

# 2008 PRICE LIST



**VULCAN**  
ONE POWERFUL PACKAGE™



# ONE POWERFUL PACKAGE™

## **VULCAN INNOVATION**

*Vulcan leads the way in meeting the needs of changing menus and changing markets.*

## **VULCAN QUALITY**

*Vulcan products are engineered for exceptional performance and cost-saving durability.*

## **VULCAN STRENGTH**

*Vulcan's experience and capabilities mean quality, delivery and support you can count on.*

## **VULCAN SERVICE**

*Vulcan's extraordinary product support adds value before, during and after every sale.*

## **VULCAN VALUE**

*Vulcan helps your foodservice operation run efficiently, profitably.*

**VULCAN**  
ONE POWERFUL PACKAGE™

# 2008 PRICE BOOK

## CONTENTS

	<b>Broilers</b> .....	<b>2</b>		<b>Heavy Duty Cooking</b> .....	<b>42</b>
	Charbroilers .....	<b>4</b>		Heavy Duty Gas Range .....	<b>44</b>
	Cheesemelters .....	<b>7</b>		Chef's Finishing Oven .....	<b>47</b>
	<b>Cook &amp; Hold/Holding &amp; Transport</b> .....	<b>8</b>		Heavy Duty Broilers .....	<b>49</b>
	Holding and Transport .....	<b>9</b>		Heavy Duty Infrared and Ceramic Broiler ...	<b>53</b>
	Cook and Hold .....	<b>11</b>		Heavy Duty Gas Salamander Broiler and Cheesemelters .....	<b>53</b>
	Rethermalization Oven .....	<b>13</b>		<b>Ovens</b> .....	<b>54</b>
	Banquet Delivery Carts .....	<b>14</b>		Gas Convection Ovens .....	<b>57</b>
	Drawer & Chip Warmers .....	<b>15</b>		Electric Convection Ovens .....	<b>57</b>
	<b>Fryers</b> .....	<b>16</b>		<b>Restaurant Ranges</b> .....	<b>62</b>
	Gas Fryers .....	<b>20</b>		Endurance™ Range .....	<b>63</b>
	Filtration Systems .....	<b>24</b>		Gas Ranges .....	<b>66</b>
	Electric Fryers .....	<b>30</b>		Gas Counter Top Ranges .....	<b>69</b>
	Gas Pasta Cookers .....	<b>33</b>		Electric Ranges .....	<b>70</b>
	<b>Griddles</b> .....	<b>36</b>		Electric Salamander Broiler .....	<b>71</b>
	Electric Counter Griddles .....	<b>40</b>		<b>Steam Equipment</b> .....	<b>72</b>
	Stands .....	<b>41</b>		Steamers .....	<b>79</b>
	Stock Pot Ranges .....	<b>41</b>		Kettles .....	<b>85</b>
				Braising Pans .....	<b>92</b>
				<b>Parts</b> .....	<b>94</b>
				<b>Warranty</b> .....	<b>95</b>

**For product specs and manuals, visit [www.vulcanhart.com](http://www.vulcanhart.com).**  
**For immediate expert guidance and advice, call us toll-free**  
**at 1-866-9VULCAN (1-866-988-5226)**

Note: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.





# THE KEG STEAKHOUSE

## Supercharging a Great Franchise with Achiever Charbroilers

*“When I saw the Achiever charbroilers outfitted with super charger plates, that direct flame upward to reduce heat plume, I said ‘perfect.’ What we can do now is segregate the grill to reserve the left two burners for seafood and chicken and the right six or seven for steak. We are assured that we’ll maintain the temperature variation because of the super charger plates.”*

**Craig Davies, Purchasing Director,  
The Keg Steakhouse and Bar**

Great steaks and service along with a casual atmosphere are hallmarks of The Keg® Steakhouse and Bar. The fast-growing restaurant chain relies on steaks for 75 percent of sales so the equipment on which they’re prepared is vital.

“I did a bunch of research before making a decision,” said Director of Purchasing Craig Davies. “I decided this is the way we’re going to go on all of our new Kegs and for replacements of existing equipment. When we looked at the Vulcan Achiever charbroilers there were two things that jumped out—their strength and durability and the fact that so many successful restaurants were using them.

“Our absolute focus is the charbroiler. We are cooking a lot of steaks,” said Davies.

The Vancouver-based The Keg® Steakhouse and Bar has aggressive growth plans for the next 18 months with the addition of another 15-20 restaurants throughout Canada and the U.S.

Vulcan is proud to be a partner with this fast-growing, highly-regarded enterprise.



# The Achiever Series

**High Performance Countertop Line Offers Versatility and Performance**

Vulcan Charbroilers use radiant heat to broil a wide variety of meats, fish and shellfish with char-broiled flavor, appearance and “backyard BBQ” aroma.

- **Vulcan Charbroilers** provide consistent temperatures and high production with minimal recovery time.
- **Vulcan Cheesemelters** deliver high heat with infrared burners-top brown, glaze or melt cheese to perfection.

## Before You Buy

- What menu items will you be cooking on your broiler?**  
Fish, poultry, steaks, etc.
- Determine your volume.** How many portions do you serve per hour? What size are your products? How much of your product is fresh vs. frozen?
- Do you batch cook or cook to order?** If cooking to order, how many individual orders at peak volume?
- Separate zone heat control**  
One control for each burner.
- Check your local ventilation requirements.**
- Infrared vs. Radiant.** If speed is important then you should consider an infrared broiler. Infrared broilers can cost more but they cook faster and use up to 30% less energy.
- How many BTUs do you need to charbroil efficiently?** For high volume: 96,000 BTU or 144,000 BTU/hr.
- Choose add-on options.** Side and backsplash guards, superchargers, condiment rails, platerails and stands.
- Space allocation. How will your new Vulcan char-broiler fit into your kitchen?** Small wall mounted broiler, countertop broiler, stacked broiler, banked broiler or large upright broiler?

Vulcan’s Achiever Series charbroilers and hotplate units are designed to meet the demands of the busiest kitchen. The common bullnose profile, common valve panel and backsplash height provides a clean, modular look and a “mix & match” design option to meet the needs of any cooking application. Achiever charbroilers and hotplates will share a common cooking height with 900RX Series and MSA Series griddles.

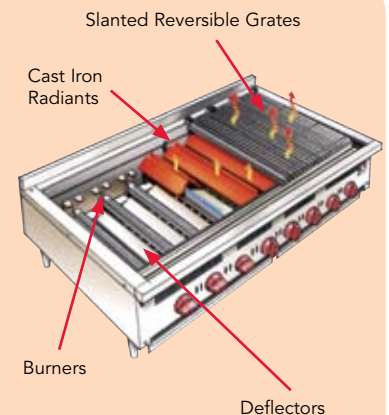


**MSA24 Griddle, Achiever Charbroiler VACB 25 and Achiever Hotplate VHP424 showing one full hot top section option.**

*Vulcan refrigerated bases available upon request. Contact Vulcan customer service for pricing and availability.*

## Innovative Radiant Design: Efficient Broiling and Superior Performance

Vulcan's innovative design includes aluminized steel heat deflectors to create a "cool zone" in the grease drawer and drip pan areas. This reduces smoke and carbonization below the burners and in the drip pan areas. Reducing the heat generated below the unit reduces the time required for proper cleaning and maintenance and makes the unit the perfect choice for installation on a refrigerated base.







VACB47

## Achiever Charbroiler

**More efficient broiling, better results and long-term value.**

Achiever Charbroiler's revolutionary design brings together a unique combination of features to deliver superior performance. Super charger plates separate burner sections, focusing radiant energy into the cooking zone and reducing hot spots. The finned alloy radiants minimize cross drafts in the burner box, maximizing efficiency. Radiant charbroilers provide uniform heat year after year without the required maintenance of loose char-rock or ceramic briquette models.

VACB Charbroilers come complete with heavy duty cast diamond grates for superior product marking and ease of cleanability.

### Standard Features:

- Stainless steel sides, control panel, top trim, backsplash, and grease trough
- Widths: 25 $\frac{3}{8}$ ", 36 $\frac{1}{8}$ ", 46 $\frac{3}{4}$ ", 60 $\frac{5}{8}$ " 72 $\frac{5}{8}$ "; Depth: 33"; Cooking Height: 11 $\frac{1}{2}$ "
- Standing pilot ignition system, one infinite heat control valve for each burner
- Mounting options: counter, stainless steel stand, refrigerated stand, low profile oven
- Optional 6", 7 $\frac{5}{8}$ ", 10", 12" and 13" legs, stainless steel stand with undershelf and casters
- 18,000 BTU/hr cast iron burners per each 6" section
- Super charger burner divider plates

Model Number	List Price	Approx. Shipping Wt.	
		lbs	kg
VACB25	\$4,515	290	131
VACB36	\$5,987	370	167
VACB47	\$7,312	450	203
VACB60	\$9,338	500	225
VACB72	\$11,450	700	318

## Options & Accessories for Achiever Charbroilers

Model Number	12" Plate Rail		Condiment Rail			Cutting Board		6" High Backsplash	
	List Price	Accessory Code	List Price	Accessory Code	1/6 Size Pans	List Price	Accessory Code	List Price	Accessory Code
VACB25	\$470	PLTRAIL-ACB25	\$502	CONRAIL-ACB25	3	\$776	CUTBD-ACB25	\$254	BCKSPLH-ACB25
VACB36	\$514	PLTRAIL-ACB36	\$546	CONRAIL-ACB36	5	\$940	CUTBD-ACB36	\$308	BCKSPLH-ACB36
VACB47	\$594	PLTRAIL-ACB47	\$612	CONRAIL-ACB47	6	\$1,144	CUTBD-ACB47	\$412	BCKSPLH-ACB48
VACB60	\$734	PLTRAIL-ACB60	\$754	CONRAIL-ACB60	8	\$1,494	CUTBD-ACB60	\$434	BCKSPLH-ACB60
VACB72	\$754	PLTRAIL-ACB72	\$782	CONRAIL-ACB72	10	\$1,670	CUTBD-ACB72	\$468	BCKSPLH-ACB72

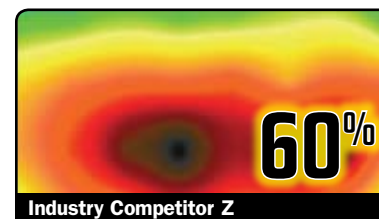
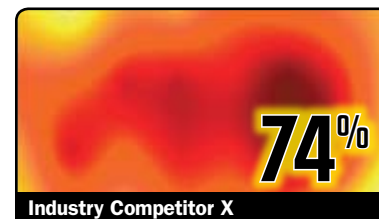
## VACB Charbroiler Grates

Description	Accessory Code	List Price
Round Rod Fabricated $\frac{1}{2}$ "	GRATE-RR724	\$150
Cast Diamond Grate Std.	GRATE-CDIA24	\$50
Diamond Fabricated Grate	GRATE-DIA24	\$220
Cast Straight Grate Std.	GRATE-CSTR24	\$45
Griddle Plate Accessory	GRATE-GRID24	\$300

## Achiever Charbroiler Delivers Super Uniform Temperature\*

### Vulcan Charbroiler—Competitive Analysis:

The VACB series of high performance charbroilers delivers the most uniform heat distribution pattern of any charbroiler on the market. The unique construction of the Achiever Charbroiler will provide your charbroiler operators with the greatest available cooking area in the 550°F-700°F "sweet spot." Improve your restaurant's bottom line by reducing operational costs, reducing food waste and returns, and saving on utility costs.



\*(Cooking Area at 550°F-700°F)



## Achiever Hot Plate

Infinite control for maximum productivity and versatility



VHP636 with step-up option and half hot-top option

Two-piece lift off 30,000 BTU/hr burners deliver heavy duty performance and are easy to clean. Heavy gauge welded steel chassis are standard to provide durability in a punishing environment. Burner configurations are available in four sizes from 12" to 48" to meet your exacting demands.

### Standard Features:

- Stainless steel sides, control panel, full width pull out crumb tray, cast iron top grates
- Widths: 12"; 24"; 36"; 48". Depth: 33"; Cooking Height: 12 $\frac{3}{8}$ "
- Standing pilot ignition system, one infinite heat control valve for each burner
- Mounting options: counter, stainless steel stand, refrigerated stand, low profile oven
- Optional step-up burners, split grates, half hot-top on rear burner, 7 $\frac{5}{8}$ "; 10"; 12"; and 13" legs
- 30,000 BTU/hr two piece lift off cast iron burners
- Heavy-duty cast iron top grate

Model Number	List Price	Approx. Shipping Wt.	
		lbs	kg
VHP212	\$1,660	148	67
VHP424	\$2,284	224	101
VHP636	\$3,240	291	132
VHP848	\$3,890	310	140
VHP212U	\$2,038	148	67
VHP424U	\$2,998	224	101
VHP636U	\$4,178	291	132
VHP848U	\$5,138	310	140
VHP212H	\$1,830	148	67
VHP424H	\$2,584	224	101
VHP636H	\$3,554	291	132
VHP848H	\$4,306	310	140
VHP212H-F	\$1,830	148	67
VHP424H-F	\$2,584	224	101
VHP636H-F	\$3,554	291	132
VHP848H-F	\$4,306	310	140

NOTE: Standard Hot Plate Models  
 "U" - Step-Up Models  
 "H" - Half Hot-Top Section  
 "H-F" - Full Hot-Top Models

### Refrigerated Bases

Description	Model Number	List Price	Add For Leg Sets
36" Self-Contained Refrigerated Base	ARS36	\$12,704	\$1,240
48" Self-Contained Refrigerated Base	ARS48	\$12,704	\$1,240
60" Self-Contained Refrigerated Base	ARS60	\$13,848	\$1,486
72" Self-Contained Refrigerated Base	ARS72	\$14,878	\$1,486
84" Self-Contained Refrigerated Base	ARS84	\$15,794	\$1,966
96" Self-Contained Refrigerated Base	ARS96	\$20,476	\$1,966
108" Self-Contained Refrigerated Base	ARS108	\$22,124	\$1,966

### Accessory Options for VHP Hotplates

Model	Integrated Stand		12" Plate Rail		Condiment Rail			Cutting Board	
	Accessory Code	List Price	Accessory Code	List Price	Accessory Code	1/6 Size Pans	List Price	Accessory Code	List Price
12"	ISTANDC-12	\$794	PLTRAIL-AHP12	\$402	NA	NA	NA	NA	NA
24"	ISTANDC-24	\$1,080	PLTRAIL-AHP24	\$480	CONRAIL-AHP24	3	\$502	CUTBD-AHP24	\$776
36"	ISTANDC-36	\$1,142	PLTRAIL-AHP36	\$528	CONRAIL-AHP36	5	\$546	CUTBD-AHP36	\$940
48"	ISTANDC-48	\$1,286	PLTRAIL-AHP48	\$594	CONRAIL-AHP48	6	\$612	CUTBD-AHP48	\$1,144
60"	ISTANDC-60	\$1,714	PLTRAIL-AHP60	\$736	CONRAIL-AHP60	8	\$754	CUTBD-AHP60	\$1,494
72"	ISTANDC-72	\$2,434	PLTRAIL-AHP72	\$760	CONRAIL-AHP72	10	\$782	CUTBD-AHP72	\$1,670



VCCB47

## VCCB Series Low Profile Gas Charbroilers

### Standard Features:

- Stainless steel front and sides
- Full width front, large capacity grease drawer
- 5 ¼" x 21" "slanted cast grates" are reversible for "level" broiling or self cleaning
- Individual burner valve for each burner section
- One 14,500 BTU/hr burner for each broiling grate
- Low 13" working height

Model Number	BTU/hr Input	Number of Grates	Measurements (w x d x h)	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
						lbs	kg
VCCB25	58,000	4	25 ¼" x 27 ¼" x 13"	\$4,462	\$255	275	125
VCCB36	87,000	6	36" x 27 ¼" x 13"	\$5,876	\$255	345	157
VCCB47	116,000	8	46 ¾" x 27 ¼" x 13"	\$7,158	\$300	420	191
VCCB60	159,500	11	60" x 27 ¼" x 13"	\$9,292	\$300	575	261
VCCB72	188,500	13	72" x 27 ¼" x 13"	\$11,596	\$350	700	318

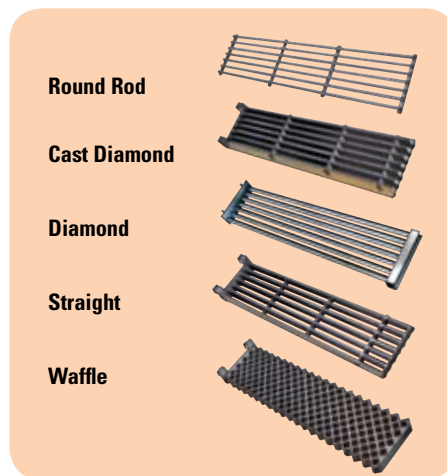
Freight Classification for 25", 36" and 47" models: 100  
Freight Classification for 60" and 72" models: 85

## Options & Accessories for VCCB Gas Charbroilers

Model Number	Accessory Price and Feature Code				
	Stainless Steel Stand with Marine Edge		6" High Backsplash	10" Plate Rail	Supercharger Kit
	Casters	Flanged Legs			
VCCB25	\$1,030	\$1,030	\$248	\$196	\$246
	STAND/C-VCCB25	STAND/F-VCCB25	BCKSPLH-VCCB25	PLTRAIL-VCCB25	SUPRCHG-SCB25C
VCCB36	\$1,364	\$1,364	\$350	\$244	\$395
	STAND/C-VCCB36	STAND/F-VCCB36	BCKSPLH-VCCB36	PLTRAIL-VCCB36	SUPRCHG-SCB36C
VCCB47	\$1,540	\$1,540	\$398	\$350	\$487
	STAND/C-VCCB47	STAND/F-VCCB47	BCKSPLH-VCCB47	PLTRAIL-VCCB47	SUPRCHG-SCB47C
VCCB60	\$1,688	\$1,688	\$428	\$392	\$636
	STAND/C-VCCB60	STAND/F-VCCB60	BCKSPLH-VCCB60	PLTRAIL-VCCB60	SUPRCHG-SCB60C
VCCB72	\$1,998	\$1,998	\$464	\$452	\$740
	STAND/C-VCCB72	STAND/F-VCCB72	BCKSPLH-VCCB72	PLTRAIL-VCCB72	SUPRCHG-SCB72C

## Charbroiler Grates

Description	Accessory Code	List (ea)
Round Rod Fabricated Grate	GRATE-RR0D7	\$150
Round Rod Fabricated Grate - six rib	GRATE-RR0D6	\$150
Cast Diamond Grate Std.	GRATE-CDIA7	\$50
Cast Diamond Grate - six rib	GRATE-CDIA6	\$50
Diamond Fabricated Grate - seven rib	GRATE-DIA7	\$220
Diamond Fabricated Grate - four rib	GRATE-DIA4	\$110
Cast Straight Grate Std.	GRATE-CSTR7	\$45
Cast Straight Grate - six rib	GRATE-CSTR6	\$45
Cast Waffle Grate - each	GRATE-WAFFLE	\$78







## Vulcan Cheesemelters



**ICM48**

### ICM Series Gas Infrared Cheesemelters

**Standard Features:**

- Stainless steel front, sides and top
- Infrared burners for fast pre-heat and even heating
- Gas pressure regulator
- Aluminized steel interior and exterior bottom
- Chrome-plated wire shelf
- 17½" deep x 21¼" high
- 10,000 BTU/hr per ft.
- Three-position rack guides

Model Number	BTU/hr Input	Width	List Price	Options					Approx. Shipping Wt.	
				Stainless Steel Interior & Exterior Bottom	Stainless Steel Drip Pan	Wall Mounting Bracket w/ Deflector	4" Legs (for Counter Installation)	Opt. Ext. Warranty (NET)	lbs	kg
ICM48	40,000	48	\$5,490	\$1,018	\$398	\$294	\$108	\$210	190	86
ICM60	50,000	60	\$6,770	\$1,220	\$606	\$320	\$164	\$228	238	108
ICM72	60,000	72	\$8,008	\$1,410	\$672	\$408	\$164	\$228	278	126

Freight Classification: 100



**VCM48**

### VCM Cheesemelters

Model Number	# of Burners	Weight lbs/kg	BTUs	2008 List Price
VCM24	1	106/48	18,000	\$3,244
VCM34	1	159/72	24,000	\$4,270
VCM36	1	159/72	24,000	\$4,324
VCM48	2	212/95	36,000	\$5,247
VCM60	2	265/119	42,000	\$6,284
VCM72	2	318/143	48,000	\$7,176

## Electric Cheesemelters

### Counter and Wall-Mounted Models



**1036C**

**Standard Features:**

- Stainless steel body construction
- Solid state controls
- Rack-activated quartz infrared heaters
- Four rack positions
- 208 V or 240 V, 1 phase

### Counter-Top Model

Model Number	kW Input	Dimensions w x d x h	List Price	Approx. Shipping Wt.	
				lbs	kg
1024C	2.4	27" x 17½" x 19¼"	\$3,402	75	34
1036C	3.6	36½" x 17½" x 19¼"	\$3,970	100	45
1048C	4.8	50" x 17½" x 19¼"	\$5,274	120	54

Freight Classification: 100

### Wall Mounted Model

Model Number	kW Input	Dimensions w x d x h	List Price	Approx. Shipping Wt.	
				lbs	kg
1024W	2.4	27" x 17½" x 15¼"	\$3,402	70	32
1036W	3.6	36½" x 17½" x 15¼"	\$3,970	95	43
1048W	4.8	50" x 17¼" x 15¼"	\$5,274	115	52

Freight Classification: 100



## Vulcan Partnership with Local School Supports Culinary Arts



High school-level culinary arts students typically learn the basics of cooking and sanitation in foodservice operations, but through a partnership with Vulcan, students at the Culinary Arts program at the Center of Applied Technology North in Anne Arundel County are literally learning about the nuts-and-bolts of the equipment they'll use as they move forward in their careers.

