



HOLD THE GUESSWORK.

Vulcan's insulated humidified cabinets automatically adjust to the perfect humidity setting—eliminating guesswork and additional training for staff. Ergonomic, top-mounted controls allow ultimate ease of use and comfort.



DONE TO PERFECTION.
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VULCAN INSULATED HUMIDIFIED CABINET



	ADVANTAGE	BENEFIT
Auto-set humidity	Set temperature and the unit automatically sets humidity—no guesswork required.	Eliminate additional training time for staff and ensure consistent, high-quality results. Not offered by competitors.
Top-mounted electronic controls	Ergonomic, easy-to-use controls.	Allow ultimate ease of use and comfort. Available at no extra charge.
Active humidity control	Continuous monitoring and feedback to achieve accurate control of moisture.	Locks in food moisture while maintaining texture. Available at no extra charge.
Full stainless steel construction	20-gauge stainless steel allows extreme durability.	Stands up to daily wear and tear in the toughest kitchen environments.
Good value	Similarly priced to competitors' lowest cost humidified offerings, with many premium features included.	Enjoy upgraded features and quality construction without the extra cost.
Proofing and holding temperatures	Operates between 80°F and 200°F.	Does double duty in the kitchen with precise humidity control for both proofing and holding.
Tempered glass doors standard	No need to open and close doors to check cooking process, count quantity of product, etc.	Maintain consistent holding temperature and eliminate moisture loss.



Vulcan's insulated humidified cabinets have an innovative design that ensures consistency and quality. Plus, you can enjoy convenient extras at no extra cost, like automatic settings and top-mounted controls.

VHU7 AND VHU18 MODELS AVAILABLE FOR QUICK SHIPMENT.

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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1-800-814-2028



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