

HEAVY DUTY FINISHING OVEN

- *Greater heat penetration*
- *Higher temperature*
- *Faster cooking*



An exceptional start deserves a perfect finish.



DONE TO PERFECTION.

HEAVY DUTY PROFESSIONAL CHEF'S FINISHING OVEN

SUPERIOR END PRODUCT – FROM START TO FINISH

FEATURE	ADVANTAGE	BENEFIT
50,000 BTU/hr. standard oven No convection fan	Less shrinkage and drying of food product	Better, more consistent food quality
650° thermostat	Higher temperatures than a convection oven	Better heat penetration for fast finishing times
½" steel plate oven hearth	Better heat retention in the oven	Quick recovery and increased productivity
No motor or switches in the oven	Fewer moving parts and improved reliability	Lower purchase price and lower cost of ownership

“The heat generated was surprising. Not having experience using ovens like this, I did not know what to expect, except maybe some drying out of the food. However, it was just the opposite. The moisture loss was not severe. The chicken was particularly moist, the heat penetrated much quicker, cooking the product more thoroughly. At 650°F, the oven performed better than the traditional convection oven.”

— Chef Stephen Streckfus



Shown on model V6B36S

Masterful design. Precision performance. State-of-the-art innovation. For over 150 years, Vulcan has been recognized throughout the world for top-quality, energy-efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your foodservice operation run just right—every time.

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