That is precisely what occurred when the Center's culinary arts students were invited to Vulcan's Baltimore facility to cook for the President's Luncheon in the company's test kitchen. "This was a great experience for our students," said Culinary Arts Instructor Bruce S. Davis. "They saw first-hand how the equipment is made and were able to work on the newest technology that they'll one day be using in the field."

The relationship between Vulcan and the culinary arts program dates back to 1999 when Vulcan donated a combi oven to the center and designated it an "official test site." Since then Vulcan has given the school a culinary discount that made high-end equipment more affordable, resulting in the installation of everything from ranges to broilers to holding and transport equipment.

Vulcan's School Transport Series are designed to handle peak serving times. Schools, colleges and universities can move prepared food while maintaining ideal temperature, taste and texture.



## Holding and Transport Cabinets

### School Transport Series



VBS15

#### Standard Features:

- 6" semi-pneumatic all-swivel casters
- Fixed tray slides
- Accepts 18" x 26" x 1" pans
- Recessed handles
- Top mounted cord and wrap
- Stainless steel construction

Model Number	Description	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
				lbs	kg
VBS7	Fourteen-level cabinet accepts fourteen 18" x 26 x 1" sheet pans	\$4,895	\$182	240	108
VBS15	Thirty-five-level cabinet accepts thirty-five 18" x 26" x 1" sheet pans	\$5,895	\$182	350	158

Freight Classification: 85



### Heated Pizza Cabinet

#### Standard Features:

- Extra depth (38")
- Adjustable tray slide with 5 wire shelves
- Holds up to 54 - 16" boxed pizzas
- Full glass door
- 4 - 5" casters
- Stainless steel construction

Model Number	Description	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
				lbs	kg
VHDP5	Five-level cabinet accepts two 16" boxed pizzas front to back. Wire shelves allow 54 box capacity.	\$7,549	\$182	370	169

Freight Classification: 85



Models in blue are Energy Star® Certified

### Institutional Series

#### Standard Features:

- All stainless steel construction
- Removable interior pan supports
- Accepts 18" x 26" or 12" x 20" pans
- Four 5" casters, two locking swivel
- Extended bumper assembly
- Energy Star® Certified on certain models

Model Number	Description	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
				lbs	kg
VBP5I	Five-level cabinet accepts five 18" x 26" x 1" sheet pans, or ten 12" x 20" x 2½" pans	\$4,845	\$182	198	89
VBP7I	Seven-level cabinet accepts seven 18" x 26" x 1", or fourteen 12" x 20" x 2½" pans	\$5,492	\$182	230	104
VBP13I	Thirteen-level cabinet accepts thirteen 18" x 26" x 1", or twenty-six 12" x 20" x 2½" pans	\$6,649	\$182	340	154
VBP15I	Fifteen-level cabinet accepts fifteen 18" x 26" x 1", or thirty 12" x 20" x 2½" pans	\$6,992	\$182	360	163
VBP77I	Two individually controlled compartments, each accepts seven 18" x 26" x 1" sheet pans, or fourteen 12" x 20" x 2½" pans	\$8,149	\$364	400	182

Freight Classification: 85





## VHP Series Holding and Transport Cabinets

Vulcan Holding and Transport Cabinets are designed to keep foods hot and delicious from cooking to serving. With quality features like energy-efficient cabinet design for quicker preheating and recovery times and rugged tubular steel frames, you'll find our Holding and Transport Cabinets a valuable addition to your operation.

### Standard Features:

- All stainless steel construction
- Accepts 12" x 20" hotel steam pans
- Deluxe side mounted carrying handles
- Energy Star® Certified
- Removable pan supports



Model Number	Description	List Price	Add for 4" Legs	Add for Four 5" Casters, Two Locking Swivel	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
						lbs	kg
VHP7	Seven-level cabinet accepts seven 12" x 20" x 2½" pans, three 12" x 20" x 4" or two 12" x 20" x 6" pans	\$3,892	\$100	\$438	\$182	128	89

Freight Classification: 85

## High volume meal delivery—ideal for hotels and hospitals!

### Standard Features:

- All stainless steel construction
- Four 5" casters, two locking swivel
- Removable pan supports
- Extended bumper assembly
- Accepts 12" x 20" hotel steam pans

Model Number	Description	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
				lbs	kg
VHP15	Fifteen-level cabinet accepts fifteen 12" x 20" x 2½", seven 12" x 20" x 4" or five 12" x 20" x 6" pans	\$6,092	\$182	196	89

Freight Classification: 85



## HumidiHeat System™ Humidified Holding and Transport Cabinets

### Standard Features:

- Precise electronically controlled humidity level
- Universal tray slides
- Self-contained water reservoir
- Accepts 18" x 26" or 12" x 20" pans
- Digital temperature readout
- Recessed handles
- Stainless steel construction
- Top mounted cord and wrap

Model Number	Description	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
				lbs	kg
VHMD5	Five-level cabinet accepts five 18" x 26" x 1" sheet pans, or ten 12" x 20" x 2½" pans	\$6,992	\$182	198	89
VHMD13	Thirteen-level cabinet accepts thirteen 18" x 26" x 1" sheet pans, or twenty-six 12" x 20" x 2½" pans	\$8,350	\$182	340	154
VHMD15	Fifteen-level cabinet accepts fifteen 18" x 26" x 1" sheet pans, or thirty 12" x 20" x 2½" pans	\$8,990	\$182	360	163

Freight Classification: 85



## Low Temperature Cook and Hold Ovens

Low temperature cooking is the key to increased productivity, profitability, and delicious results.

Vulcan Cook and Hold Ovens use gently recirculated heated air that moves uniformly and consistently around meats, seafood, poultry, vegetables, baked goods and more. Because the ovens operate at a lower temperature than standard or convection ovens, meats come out richly browned and flavorful, seafood is moist and appetizing, and vegetables are colorful and nutritious.

### Institutional Series Standard Features:

- All stainless steel construction
- Interior pan supports removable for easy cleaning
- Solid state temperature controls
- Two wire cooking racks w/VCH8; four racks w/VCH88 & VCH16
- Electronic timer and digital display
- Set of four 5" casters
- 208 V or 240 V, 60 Hz, 1 phase
- 6 ft. power cord with plug (two 6 ft. power cords with plug with VCH88)
- 350°F roast thermostat allow for roasting or baking

1 Digital timer and electronic LED digital display

2 Removable self-contained control and heating module top for easy cleaning

3 Polished non-corrosive stainless steel interior and exterior—heavy-duty construction for years of use

4 Tubular, welded inner steel frame—maximum durability

5 Heavy-duty door latch

7 Rugged hinges and silicone gaskets

8 Sturdy 5" casters

6 Thick fibrous insulation—maximum thermal efficiency



VCH16



## VCH Institutional Cook & Hold Ovens

**“Touch-Matic” control offers the industry’s most precise cook and hold system for consistent results**

The optional “Touch-Matic” control lets you cook, roast, bake, rethermalize and hold a wide variety of menu items with the same consistent results time after time. Cook by time or use the meat probe to monitor internal cooking temperature and automatically switch the oven from cook to hold mode at the pre-selected temperature. Easy-to-use touch controls can be read at a glance, and you can quickly see where the product stands at any time with indicators that count down the cook cycle and count up the hold time.

### Standard Features:

- Cook temperatures adjust to 350°F (allows for baking ability)
- Convected air browns & caramelizes with reduced shrinkage
- Solid state controls for reliable performance
- Removable control top module for easy cleaning and serviceability



Model Number	Dimensions <sup>1</sup>			Pan Capacity 18" x 26" x 1" / 12" x 20" x 2 1/2"	Electrical (per section) <sup>2</sup>			List Price	“Touch-Matic” Digital Touch Pad Control System <sup>3</sup>	120 V Smoker Attachment	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
	Width	Depth	Height		Volts	Watts	Amps					lbs	kg
VCH5	26 1/4"	37 1/2"	35 3/4"	5/10	208 240	1900 2530	9.6 11.0	\$9,590	\$146	\$1622	\$270	253	114
VCH8	26 1/4"	37 1/2"	44 1/2"	8/16	208 240	3800 5060	19.0 22.0	\$10,490	\$146	\$1,622	\$270	334	152
VCH16	26 1/4"	37 1/2"	72 3/4"	16/32	208 240	5700 7590	29.0 33.0	\$14,550	\$146	\$1,622	\$270	480	218
VCH88	26 1/4"	37 1/2"	83"	16/32	208 240	3800 5060	19.0 22.0	\$20,990	\$302	\$1,622	\$536	670	304

<sup>1</sup> Without optional perimeter system, which adds 5" width and 1/4" depth.

Freight Classification: 85

<sup>2</sup> Models VCH88 require two separate electrical connections. Electrical requirements listed are per section.

<sup>3</sup> “Touch-Matic” controls can be programmed for a standard “timed cook” operation, or for “probe” cooking, allowing product to cook to a desired internal temperature.

### Accessories for Institutional Cook & Hold Ovens

Accessory	Available on	Accessory Feature Code	List Price
Extra set of universal pan slides	All Models	PAN SPRT/V	\$120
Extra cooking rack	All Models	RACK VCH	\$98
Control module	VCH8	CONTROL VCH8	\$6,980
Control module	VCH16	CONTROL VCH16	\$7,380

### Easier service and cleaning—by design

The control module package can be easily removed for service or oven cleaning. If necessary, heating elements can be replaced in just two hours—far less downtime than similar ovens requiring up to a day or more for heating element replacement.





## Value Roast & Hold Series

Produce more servings and more profits

### Standard Features:

- All stainless steel construction
- Cook temperatures adjust to 250°F
- Electro mechanical controls
- Convected air browns and caramelizes with reduced shrinkage
- Fixed tray slides
- Removable control drawer for easy cleaning serviceability
- Four 5" casters (except on VCV4)
- No ventilation required in most areas (check local codes)



VCV4



VCV6



VCV13

Model Number	Dimensions <sup>1</sup>			Pan Capacity	Electrical (per section) <sup>2</sup>			List Price	120 V Smoker Attachment	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
	Width	Depth	Height		Volts	Watts	Amps				lbs	kg
VCV4	17 ¼"	28 ⅞"	32 ½"	3 - 13" × 18"	120	1500	13	\$5,550	\$1,622	\$270	135	61
VCV6	22 ¼"	30 ¾"	43"	8 - 18" × 26"	208 240	1900 2530	10 11	\$6,450	\$1,622	\$270	275	125
VCV13	22 ¾"	30 ¾"	78"	16 - 18" × 26"	208 240	3800 5060	19 22	\$13,490	\$1,622	\$270	438	199

Freight Classification: 85

## Rethermalization Ovens

Versatile energy efficient ovens that cook, roast, retherm or bake a variety of products slowly, at low temperatures, so foods retain more of their natural flavor, nutrients and moistness.

### Standard Features:

- Rethermalizes chilled food within FDA guidelines
- Electronic controls
- 350° maximum heating temperature
- Removable power control module
- "R" units have built-in ramp and roll-in dolly
- "S" units have 6" casters
- 350°F Roast Thermostat allows for roasting or baking

Model Number	Dimensions <sup>1</sup>			Capacity 13" × 26" Wire Baskets	Electrical (per section) <sup>2</sup>			List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
	Width	Depth	Height		Volts	Watts	Amps			lbs	kg
VRT321-S	34"	36"	73"	32	208	7600	36.5	\$14,992	\$270	600	270
VRT321-R	34"	43"	67"	32	208	7600	36.5	\$14,992	\$270	600	270

Freight Classification: 85



VRT321-S

## Banquet Delivery Carts



Vulcan Banquet Service Carts offer ultimate versatility and unmatched durability for transporting and holding pre-plated meals. Vulcan Banquet Cart Systems are designed for the long haul, with the heavy-duty construction and high-quality features that mean years of durable, dependable service.

### Standard Features:

- All stainless steel construction
- Dutch doors (4)
- Heavy-duty reinforced wire shelving
- End mounted push handles
- Six 5" casters, four locking swivel
- Perimeter bumper system
- 120 V, 60 Hz, 1 phase with cord and NEMA 5-20 plug
- VB96 and VB150 **Energy Star**® Certified

Model Number	Description	Shelves	Capacity*		List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
			Covered Plates	Uncovered Plates			lbs	kg
<b>VB96</b>	Two doors 51½" x 29" x 62"	Three, 13⅞" clearance	96	96	\$7,492	\$182	456	205
<b>VB150</b>	Two doors 61¼" x 29" x 73"	Three, 17¼" clearance	150	120	\$8,249	\$182	590	266

\*Capacities may vary due to diameter and height of plate and cover.

Freight Classification: 85



**VB150**

### Options & Accessories for Cabinets and Carts

Option	Available On	List Price
Cord wrap	All Models	\$118
Electronic digital temperature controls	All Models	\$308
208 V or 240 V, 1 phase, 6 ft. cord with NEMA 6-15 plug	All Models	\$142
4" legs	VHP3, VHP7	\$100
Four 5" casters, two locking swivel	VHP3, VHP7	\$438
Stacking kit for stacking two cabinets	VBP71	\$272
Canned heat drawer	VB96, VB150	\$114
Locking door latch (per door)	VB96, VB150	\$174

Accessory	Available on	Accessory Feature Code	List Price
Extra pair of uni-versal pan slides	VBP Models	VI/PAN SLIDES	\$116
Wire chrome shelf	VB96	SHELF VB96	\$154
Wire chrome shelf	VB150	SHELF VB150	\$178



## Drawer & Chip Warmers

### Standard Series Drawer Warmers

#### Standard Features:

- All stainless steel construction
- Separate heaters and thermostatic controls for each drawer
- Self-closing drawers
- Drawer slides are removable for easy cleaning
- 120 V, 60 Hz, 1 phase

#### Freestanding Models Include:

- 4" adjustable legs
- 6 ft. cord and plug

#### Built-in Models Include:

- Stainless steel sides and top
- Stainless steel front trim kit



VW2S

Model Number	Description	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
				lbs	kg
VW1S	One drawer, 29¼" x 21½" x 15¼"	\$1,998	\$145	100	45
VW1SB	One drawer, built-in, 29¼" x 21½" x 11½"	\$1,998	\$145	100	45
VW2S	Two drawers, freestanding, 29¾" x 21½" x 24"	\$3,249	\$284	142	64
VW2SB	Two drawers, built-in, 29¾" x 21½" x 20"	\$3,249	\$284	142	64
VW3S	Three drawers, freestanding, 29¾" x 21½" x 32¾"	\$4,579	\$392	208	94
VW3SB	Three drawers, built-in, 29¾" x 21½" x 28¾"	\$4,579	\$392	208	94

Freight Classification: 85

### Slim-Line Low Profile Drawer Warmers

#### Standard Features:

- All stainless steel construction
- Separate heaters and thermostatic controls for each drawer
- Self-closing drawers
- Drawer slides are removable for easy cleaning
- 120 V, 60 Hz, 1 phase

Model Number	Description	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
				lbs	kg
VW1C	One drawer SL-LP, 20¾" x 26¼" x 10⅞"	\$1,998	\$145	100	45
VW2C	Two drawer SL-LP, 20¾" x 26¼" x 21"	\$3,249	\$284	142	64

\*Heights are without legs

Freight Classification: 85

### Chip Warmers



VCW2

#### Standard Features:

##### High Capacity Drawer Style

- Accepts 18" x 26" x 9" plastic food box (box not included)
- 15 gallon capacity per drawer
- Free standing and built-in models available
- Adjustable to 190°F on each drawer

##### Top Load Style

- First-in/first-out design
- 22 gallon capacity
- Clamp-on removable heating module
- 1250 watts for fast heating
- One inch legs standard



VCD5

Model Number	Description	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
				lbs	kg
VCW1	One drawer 34" x 21¾" x 21½"	\$2,990	\$145	100	45
VCW2	Two drawers 34" x 21¾" x 34"	\$4,990	\$284	142	64
VCD5	22 gallon top load 24¼" x 26¼" x 20¾"	\$3,249	\$145	115	52

Freight Classification: 85





## Rees Design Specs Vulcan Fryers for Fast Growing Cheeburger Cheeburger®



He's been in the business for 25 years and Gene Rees knows kitchens. That's why the president and founder of Rees Design & Sales specifies Vulcan fryers for Cheeburger Cheeburger, one of the nation's hottest restaurant franchises.

"My approach is simple—form follows function. The back of the house has to work flawlessly for the front of the house to succeed. Vulcan fryers work and keep working. The people are great and are great problem solvers."

