



Heavy Duty
Cooking

VULCAN

DONE TO PERFECTION.

The V Series Heavy Duty Ranges from Vulcan.

The V Series is our latest line of intelligently designed heavy duty ranges featuring the ultimate in durability, innovation and true versatility.

V Series ranges are modular from top to bottom and side to side, giving you maximum freedom for your kitchen, and your menu.

Anytime you adapt your offerings to meet changing needs or to take advantage of the latest trends, you can—without having to purchase an entirely new range.

Best of all, the unique design of the V Series allows for complete customization throughout the lifetime of our ranges. And because they're from Vulcan, you can be sure that'll be a long, long time.



Standard features:

- Stainless steel front, front top ledge, burner box, sides, base and stub back
- 4" stainless steel stub riser
- Condiment type, telescoping, stainless steel front top ledge
- Stainless steel cabinet base doors and adjustable universal slides with stainless steel shelf for cabinet base units (no shelf or slides in 12" wide cabinet bases)
- 6" adjustable steel legs
- 4" flanged feet for all modular top units
- 1¼" front gas manifold with 1¼" rear gas connection (capped)
- 33K 2-piece open burner
- Heavy duty cast grates and aeration bowls
- Porcelain over steel oven cavity
- Griddles available left or right

The performance to tackle today's demands.
The flexibility to meet tomorrow's.



Telescoping condiment rail, to fit 1/9 size pans.



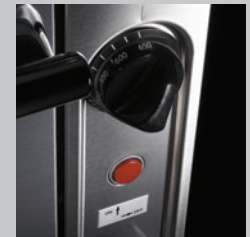
50,000 BTU/hr standard oven.



Heavy Duty PowerFry3™ Fryer with solid state controls behind the door.



Blade grate designed for superior burner performance.



Optional 650°F Chef's Finishing Oven.

Versatility as unlimited as your imagination.



VIR1SF



Refrigerated Base



V1FT36C



V4B1H



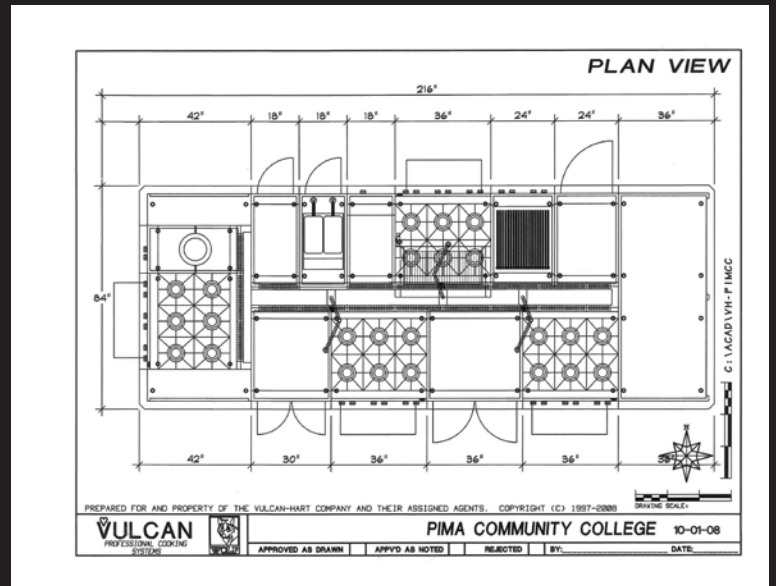
Plancha

Customized Cooking Suites by Vulcan.

Your unique vision.
Our unique process.

