Under-Device Plumbing | All AGM/ASA/WEG | Welded wall or divider rail creates a non-removable cooking lane, which eliminates flavor transfer; Cost is per single divider wall; available on steel and Rapid Recovery™ plate; Not available on chrome plate <i>Contact factory to specify location on plate.</i> |
|  | 10" Back Splash | All AGM/ASA | Under-device plumbing, front right location |
| | 10" Back Splash | All AGM/ASA | 10" Back splash and tapered side splash |

AGM, ASA & WEG SERIES

FIELD-INSTALLED ACCESSORIES

CUTTING BOARD*

Stainless steel cutting board with Sani-Tuff®, 10 $\frac{1}{8}$ " depth.



CUTBD-24 (For AGM24, ASA24 & WEG24E)

CUTBD-36 (For AGM36, ASA36 & WEG36E)

CUTBD-48 (For AGM48, ASA48 & WEG48E)

CUTBD-60 (For AGM60, ASA60 & WEG60E)

CUTBD-72 (For AGM72, ASA72 & WEG72E)

(Sani-Tuff® is a resilient material resistant to cracking, splintering and absorption of liquids)

PLATE RAIL*

Stainless steel plate rail, 10 $\frac{1}{8}$ " depth.



PLTRAIL-24 (For AGM24, ASA24 & WEG24E)

PLTRAIL-36 (For AGM36, ASA36 & WEG36E)

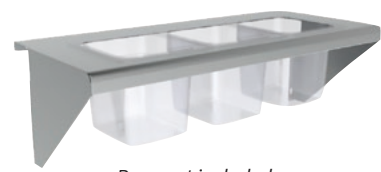
PLTRAIL-48 (For AGM48, ASA48 & WEG48E)

PLTRAIL-60 (For AGM60, ASA60 & WEG60E)

PLTRAIL-72 (For AGM72, ASA72 & WEG72E)

CONDIMENT RAIL*

Stainless steel condiment rail, 10 $\frac{1}{8}$ " depth.



Pans not included

CONRAIL-24 (For AGM24, ASA24 & WEG24E)
Capacity: (3) 1/6 Pans or (1) 1/3 Pan

CONRAIL-36 (For AGM36, ASA36 & WEG36E)
Capacity: (5) 1/6 Pans or (2) 1/3 Pans

CONRAIL-48 (For AGM48, ASA48 & WEG48E)
Capacity: (7) 1/6 Pans or (3) 1/3 Pans

CONRAIL-60 (For AGM60, ASA60 & WEG60E)
Capacity: (8) 1/6 Pans or (4) 1/3 Pans

CONRAIL-72 (For AGM72, ASA72 & WEG72E)
Capacity: (10) 1/6 Pans or (5) 1/3 Pans

*Cutting board, plate rail and condiment rail are incompatible with rear grease trough griddles.

| Accessory Code | Available on | Description |
|----------------|-----------------|---|
| BANKING-STRIP | All AGM/ASA/WEG | Griddle Banking Strip |
| LEGS-GRD6 | All AGM/ASA/WEG | 6" Legs |
| 3/4QD-HOSE-4 | All AGM, ASA | ¾" x 4' Long gas flex hose and quick disconnect |

UNIVERSAL EQUIPMENT STANDS

30" Depth stainless steel stand with ½" marine edge and 5" casters (deck height is 24" from floor level)

| | |
|------------|------------------------------|
| STAND/C-24 | All 24" Countertop Equipment |
| STAND/C-36 | All 36" Countertop Equipment |
| STAND/C-48 | All 48" Countertop Equipment |
| STAND/C-60 | All 60" Countertop Equipment |
| STAND/C-72 | All 72" Countertop Equipment |



ACHIEVER ACB SERIES

Best temperature profile of any charbroiler in its class—more usable heat (600–700°F) into the grate area for maximum production capacity and productivity. Wolf's “Supercharger” plates are standard—improving energy utilization and performance.

STANDARD FEATURES:

- Powerful 17,000 BTU/hr* burner in each 6" broiler section with wide range (220° rotation) manual gas valves for precise zone control
- Heavy duty cast iron burners, radiants and grates provide exceptional durability
- Heat deflector panels below burner sections reflect heat into the cooking zone, improving uniformity of temperature across the entire cooking surface as well as protecting your refrigerated chef base
- Easy-to-light design, standing pilot ignition
- 4" heavy duty adjustable legs



ACB47

ACHIEVER ACB SERIES GRIDDLES

| Model | Dimensions (W x D x H) | Cooking Height | Total BTU/hr | Number of grates |
|-------|------------------------|----------------|--------------|------------------|
| ACB25 | 25½" x 31" x 15½" | 12" | 68,000 | 4 |
| ACB36 | 36" x 31" x 15½" | 12" | 102,000 | 6 |
| ACB47 | 46⅞" x 31" x 15½" | 12" | 136,000 | 8 |
| ACB60 | 62⅞" x 31" x 15½" | 12" | 187,000 | 11 |
| ACB72 | 72½" x 31" x 15½" | 12" | 221,000 | 13 |

See page 211 for options and accessories.

