



VULCAN HEAVY DUTY BROILERS



- 1600°F temperature at the burner
- Up to 1000°F temperatures on the production grid
- Flexible configurations to meet the needs of any operation



DONE TO PERFECTION.
vulcanequipment.com



VULCAN BROILERS—YOUR HEAD START TO AN EXCEPTIONAL FINISH.

Vulcan's Heavy Duty Broilers are designed to provide excellent finishing results in the most demanding kitchens. When orders are stacking up, our broilers ensure rapid recovery times for maximum productivity. Available single- or double-deck with a variety of bases, they're sure to fit any operation.



Consistent results in the most demanding kitchens.



VIR2

- Rugged stainless steel construction
- Infrared broilers feature four 25,000 BTU/hr burners
- Ceramic broilers include three 32,500 BTU/hr cast iron burners
- Chophouse version available with top-mounted griddle plate

Masterful design. Precision performance. State-of-the-art innovation. For over 130 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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1-800-814-2028



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