The 1950s-themed chain leans heavily on its fryers for its signature French fries and rings. The oil is filtered twice daily, a task made simple and efficient by Vulcan's exclusive KleenScreen *PLUS*® filtration system.

The Pennsylvania-based Rees has been with Cheeburger Cheeburger since its humble beginnings and proudly points to a new restaurant recently opened in Kuwait as the start of a global expansion. Vulcan is proud to help them take on the world!



# High Productivity + Consistent Quality + Reliability = Extraordinary Payback

**Vulcan Fryers have the "horsepower" to handle any frying application.**

Greater capacity and better oil circulation help you control operating costs and also make all your fried foods visually appealing, crisp and flavorful.

**How do you select the right fryer?** Determine the number of different products, anticipated product volume, and restaurant seating turnover.

- **Vulcan Fryers** provide even heat and fast temperature recovery for breaded and unbreaded foods, ranging from french fries to seafood.
- **Revolutionary KleenScreen PLUS®** money-saving filtration system saves time and extends oil life.
- **Pasta Cookers** reduce labor and add productivity.
- **Frymate™ Dump Stations** offer convenience and storage.




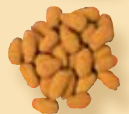
## Before You Buy

- Plan your menu.** Which items will you be frying? Are they fresh or frozen, breaded or battered?
- Determine your volume.** How many portions do you serve per hour?
- Choose your fryer capacity.** What size tanks will you need? Can it meet the volume you require, based on your menu and peak demand amounts?
- Assess your energy requirements.** Gas or electric?
- What is the available floor and door space?** Make sure that you have adequate space in your floor plan and access to that space.
- Reduce oil cost (save \$\$\$) with filtration.** Mobile or integrated with KleenScreen PLUS®.
- Operation, safety and maintenance features such as:** Easy to use and clean, requires minimal maintenance, hands-free operation, drain valve interlock switch, with works in a drawer.
- Select your controls.** Millivolt controls; two types of Solid State controls with Melt Cycle; and Computer controls with Melt Cycle.
- Additional options:** Filtration systems, dump stations, food warmer lamps, basket lifts, casters, rear oil reclamation.



**1GR45D**  
(see page 22)  
Vulcan's top performers, the **GR Series** fryers, can match the demands of any size operation.

## What are you frying?

-  = Minimum **1 Fryer Tank FRIES**
- +  = Minimum **2 Fryer Tanks CHICKEN**
- +  = Minimum **3 Fryer Tanks FISH**
- +  = Minimum **4 Fryer Tanks APPETIZERS**

### Your Needs:

**Menu Items**  
Breaded fish, fries, poppers, onion rings, chicken, mozzarella sticks, etc.

**Foodservice Volume**  
seating capacity + table turnover = portions served per hour

**Connections**  
Energy requirements and hookups

**Efficiency**  
Snap action/no electricity needed  
Fast recovery/digital controls solid state thermostat  
Programmable multi-function/computer controlled thermostat and timer

### Determine:

**Number of fryers**  
Separate fryer tanks are needed for **each menu item** to prevent flavor transfer.

**Fryer Size / Tank Capacity**  
Number of meals per hour ÷ 5 = Shortening capacity of fryer  
(ex: 225 meals ÷ 5 = one 45 lb fryer)

**Fryer Utility**  
Gas or electric

**Fryer Controls**  
Millivolt controls (M)  
Solid State controls (BD)  
Digital Solid State controls (D)  
Computer controls (C)



## Gas & Electric Fryers

**Gas Fryers GR Series** are available in: Millivolt Controls (M), Digital Solid State Controls with Melt Cycle (D) and Computer Controls with Melt Cycle (C)

GR Series Model	Width	Depth	Working Height	Tank Size	BTU/hr	Oil Capacity	¼" frozen fries/hr.
1GR35M*	15½"	30⅞"	36¼"	14" x 14"	90,000	35-40 lbs	65 lbs
1GR45	15½"	30⅞"	36¼"	14" x 14"	120,000	45-50 lbs	100 lbs
1GR65	21"	30⅞"	36¼"	19½" x 14"	150,000	65-70 lbs	115 lbs
1GR85	21"	34⅞"	36¼"	19½" x 18¼"	150,000	85-100 lbs	125 lbs

\*1GR35 available in Millivolt (M) control only.

**Electric Fryers ER Series** are available in: Solid State Controls with Melt Cycle (ERD) and Computer Controls with Melt Cycle (ERC)

ER Series Model	Width	Overall Depth	Working Height	Tank Size	kW	Oil Capacity	¼" frozen fries/hr.
1ER50	15½"	34⅞"	36¼"	14⅞" x 15½"	17	50-55 lbs	50-85 lbs
1ER85	21"	34⅞"	36¼"	19½" x 18"	24	85-90 lbs	95 lbs

**Frymate™ Dump Stations** for GR (Gas) and ER (Electric) Fryers

Model	Width	Depth	Overall Height	Working Height	Standard w/ Casters/Legs	Field Installed To
FRYMATE VX15	15½"	30⅞"	36¼"	36¼"	Casters	1GR35, 1GR45, LG300, LG400, 2GR45F, 3GR45F, 4GR45F
FRYMATE VX15S	15½"	34⅞"	36¼"	36¼"	Legs	1ER50, 2ER50F, 3ER50F, 4ER50F
FRYMATE VX21	21"	30⅞"	36¼"	36¼"	Casters	1GR65, 2GR65F, 3GR65F
FRYMATE VX21S	21"	34⅞"	36¼"	36¼"	Casters	1GR85, 2GR85F, 3GR85F, 1ER85, 2ER85F, 3ER85F
FRYMATE VX21MS*	21"	34⅞"	36¼"	36¼"	Casters	*All fryers - please note: width and depth may not match fryer

\*(w/mobile filter storage)

**KleenScreen PLUS® Gas Fryer Batteries with Filter Systems**

Model	Width	Depth	Working Height	Tank Size Ea.	BTU/hr Total	Oil Capacity Ea.
2GR45MF / DF / CF	31"	30⅞"	36¼"	14" x 14"	240,000	45-50 lbs
2GR65MF / DF / CF	42"	30⅞"	36¼"	19½" x 14"	300,000	65-70 lbs
2GR85MF / DF / CF	42"	34⅞"	36¼"	19½" x 18¼"	300,000	85-90 lbs
3GR45MF / DF / CF	46½"	30⅞"	36¼"	14" x 14"	360,000	45-50 lbs
3GR65MF / DF / CF	63"	30⅞"	36¼"	19½" x 14"	450,000	65-70 lbs
3GR85MF / DF / CF	63"	34⅞"	36¼"	19½" x 18¼"	450,000	85-90 lbs
4GR45MF / DF / CF	62"	30⅞"	36¼"	14" x 14"	480,000	45-50 lbs

**KleenScreen PLUS® Gas COMBO Fryer Batteries with Filter Systems (1 Fryer + Frymate™)**

Model	Width	Depth	Working Height	Tank Size Ea.	BTU/hr Total	Oil Capacity Ea.
2XG45MF / DF / CF	31"	30¼"	36¼"	14" x 14"	120,000	45-50 lbs
2XG65MF / DF / CF	42"	30¼"	36¼"	19½" x 14"	150,000	65-70 lbs
2XG85MF / DF / CF	42"	34¼"	36¼"	19½" x 18¼"	150,000	85-90 lbs





## KleenScreen PLUS® Electric Fryer Batteries with Filter Systems

Model	Width	Depth	Working Height	Tank Size Ea.	BTU/hr Total	Oil Capacity Ea.
2ER50DF / CF	31"	34 <sup>3</sup> / <sub>8</sub> "	36 <sup>1</sup> / <sub>4</sub> "	14 <sup>1</sup> / <sub>8</sub> " x 15 <sup>1</sup> / <sub>2</sub> "	34 kW	50-55 lbs
2ER85DF / CF	42"	34 <sup>3</sup> / <sub>8</sub> "	36 <sup>1</sup> / <sub>4</sub> "	19 <sup>1</sup> / <sub>2</sub> " x 18"	48 kW	85-90 lbs
3ER50DF / CF	46 <sup>1</sup> / <sub>2</sub> "	34 <sup>3</sup> / <sub>8</sub> "	36 <sup>1</sup> / <sub>4</sub> "	14 <sup>1</sup> / <sub>8</sub> " x 15 <sup>1</sup> / <sub>2</sub> "	51 kW	50-55 lbs
3ER85DF / CF	63"	34 <sup>3</sup> / <sub>8</sub> "	36 <sup>1</sup> / <sub>4</sub> "	19 <sup>1</sup> / <sub>2</sub> " x 18"	72 kW	85-90 lbs
4ER50DF / CF	62"	34 <sup>3</sup> / <sub>8</sub> "	36 <sup>1</sup> / <sub>4</sub> "	14 <sup>1</sup> / <sub>8</sub> " x 15 <sup>1</sup> / <sub>2</sub> "	68 kW	50-55 lbs

## KleenScreen PLUS® Electric COMBO Fryer Batteries with Filter Systems (1 Fryer + 1 Frymate™)

Model	Width	Depth	Working Height	Tank Size Ea.	BTU/hr Total	Oil Capacity Ea.
2XE50DF / CF	31"	34 <sup>3</sup> / <sub>8</sub> "	36 <sup>1</sup> / <sub>4</sub> "	14 <sup>1</sup> / <sub>8</sub> " x 15 <sup>1</sup> / <sub>2</sub> "	17 kW	50-55 lbs
2XE85DF / CF	42"	34 <sup>3</sup> / <sub>8</sub> "	36 <sup>1</sup> / <sub>4</sub> "	19 <sup>1</sup> / <sub>2</sub> " x 18"	24 kW	85-90 lbs

## Filtration Systems

Model	Motor	Elec/Amps	Filter Area	Set Screen Filter Area
KleenScreen PLUS®	1/3 HP/1750 RPM	115V/5.0	350 sq. in. (518 sq. in. for 85 Series)	270 sq. in.
85MF	1/3 HP/1750 RPM	115V/5.0	300 sq. in.	270 sq. in.

## Pasta Cookers

GPC Series Model	Width	Overall Depth	Working Height	Tank Size	BTU/hr	Tank Capacity
1GPC12	15 <sup>1</sup> / <sub>2</sub> "	34 <sup>3</sup> / <sub>8</sub> "	36 <sup>1</sup> / <sub>4</sub> "	14" x 18 <sup>1</sup> / <sub>4</sub> "	90,000	12 gallons
2GPC12S	31"	34 <sup>3</sup> / <sub>8</sub> "	36 <sup>1</sup> / <sub>4</sub> "	14" x 18 <sup>1</sup> / <sub>4</sub> "	90,000	12 gallons
2GPC12	31"	34 <sup>3</sup> / <sub>8</sub> "	36 <sup>1</sup> / <sub>4</sub> "	14" x 18 <sup>1</sup> / <sub>4</sub> "	180,000	12 gallons each

**Fryer Control Systems: model number must have "Control Type" suffix when ordering.**



### Millivolt Controls (M)

- Millivolt thermostat located behind door
- 200°F to 400°F temperature range
- Easy to clean
- Electric cord and plug not required (freestanding models.)



### Solid State Controls Behind Door with Melt Cycle (BD)

- Accurate temperature knob control—200°F to 390°F
- Fast recovery
- Two melt modes—Liquid and Solid
- Temperature accuracy to within +/-2°F of set point
- Easy to clean
- Freestanding fryers only



### Digital Solid State Controls with Melt Cycle (D)

- Accurate temperature digital control—200°F to 390°F
- Fast recovery
- Digital display: time and temperature
- Three melt modes
- Push button one-touch filtering (KleenScreen PLUS® only)
- Two countdown timers
- Temperature accuracy to within +/-2°F of set point
- Auto Boil-out mode



### Computer Controls with Melt Cycle (C)

#### Same Solid State Features Plus:

- Ten programmable product keys
- Ten countdown timers
- Compensating time and temperature programming
- Secondary programming
- Advanced programming options

## Gas Fryers

### Quality makes Vulcan Fryers the right choice for every foodservice operation!

Vulcan's full line of gas fryers offers the proven design and dependable performance that bring great results and enhanced productivity, adding ease to any foodservice operation.

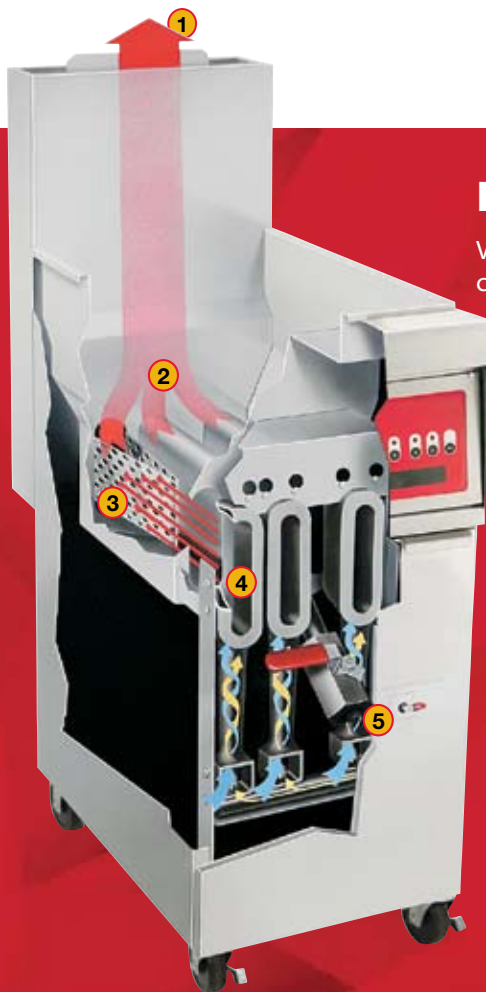
Vulcan fryers are loaded with innovative features that assure consistent quality for all your fried foods and deliver higher throughput and **increased productivity.**

### Easy to Use and Safe to Operate

Safe and easy operation is built into each model. Controls are clear and understandable, choose from the millivolt control option to solid state to programmable computer controls. Two types of filtration systems offer effective solutions for filtering. All stainless steel cabinet and fry tanks are durable and easy to clean.

### Innovative Design = Increased Profits

The Vulcan tube-fired heating system also produces remarkably even heat and fast temperature recovery, making all your fried foods visually appealing, crisp and flavorful.



## LONG-TERM VALUE

Vulcan's fryers' innovative design features help you control operating costs through high productivity, prolonged oil life and ease of use.

1. Lower flue temperature means less heat wasted up flue and cooler kitchen environment
2. 1 to 1 1/2" deeper cooking area than other fryers, offering additional capacity and better oil circulation around product for improved results
3. 80% more heat transfer area than bottom-fired fryers
4. Better diffusion of gas flame with patented perforated stainless steel baffle design
5. Fast draining full-port drain opening
6. 12 year tank warranty

### Larger Cold Zone

Vulcan's design creates a much larger cold zone for trapping food particles and minimizing carbonization. This helps to prolong oil life and minimize taste transfer.





## GR Series Gas Fryers

Vulcan GR Gas Series fryers set the standard for productivity, easy use and time-saving convenience. These top performers can match the demands of any size operation.



**Gas Fryer with  
Digital Solid State  
Controls  
1GR45D**



**Gas Fryer with  
Computer  
Controls  
1GR45C**



**Gas Fryer with  
Millivolt  
Controls  
1GR65M**

### Standard Features:

- Stainless steel cabinet
  - Stainless steel fry tank with twin baskets
  - 12 year tank warranty
  - Full port drain valve
  - ½" rear gas connection
  - Stainless steel non-corrosive casters
  - Nickel plated crumb rack
  - Tank brush, scoop and clean-out rod
  - **GR Series Gas Fryers, (GR45, GR65, & GR85) are available with Millivolt (M), Solid State (BD), Digital Solid State (D), or Computer (C) controls.\***
  - All Solid State and Computer controls are standard with electronic ignition
- \*[GR35 available in Millivolt (M) only]



## Millivolt Controls – GRM Series Gas Fryers

Model-Device	Description: Millivolt Controls	List Price	Opt. Ext. Warranty (NET)	Shipping Wt.	
				lbs	kg
1GR35M-1	35 lbs. Fryer, natural gas	\$4,754	\$410	175	80
1GR35M-2	35 lbs. Fryer, propane gas	\$4,754	\$410	175	80
1GR45M-1	45 lbs. Fryer, natural gas	\$5,890	\$410	195	88
1GR45M-2	45 lbs. Fryer, propane gas	\$5,890	\$410	195	88
1GR65M-1	65 lbs. Fryer, natural gas	\$6,490	\$410	235	107
1GR65M-2	65 lbs. Fryer, propane gas	\$6,490	\$410	235	107
1GR85M-1	85 lbs. Fryer, natural gas	\$6,828	\$410	265	120
1GR85M-2	85 lbs. Fryer, propane gas	\$6,828	\$410	265	120

Shipping Weight Approximate

### Millivolt Controls (M)



## Available March 1, 2008 Solid State Controls – GRBD Series Gas Fryers

Model-Device	Description: Solid State Controls Behind the Door *	List Price	Opt. Ext. Warranty (NET)	Shipping Wt.	
				lbs	kg
1G4BD-1	45 lbs. Fryer, natural gas	\$7,230	\$475	201	91
1G4BD-2	45 lbs. Fryer, propane gas	\$7,230	\$475	201	91
1G6BD-1	65 lbs. Fryer, natural gas	\$7,830	\$475	237	108
1G6BD-2	65 lbs. Fryer, propane gas	\$7,830	\$475	237	108
1G8BD-1	85 lbs. Fryer, natural gas	\$8,168	\$475	267	121
1G8BD-2	85 lbs. Fryer, propane gas	\$8,168	\$475	267	121

\*Electronic ignition included

Shipping Weight Approximate

### Solid State Controls Behind Door with Melt Cycle (BD)



## Digital Solid State Controls – GRD Series Gas Fryers

Model-Device	Description: Digital Solid State Controls with Melt Cycle*	List Price	Opt. Ext. Warranty (NET)	Shipping Wt.	
				lbs	kg
1GR45D-1	45 lbs. Fryer, natural gas	\$8,066	\$525	201	91
1GR45D-2	45 lbs. Fryer, propane gas	\$8,066	\$525	201	91
1GR65D-1	65 lbs. Fryer, natural gas	\$8,666	\$525	237	108
1GR65D-2	65 lbs. Fryer, propane gas	\$8,666	\$525	237	108
1GR85D-1	85 lbs. Fryer, natural gas	\$9,006	\$525	267	121
1GR85D-2	85 lbs. Fryer, propane gas	\$9,006	\$525	267	121

\*Electronic ignition included

Shipping Weight Approximate

### Digital Solid State Controls with Melt Cycle (D)



## Computer Controls – GRC Series Gas Fryers

Model-Device	Description: Computer Controls*	List Price	Opt. Ext. Warranty (NET)	Shipping Wt.	
				lbs	kg
1GR45C-1	45 lbs. Fryer, natural gas	\$8,748	\$635	201	91
1GR45C-2	45 lbs. Fryer, propane gas	\$8,748	\$635	201	91
1GR65C-1	65 lbs. Fryer, natural gas	\$9,348	\$635	237	108
1GR65C-2	65 lbs. Fryer, propane gas	\$9,348	\$635	237	108
1GR85C-1	85 lbs. Fryer, natural gas	\$9,686	\$635	267	121
1GR85C-2	85 lbs. Fryer, propane gas	\$9,686	\$635	267	121

\*Electronic ignition included

Shipping Weight Approximate

### Computer Controls with Melt Cycle (C)







# Enhance Your Fryer Battery With Add-On Accessories

Labor saving, convenient and also saves on oil costs.



