

FOR INNOVATION
AND
PERFORMANCE,
VULCAN
ALWAYS DELIVERS.



DONE TO PERFECTION.



VC5G Convection Oven

REMOVABLE DOORS FOR EASY CLEANING.

Vulcan's innovative VC5G Gas Convection Oven features removable, dishwasher-safe doors for easy cleaning and greater visibility into the oven. It's also the highest ENERGY STAR® rated full-size convection oven in the industry, saving you energy costs. Unique features include grab-and-go racks, intuitive LED controls that are simple to use and on-board service diagnostics.



NEW! C24EO Steamer with Auto-Fill

DESIGNED TO TAKE THE HEAT.

Vulcan EO Series boilerless steamers are built to handle the toughest kitchen environments without missing a beat. Heavy-duty stainless-steel construction and professional-grade controls and internal components extend steamer lifespan and virtually eliminate routine maintenance. Models also available with optional direct fill water connection with exclusive auto-fill technology.



NEW! ABC7P Combi Oven

STOP TRAINING. START COOKING.

The Vulcan ABC7P with cooking probe is the only combi that anyone can start using like a pro, right out of the box. Simply dial in temperature and time—it sets the perfect humidity automatically, so you consistently achieve fantastic results.



NEW! C24ET10-LWE Series Floor Steamer

A STEAMER THAT'S SMART FROM START TO FLUSH.

Vulcan's C24ET10-LWE is the only full-powered ENERGY STAR® certified electric floor steamer. It's designed to provide you with maximum production, minimal downtime and the most cost savings. Add the optional ultrasonic SonicSafe™ technology for automatic scale prevention, and you won't have to worry about a forgotten filter again.



NEW! Endurance™ Professional Ranges

KEEP YOUR COOL UNDER FIRE. LITERALLY.

To keep fresh proteins safely chilled, configure your Vulcan Endurance™ medium-duty range with a fully integrated refrigerated base. The Traulsen twin-drawer refrigerated base is configurable with our entire line of Endurance range products. Stop risking food safety and cool it in the heart of your kitchen.



CEF Countertop Fryer

COUNTERTOP EQUIPMENT WITH HEAVY DUTY PERFORMANCE.

The industry's first ENERGY STAR® certified electric countertop fryer (CEF40 model), the heavy duty CEF achieves consistent food quality and high productivity with solid state analog controls. Plus, it's built to be placed atop a refrigerator or freezer base to optimize kitchen footprint.



NEW! VE Braising Pans

START SOONER, FINISH FASTER.

Why wait for a boil when you can be cooking? With Vulcan's new FastBatch™ technology, VE Series electric braising pans heat up about 20% faster than our standard models, thanks to an exclusive heating element design that increases heating efficiency. Plus, Vulcan's even-heating cook surface is designed to prevent food from sticking to the surface, thus improving cleanability. If your business is cooking, then cook in the fast lane with FastBatch by Vulcan.



NEW! VCS Versatile Chef Station

TO ELEVATE YOUR CRAFT, WE ELEVATED OURS.

The Vulcan Versatile Chef Station (VCS) maximizes cooking versatility with a single, compact piece of equipment that can handle a wide range of cooking techniques. It's the only multi-function cook top with the precision of specialty equipment. Unleash your creativity, while maximizing every inch of space and streamlining your workflow.



DONE TO PERFECTION.

To learn more, visit vulcanequipment.com

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