

# VULCAN



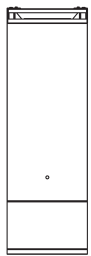
FOR INNOVATION AND PERFORMANCE,  
VULCAN ALWAYS DELIVERS.



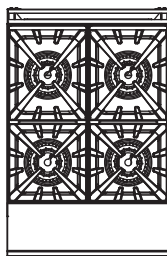
# CUSTOMIZE THEIR DREAM KITCHEN.

V Series Heavy Duty Ranges are completely modular and give you the freedom to design the lineup to the client’s exact needs. Modular top sections — including open burners, hot tops, French tops, high efficiency fryers, charbroilers, and griddles — let you tailor the range to each kitchen’s workflow and incorporate award-winning Vulcan technologies. The same goes for bases, from refrigerated bases and cabinets to standard, convection, and high temperature finishing ovens.

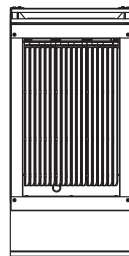
## EXTREME CAPABILITY MEETS EXCEPTIONAL FLEXIBILITY.



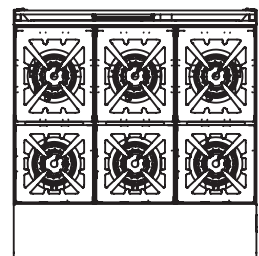
HOT TOP



4-BURNER



CHARBROILER



6-BURNER

Create a custom lineup using standard components. See how this example became reality on the next page.

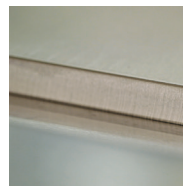
**SPEC TIP:** Specify a griddle top based on the customer’s menu requirements. Choose from traditional or grooved steel, Rapid Recovery™ composite or chrome. Specify a charbroiler based on the application by selecting traditional radiant or innovative infrared.

Griddle



Steel Griddle Plate

Griddle



Rapid Recovery™ Composite Griddle Plate

Infrared Charbroiler



Stainless Steel Cooking Grid

Traditional Charbroiler



Heavy Duty Cast Iron Grates





## COMPLETE CUSTOMIZATION & INTERCHANGEABILITY

V Series Ranges can be configured and customized for each project. Tops and bases can be interchanged, allowing you the flexibility to mix and match as needed for various menu needs and production requirements.



## FLEXIBILITY

Heavy Duty Range components can share gas lines for more installation flexibility.

## CONVENIENCE

Future assurance: tops and bases can be changed out after installation if the menu changes — no need to abandon the entire lineup, just change out the component.



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Accessories shown: FRTTOP-90CMD Overlapping Front Ledge, VOVER-90 Overlapping 4" Stub Riser, DOLLY-90 90" Dolly Frame





## VERSATILITY MEETS PRECISION.



The Vulcan Versatile Chef Station (VCS) — a 2020 FCSI the Americas Innovation Showcase Finalist — 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.

The VCS lets chefs unleash their creativity, while maximizing every inch of space and streamlining their workflow.

### COMPACT

Small kitchens save on costly hood space with the compact footprint of the VCS — just 18" (single well) or 36" (double well).

### MULTI-USE

Perform a wide array of cooking techniques with precision: braise, boil, retherm, sauté, simmer, sear, shallow fry, steam. Set to exact temperature and realize the same performance as with a dedicated piece of equipment.



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## STOP TRAINING. START COOKING.

Your clients shouldn't be intimidated to use their combi oven — and with the Vulcan ABC Combi Oven, they won't be. Just set temp and time, and the pre-programmed humidity does the rest. It's the only combi oven anyone can just walk up and start using. No training required.



### EFFORTLESS

Simple, intuitive manual controls. Just three knobs allow complete combi operation, so the ABC Combi can be specified for kitchens where the training and expertise of the staff is unknown or there is high turnover.



ABC7

**SPEC TIP:** Specify the **ABC-P** model to include a simple-to-use food probe, which allows the operator to cook to an internal set temperature or ability to check internal temperature.



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# STEAM SMARTER WITH LESS ENERGY.

Vulcan’s Low Water Energy (LWE) generator-based steamer technology—available on electric floor and countertop steamers sets the standard for profitability and performance.

When LWE is specified on a project, operators enjoy **reduced energy and water costs** and **fewer filter changes** per year. Most importantly, cooking times remain on par with traditional steamers.

## REDUCED EQUIPMENT COST

Cost savings are built-in with ENERGY STAR® rebates. Operators are eligible for up to **\$3,200 in rebate savings** when adding a Vulcan LWE steamer to their line up.

## LESS ELECTRIC CONSUMPTION

When using an LWE steamer, end users can expect a 20,000 kWh savings\* per year, with no increase to cook times.

*\*5-Pan 15 kW steamer, runs 8 hours per day x 365 days*

## EXTREME WATER SAVINGS

As the industry’s first ENERGY STAR® qualified electric à la carte steamers, Vulcan’s LWE technology helps operators reduce water usage by 90% when compared to traditional models.

**SPEC TIP:** *Specify the LWE for projects needing the speed and productivity of a generator-based à la carte steamer, while dramatically reducing water consumption and operational costs associated with typical steamers.*



C24EA5 LWE  
(Countertop Steamer on Stand)

C24ET10 LWE  
(Floor Model)



**Vulcan LWE Steamer**  
**9 Gallons**  
of water per hour

———— Versus ————



**Traditional Steamer**  
**86 Gallons**  
of water per hour



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# PRODUCTIVITY IS IN THE DETAILS.



VE40

Vulcan Braising Pans are designed with one thing in mind — enable your clients to do more with less space.

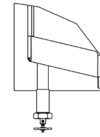
## EFFICIENT

With Vulcan's FastBatch™ technology, the VE Series Electric Braising Pans heat up about 20% faster than prior models. Specify the V Series into projects where high production and consistent results are desired.

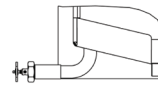
## EASY TO CLEAN

Professional even-heating cooking surface with embossed gallon and liter markings keeps food from sticking, resists scratches and provides clear capacity measurement.

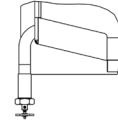
**SPEC TIP:** Specify a draw-off valve for removing waste such as fat or to facilitate clean-up.



BPDOV-1



BPDOV-2



BPDOV-3



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# EVEN HEAT FOR EVEN FASTER COOKING.

Gentle uniform steam and a large heat surface allow your clients to speed up production, prepare meats and hold food without overcooking, scorching or burning in both the full and 2/3 jacketed gas and electric kettles.

## ACCESSORIZE

Vulcan Kettles are available with many options and accessories that increase productivity and efficiency: draw-off valves, accessory kits, tilting options, and more.

## BUILT TO LAST

A standard heavy rim bar provides added durability, protection and longer life in heavy volume environments. 316 Stainless Steel liner enables additional corrosion resistance.

**SPEC TIP:** Specify a deckmount wash-down hose and pot-filler for operator convenience.



K40ELT



DBLPTS POTFIL

DBFCTTS-WSHDWN



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Find everything you need to spec your next project at **[vulcanequipment.com](https://vulcanequipment.com)**.  
For assistance, contact our Consultant Hotline at 888-492-3895 or visit the  
Consultant resource page at **[vulcanequipment.com/consultants](https://vulcanequipment.com/consultants)**.