**Frymate™  
VX15**

## Frymate™

**Convenient Fry Dump Station for both Gas and Electric Fryers—“Add-On” or stand-alone model**

Can be added to any free-standing fryer or KleenScreen PLUS® fryer battery. "Add-on" to the left, or to the right, or to both sides.

**Standard Features:**

- Stainless steel cabinet
- Stainless steel casters
- Stainless steel curved pan to allow for easy removal of food products
- Storage area behind door
- Grease strip and all hardware included

Frymate Model	Field Installed To	List Price	Opt. Ext. Warranty (NET)	Shipping Wt.	
				lbs	kg
<b>FRYMATE VX15</b>	1GR35, 1GR45, LG300, LG400, 2GR45F, 3GR45F, 4GR45F	\$2,338	\$125	122	55
<b>FRYMATE VX15S</b>	1ER50, 2ER50F, 3ER50F, 4ER50F	\$2,406	\$125	130	59
<b>FRYMATE VX21</b>	1GR65, 2GR65F, 3GR65F	\$2,440	\$125	165	75
<b>FRYMATE VX21S</b>	1GR85, 2GR85F, 3GR85F, 1ER85, 2ER85F, 3ER85F	\$2,576	\$125	173	78
<b>FRYMATE VX21MS</b> (w/mobile filter storage)	*All fryers - please note: width and depth may not match fryer	\$2,878	\$125	185	84

Shipping weight approximate  
Freight Classification: 85

**85MF with NEW Micro-Filtration Fabric Envelope (accessory)**



## Portable Filtration

MF Series Mobile Filter provides easy filtering when used with Vulcan GR Series, ER Series, LG Series or **any brand of free-standing fryer**. The Mobile Filter is supplied with a quick-connection oil discard hose.



**Standard Features:**

- Fold-down stainless steel handle with casters for ease of mobility
- 1/3 HP motor/pump, 8 gal/min circulating hot oil
- 6 ft. high temp oil discard hose
- Removable primary crumb catch basket
- 16-gauge stainless steel filter vessel

**Filter Accessories:**

- Available with Micro-Filtration Fabric Envelope
- Filter Pan Cover



## 85MF Mobile Filter

Model-Device	85MF Electrical Specs	Oil Capacity (lbs)	List Price	Opt. Ext. Warranty (NET)	Shipping Wt.	
					lbs	kg
<b>85MF-1</b>	120 V, 60 Hz, 1 Phase	90	\$4,980	\$765	106	48
<b>85MF-2</b>	208 V, 50/60 Hz, 1 Phase	90	\$4,980	\$765	106	48

Shipping Weight Approximate  
Freight Classification: 85



**85MF with cover (accessory)**

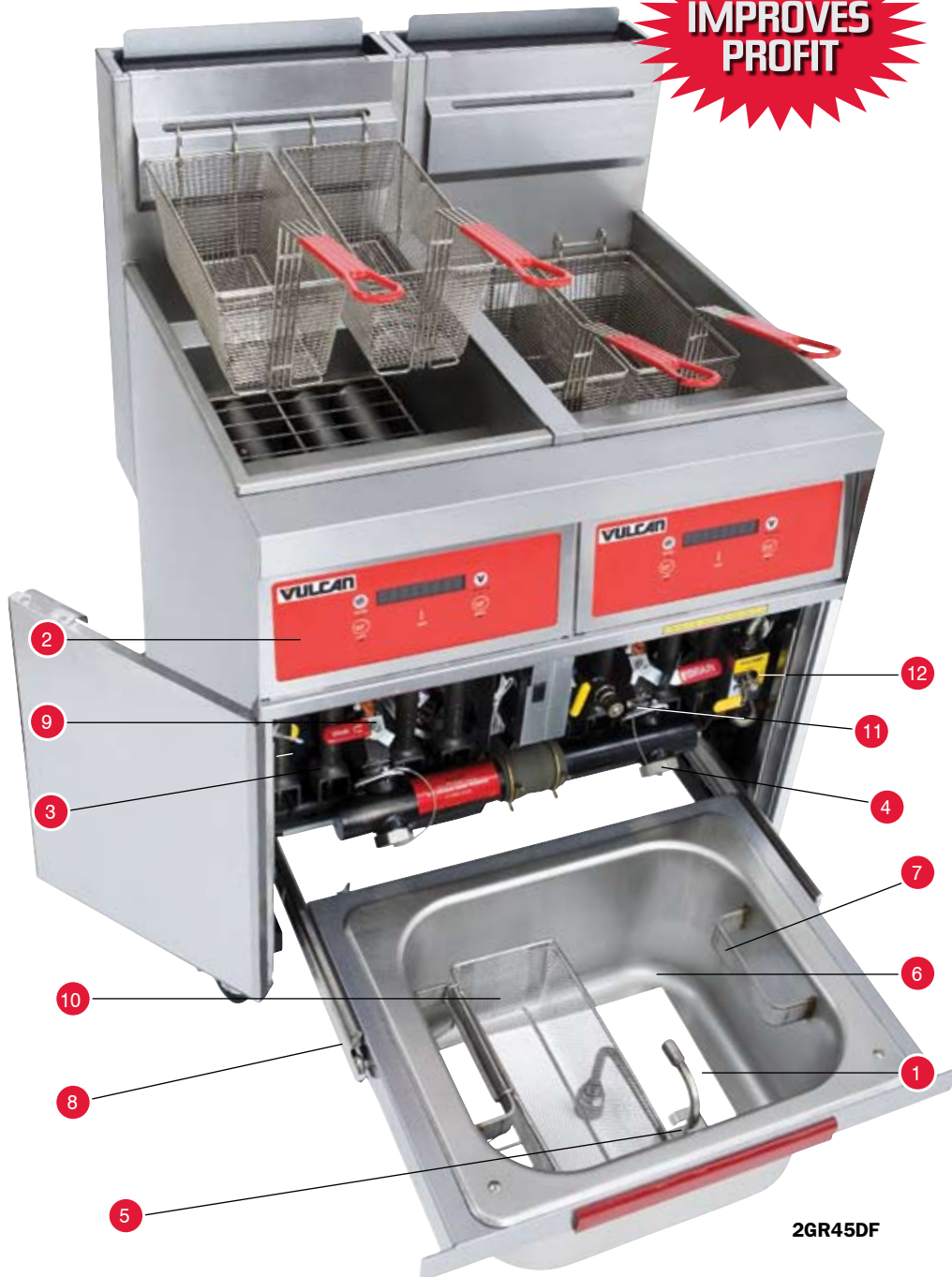
## KleenScreen PLUS®—The Best Filtration System in the Industry!

Reduce your labor and oil costs and keep your fryers operating at maximum efficiency

**IMPROVES  
PROFIT**

KleenScreen PLUS® is a new filtration design with simple operations in mind:

- **Improved oil return assembly** offering a choice of Stainless Steel Fine Mesh Screen or our **NEW** Micro-Filtration Fabric Envelope that greatly enhances the oil filtering process by removing particulates down to 0.5 microns.
- **The Vulcan KleenScreen PLUS® system is available for gas and electric** fryer batteries and provides a great return on your investment.
- **User-friendly**—just four simple steps to drain, filter and return oil to the fryer tank.
- **Cleanability**—drawn, one piece filter pan construction is easier to clean, dishwasher-safe, durable and lightweight.
- **The filter pan** is on a rugged telescopic slide assembly that allows floor mat clearance and easy cleaning.
- **Patented Filtration System**—
  - Boil Out By-Pass™
  - One-Touch button engages motor/pump
  - Operates with most oil reclamation services



Not shown: 6 ft. discard high temp hose



1

**NEW Filter Options**—Available in Stainless Steel Fine Mesh for light or non-breaded products and **NEW Micro-Filtration Fabric Envelope**—FDA approved, filters down to 0.5 micron particulates.



2

**NEW Displays**—Easy to operate **one-touch** button activated filter pump controls on Solid State and Computer Control models.



3

**NEW Eight-Gallon Per Minute Motor/Pump**—Increases flow rate of filtered oil returning to fry tank, discarding and/or oil reclamation.



4

**NEW Patent Pending Boil Out By-Pass™**—Easily removes boil out solution from fry tank without contact of drain manifold, filter pan or motor/pump.



5

**Oil Return**—Hands-free oil return tube is self-sealing when drawer is closed.



6

**Pan**—One-piece lightweight pan construction with no seams or welds—for easier cleaning and added durability. The complete filter pan and screen weighs only 12 lbs, 2 oz.



7

**Lift Handles**—Large lift handles make empty pan easy to remove for cleaning.



8

**Drawer Slides**—Heavy duty drawer assembly slides easily and suspends filter pan over kitchen floor mats.



9

**Drain Valve Interlock Switch (DVI)**—Shuts off gas burners or electric heating elements automatically when drain valve is opened. (Available on Solid State and Computer Control Models).



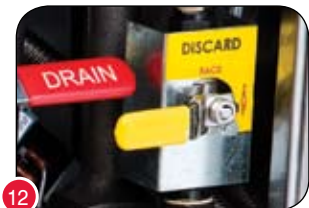
10

**Primary Crumb Catch Basket**—Sturdy Stainless Steel Crumb Catch Basket captures large particles from fry tank when filtering.



11

**NEW Patent Pending Front and Optional Rear Oil Reclamation Connection Provided**—Compatible with most oil reclamation services.



12

**NEW Patent Pending Oil Reclamation Gate Valve (optional)**—Allows for front or rear oil discarding, giving choice of oil flow direction for oil reclamation systems.

## Only need "one fryer" but want the KleenScreen PLUS® Space Saver Filter System? The answer: COMBO IT!

KleenScreen PLUS® features with one Fryer and one Frymate™

### Standard Features:

- Stainless steel cabinet
- 45, 65, or 85lbs. fryer on the left with Frymate™ on the right
- ½" rear gas connection
- Light weight one-piece stainless steel seamless pan construction-easy cleaning and dishwasher friendly
- Button activated filter pump controls on (D) and (C) controls
- One touch filter controls
- Drain interlock with (D) or (C) controls
- Boil Out By-Pass™
- Electronic ignition on (D), (DBD) and (C) controls available
- Casters - 2 locking, 2 non-locking
- Cleaning brush, scoop and Clean-out rod
- Available with Millivolt (M) Solid State (BD), Digital Solid State (D) or Computer (C) controls
- Works with most oil reclamation systems
- 6 ft. high temperature discard hose



2XG45DF shown with HL1000 food warmer accessory

## 2XGF Series Gas Fryers with KleenScreen PLUS® Filtration System

Use device numbers listed below when ordering

Battery: 1 Fryer & Frymate with KleenScreen PLUS® Filtering System					
Model-Device	Description: Millivolt Controls	List Price	Opt. Ext. Warranty (NET)	Shipping Wt.	
				Lbs	kg
2XG45MF-1	45 lbs. Fryer-natural gas	\$16,228	\$820	323	146
2XG45MF-2	45 lbs. Fryer-propane gas	\$16,228	\$820	323	146
2XG65MF-1	65 lbs. Fryer-natural gas	\$17,066	\$820	390	177
2XG65MF-2	65 lbs. Fryer-propane gas	\$17,066	\$820	390	177
2XG85MF-1	85 lbs. Fryer-natural gas	\$17,302	\$820	420	190
2XG85MF-2	85 lbs. Fryer-propane gas	\$17,302	\$820	420	190
Model-Device	Description: Digital Solid State Controls				
2XG45DF-1	45 lbs. Fryer-natural gas	\$18,404	\$1,050	323	146
2XG45DF-2	45 lbs. Fryer-propane gas	\$18,404	\$1,050	323	146
2XG65DF-1	65 lbs. Fryer-natural gas	\$19,242	\$1,050	390	177
2XG65DF-2	65 lbs. Fryer-propane gas	\$19,242	\$1,050	390	177
2XG85DF-1	85 lbs. Fryer-natural gas	\$19,480	\$1,050	420	190
2XG85DF-2	85 lbs. Fryer-propane gas	\$19,480	\$1,050	420	190
Model-Device	Description: Computer Controls				
2XG45CF-1	45 lbs. Fryer-natural gas	\$19,084	\$1,270	323	146
2XG45CF-2	45 lbs. Fryer-propane gas	\$19,084	\$1,270	323	146
2XG65CF-1	65 lbs. Fryer-natural gas	\$19,922	\$1,270	390	177
2XG65CF-2	65 lbs. Fryer-propane gas	\$19,922	\$1,270	390	177
2XG85CF-1	85 lbs. Fryer-natural gas	\$20,160	\$1,270	420	190
2XG85CF-2	85 lbs. Fryer-propane gas	\$20,160	\$1,270	420	190

Shipping Weight Approximate

<b>Fryer-45 lbs., 65 lbs., 85 lbs.</b> Millivolt Controls Digital Solid State Controls (D) Computer Controls (C)	<b>Frymate™</b>
<b>KleenScreen PLUS®</b>	

Battery Fryers standard with casters





2GR45DF

## KleenScreen PLUS® Filtration System for Gas Fryers

### Standard Features:

- Millivolt (M), Digital Solid State (D) or Computer (C) controls.
- Stainless steel fry tank—12 year warranty
- 45, 65, 85 lbs. fryer capacity
- Electronic ignition standard on digital controls
- One touch filter controls
- Light weight one-piece seamless pan construction—easy cleaning and dishwasher friendly
- Boil Out By-Pass™ for each tank
- Oil drain valve interlock switch with (D) and (C) controls for each tank
- Hands-free oil return line is self-seating when drawer is closed
- Adjustable casters standard, 2 locking, 2 non-locking
- Cleaning brush, scoop and clean-out rod standard
- Will operate with most oil reclamation systems
- 1 ¼" rear gas connection
- 6 ft. high temperature discard hose

## GR Series Gas Fryers with KleenScreen PLUS® Filtration System

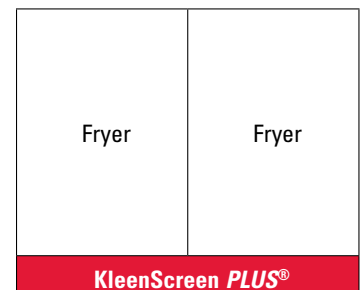
Use device numbers listed below when ordering

Battery: 2 Fryers with KleenScreen PLUS® Filtration System					
Model-Device	Description: Millivolt Controls	List Price	Opt. Ext. Warranty (NET)	Shipping Wt.	
				Lbs	kg
2GR45MF-1	45 lbs. Fryer—natural gas	\$20,250	\$820	512	232
2GR45MF-2	45 lbs. Fryer—propane gas	\$20,250	\$820	512	232
2GR65MF-1	65 lbs. Fryer—natural gas	\$21,450	\$820	607	275
2GR65MF-2	65 lbs. Fryer—propane gas	\$21,450	\$820	607	275
2GR85MF-1	85 lbs. Fryer—natural gas	\$22,650	\$820	688	303
2GR85MF-2	85 lbs. Fryer—propane gas	\$22,650	\$820	688	303
Model-Device	Description: Digital Solid State Controls*				
2GR45DF-1	45 lbs. Fryer—natural gas	\$24,602	\$1,050	530	240
2GR45DF-2	45 lbs. Fryer—propane gas	\$24,602	\$1,050	530	240
2GR65DF-1	65 lbs. Fryer—natural gas	\$25,802	\$1,050	696	316
2GR65DF-2	65 lbs. Fryer—propane gas	\$25,802	\$1,050	696	316
2GR85DF-1	85 lbs. Fryer—natural gas	\$27,002	\$1,050	700	318
2GR85DF-2	85 lbs. Fryer—propane gas	\$27,002	\$1,050	700	318
Model-Device	Description: Computer Controls*				
2GR45CF-1	45 lbs. Fryer—natural gas	\$25,962	\$1,270	530	240
2GR45CF-2	45 lbs. Fryer—propane gas	\$25,962	\$1,270	530	240
2GR65CF-1	65 lbs. Fryer—natural gas	\$27,162	\$1,270	696	316
2GR65CF-2	65 lbs. Fryer—propane gas	\$27,162	\$1,270	696	316
2GR85CF-1	85 lbs. Fryer—natural gas	\$28,362	\$1,270	700	318
2GR85CF-2	85 lbs. Fryer—propane gas	\$28,362	\$1,270	700	318

\*Electronic ignition included

Shipping Weight Approximate

### Battery: 2 Fryers with KleenScreen PLUS®



Battery Fryers standard with casters



Battery: 3 Fryers with KleenScreen PLUS® Filtration System					
Model-Device	Description: Millivolt Controls	List Price	Opt. Ext. Warranty (NET)	Shipping Wt.	
				lbs	kg
3GR45MF-1	45 lbs. Fryer—natural gas	\$27,188	\$985	695	315
3GR45MF-2	45 lbs. Fryer—propane gas	\$27,188	\$985	685	315
3GR65MF-1	65 lbs. Fryer—natural gas	\$28,988	\$985	904	410
3GR65MF-2	65 lbs. Fryer—propane gas	\$28,988	\$985	904	410
3GR85MF-1	85 lbs. Fryer—natural gas	\$30,002	\$985	922	418
3GR85MF-2	85 lbs. Fryer—propane gas	\$30,002	\$985	922	418
Model-Device	Description: Digital Solid State Controls*				
3GR45DF-1	45 lbs. Fryer—natural gas	\$33,716	\$1,260	717	326
3GR45DF-2	45 lbs. Fryer—propane gas	\$33,176	\$1,260	717	326
3GR65DF-1	65 lbs. Fryer—natural gas	\$35,516	\$1,260	916	416
3GR65DF-2	65 lbs. Fryer—propane gas	\$35,516	\$1,260	916	416
3GR85DF-1	85 lbs. Fryer—natural gas	\$36,530	\$1,260	968	440
3GR85DF-2	85 lbs. Fryer—propane gas	\$36,530	\$1,260	968	440
Model-Device	Description: Computer Controls*				
3GR45CF-1	45 lbs. Fryer—natural gas	\$35,756	\$1,525	717	326
3GR45CF-2	45 lbs. Fryer—propane gas	\$35,756	\$1,525	717	326
3GR65CF-1	65 lbs. Fryer—natural gas	\$37,556	\$1,525	916	416
3GR65CF-2	65 lbs. Fryer—propane gas	\$37,556	\$1,525	916	416
3GR85CF-1	85 lbs. Fryer—natural gas	\$38,570	\$1,525	968	440
3GR85CF-2	85 lbs. Fryer—propane gas	\$38,570	\$1,525	968	440