ACHIEVER ACB SERIES | FIELD-INSTALLED ACCESSORIES

CUTTING BOARD

Stainless steel cutting board with Sani-Tuff®, 10½" depth.



CUTBD-ACB24 For ACB25

CUTBD-ACB36 For ACB36

CUTBD-ACB48 For ACB48

CUTBD-ACB60 For ACB60

CUTBD-ACB72 For ACB72

(Sani-Tuff® is a resilient material resistant to cracking, splintering and absorption of liquids)

PLATE RAIL

Stainless steel plate rail, 10½" depth.



PLTRAIL-ACB24 For ACB25

PLTRAIL-ACB36 For ACB36

PLTRAIL-ACB48 For ACB48

PLTRAIL-ACB60 For ACB60

PLTRAIL-ACB72 For ACB72

CONDIMENT RAIL

Stainless steel condiment rail, 10½" depth.



Pans not included

CONRAIL-ACB24 For ACB25

Capacity: (3) 1/6 Pans or (1) 1/3 Pan

CONRAIL-ACB36 For ACB36

Capacity: (5) 1/6 Pans or (2) 1/3 Pans

CONRAIL-ACB48 For ACB48

Capacity: (7) 1/6 Pans or (3) 1/3 Pans

CONRAIL-ACB60 For ACB60

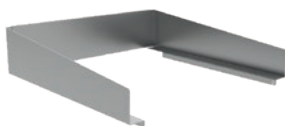
Capacity: (8) 1/6 Pans or (4) 1/3 Pans

CONRAIL-ACB72 For ACB72

Capacity: (10) 1/6 Pans or (5) 1/3 Pans

SPLASH KIT

6" Add-on splash guard sides and back



SPLASH6-CB24 For ACB25

SPLASH6-CB36 For ACB36

SPLASH6-CB48 For ACB48

SPLASH6-CB60 For ACB60

SPLASH6-CB72 For ACB72

(Not compatible with Overshelf)

OVER SHELF

12¾" High shelf



OVRSHLF-CB24 For ACB25

OVRSHLF-CB36 For ACB36

OVRSHLF-CB48 For ACB48

OVRSHLF-CB60 For ACB60

OVRSHLF-CB72 For ACB72

LEGS

6" Legs



LEGS-GRD6

All ACB

Accessory Code

Description

GRATE-RR724

½" Round rod, 6" wide section

GRATE-GRID24

Flat griddle plate 10" wide

GRATE-WAFFLE24

Crisscross cast iron grate design

GRATE-FAJITA

Fajita plate warmer/holder (replaces 2 grate sections)

GRATE-CSTR24

Cast iron straight grate

Available on

All ACB

All ACB

All ACB

All ACB

All ACB



WOLF

CHARBROILERS - GAS

SCB SERIES | LOW PROFILE

A Winning charbroiler for kitchens of all sizes.

STANDARD FEATURES:

- Powerful 14,500 BTU/hr burner in each 6" broiler section
- Heavy duty cast iron burners, radiants and grates provide exceptional durability
- Deflector panels below burners focus heat into cooking—design keeps crumb tray cool and protects refrigerated bases
- Easy-to-light design, standing pilot ignition
- 4" adjustable legs



SCB36

LOW PROFILE SCB SERIES GRIDDLES

| Model | Dimensions (W x D x H) | Cooking Height | Total BTU/hr | Number of grates |
|-------|---|--------------------|--------------|------------------|
| SCB25 | 25 $\frac{3}{8}$ " x 31" x 27 $\frac{1}{4}$ " | 14 $\frac{3}{4}$ " | 58,000 | 4 |
| SCB36 | 36" x 31" x 27 $\frac{1}{4}$ " | 14 $\frac{3}{4}$ " | 87,000 | 6 |
| SCB47 | 46 $\frac{7}{8}$ " x 31" x 27 $\frac{1}{4}$ " | 14 $\frac{3}{4}$ " | 116,000 | 8 |
| SCB60 | 60" x 31" x 27 $\frac{1}{4}$ " | 14 $\frac{3}{4}$ " | 159,500 | 11 |
| SCB72 | 72" x 31" x 27 $\frac{1}{4}$ " | 14 $\frac{3}{4}$ " | 188,500 | 13 |