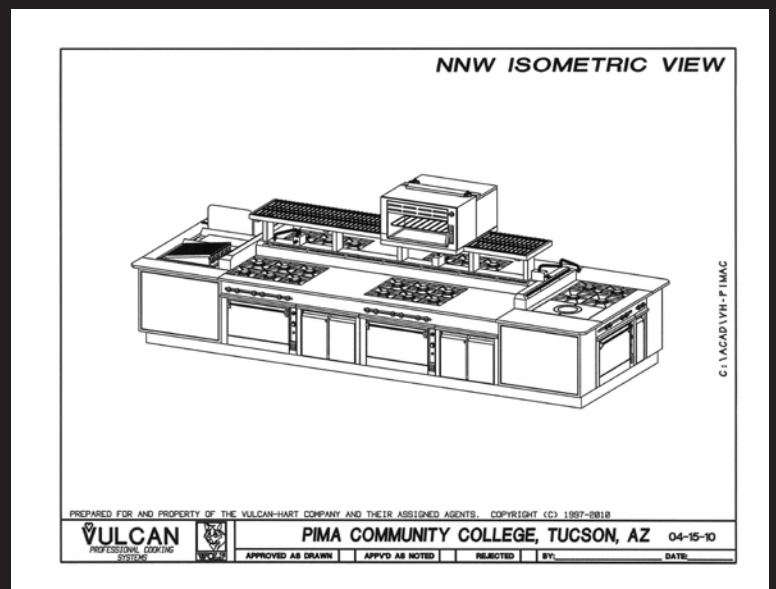
1 Inspiration

We bring your vision to life, down to the finest detail. Our planning process is one of the most thorough in the industry, from specs and sketches to schedules and pricing quotes. Our experts work closely with you to develop a range suite solution that meets your exact needs.



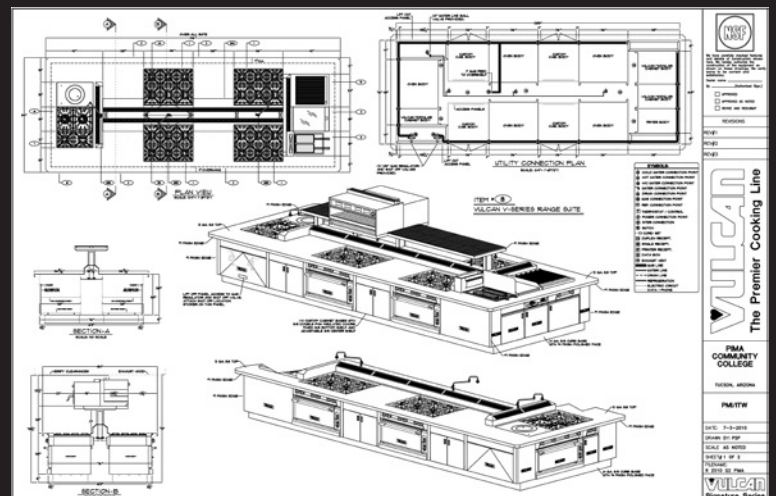
2 Fabrication

Our building process incorporates advanced engineering and heavy duty construction for strength and durability, including a 12-gauge, 304 series stainless steel top for ease of cleaning. We can also incorporate custom refrigeration, heated plate cabinets, bain-maries and other brand preferences into your suite.



3 Installation

We customize the installation process to meet your needs. Once your equipment is fully installed and operational, an authorized service agent will provide a free check of your equipment to ensure everything is running exactly the way you want. Vulcan after-sale service also includes a one-year parts and labor warranty.





All suites feature a 12-gauge stainless steel top and single-point utility connections.

We can custom-build refrigeration units to any size, remote or self-contained.

With complete
customization,
anything is possible.

Vulcan's V Series Heavy Duty Cooking Suites are completely customizable, allowing you to maximize your kitchen's full potential. Let us bring your unique vision to life with these custom features:

- Prep sinks/hand sinks
- Faucets
- Bain-maries
- Heated plate cabinets
- Pot racks
- Refrigerated rails
- Custom profiles like radius ends



DONE TO PERFECTION.

Masterful design. Precision performance. State-of-the-art innovation. For over 130 years, Vulcan has been recognized by chefs and operators throughout the world for top-quality, energy-efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your culinary creations turn out just right—each and every time.



Fryers



Griddles
& Charbroilers



Ovens



Combi
Ovens



Heated
Holding



Heavy Duty
Cooking



Restaurant
Ranges



Steam



DONE TO PERFECTION.

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