



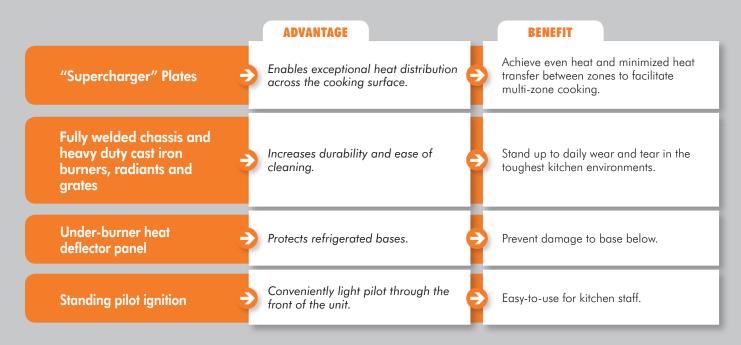
EVERY SQUARE INCH IS AN OVER-ACHIEVER.

With the best temperature profile of any charbroiler in its class, the Vulcan VACB gas charbroilers offer more usable heat (600-700°F) into the grate area for maximum performance, high production and reliability in any cookline.



VULCAN VACB CHARBROILERS

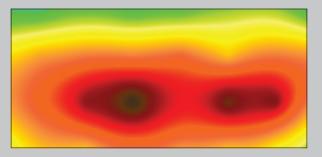




MOST VACB CHARBROILER MODELS AVAILABLE FOR QUICK SHIPMENT.

For even heat distribution, the competition isn't even close.

Say good-bye to hot spots, cool spots and inconsistencies that frustrate your cooking line. Say hello to the next evolution of Vulcan Achiever charbroilers. Engineered for consistent and even heat, with easy cleaning and reliable features that maximize kitchen productivity.

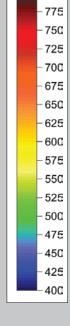


48" Competitive Charbroiler



VACB47 Charbroiler





825 800

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.

vulcanequipment.com 800-814-2028