FIELD-INSTALLED ACCESSORIES

10" Depth, stainless steel plate rail

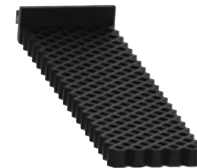
- PLTRAIL-VCCB25** For SCB25
- PLTRAIL-VCCB36** For SCB36
- PLTRAIL-VCCB47** For SCB47
- PLTRAIL-VCCB60** For SCB60
- PLTRAIL-VCCB72** For SCB72

6" Add-on splash guard sides and back

- SPLASH6-CB25** For SCB25
- SPLASH6-CB36** For SCB36
- SPLASH6-CB47** For SCB47
- SPLASH6-CB60** For SCB60
- SPLASH6-CB72** For SCB72

(Not compatible with Overshell)

Waffle grate / crisscross grate



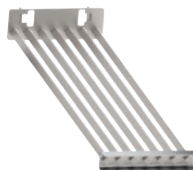
GRATE-WAFFLE
all SCB

Cast iron diamond grate



GRATE-CDIA7 for all SCB

Stainless steel diamond grate



GRATE-SSDIA7 for all SCB

1/2" Round Rod, 6" wide section



GRATE-RROD7 for all SCB

FLOOR MODEL WOOD ASSIST SMOKER BASE

Infuse fish, meat, chicken and more with a desirable, rich, smoky flavor.

STANDARD FEATURES:

- Heavy duty, stainless steel welded construction
- Stainless steel under shelving
- Removable stainless steel water trays
- Heavy duty, removable steel wood racks



WOOD ASSIST SMOKER BASES

| Accessory Code | Dimensions (W x D x H) | Number of Wood Trays |
|-----------------------|-------------------------------|-----------------------------|
| SMOKER-VCCB36 | 25.25" x 27.43" x 18.7" | 1 |
| SMOKER-VCCB47 | 36" x 27.43" x 18.7" | 1 |
| SMOKER-VCCB60 | 46.75" x 27.43" x 18.7" | 2 |
| SMOKER-VCCB72 | 60" x 27.43" x 18.7" | 3 |

B SERIES | MID-TIER SLICERS

STANDARD FEATURES:

- Disassemble for cleaning without tools
- Moisture protected on/off switch
- Higher-capacity product trays sanitary anodized aluminum finish
- Hollow ground, hardened and polished forge chromium-plated carbon steel knife
- Built-in, top-mounted, 2-stone knife sharpener with single lever, dual-action system
- Permanent, tapered knife ring guard covers non-slicing portion of knife, even when the center plate is removed; design provides more room behind the knife for easy cleaning
- CETL Listed, NSF #8 Certified
- 1-year warranty coverage of all parts, labor and travel excluding wear items



B10-SLC



B12-SLC



B12A-SLC

B SERIES | MID-TIER

| Model | Description | Slice Thickness | HP | Input |
|---------|---|-----------------|-----|----------|
| B9-SLC | Gravity feed slicer (30°) with 9" CS knife | up to 1/16" | 1/4 | 115/60/1 |
| B10-SLC | Gravity feed slicer (30°) with 10" CS knife | up to 1/16" | 1/4 | 115/60/1 |
| B12-SLC | Gravity feed slicer (45°) with 12" CS knife | up to 1/16" | 1/2 | 115/60/1 |
| B14-SLC | Gravity feed slicer (45°) with 14" CS knife | up to 5/8" | 1/2 | 115/60/1 |

B SERIES | MID-TIER AUTOMATIC

| | | | | |
|----------|---|-------------|-----|----------|
| B12A-SLC | Gravity feed automatic slicer (45°) with 12" CS knife | up to 1/16" | 1/2 | 115/60/1 |
|----------|---|-------------|-----|----------|

Accessory Code Description

| | |
|------------|--|
| SLCRCVR-LG | Clear vinyl cover with black border, 22 3/4" W x 26 1/2" D x 20 1/4" H Fits: B9-SLC, B10-SLC, B12-SLC, B14-SLC, B-12A-SLC |
|------------|--|



X13 PLUS SERIES | PREMIER SLICERS

Berkel's X13-PLUS Series is the next generation of professional slicers. Designed using the latest technology in motion, geometry, energy and hygiene, the X13-PLUS Series gives operators what they need in the kitchen.