\*Electronic ignition included

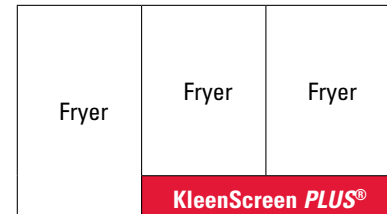
Shipping weight approximate

Battery: 4 Fryers with KleenScreen PLUS® Filtration System					
Model-Device	Description: Millivolt Controls	List Price	Opt. Ext. Warranty (NET)	Shipping Wt.	
				lbs	kg
4GR45MF-1	45 lbs. Fryer—natural gas	\$34,054	\$1,313	927	420
4GR45MF-2	45 lbs. Fryer—propane gas	\$34,054	\$1,313	927	420
Model-Device	Description: Digital Solid State Controls*				
4GR45DF-1	45 lbs. Fryer—natural gas	\$42,758	\$1,680	1050	477
4GR45DF-2	45 lbs. Fryer—propane gas	\$42,758	\$1,680	1050	477
Model-Device	Description: Computer Controls*				
4GR45CF-1	45 lbs. Fryer—natural gas	\$45,478	\$2,033	1050	477
4GR45CF-2	45 lbs. Fryer—propane gas	\$45,478	\$2,033	1050	477

\*Electronic ignition included

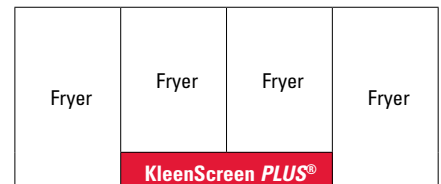
Shipping weight approximate

### Battery: 3 Fryers with KleenScreen PLUS®



Battery Fryers standard with casters

### Battery: 4 Fryers with KleenScreen PLUS®



Battery Fryers standard with casters



**Available March 1, 2008**

## Gas Fryers - Solid State Controls Behind the Door with KleenScreen PLUS® Filtration System

Battery: 1 Fryer & Frymate with KleenScreen PLUS® Filtration System					
Model-Device	Description: Solid State Controls Behind the Door*	List Price	Opt. Ext. Warranty (NET)	Shipping Wt.	
				lbs	kg
2XG4BDF-1	45 lbs. Fryer–natural gas–solid state controls	\$17,728	\$1,000	323	146
2XG4BDF-2	45 lbs. Fryer–propane gas–solid state controls	\$17,728	\$1,000	323	146
2XG6BDF-1	65 lbs. Fryer–natural gas–solid state controls	\$18,566	\$1,000	380	172
2XG6BDF-2	65 lbs. Fryer–propane gas–solid state controls	\$18,566	\$1,000	380	172
2XG8BDF-1	85 lbs. Fryer–natural gas–solid state controls	\$18,802	\$1,000	420	190
2XG8BDF-2	85 lbs. Fryer–propane gas–solid state controls	\$18,802	\$1,000	420	190

Battery: 2 Fryers with KleenScreen PLUS® Filtration System					
Model-Device	Description: Solid State Controls Behind the Door*	List Price	Opt. Ext. Warranty (NET)	Shipping Wt.	
				lbs	kg
2G4BDF-1	45 lbs. Fryer–natural gas–solid state controls	\$23,250	\$1,000	323	146
2G4BDF-2	45 lbs. Fryer–propane gas–solid state controls	\$23,250	\$1,000	323	146
2G6BDF-1	65 lbs. Fryer–natural gas–solid state controls	\$24,450	\$1,000	380	172
2G6BDF-2	65 lbs. Fryer–propane gas–solid state controls	\$24,450	\$1,000	380	172
2G8BDF-1	85 lbs. Fryer–natural gas–solid state controls	\$25,650	\$1,000	420	190
2G8BDF-2	85 lbs. Fryer–propane gas–solid state controls	\$25,650	\$1,000	420	190

Battery: 3 Fryers with KleenScreen PLUS® Filtration System					
Model-Device	Description: Solid State Controls Behind the Door*	List Price	Opt. Ext. Warranty (NET)	Shipping Wt.	
				lbs	kg
3G4BDF-1	45 lbs. Fryer–natural gas–solid state controls	\$31,688	\$1,110	323	146
3G4BDF-2	45 lbs. Fryer–propane gas–solid state controls	\$31,688	\$1,110	323	146
3G6BDF-1	65 lbs. Fryer–natural gas–solid state controls	\$33,488	\$1,110	380	172
3G6BDF-2	65 lbs. Fryer–propane gas–solid state controls	\$33,488	\$1,110	380	172
3G8BDF-1	85 lbs. Fryer–natural gas–solid state controls	\$34,502	\$1,110	420	190
3G8BDF-2	85 lbs. Fryer–propane gas–solid state controls	\$34,502	\$1,110	420	190

Battery: 4 Fryers with KleenScreen PLUS® Filtration System					
Model-Device	Description: Solid State Controls Behind the Door*	List Price	Opt. Ext. Warranty (NET)	Shipping Wt.	
				lbs	kg
4G4BDF-1	45 lbs. Fryer–natural gas–solid state controls	\$40,054	\$1,480	1050	477
4G4BDF-2	45 lbs. Fryer–propane gas–solid state controls	\$40,054	\$1,480	1050	477



1ER85C

## ER Series Electric Fryers

### Energy-Efficient Performance=\$avings

Vulcan ER Series Electric Fryers deliver approximately 85+% efficiency, with ribbon-style heating elements that have more heat transfer area than round elements. Because they add less heat to the kitchen, you'll save on air conditioning costs and still maintain a comfortable working environment.

#### Standard Features:

- Stainless steel cabinet
- Stainless steel fry tank with twin baskets
- 12 year tank warranty
- 1¼" full port drain valve
- Flat ribbon style heat elements
- Nickel plated, non-corrosive legs
- 17 kW elements on 50 lb. and 24 kW elements on 85 lbs. models
- **ER Series Gas Fryers are available with Digital Solid State (D), Solid State Behind the Door (BD) or Computer (C) controls**

**NEW**

### Available March 1, 2008 Solid State Controls - EBD Series Electric Fryers

ERD Series Electric Fryers (Behind the Door with knob control)					Shipping Wt.	
Model-Device	Description: Solid State Controls	List Price	Opt. Ext. Warranty (NET)		lbs	kg
1E50BD-1	50 lbs. 208 Volts 17kW	\$6,494	\$456		185	84
1E50BD-2	50 lbs. 480 Volts 17kW	\$6,952	\$456		185	84
1E85BD-1	85 lbs. 208 Volts 24kW	\$8,094	\$456		204	93
1E85BD-2	85 lbs. 480 Volts 24kW	\$8,552	\$456		204	93

Shipping Weight Approximate

#### Solid State Controls Behind Door with Melt Cycle (BD)



### Digital Solid State Controls - ERD Series Electric Fryers

ERD Series Electric Fryers					Shipping Wt.	
Model-Device	Description: Digital Solid State Controls	List Price	Opt. Ext. Warranty (NET)		lbs	kg
1ER50D-1	50 lbs. 208 Volts 17kW	\$7,330	\$506		185	84
1ER50D-2	50 lbs. 480 Volts 17kW	\$7,788	\$506		185	84
1ER85D-1	85 lbs. 208 Volts 24kW	\$8,930	\$506		204	93
1ER85D-2	85 lbs. 480 Volts 24kW	\$9,388	\$506		204	93

Shipping Weight Approximate

#### Digital Solid State Controls with Melt Cycle (D)



### Computer Controls - ERC Series Electric Fryers

ERC Series Electric Fryers					Shipping Wt.	
Model-Device	Description: Computer Controls	List Price	Opt. Ext. Warranty (NET)		lbs	kg
1ER50C-1	50 lbs. 208 Volts 17kW	\$8,010	\$635		185	84
1ER50C-2	50 lbs. 480 Volts 17kW	\$8,468	\$635		185	84
1ER85C-1	85 lbs. 208 Volts 24kW	\$9,610	\$635		204	93
1ER85C-2	85 lbs. 480 Volts 24kW	\$10,068	\$635		204	93

Shipping Weight Approximate

#### Computer Controls with Melt Cycle (C)







# 2XE Electric KleenScreen PLUS®

Only need "one electric fryer" but want the KleenScreen PLUS® Space Saver Filter System?

The answer: **COMBO IT!**

Full KleenScreen PLUS® features with one Fryer and one Frymate™

**Standard Features:**

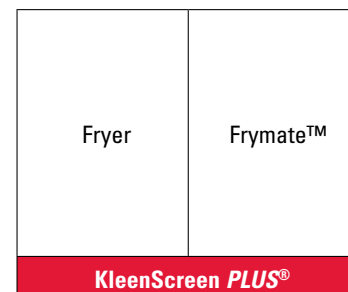
- Digital Solid State (D) or Computer Controls (C)
- Stainless steel cabinet
- Stainless steel tank
- 50 lbs. or 85 lbs. electric fryer on the left with Frymate™ on the right
- One touch filter controls
- Light weight-easy cleaning and dishwasher friendly
- Boil Out By-Pass™ for each tank
- Oil drain valve interlock switch
- Hands-free oil return line is self seating when the drawer is closed
- Adjustable legs
- Cleaning brush and clean-out rod started
- Will operate with most oil reclamation systems
- 6 ft. high temperature discard hose



**2XE5DF shown with HL1000 food warmer accessory**

Battery: 1 Fryer & Frymate with KleenScreen PLUS® Filtering System				Shipping Wt.	
Model-Device	Description: Digital Solid State Controls	List Price	Opt. Ext. Warranty (NET)	lbs	kg
2XE50DF-1	50 lbs. 208 Volts 17kW	\$17,736	\$820	323	146
2XE50DF-2	50 lbs. 480 Volts 17kW	\$18,194	\$820	323	146
2XE85DF-1	85 lbs. 208 Volts 24kW	\$19,794	\$820	420	190
2XE85DF-2	85 lbs. 480 Volts 24kW	\$20,252	\$820	420	190

**Fryers, 50lbs-85lbs with KleenScreen PLUS®**



Battery Fryers standard with legs

Battery: 1 Fryer & Frymate with KleenScreen PLUS® Filtering System				Shipping Wt.	
Model-Device	Description: Computer Controls	List Price	Opt. Ext. Warranty (NET)	lbs	kg
2XE50CF-1	50 lbs. 208 Volts 17kW	\$18,416	\$1,270	323	146
2XE50CF-2	50 lbs. 480 Volts 17kW	\$18,874	\$1,270	323	146
2XE85CF-1	85 lbs. 208 Volts 24kW	\$20,016	\$1,270	420	190
2XE85CF-2	85 lbs. 480 Volts 24kW	\$20,474	\$1,270	420	190

## Kleenscreen PLUS® Filtration Systems for Electric Fryers

### Standard Features:

- Digital Solid State (D) or Computer Controls (C)
- Stainless steel cabinet
- Stainless steel tank
- 50 lbs. and 85 lbs. fryer capacity
- One touch filter controls
- Light weight-easy cleaning and dishwasher friendly
- Boil Out By-Pass™ for each tank
- Oil drain valve interlock switch
- Hands-free oil return line is self seating when the drawer is closed
- Adjustable legs
- Cleaning brush and clean-out rod started
- Will operate with most oil reclamation system
- 6 ft. high temperature discard hose

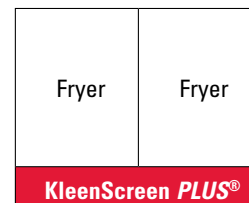


2ERDF shown on optional casters

### Electric Kleenscreen PLUS®

Battery: 2 Fryers with Kleenscreen PLUS® Filtration System					
Model-Device	Description: Digital Solid State Controls	List Price	Opt. Ext. Warranty (NET)	Shipping Wt.	
				lbs	kg
2ER50DF-1	50 lbs. 208 Volts 17kW	\$23,794	\$1,050	530	240
2ER50DF-2	50 lbs. 480 Volts 17kW	\$24,710	\$1,050	530	240
2ER85DF-1	85 lbs. 208 Volts 24kW	\$26,994	\$1,050	700	318
2ER85DF-2	85 lbs. 480 Volts 24kW	\$27,910	\$1,050	700	318
Model-Device	Description: Computer Controls				
2ER50CF-1	50 lbs. 208 Volts 17kW	\$25,154	\$1,270	530	240
2ER50CF-2	50 lbs. 480 Volts 17kW	\$26,070	\$1,270	530	240
2ER85CF-1	85 lbs. 208 Volts 24kW	\$28,354	\$1,270	700	318
2ER85CF-2	85 lbs. 480 Volts 24kW	\$29,270	\$1,270	700	318

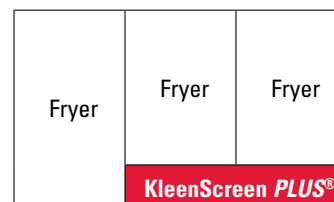
### Battery: 2 Fryers with Kleenscreen PLUS®



Battery Fryers standard with legs

Battery: 3 Fryers with Kleenscreen PLUS® Filtration System					
Model-Device	Description: Digital Solid State Controls	List Price	Opt. Ext. Warranty (NET)	Shipping Wt.	
				lbs	kg
3ER50DF-1	50 lbs. 208 Volts 17kW	\$31,124	\$1,260	717	326
3ER50DF-2	50 lbs. 480 Volts 17kW	\$32,498	\$1,260	717	326
3ER85DF-1	85 lbs. 208 Volts 24kW	\$35,924	\$1,260	968	440
3ER85DF-2	85 lbs. 480 Volts 24kW	\$37,298	\$1,260	968	440
Model-Device	Description: Computer Controls				
3ER50CF-1	50 lbs. 208 Volts 17kW	\$33,164	\$1,525	717	326
3ER50CF-2	50 lbs. 480 Volts 17kW	\$34,514	\$1,525	717	326
3ER85CF-1	85 lbs. 208 Volts 24kW	\$37,964	\$1,525	968	440
3ER85CF-2	85 lbs. 480 Volts 24kW	\$39,314	\$1,525	968	440

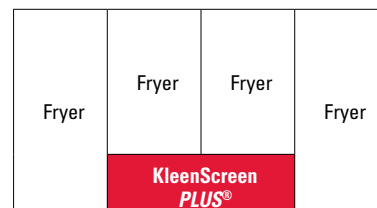
### Battery: 3 Fryers with Kleenscreen PLUS®



Battery Fryers standard with legs

Battery: 4 Fryers with Kleenscreen PLUS® Filtration System					
Model-Device	Description: Digital Solid State Controls	List Price	Opt. Ext. Warranty (NET)	Shipping Wt.	
				lbs	kg
4ER50DF-1	50 lbs. 208 Volts 17kW	\$36,920	\$1,680	927	420
4ER50DF-2	50 lbs. 480 Volts 17kW	\$38,752	\$1,680	927	420
Model-Device	Description: Computer Controls				
4ER50CF-1	50 lbs. 208 Volts 17kW	\$39,640	\$2,033	927	420
4ER50CF-2	50 lbs. 480 Volts 17kW	\$41,472	\$2,033	927	420

### Battery: 4 Fryers with Kleenscreen PLUS®



Battery Fryers standard with legs

Shipping Weight Approximate



## Gas Pasta Cookers

**Make your kitchen more versatile and productive!**

With Vulcan GPC Series Gas Pasta Cookers, you're ready for fast, efficient production of a wide range of pasta dishes, boiled food products, and rethermalized products.

GPC Series Pasta Cookers are built for easy use, easy cleaning and reliable performance, with boil or simmer temperature control that ensures consistent results.

### Standard Features:

- 316 marine gauge stainless steel cook tank
- Stainless steel cabinet
- Tank overflow zone
- Skim port for continuous hot water input and starch removal
- Electronic pilot ignition system
- Full port, ball-type drain valve
- Adjustable stainless steel casters, two locking, two non-locking



**Double Pasta Cooker  
2GPC12S**



**Single Pasta Cooker  
2GPC12**

## GPC Pasta Cookers

Model-Device	Description: Free Standing Cooker	List Price	Opt. Ext. Warranty (NET)	Shipping Wt.	
				lbs	kg
1GPC12-1	12-gallon water capacity-natural gas	\$8,822	\$410	217	98
1GPC12-2	12-gallon water capacity-propane gas	\$8,822	\$410	217	98
Model-Device	Description: Pasta Cooker with Rinse				
2GPC12S-1	12-gallon water capacity-natural gas	\$14,310	\$625	348	158
2GPC12S-2	12-gallon water capacity-propane gas	\$14,310	\$625	348	158
Model-Device	Description: Double Pasta Cooker				
2GPC12-1	12-gallon water capacity-natural gas	\$17,850	\$820	440	200
2GPC12-2	12-gallon water capacity-propane gas	\$17,850	\$820	440	200

Shipping Weight Approximate



**Single Pasta Cooker  
1GPC12**

### Pasta Accessories:



12 Section Retherm Basket with Portion Cups



Six 5 1/4" Round Baskets



Fine Mesh Cook Basket



## Accessories for Gas & Electric Fryers – Field Installed

Accessory	Available on	Accessory Code	List Price
Stainless steel tank cover	1GR35M, 1GR45, 1ER50, Frymate™ VX15, LG300, LG400	COVER TANK	\$156
	1GR65, Frymate VX21	COVER TANK65	\$240
	1GR85, 1ER85, Frymate VX21S & VX21MS	COVER TANK85	\$258
	All Pasta GPC12, VX15S	COVER GPC12	\$180
	85MF Mobile Filter	COVER 85MF	\$150
10" High stainless steel removable splash guard	1GR35M, 1GR45, 1GR65 & 1ER50	VSPGARD G/E	\$126
	1GR85, 1ER85	VSPGARD ELE85	\$140
Extra set of twin baskets	1GR35M, 1GR45, LG300, LG400 & 1ER50 - 6.5"w x 13.25"d x 6"h	BASKETS TWINRD	\$210
	1GR65 - 9.25"w x 13.25"d x 6"h	BASKETS TWIN65	\$324
	1GR85 - 8.75"w x 17.50"d x 6"h	BASKETS TWIN85	\$340
	1ER85 - 8.75"w x 16.5"d x 6"h	VBASKET TWIN85	\$340
Set of tri baskets	1GR35M, GR45, LG300, LG400 & ER50 - 4.25"w x 13.25"d x 6"h	VULTRI BASKET	\$372
	1GR65 - 6.5"w x 13.25"d x 6"h	BASKETS TRI65	\$484
	1GR85 - 6.125"w x 17.50"d x 6"h	BASKETS TRI85	\$524
	1ER85 - 6.25"w x 16.5"d x 6"h	BASKET TRIV85	\$524
Single large basket	1GR35M, GR45, LG300, LG400 & ER50 - 13"w x 13.25"d x 6"h	VBASKET SINGLE	\$184
	1GR65 - 18.50"w x 13.25"d x 6"h	BASKET 1TK65	\$598
	1GR85 & ER85 - 18.50"w x 16.50"d x 6"h	VBASKET SING85	\$272
Grease protector strip	1GR35M, 1GR45, 1GR65, LG300, LG400, 1ER50	35STRIP GREASE	N/C
	1GR85 + 1GPC12	85STRIP GREASE	N/C
	1ER85	ER85GRS-STRIP	N/C
Connecting kit*	All free standing fryers	CONNECT KITVUL	\$100
Gas manifold to battery single units together* 1 ¼" Diameter gas pipe with shut-off valves Includes connecting hardware and grease strip(s)	Two free standing 1GR35M, 1GR45, LG300, LG400	VGASMAN 2-15.5	\$300
	Three free standing 1GR35M, 1GR45, LG300, LG400	VGASMAN 3-15.5	\$450
	Four free standing 1GR35M, 1GR45, LG300, LG400	VGASMAN 4-15.5	\$560
	Two free standing 1GR65,85 M,D,C	VGASMAN 2-21	\$320
	Three free standing 1GR65,85 M,D,C	VGASMAN 3-21	\$575
Elevation kit*	All GR fryers all models - natural	ELVKIT VULNAT	N/C
	All GR fryers all models - propane	ELVKIT VULPRO	N/C
Crumb scoop	Gas fryers	CRUMB SCOOPV	\$140
Tank brush	All fryers	TANK BRUSHV	\$50
Casters 6" adjustable set of 4 two locking two non-locking*	All free standing electric LG300, LG400	CASTERS VULPLT	\$325
	2 Battery electric KleenScreen PLUS®	CASTERS VULSCR	\$360
	3 Battery electric KleenScreen PLUS®	CASTERS V3BS/P	\$560
	4 Battery electric KleenScreen PLUS®	CASTERS V4BS/P	\$760
Legs 6" adjustable set of 4"	All free standing gas	VULLEGS PLTMNT	\$186
	2 battery gas KleenScreen PLUS®	VULLEGS SCRMMNT	\$156
	3 battery gas KleenScreen PLUS®	VULLEGS 3BS/P	\$560
	4 battery gas KleenScreen PLUS®	VULLEGS 4BS/P	\$760
Micro-filtration fabric envelopes (6 pack)	KleenScreen PLUS®	VULPACK FILTER	\$150
Retro-fit screen	KleenScreen PLUS®	VRETRO SCREEN	\$880
Retro-fit filter fabric envelope	KleenScreen PLUS®	VRETRO FILTER	\$760
<b>NEW</b> Retro-fit filter fabric envelope	85MF	85MF FABENV	\$660
Stainless steel mesh filter for retired Kleenscreen PLUS® manufactured prior to Jan. 2007	KleenScreen PLUS®	VXTRA FILTER	\$850
	KleenScreen PLUS®	VXTRA FIL85	\$904