STANDARD FEATURES:

- ETL & NSF Listed 1-piece polymer base
- 45° removable product table
- Slice thickness up to 1⁵/₁₆" (34 mm)
- Kickstand for easy cleaning under the slicer
- 13" (330 mm) diameter; hollow ground, hardened and polished stainless steel knife
- Table-mounted sharpener with Borazon stones that is submersible for cleaning
- All controls located out of the drip zone
- Permanent, tapered knife ring guard covers non-slicing portion of knife, even when the center plate is removed
- Product fence
- Significant room behind knife for easy cleaning
- ETL Listed (safety and sanitation)
- 1-year warranty coverage of all parts, labor and travel excluding wear items
- Complies with NSF/ANSI Standard 8



X13-PLUS



X13A-PLUS

shown with stainless steel vegetable chute

X13 PLUS SERIES | PREMIER

| Model | Description | HP | Input |
|--------------|--|-----------|--------------|
| X13-PLUS | Manual gravity feed slicer, gauge plate interlock | 1/2 | 120/60/1 |
| X13A-PLUS | Automatic gravity feed slicer, gauge plate interlock 3 stroke lengths and 3 stroke speeds | 1/2 | 120/60/1 |

Accessory Code Description

| | |
|-----------|--|
| X13-CHUTE | SS Vegetable Chute with Pusher—7 ¹ / ₂ " W x 16" H |
| X13-TRAY | Slaw Tray |



BREAD SLICERS

MB SERIES

STANDARD FEATURES:

- Powerful 1/3 HP motor
- Available in 3/8" (10 mm), 7/16" (11 mm), 1/2" (13 mm), or 3/4" (19 mm) pre-set slice thickness
- Premium white powder coat finish
- Convenient front-mounted, stainless steel bagging trough
- Removable scrap pan
- Hardened, long-lasting blades
- 1-year warranty coverage of all parts, labor and travel excluding wear items



MB

MB SERIES

| Model | Description | HP | Input |
|---------------------------------|--|-----|----------|
| MB ³ / ₈ | Bread slicer— ³ / ₈ " slices (10mm) | 1/3 | 115/60/1 |
| MB ⁷ / ₁₆ | Bread slicer— ⁷ / ₁₆ " slices (11mm) | 1/3 | 115/60/1 |
| MB ¹ / ₂ | Bread slicer— ¹ / ₂ " slices (13mm) | 1/3 | 115/60/1 |
| MB ³ / ₄ | Bread slicer— ³ / ₄ " slices (19mm) | 1/3 | 115/60/1 |

| Accessory Code | Description |
|----------------|-------------------------------|
| MB-EXTLEG | 4" Extension legs (set of 4)* |
| MB-STAND | Stand (without casters) |

*Available for 3/8", 7/16", 1/2" or 3/4" bread slicer.



MB-EXTLEG



MB-STAND

HERITAGE FLYWHEEL SLICERS

These timeless classics are hand-operated and automatic feeding with selectable slice thickness.

STANDARD FEATURES:

- Knife guard
- Clamping device
- Automatic feeding and dual action sharpener
- Classic “Berkel” heritage red color
- No motor
- NSF certified with flower flywheel



330M SLICER



300M SLICER
shown on STANDC

FLYWHEEL SLICERS AND STANDS

| Model | Description |
|----------------|---|
| 300M-STD | Flywheel slicer with 12" CS knife |
| 300M STANDC | 300M slicer stand with casters |
| 330M-STD | Flywheel slicer with 13" CS knife |
| 330M STANDC | 330M slicer stand with casters |
| Accessory Code | Description |
| SLCRCVR-LG | Clear vinyl cover with black border 22¾" W x 26½" D x 20¼" H <i>Fits: 300M and 330M</i> |



SLCRCVR-LG

VACUUM PACKAGING MACHINES

STANDARD FEATURES:

- Stainless steel housing and vacuum chamber
- Seal bar provides high integrity double sealing with electric cutoff
- Adjustable vacuum levels
- Gas flush capable for the addition of an anaerobic gas mixture and/or pillow-pack seal (not available on 250 model)
- Simple-to-operate electronic touch pad controls with 25+ storable programs
- 1-year warranty coverage of all parts, labor and travel excluding wear items
- High-quality Busch™ vacuum pumps



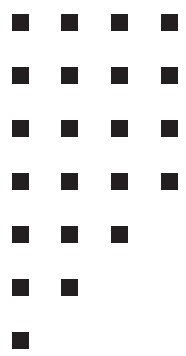
250-STD



350D-STD WITH LID UP

| Model | Description | Input |
|----------|---|----------|
| 250-STD | 14" W x 15" D x 4" H stainless steel chamber with 13" seal bar, 6 cmh Busch™ vacuum pump | 115/60/1 |
| 350-STD | 20" W x 18" D x 6.8" H stainless steel chamber with 19" seal bar, gas flush, 21 cmh Busch™ vacuum pump | 115/60/1 |
| 350D-STD | 20" W x 18" D x 6.8" H stainless steel chamber with (2) 19" seal bars, gas flush, 21 cmh Busch™ vacuum pump | 115/60/1 |

Note: cmh = cubic meter per hour



IBEX



Until now, commercial ovens have forced chefs to compromise between speed and quality. Those days are over.

Introducing the IBEX rapid-cook oven:

A revolution in design and performance that uses solid-state radio frequency technology to deliver high-quality food faster than you ever thought possible.

IBEX | Rapid-Cook Oven

The IBEX oven is a revolution in digital cooking that delivers high-quality food more quickly than you ever thought possible.

STANDARD FEATURES:

- Patented Solid State Radio Frequency Precision heating technology with unparalleled speed, lifespan, and reliability
- Closed-Loop Heat Intelligence™ Real-time, adaptive heat-sensing system that provides ultra precise and repeatable RF-cooking guidance
- Certified-ventless cooking capability with catalytic converter for UL710B (KNLZ) operation
- Intuitive, full-color 7-inch capacitive touch interface designed for ease of use, operational speed and capability to store up to 600 recipes
- Two-Level Full Batch Capacity
- Multi-Product Cooking No time wasted waiting for one dish to finish before starting the next
- 8-lb cooking tray capacity per level



IBEX OVEN

| Model | Dimensions (W X D X H) | Input |
|-------------|------------------------|----------------|
| IBEX1AV1PBB | 32.2" x 30.5" x 26.7" | 208V / 1 Phase |
| IBEX1AV3PBB | 32.2" x 30.5" x 26.7" | 208V / 3 Phase |
| IBEX1BV1PBB | 32.2" x 30.5" x 26.7" | 240V / 1 Phase |
| IBEX1BV3PBB | 32.2" x 30.5" x 26.7" | 240V / 3 Phase |



View IBEX
Demo video

IBEX | Space-Saving Mobile Carts

FIELD-INSTALLED STANDS

Gain maximum operational efficiency from your IBEX commercial oven. Whether you choose the workstation cart or the stackable cart, you'll get smart and convenient production hubs to maximize output from a small footprint.

Constructed of stainless steel for strength and corrosion resistance, both carts are easily movable anywhere with 360° swivel wheels and ergonomic, brushed aluminum handles.

STACKABLE CART

Accommodates 2 IBEX Ovens, vertically oriented

| Model | Dimensions (W X D X H) |
|----------|--|
| IBEXASK1 | 35.6" x 30.4" x 39.9" 34.6" x 30.4" x 38.9" w/o mounting brackets |



IBEXASK1

WORKSTATION CART

Accommodates 1 IBEX Oven + tray storage for production

| Model | Dimensions (W X D X H) |
|----------|--|
| IBEXAWS1 | 35.6" x 30.4" x 35.6" 34.6" x 30.4" x 35.6" w/o mounting brackets |



IBEXAPSKIT1 (tray storage) + IBEXAWS1 (cart)



FREE Vulcan & Wolf New Equipment Checkout

A PARTNERSHIP WITH HOBART & AUTHORIZED WARRANTY SERVICE PROVIDERS

To ensure new Vulcan and Wolf equipment has been properly installed and is operating correctly, an authorized service technician will:

- Verify that the proper gas type (LP or natural) has been connected to the equipment
- Verify that the proper voltage and electrical connections have been made
- Verify that proper pressure regulators have been installed and adjusted, when applicable
- Verify that gas supply size and pressure are adequate
- Verify that proper water, steam, drain supplies and connections have been made
- Check to ensure the ventilation system is operating correctly
- Check pilot and burner adjustments
- Verify thermostat operation, including calibration, when required
- Check functional parts of operation, for example: doors, lids, valves, etc.
- Advise on preventive maintenance procedures
- Equipment must be completely installed and ready to operate before the equipment checkout request is made
- Equipment checkout should be completed within 90 days after installation

To schedule your **FREE* CHECKOUT**, please contact your Sales Representative!

**Purchaser is responsible for time and travel charges in excess of 50 miles (100 miles round trip) of an authorized service agency.*



PROTECT YOUR INVESTMENT!

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