## Accessories for Gas & Electric Fryers – Field Installed (continued)

Accessory	Available on	Accessory Code	List Price
¾" Diameter x 4 ft. long gas flex hose and quick disconnect*	1GR35M, 1GR45, 1GR65 & 1GR85	3/4QDH 4FT	\$736
1¼" Diameter x 4 ft. long gas flex hose and quick disconnect*	GR KleenScreen PLUS® Battery	11/4QDH 4FT	\$1,150
Flanged feet*	All Free Standing Gas and Electric	FLANGED FEET/P	\$460
	2GR and 2ER KleenScreen PLUS® batteries only	FLANGED FEET/S	\$460
	3GR and 3ER KleenScreen PLUS® batteries only	FLANGED FEET/B	\$636
ThermoGlo™ food warmer includes 2 year warranty*	All Frymate's™	HL1000 LAMP	\$1,438
Flue extension*	1GR35M, 1GR45	EXTFLUE 1-15.5	\$248
	1GR65, 1GR85	EXTFLUE 1-21.0	\$296
	2GR45	EXTFLUE 2-15.5	\$354
	2GR65, 2GR85	EXTFLUE 2-21.0	\$410
	3GR45	EXTFLUE 3-15.5	\$624
	3GR65, 3GR85	EXTFLUE 3-21.0	\$706
Mesh crumb screens	1GR35M, LG300	35CRUMB SCREEN	\$128
	1GR45, LG400	45CRUMB SCREEN	\$128
	1GR65	65CRUMB SCREEN	\$186
	1GR85	85CRUMB SCREEN	\$202
Adjustable drain extension for filtering fryers	Gas 35, 45, 65 and electric 50	VNOZZLE DRN50	\$260
	Gas 35, 45, 65, and electric 50	VBLOOM PIPE50	\$76
	Gas 85 and electric 85	VNOZZLE DRN85	\$300
	Gas 85 and electric 85	VBLOOM PIPE85	\$96
Replacement 6 foot high temperature discard hose	All KleenScreen PLUS® filter systems, 85MF	DISCARD HOSE-6	\$950

\*Authorized Service Agency Required.

## Accessories for Pasta Cookers – Field Installed

Accessory	Available on	Accessory Code	List Price
Fine mesh bulk cook basket	1GPC12, 2GPC12, 2GPC12S	BASKET 12BULK	\$620
12 Section retherm basket w/set of 12 individual plastic retherm portion cups	1GPC12, 2GPC12, 2GPC12S	RETH12 W/CUPS	\$394
Set of 6 individual 5.25" round sst cook and retherm baskets	1GPC12, 2GPC12, 2GPC12S	BASKET ROUND6	\$1,434

## Options for GR & ER Fryers – Factory Installed

Accessory	Available on	Accessory Code	List Price
Basket lifts	Double basket lifts GR45 D / C	DBLLIFT 45D/C	\$3,336
	Single basket lift GRD/C 65 / 85	SINLIFT 65/85	\$3,118
	Double basket lifts GRD/C65 / 85	DBLLIFT 65/85	\$3,614
	Single basket lift ER85D/C 208V	1BL208V ELE85	\$3,118
	Single basket lift ER85D/C 480V	1BL480V ELE85	\$3,118
Oil reclamation front and/or rear hook-up	All KleenScreen PLUS® filter systems	OILREC KLNSCN	\$840
Prison package—hardware and lockable hasp	All fryers: priced per fry tank	SECURITY SCREWS	\$740
Conversion kit: 120 Volt to 240 Volt	Gas fryers - GRD, GBD, GRC each fryer	240/24V TRANS	\$240
Convert 120 Volt to 240 Volt motor pump	All KleenScreen PLUS® Fryers	120/240 PUMP	\$840



## Chicago's Little America Sizzles with Vulcan Griddles

*"It's the perfect griddle for us, a high-volume performer that starts fast, has great recovery and is easy to clean."*

**—Dino Spiropoulos,  
Little America**

Dino Spiropoulos and partner Gus Revel's Little America restaurant in Mt. Prospect, Illinois serves delicious Greek-American dishes to loyal Windy City customers 24-hours a day. He knows there's no time for down time in a business that operates around the clock.

That would explain why for over 20 years he's equipped his kitchen with one brand: Vulcan. He's particularly pleased with the performance of his 900 series chrome griddle. "It's the perfect griddle for us, a high-volume performer that starts fast, has great recovery and is easy to clean," said Spiropoulos. The scrumptious omelets, pancakes, sausages and liver served hot off his griddle prove his point.

Vulcan is proud to be part of a rich tradition in Chicago. The city's renowned "Greek Town" is home to more than 300 Greek eateries, most of which trace back to a town called Tsipliana, in the Peloponnese mountains of Greece. You can literally taste that tradition in Little America specialties such as pasticcio and moussaka, served piping hot—from Vulcan griddles.



# Tough & Labor Saving

Performance and durability to match every foodservice application

Vulcan Griddles are efficient performers providing even cooking temperatures, ranging from 200°F to 550°F. Prepare items ranging from breakfast eggs, omelets and pancakes to grilled sandwiches and hamburgers.

Vulcan 900 Series gas-fired and HEG Series electric heavy duty griddles meet the needs of your busy restaurant. Snap-action thermostats control each foot of polished steel griddle plate respond to provide rapid recovery and even heat over the entire cooking surface. Vulcan MGG Series medium-duty griddles are the choice for kitchens with smaller batch cooking needs or light heat loads.

## Before You Buy

- What menu items will you be cooking on your griddle?** Fried eggs, hash browns, hamburgers, poultry, pancakes.
- Determine your volume.** How many portions do you serve per hour? How much of your food is fresh vs. frozen?
- Assess your energy/connection requirements. Gas or Electric?** Check sufficient gas input by taking the total BTU input figure from the manufacturer and dividing it by the total number of square inches of surface cooking space. If cooking a lot of frozen product, it should be at least 100 BTU per square inch.
- Choose your griddle surfaces:** Polished steel or chrome plate? One inch thick plate gives you quicker recovery and maintains even heat.
- Separate thermostatic control?** May have up to six different heat zones enabling you to cook different food at different temperatures side by side simultaneously.
- Maintenance requirements?** Constant cleaning or easy cleaning, using a blade or scraper, cold water or a special dry chemical powder.
- Grease collection drawers?** Help keep mess to a minimum.

## Gas Griddles

### 900 Series Heavy Duty Gas Griddles

These griddles are designed to handle the high-volume requirements of the most demanding foodservice operation.



**948RX**  
Shown on optional stand with casters



## 900RX Series Gas Griddles

### Automatic Ignition and 100% Pilot and Gas Burner Safety

Vulcan continues the tradition of producing the industry's most reliable, durable griddle products with the release of the 900RX. The 900RX provides the industry's first "green" HD griddle platform with automatic ignition, gas flame safety and expanded temperature control range (200°F to 550°F) to provide greater menu flexibility. Customize your 900RX with front or rear grease troughs, towel bars, three different bullnose options, chrome cooking surface, grooved griddle plate or a cutting board or condiment rail.



900RX shown with integrated stand option

#### Standard Features:

- Dual ignition (automatic electric & manual)
- 1" thick polished steel griddle plate with welded back and side splashes
- 27,000 BTU/hr U-shaped aluminized steel burners every 12"
- One pilot safety valve for every two burners. Safety completely shuts off gas supply to pilot and burner if pilot extinguishes
- 200°F to 550°F mechanical snap-action thermostats every 12" cooking section
- Stainless steel front and side splashes and fully welded aluminized steel frame
- 11" low-profile chassis design for mounting on refrigerated base
- Large capacity stainless steel grease drawers—6 $\frac{7}{8}$ " x 30" x 2 $\frac{1}{2}$ "
- 120V 50/60Hz 1 Amp single phase electric ignition circuit with NEMA 5-15 plug
- One year parts and labor warranty

## MSA Series Gas Griddles

### 100% Pilot and Gas Burner Safety—Mechanical Snap Action Thermostat

Vulcan's newest member of the griddle family is the MSA (Mechanical Snap-Action) griddle. This design provides the temperature control found on more expensive electric snap-action models while continuing to provide a flame safety feature with its supervised pilot flame and burner. The easy to light manual ignition insures simplicity of operation and maintenance and eliminates potential GFI (Ground Fault Interrupter) issues.

#### Standard Features:

- Manual ignition
- 1" thick polished steel griddle plate with welded back and side splashes
- 27,000 BTU/hr U-shaped aluminized steel burners every 12"
- One pilot safety valve for every two burners
- Safety completely shuts off gas supply to pilot and burner if pilot extinguishes
- 200°F to 550°F mechanical snap-action thermostats every 12" cooking section
- Stainless steel front and side splashes and fully welded aluminized steel frame
- 11" low-profile chassis design for mounting on refrigerated base
- Large capacity stainless steel grease drawers – 6 $\frac{7}{8}$ " x 30" x 2 $\frac{1}{2}$ "
- One year parts and labor warranty



MSA48 on optional stand

Model	List Price	Wt Lbs/Kg
MSA24	\$5,146	330/150
MSA36	\$6,458	430/195
MSA48	\$7,822	560/254
MSA60	\$9,188	660/299
MSA72	\$10,448	795/361





## 900RX Series Factory Options

Model	List Price		List Price for Accessory Options							Approx. Shipping Wt.	
	Standard Unit	30" Deep Unit	Chrome Std. Griddle Plate	Chrome 30" Plate	Fully Grooved	10" Backsplash w/ Tapered Sides	Under-Device Plumbing	Rear Grease	*Griddle Security Pkg.	lbs	kg
924RX	\$6,086	\$8,210	\$2,860	\$3,575	\$1,600	\$300	\$300	NA	\$500	330	150
936RX	\$7,374	\$9,460	\$3,800	\$4,750	\$2,200	\$300	\$300	\$800	\$600	430	195
948RX	\$8,702	\$10,748	\$4,660	\$5,824	\$2,800	\$300	\$300	\$1,000	\$700	560	254
960RX	\$9,992	\$12,200	\$5,560	\$6,950	\$3,400	\$500	\$300	\$1,200	\$800	660	299
972RX	\$11,312	\$13,482	\$6,800	\$8,500	\$4,000	\$500	\$300	\$1,400	\$950	795	361

Note: ■ Rear grease trough models are not available with 30" deep plates or chrome griddle plates

■ Heavy Duty Gas Griddle - 900RX Series Rear Grease Trough Models - Standard 4" Splash\*

■ Always verify gas type and altitude of installation

### \*Vulcan Security Package includes the following features:

■ Standard features as available on the 900RX Series griddles

■ Unit includes security fasteners for all external fasteners

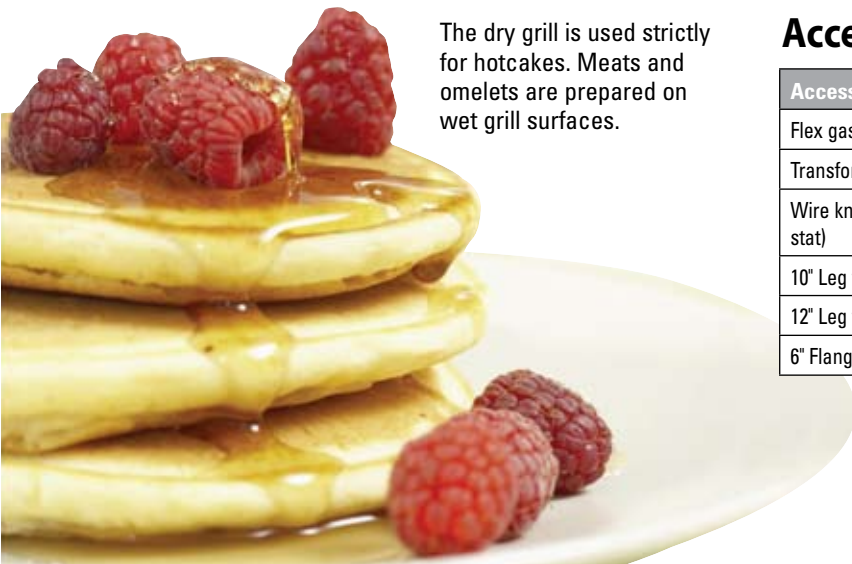
■ Lockable front panel with two security hasps

■ Adjustable, flanged legs to allow unit to be bolted to mounting surface

■ Lockable high capacity grease drawer

## Stands and Factory Options for 900RX and MSA

Model Size	Stainless Steel Stand with Marine Edge			Cutting Board	Condiment Rail	Plate Rail	Towel Bar	Rear Grease Towel Bar
	Casters	Flanged Legs	Integrated Stand Kit					
24 inch	\$1,080	\$1,280	\$1,080	\$775	\$510	\$470	\$250	N/A
	STAND/C-24	STAND/F-24	ISTANDC-24	CUTBD-24	CONRAIL-24	PLTRAIL-24	TOWELBR-24	
36 inch	\$1,260	\$1,460	\$1,286	\$860	\$610	\$514	\$300	\$300
	STAND/C-36	STAND/F-36	ISTANDC-36	CUTBD-36	CONRAIL-36	PLTRAIL-36	TOWELBR-36	TOWELBR-36RG
48 inch	\$1,466	\$1,666	\$1,286	\$1,146	\$630	\$594	\$350	\$350
	STAND/C-48	STAND/F-48	ISTANDC-48	CUTBD-48	CONRAIL-48	PLTRAIL-48	TOWELBR-48	TOWELBR-48RG
60 inch	\$1,900	\$2,200	\$1,714	\$1,416	\$780	\$734	\$480	\$400
	STAND/C-60	STAND/F-60	ISTANDC-60	CUTBD-60	CONRAIL-60	PLTRAIL-60	TOWELBR-60	TOWELBR-60RG
72 inch	\$2,170	\$2,470	\$2,434	\$1,596	\$830	\$754	\$550	\$450
	STAND/C-72	STAND/F-72	ISTANDC-72	CUTBD-72	CONRAIL-72	PLTRAIL-72	TOWELBR-72	TOWELBR-72RG



The dry grill is used strictly for hotcakes. Meats and omelets are prepared on wet grill surfaces.

## Accessories for Heavy Duty Gas Griddles

Accessory	Feature Code	Cost Each
Flex gas hose for gas griddles (3/4" x 4')	QDH4FT-3/4	\$736
Transformer - 220V to 120V	TRANSF-900RE	\$1,380
Wire knob guard (order one per thermostat)	WGUARD-KNOB	\$30
10" Leg for 15 1/4" to 17" cooking height	LEGS-15HT	\$78
12" Leg for 17 1/4" to 19" cooking height	LEGS-18HT	\$78
6" Flanged leg	LEGS-6FLG	\$78



## HEG Series Heavy Duty Electric Griddles

These heavy-duty performers offer many of the same labor-saving features of our 900 Series in an electric configuration. Quick pre-heat and excellent temperature response time make these heavy-duty griddles ideal for any menu and volume application.



HEG36

### Standard Features:

- ½" thick polished steel griddle plate
- Separate snap action thermostat for each 12" griddle section
- "R" Model has a front and rear grease trough
- "D" Model has a front grease trough
- Stainless steel front, sides and 4" adjustable legs
- 208 or 240 or 480 V 60 Hz 1 or 3 Phase

Model Number	List Price	Opt. Ext. Warranty (NET)	Accessory Price and Feature Code			Approx. Shipping Wt.	
			Stainless Steel Stand with Casters	Stainless Steel Stand with Flanged Legs	Add for 480V Power Supply	lbs	kg
HEG24R*	\$3,868	\$350	\$1,334	\$1,334	\$365	165	75
			HESTAND-24RCST	HESTAND-24RFLG			
HEG36D	\$5,994	\$360	\$1,572	\$1,572	\$460	230	104
			HESTAND-36DCST	HESTAND-36DRFLG			
HEG48D	\$7,810	\$464	\$1,832	\$1,832	\$546	275	125
			HESTAND-48DCST	HESTAND-48DFLG			
HEG60D	\$9,738	\$590	\$2,132	\$2,132	\$638	345	157
			HESTAND-60DCST	HESTAND-60DFLG			
HEG72D	\$11,690	\$710	\$2,438	\$2,438	\$752	560	254
			HESTAND-72DCST	HESTAND-72DFLG			

\* HEG24R has an 18" deep griddle plate.

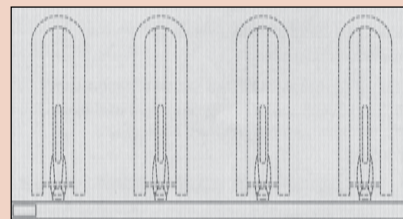
HEG72D — Freight Classification: 85. All other HEG Series — Freight Classification: 100

### Designed for Maximum Production

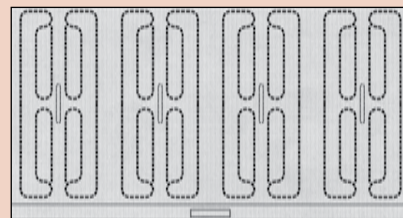
Hardworking Vulcan griddles provide cost-saving and versatile cooking of everything from pancakes to poultry.

Vulcan gas griddles feature tubular "U" burners spaced on 12" centers with snap-action thermostats. Our electric griddles feature solid sheathed tubular incoloy heating elements.

Both designs ensure that heat is evenly distributed over the entire griddle surface—front-to-back and side-to-side. The result is faster recovery and more even cooking over the entire griddle area, enhancing overall productivity.



Vulcan Gas Griddles tubular "U" burners



HEG Series Heavy-Duty Electric Griddle



## MGG Series Medium Duty Gas Griddles

Available in a variety of sizes that are ideal for the smaller operation.

### Standard Features:

- Polished 1/2" thick steel griddle plate
- Snap action thermostat for each 12" griddle section
- Stainless steel body with 4" adjustable legs
- Rear gas connection with internal gas pressure regulator
- 120 V thermostat per 12" section
- 4 ft. power cord



**MGG24**

Model Number	BTU/hr Input	Dimensions W x D x H	List Price	Approx. Shipping Wt.	
				lbs	kg
<b>MGG24</b>	35,000	24" x 25" x 17 1/8"	\$3,486	135	61
<b>MGG36</b>	52,500	36" x 25" x 17 1/8"	\$4,268	186	84
<b>MGG48</b>	70,000	48" x 25" x 17 1/8"	\$5,410	226	103

Freight Classification: 85

## Stainless Steel Open Stands

Model Number	Dimensions W x D x H	List Price	Add for Casters	Approx. Shipping Wt.	
				lbs	kg
<b>MDS24</b>	24" x 21 1/2" x 24 1/2"	\$992	\$416	62	28
<b>MDS36</b>	36" x 21 1/2" x 24 1/2"	\$1,278	\$416	69	31
<b>MDS48</b>	48" x 21 1/2" x 24 1/2"	\$1,390	\$416	78	35

Freight Classification: 85

## Stock Pot Ranges

### Standard Features:

- Two 55,000 BTU/hr cast-iron burners per section; one centered and one surrounding
- Gas pressure regulators provided

Model Number	Description	Dimensions	List Price
<b>VSP100</b>	18" Single	18" x 24 1/2" x 22 1/2"	\$1,838
<b>VSP200</b>	36" Double section (l-r)	36" x 24 1/2" x 22 1/2"	\$3,360
<b>VSP200F</b>	Double section 49" deep	18" x 49" x 22 1/2"	\$3,694

Freight Classification: 85



**VSP200F**

## Chef's Tip

Kitchen heat and gas consumption can be reduced by turning on your griddles no more than a half hour before cooking. During daily operation, set your griddle's temperature down to 200°F after the "rush" and as you enter into a long idle period.

A hot griddle with a one inch thick griddle plate dissipates heat very slowly if there is no cooking load on the appliance. It only takes six or seven minutes for a 200°F griddle to return to a 350°F set point.





## French Quarter Flair, Fired by Vulcan

### DICKIE BRENNAN'S *Steakhouse*

Dickie Brennan's has been named one of America's ten best steakhouses by Maxim Magazine, designated a "Power Table" location by The Wall Street Journal, and received the Wine Spectator Award of Excellence.

It's a nine-year-old restaurant that has hit its stride and then some. Yet, amazingly, New Orleans' Dickie Brennan's Steakhouse found itself literally submerged in the aftermath of Hurricane Katrina. But with the help of Vulcan and a healthy dose of determination, it's back stronger than ever.

"After the storm, we had an opportunity to go with whatever equipment we wanted," said Managing Partner Steve Pettus. "But it seemed like a strong family connection between our group and Vulcan. When you find a great product like this, it's a lot easier to go forward with it."

Vulcan made New Orleans restaurants a priority after the storm and provided Dickie Brennan's Steakhouse with the heavy-duty ranges Pettus calls "incredibly versatile" and "very well built." For our part, it was a pleasure to help—after all, it's about family.





# Durable, Reliable, Productive

## Heavy Duty Performers for High-Volume Kitchens

When it comes to meeting the demands of the high-volume foodservice operation, Vulcan is second to none for heavy-duty range and range-match components that can be customized for any menu need or volume requirement.



### Before You Buy

- Plan your menu and cooking process.** Boil, simmer, sauté, fry, braise, sear, grill, charbroil, hold food hot, etc. Think about needed heat zones, grill plates, pan storage and warming for easy food preparation.
- Determine your volume requirements.** How many portions do you serve per hour? Heavy duty, medium duty or custom?
- What is the available floor and door space?** Make sure that you have adequate space in your floor plan and access to that space.
- Create work flow/efficient production line-up.** Who's doing what/where?
- Check ventilation/safety requirements.** Enhance safety with proper hood sizing and fire suppression.
- Assess your available power/connection requirements.** Gas or electric? Hook-ups: front or rear connections? Determine voltage and phase capacity.
- Select your range top configuration.** Determine the allocation and number of open burners, griddle tops, hot tops and charbroilers.
- Choose add-on options.** Charbroiler, cheesemelter, fryer, salamander broiler, griddle, etc.
- Choose your base type.** Convection oven, standard oven, storage cabinet.

### Heavy Duty Cooking Equipment

<b>Operation type</b>	Central Commissary System, Banquet Kitchen, Hospital, Catering Hall, Military Mess, Commercial Cafeteria, Test Kitchen, Display Kitchen
<b>Platform size &amp; space</b>	34" Platform 17" Increments
<b>Meal volume (meals per day)</b>	400 – 2,000+
Grate size	12"–17"
Burners	30,000 BTU/hr
Oven	50,000 BTU/hr
Griddle top	80,000 BTU/hr
Even heat hot top	80,000 BTU/hr
Radial fin hot top	45,000 BTU/hr
<b>Cooking Process</b>	<b>Top Configuration</b>
Pan fry & sauté	Open & Rear Step-Up
Crisp/sear/brown	Charbroiler, Griddle Top
Broil/grill/barbecue	Broiler, Charbroiler
Fried	Fryers
Broil/finish	Cheesemelter, Salamander
	<b>Bases</b>
Bake	Standard, Convection Oven
Storage	Storage Cabinet



## Heavy Duty Gas Ranges

### The workhorse of any professional kitchen: GH Series



GH6C

Ask any chef or kitchen manager, the **Vulcan Heavy Duty Series Range** is indispensable. With the GH Series Range, you'll have a workhorse in the kitchen that can't be outdone for rugged versatility. This is the range that's built to withstand heavy usage and the heaviest stock pots.

### Built to be flexible

With Vulcan's GH Series Ranges, you'll find the flexibility you're looking for. You can customize your range with a choice of seven different top configurations including open burners, hot tops and griddle tops. Base choices include standard oven, convection oven and storage cabinet with two swing-out doors. **Ask about our 650° finishing oven option.**

### Standard Features:

- Stainless steel front, sides, front top ledge and legs
- Two-piece flame retention burners
- 1¼" front manifold
- Radial fin design with ceramic fire brick
- Three-piece oven baffle with insulation
- Painted or porcelain coated steel surfaces
- Bypass flame design
- Large 8¾" front top ledge provides a convenient landing area for setting plates, pots and pans
- Hot top's cast-iron fin design distributes heat more evenly, resulting in greater efficiency and lower energy cost
- Optional convection oven in place of standard oven available
- Cast-iron, two-piece, lift-off burner heads clean up easily

## Tough, reliable, durable and well-constructed. The proof is in the details:



1. Common one-piece front top ledge, 68" max. (option)
2. Cast-iron, two-piece lift-off, 30,000 BTU/hr flame retention burner
3. End manifold capped and covered
4. Individual pilots; separate cast-iron lift-off grates
5. Deep aeration bowls
6. Easy-to-clean common high shelves (option)
7. Exclusive cast-iron fins; ceramic fire brick
8. Stainless steel sides
9. 6" adjustable stainless steel legs; optional casters, toe base or mobile dolly frame available
10. 50,000 BTU/hr Standard Oven flame retention burner
11. Convection Oven (option)
12. Recessed oven controls in cool zone
13. Steel oven liners porcelain-coated on both sides
14. Porcelainized finishing ovens
15. Three-piece oven baffle with insulation
16. Range matching fryers (not shown)
17. Half-size Expando Ranges (not shown)
18. 1¼" front manifold (not shown)
19. Rear gas connection, ¾" or 1¼" (option, not shown)



## Three base options:\*

### Standard Ovens

- 50,000 BTU/hr flame retention burner
- One oven rack with two rack positions
- Thermostat adjusts from 150°F to 500°F

\*Except Charbroiler

### Convection Ovens

- Energy saving 32,000 BTU/hr
- Three oven racks with five rack positions
- Thermostat adjusts from 200°F to 500°F

### Storage Base

- Storage base with two swing-out doors in place of oven



Top Configurations	Top View	Model Number	Base	Total BTUs	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
							lbs	kg
Super radial fin hot top		<b>GH30</b>	Standard oven	95,000	\$8,580	\$285	660	299
		<b>GH30C</b>	Convection oven	77,000	\$11,560	\$325	720	326
		<b>GH30S</b>	Storage base	45,000	\$7,730	\$185	480	218
Four 30,000 BTU/hr open top burners		<b>GH45</b>	Standard oven	170,000	\$7,620	\$285	570	259
		<b>GH45C</b>	Convection oven	152,000	\$10,640	\$325	630	286
		<b>GH45S</b>	Storage base	120,000	\$7,140	\$185	420	191
Six 30,000 BTU/hr open top burners		<b>GH6</b>	Standard oven	230,000	\$8,680	\$285	535	243
		<b>GH6C</b>	Convection oven	212,000	\$11,690	\$325	595	270
		<b>GH6S</b>	Storage base	180,000	\$7,910	\$185	370	168
Griddle top with thermostat		<b>GH60T</b>	Standard oven	130,000	\$11,330	\$285	720	327
		<b>GH60TC</b>	Convection oven	112,000	\$14,430	\$325	790	354
		<b>GH60TS</b>	Storage base	80,000	\$10,570	\$185	535	243
Griddle top		<b>GH60</b>	Standard oven	130,000	\$10,270	\$285	720	327
		<b>GH60C</b>	Convection oven	112,000	\$13,230	\$325	790	354
		<b>GH60S</b>	Storage base	80,000	\$9,380	\$185	535	243
Even heat top		<b>GH72</b>	Standard oven	130,000	\$9,560	\$285	630	286
		<b>GH72C</b>	Convection oven	112,000	\$12,500	\$325	690	313
		<b>GH72S</b>	Storage base	80,000	\$8,670	\$185	485	221
Even heat top and two open top burners		<b>GH72/45</b>	Standard oven	150,000	\$10,240	\$285	620	281
		<b>GH72/45C</b>	Convection oven	132,000	\$12,790	\$325	660	299
		<b>GH72/45S</b>	Storage base	100,000	\$9,060	\$185	470	214
Griddle top and two open top burners with thermostat		<b>GH60T/45</b>	Standard oven	150,000	\$11,170	\$285	620	281
		<b>GH60T/45C</b>	Convection oven	132,000	\$13,750	\$325	680	308
		<b>GH60T/45S</b>	Storage base	100,000	\$10,280	\$185	510	232
34" Wide charbroiler		<b>GHCB34S</b>	Storage base	96,000	\$9,500	\$185	450	203

### Flame Retention

**Burners** are drilled or slotted port burners with additional ports positioned as to provide constant reignition to main ports. The advantages are substantially higher heat input rates with improved combustion efficiency and a wide turn-down range. The design controls flashback, flame blowoff at the ports and permits higher primary air adjustment.

Freight Classification: 85

## Heavy Duty Gas Fryer

### Standard Features:

- Stainless steel front, front top ledge, sides and legs
- Stainless steel fry tank
- Self-Powered Millivolt control system
- Lift-off backsplash and basket hanger
- 36" cooking height on 6" adjustable legs
- 17" wide x 39 1/8" deep
- 1 1/4" front manifold
- 120,000 BTU/hr total input

Description	Model Number	Base	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
					lbs	kg
Fryer 45 lb oil capacity	<b>GHF91G</b>	Cabinet with door	\$6,680	\$325	225	102



Freight Classification: 85

## Heavy Duty Gas Expando Ranges & Spreaders

### Expand your Heavy Duty line-up with 17" Gas Expando Ranges

Models are battery-matching with all GH Series Heavy Duty gas equipment and include open burner, hot top and griddle top configurations.

### Standard Features:

- Stainless steel front, sides, front top ledge and legs
- 17" wide storage base with door
- 36" working height on 6" legs
- 17" wide x 39 1/8" deep
- 1 1/4" front manifold



**GHX45**



**GSE17D**

Solid tops act as fillers, landing areas and work surfaces—and feature a full body storage base.

17" Expando Ranges	Top View	Model Number	Base	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
						lbs	kg
Two open top "flame retention" burners		<b>GHX45</b>	Storage	\$3,630	\$185	200	91
Griddle top		<b>GHX60</b>	Storage	\$4,560	\$185	200	91
Griddle top w/ thermostat		<b>GHX60T</b>	Storage	\$5,260	\$185	260	118
Polished cast hot top		<b>GHX72</b>	Storage	\$3,620	\$185	260	118

Freight Classification: 85

Description	Model Number	Base	List Price	Approx. Shipping Wt.	
				lbs	kg
17" wide Spreader	<b>GSE17D</b>	Full body storage	\$2,890	185	84

Freight Classification: 85





## Chef's Finishing Oven

Great Starts Deserve Great Finishes!


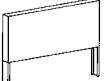
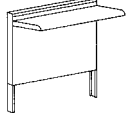
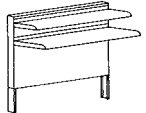


- **Greater heat penetration:** more even cooking, optimum food quality, and superior end product
- **Higher temperatures:** maintain perfect moisture levels and cause less shrinkage
- **Better temperature control:** fast recovery, and uniform results with even heat distribution via the ½" steel hearth
- **Faster cooking:** 650° oven thermostat and 50,000 BTU Vulcan flame retention burner, both combined, result in an exceptional finished product

**Order 650° Thermostat Under Options & Accessories**

## Heavy Duty Backguards and Shelves

For installation over Heavy Duty gas equipment

Description	Model Number	Dimensions		List Price	Add for SST Back	Approx. Shipping Wt.	
		Width	Height			lbs	kg
 10" Backguard or flue riser	<b>17BG10</b>	17"	10"	\$450	\$140	15	9
	<b>34BG10</b>	34"	10"	\$560	\$230	25	12
	<b>51BG10</b>	51"	10"	\$720	\$300	35	16
	<b>68BG10</b>	68"	10"	\$1,050	\$390	50	23
 17" Backguard or flue riser	<b>17BG</b>	17"	17"	\$500	\$160	20	9
	<b>34BG</b>	34"	17"	\$610	\$260	37	17
	<b>51BG</b>	51"	17"	\$770	\$320	50	23
	<b>68BG</b>	68"	17"	\$1,110	\$400	75	34
 23" Single deck high shelf	<b>17SD</b>	17"	23"	\$770	\$210	55	25
	<b>34SD</b>	34"	23"	\$1,000	\$320	80	36
	<b>51SD</b>	51"	23"	\$1,300	\$420	115	52
	<b>68SD</b>	68"	23"	\$1,490	\$640	125	57
 35" Double deck high shelf	<b>17DD</b>	17"	35"	\$1,320	\$320	60	27
	<b>34DD</b>	34"	35"	\$1,740	\$320	90	41
	<b>51DD</b>	51"	35"	\$2,280	\$420	125	57
	<b>68DD</b>	68"	35"	\$2,650	\$640	140	64

Note: For proper flueing—a backguard or high shelf must be installed with each Vulcan Heavy Duty Gas Range.

Freight Classification: 85

## Dolly Frames with Casters for Heavy Duty Line-ups

Width	List Price
34"	\$1,430
35" – 51"	\$1,780
52" – 68"	\$2,790
69" – 85"	\$2,880
86" – 102"	\$3,240

Freight Classification: 85

Dolly frames add extra flexibility to your heavy duty line-up. For full-body ranges, expandos, fryers, spreaders and broilers.

**For additional options and accessories for Heavy Duty equipment see page 48.**



## Options & Accessories for Heavy Duty Gas Equipment

Option	Available on	List Price
Less legs on a 1½" high base, stainless steel front and sides	All free standing or full body models ordered without legs or casters	N/C
Stainless steel finishing back	17" Expando, 17" Spreaders, GHF91G	\$400
	Standard oven/storage base ranges	\$780
	GHCB34S	\$850
	Convection oven base ranges*	\$1,030
51" Common griddle	To span one 34" and one 17" griddle top range	\$790
68" Common griddle	To span two 34" griddle top ranges	\$1,020
Stainless steel bottoms	17" wide Expandos 34" wide storage base ranges	\$180
	Full body spreaders	
Fan cooling package	Required for convection ovens and GHCB40C with less legs or toe base	\$280
¾" Rear gas connection (single unit connection only)	All heavy duty ranges, fryers, and spreaders EXCEPT GHX60T; all charbroiler models; all broiler models except IR2	\$510
1¼" rear gas connection (batteries up to 600,000 BTU)	GH45, GHX45, GHX72, all spreader models; all charbroiler models, GHIR44	\$510
Stainless steel common front top ledge**	51"	\$490
	68"	\$650
650° Thermostat with ½" steel deck		\$1,220
Stainless steel center shelf	17" Cabinet base units, 34" cabinet base units	\$190/\$380
220 volt, 50 cycle single phase motor		\$320
Step-up burners	GH6, GH6C, GH6S	\$280

\* Price includes fan cooling package, which is required when stainless steel finishing back is used on a convection oven base range.

\*\*Common front top ledges cannot span griddle top ranges, combination ranges having a griddle, fryers, charbroilers, spreader plates or upright broilers. A list of models from right to left is required when ordering.

Accessory	Available on	Accessory Feature Code	List Price
Casters	All freestanding broilers and spreaders	CASTERS 5	\$480
Flanged feet	All freestanding models	HDFEET-FLANGD	\$200
<b>Pressure regulators</b>			
¾" N.P.T. (natural gas) ¾" N.P.T. (l.p. gas)	All models	PRESREG 3/4MCB	\$140
		PRESREG LP¾	
1¼" N.P.T. (natural gas) 1¼" N.P.T. (l.p. gas)	All models	PRESREG NA1¼	\$310
		PRESREG LP1¼	
<b>Gas flex hose &amp; quick disconnect with restraining device</b>			
¾" x 4 ft	All models	¾QDH 4FT	\$736
1¼" x 4 ft	All models	1¼QDH 4FT	\$1,150
<b>Oven racks</b>			
Standard oven	Ranges and broilers	OVENRAK HDGR	\$170
Convection oven		OVENRACK HCBSG	



# Heavy Duty Broilers

*Introducing the newest addition to Vulcan's popular upright ceramic broiler line:*

## The Chophouse Broiler

*A broiler that will make your menu sizzle and your profits soar!*

**NEW**

With 135,000 BTUs delivered at an incredibly even temperature across the cooking grid, the Chophouse Broiler offers cooking temperatures up to 950°F at the cooking surface!

The larger grid means more food being prepared at once, and the large griddle plate located on top allows for searing and cooking at the same time. It's the perfect solution for the modern American steakhouse.

### Standard Features:

- Stainless steel front, sides, and stand
- Casters standard
- 135,000 BTUs
- Top plate griddle certified
- 452" W x 344" D
- Positive positioning grid control handle
- Three 45,000 BTU/hr ceramic burners
- 2" griddle plate with 2" splashes
- Standard 56" high griddle cooking surface
- Griddle/broiler brush
- One year limited parts and labor warranty
- 2" diameter rear gas connection



### Options:

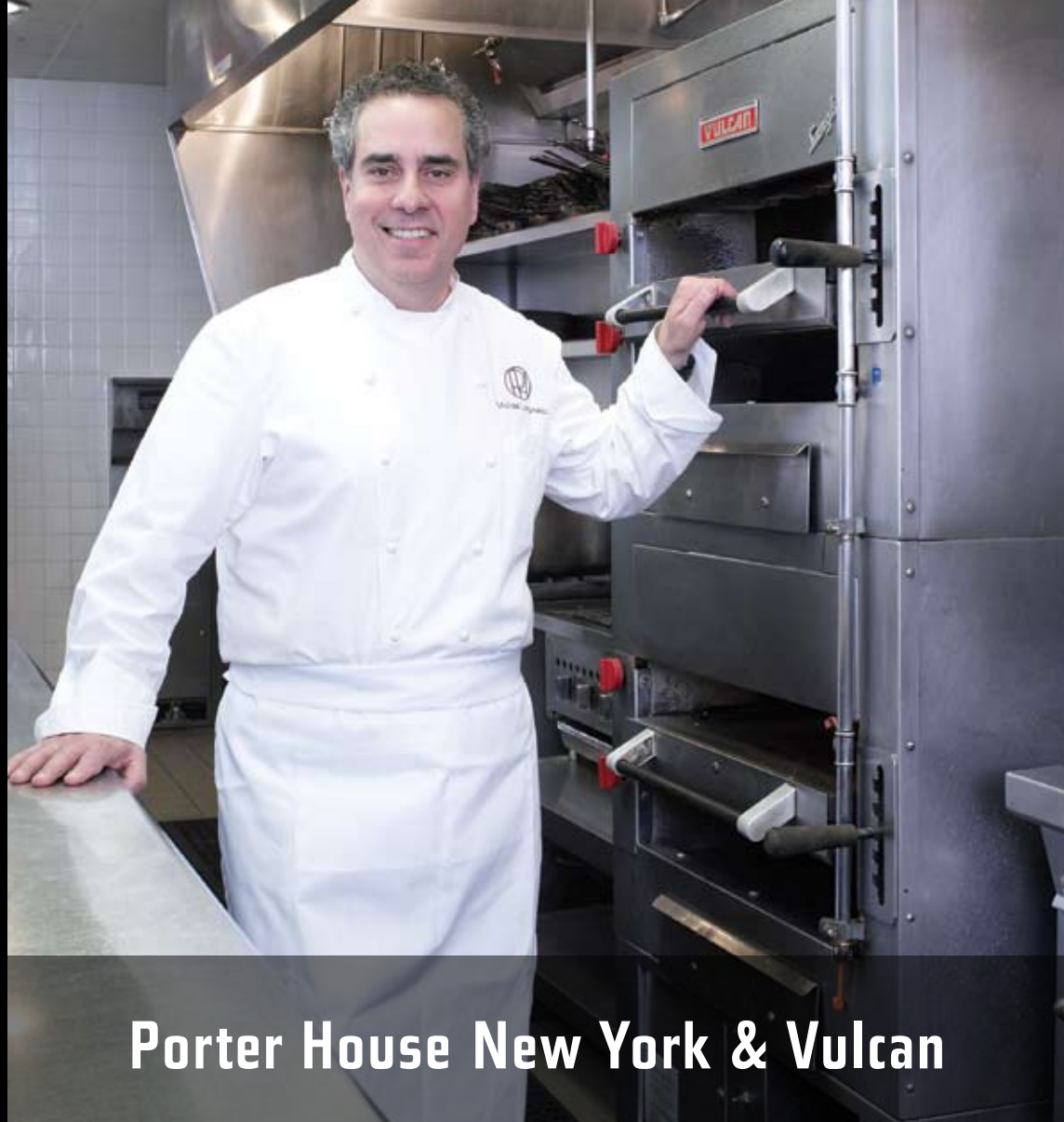
- 4" shorter leg stand with casters

### Accessories:

- 1¼" x 4 ft. quick disconnect hose with restraining device
- Additional griddle/broiler brush

Model Number	Description	BTU/hr Input	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
					lbs	kg
VST4B	Ceramic Broiler with griddle plate	135,000	\$17,000	\$325	986	447

Freight Classification: 100



## Porter House New York & Vulcan

*"We were looking for a broiler that could perform in the modern, contemporary steakhouse, one that would deliver the crunchy-char finish that people associate with a great steak. It's a workhorse, and it has the durability and reliability we require."*

**Michael Lomonaco**

Renowned chef Michael Lomonaco's newest contribution to the Big Apple's considerable line of fine restaurants takes the traditional steakhouse to a new level. And Vulcan is proud to have supplied the broiler that he considers integral to his menu.

Porter House New York, located in the Time Warner Center, features an emphasis on succulent meats in tandem with premium seafood and the finest in American ingredients and flavors.

"The steakhouse is the ultimate American restaurant," says Lomonaco, "it's hospitality without formality." He chose the Vulcan broiler to cook his signature meats after an exhaustive search. "We were looking for a broiler that could perform in the modern, contemporary steakhouse, one that would deliver the crunchy-char finish that people associate with a great steak. It's a workhorse, and it has the durability and reliability we require."

Lomonaco visited the Vulcan test kitchen and put the unit through its paces before making this important decision. "At the end of our due diligence, and once having met the people, from the sales reps and design engineers to the manufacturing reps, it convinced me that Vulcan was a company I could partner with—that meant a lot to me," he added.





## A Guide to Heavy Duty Broilers

OVERFIRED	CERAMIC BROILERS			
	VST4B	HCB2	FHBO	GHCB40
<b>Cooking Surfaces</b>	1 broiler, 1 griddle	2 broiler decks	1 broiler deck*	1 broiler deck
<b>Burners</b>				
<b>Quantity</b>	3	4	4	4
<b>Rating</b>	135,000 BTU/hr	100,000 BTU/hr	100,000 BTU/hr	100,000 BTU/hr
<b>Oven</b>	N/A	N/A	40,000 BTU/hr	50,000 BTU/hr
<b>Grid Size</b>	45½" x 34¼"	25½" x 27½"	25½" X 25½"	25½" X 27½"
<b>Grid Positioning</b>				
<b># of Positions</b>	5	8	5	8
<b>Method</b>	Positive Positioning	Positive Positioning	Positive Positioning	Positive Positioning
<b>Temperatures</b>	850°F to 950°F	750°F to 850°F	750°F to 850°F	750°F to 850°F
<b>Finishing Oven</b>	No	No	Yes	Yes
<b>Base</b>	Open Storage	Open Storage	Standard, Convection, or Finishing Oven. Storage Base	Standard, Convection, or Finishing Oven. Storage Base

### Menu Applications

Rib steak  
Sirloin  
Porterhouse  
Tenderloin  
Lamb chops  
Ham slices  
Lobster  
Salmon

OVERFIRED	INFRARED BROILERS		
	FHBiO	IR2	GHIR
<b>Cooking Surfaces</b>	1 broiler deck*	2 broiler decks	1 broiler deck
<b>Burners</b>			
<b>Quantity</b>	4	8	4
<b>Rating</b>	80,000 BTU/hr	160,000 BTU/hr	100,000 BTU/hr
<b>Oven</b>	40,000 BTU/hr	N/A	N/A
<b>Grid Size</b>	25½" X 25½"	25½" x 29½"	25½" x 29½"
<b>Grid Positioning</b>			
<b># of Positions</b>	5	5	8
<b>Method</b>	Positive Positioning	Spring Balanced	Positive Positioning
<b>Temperatures</b>	900°F to 1000°F	800°F to 900°F	800°F to 900°F
<b>Finishing Oven</b>	Yes	No	Yes
<b>Base</b>	Standard, Convection, or Finishing Oven. Storage Base	N/A	Closed Storage

### Menu Applications

T-Bone  
Sirloin  
Hamburger  
Chicken  
Pork chops  
Spare ribs  
Sausages

UNDERFIRED	CHARBROILERS
	HGB
<b>Cooking Surfaces</b>	1 broiler deck
<b>Burners</b>	
<b>Quantity</b>	6 or 9
<b>Rating</b>	96,000 or 144,000 BTU/hr
<b>Oven</b>	N/A
<b>Grid Size</b>	34" x 24"/ 50" x 24"
<b>Grid Positioning</b>	
<b># of Positions</b>	N/A
<b>Method</b>	N/A
<b>Temperatures</b>	550°F to 600°F
<b>Finishing Oven</b>	No
<b>Base</b>	Open Storage



\*Note: Pricing for these models can be found in your Wolf Range price list.

## Heavy Duty Gas Charbroilers: HGB Series

### Standard Features:

#### HGB Models

- Stainless steel broiler front, sides, base and legs
- 5 $\frac{5}{16}$ " wide grates are reversible for "level" broiling or self-cleaning, cast-iron pitched grease trough in each grate blade provides fat run-off
- Separate gas control for each burner (16,000 BTU each)
- Under-burner baffles reflect the heat upward creating a "cool zone" beneath the burners
- Large-capacity grease collectors provide fat run-off and control flareups
- 1 $\frac{1}{4}$ " rear gas connection with pressure regulator
- Cabinet base measuring 34" wide (HGB34) or 50" wide (HGB50)



HGB50



### Vulcan's Innovative Char-Radiant Principle

VULCAN CHARBROILERS ARE DESIGNED to make the most of radiant heat cooking. Beef and even delicate products, like fish and poultry, are prepared to perfection.

1. Vulcan Charbroilers feature an innovative baffling system that reflects heat upward. This creates a cool zone in the drip pan which reduces potential for secondary fire.
2. The heavy cast iron radiant and broiling grates provide uniform temperature and help seal in juices for tender, tasty steaks, burgers, chops and seafood.
3. Grates are reversible for level broiling or self-cleaning.
4. Optional round rod grates are also available.

#### HGBM Models

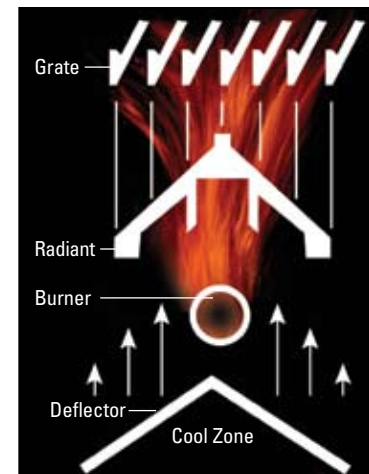
- Same features as HGB Models except **modular with a cooking surface of 15 $\frac{1}{2}$ "**

Model Number	Description	BTU/hr Input	Number of Grates	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
						lbs	kg
HGB34M	Modular—no base	96,000	6	\$7,690	\$275	432	194
HGB34	Open cabinet base	96,000	6	\$8,340	\$275	515	232
HGB50M	Modular—no base	144,000	9	\$9,750	\$275	675	304
HGB50	Open cabinet base	144,000	9	\$10,780	\$275	819	369

Freight Classification: 100

### Options & Accessories for HGB Gas Charbroilers

HGB Accessories	Available on	Accessory Feature Code	List Price
Casters (2 swivel, 2 locking)	Model on cabinet base	CASTERS HGBV	\$480
8" Stainless steel splash guard	34" Models	SPLGARD HGB34	\$750
	50" Models	SPLGARD HGB50	\$820
Lift-off griddle plate (18 $\frac{1}{2}$ " x 14")	All Models	GRIDDLE PLATE	\$900
Stainless steel work shelf (12" deep)	34" Models	34WORK SHELF	\$630
	50" Models	50WORK SHELF	\$670





## Heavy Duty Infrared & Ceramic Broilers

### High-efficiency radiant heat

Infrared cooking uses high-efficiency radiant energy. High-frequency electromagnetic waves travel from the infrared source to the food without heating the air—resulting in faster heat up.

#### Standard Features:

- Stainless steel front, sides, front top ledge and legs
- Pilot ignition system
- Four 25,000 BTU/hr burner for ceramic broilers
- 1¼" front gas manifold

Description	Top View	Model Number	Base	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
						lbs	kg
Single section Ceramic Broiler w/ finishing oven <sup>1</sup>		<b>GHCB40</b>	Standard oven	\$13,920	\$375	1000	454
		<b>GHCB40C</b>	Convection oven	\$16,630	\$425	1060	481
		<b>GHCB44</b>	Storage base	\$12,320	\$375	800	360
Single section Infrared Broiler w/ finishing oven <sup>1</sup>		<b>GHIR44</b>	Storage base with 2 doors	\$18,400	\$395	825	374
Double section Infrared Broiler <sup>2</sup>		<b>IR2</b>	Double section on 6" legs	\$26,650	\$425	1100	495



**GHCB40**

<sup>1</sup> Battery match with a 1¼" front manifold standard gas connection. <sup>2</sup> Supplied with 1" rear gas connection as standard.

Freight Classification: 100

## Heavy Duty Gas Salamander Broilers & Cheesemelters

### Designed for mounting over Heavy Duty Gas Ranges



**VSB34R**

#### Standard Features:

- Stainless steel front, sides and top
- Infinite heat control valves
- Pilot ignition system
- Removable full width spillage pan
- ¾" N.P.T. gas connection with regulator
- Reinforced back riser for mounting over a GH Series range unit

#### VCM34R Cheesemelter

- Infrared burners and infinite adjustment gas valve
- Adjustable three position rack
- 24,000 BTU/hr
- 34" wide x 20½" deep x 19⅙" high

#### VSB34IR Salamander Broiler

- 30,000 BTU/hr heavy duty infrared burners and infinite adjustment gas valve
- 34" wide x 19" deep x 19⅙" high
- Roller broiler grid area 27½" wide x 13" deep
- Five interlocking grid height adjustments

#### VSB34R Salamander Broiler

- 66,000 BTU/hr
- 34" wide x 19" deep x 19⅙" high
- 12 stainless steel radiants
- Broiler radiants and infinite adjustment gas valve
- Roller broiler grid area 27½" wide x 13" deep
- Five interlocking grid height adjustments

Description	Model Number	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
				lbs	kg
34" wide Salamander Broiler includes stainless steel backriser	<b>VSB34R</b>	\$4,790	\$175	345	113
34" wide Salamander Broiler w/ infrared radiants includes stainless steel backriser	<b>VSB34IR</b>	\$5,270	\$205	345	113
34" wide Cheesemelter includes stainless steel backriser	<b>VCM34R</b>	\$4,690	\$175	345	113

Freight Classification: 100





## Providing Life Care for Our Senior Citizens

*"The fact that these ovens are low maintenance is important because they are in operation up to 15 hours a day.*

*Vulcan—where dependability is number one"*

As the baby-boom generation moves toward retirement, a new marketplace is born. And Vulcan supports the growth of upscale retirement communities with dependable, and productive equipment for their foodservice needs.

St. Andrews Estates North is a retirement life community in Boca Raton, Florida. The Mediterranean-style campus sits on 65 lushly-landscaped acres and is home to 420 seniors that enjoy excellent food prepared in a kitchen stocked with Vulcan equipment.

The head chef and staff oversee the preparation of 750 meals a day—giving their four Vulcan convection ovens quite a workout. These diverse ovens do a lot—from baking, roasting, braising, and are even used as back-up steamers. The even heating they provide and low maintenance is important because they are in operation nearly 15 hours a day. They are vital to St. Andrew's diverse menu featuring nine entrées each day. Favorites include roasted chicken, fish, veal and lamb shanks, and lasagna.

The versatility and dependability of Vulcan equipment is spreading and other healthcare communities are discovering its quality and reliability are unmatched. This is critical in healthcare—where dependability is number one—and Vulcan delivers One Powerful Package™.





# Versatility & Control

Our extensive selection meets every specialized cooking need

Vulcan offers an extraordinary selection of ovens for roasting, baking or rethermalizing. Each features Vulcan's built-in reliability for long-term performance, productivity and profitability.

Vulcan Convection Ovens recirculate heated air, saving energy while contributing to consistent cooking. Innovative design controls airflow to produce food that is baked or roasted evenly and consistently. Convection cooking at its best.

## Before You Buy

- Select your menu & cooking process.** Are you roasting, baking or holding foods warm? What are you cooking? How is it most effectively prepared? Can some items be cooked in advance and reheated, or does your menu focus on made to order foods?
- What are your production needs?** How many portions do you serve per hour?
- What are your power requirements?** Gas (44,000–60,000 BTU/hr capacity) or electric (12.5 kW/per section) Do you need any power source modifications to meet the code requirements?
- What is the available floor and door space?** Make sure that you have adequate space in your floor plan and access to that space.
- What size oven does your operation require?** Standard: Five racks with eleven rack positions. Or double stack ovens to save space and increase productivity.
- Are you looking for solid state or programmable computer controls?** For untrained operators and foods that require different cooking times, select pre-programmable computer controls and rack timers.
- What kinds of window and doors work best in your space?** Example: Independently operated doors require less service than chain-driven doors and thereby, save you money.

### Gas Convection Ovens

VCG Series—Full Size	# of Sections	Exterior Dimensions W x D x H	Oven Cavity Dimensions W x D x H	Total BTU/hr	Motor Size
VC4G	1	40" x 41½" x 56¾"	29" x 22½" x 20"	44,000	(1) ½ HP, 115 V, 9 amp
VC6G Deep Depth	1	40" x 45½" x 56¾"	29" x 26½" x 20"	44,000	(1) ½ HP, 115 V, 9 amp
VC44G	2	40" x 41½" x 70"	29" x 22½" x 20"	88,000	(2) ½ HP, 115 V, 9 amp
VC66G Deep Depth	2	40" x 45½" x 70"	29" x 26½" x 20"	88,000	(2) ½ HP, 115 V, 9 amp

SG Series—Full Size	# of Sections	Exterior Dimensions W x D x H	Oven Cavity Dimensions W x D x H	Total BTU/hr	Motor Size
SG4D	1	40" x 41½" x 58¾"	29" x 22½" x 20"	60,000	(1) ½ HP, 115 V, 9 amp
SG44D	2	40" x 41½" x 72"	29" x 22½" x 20"	120,000	(2) ½ HP, 115 V, 9 amp

GCO Series—Half Size	# of Sections	Exterior Dimensions W x D x H	Oven Cavity Dimensions W x D x H	Total BTU/hr	Motor Size
GCO2D	1	29¾" x 28" x 30 ½"	15¼" x 21" x 20"	25,000	(1) ½ HP, 115 V, 8 amp

### Electric Convection Ovens

VCE Series—Full Size	# of Sections	Exterior Dimensions W x D x H	Oven Cavity Dimensions W x D x H	Total kW	Standard Power Supply
VC4E	1	40" x 41½" x 56¾"	29" x 22½" x 20"	12.5	208/240 V, 60 Hz, 1 or 3 phase
VC6E Deep Depth	1	40" x 45½" x 56¾"	29" x 26½" x 20"	12.5	208/240 V, 60 Hz 1 or 3 phase
VC44E	2	40" x 41½" x 70"	29" x 22½" x 20"	25	208/240 V, 60 Hz, 1 or 3 phase
VC66E Deep Depth	2	40" x 45½" x 70"	29" x 26½" x 20"	25	208/240 V, 60 Hz, 1 or 3 phase

ECO Series—Half Size	# of Sections	Exterior Dimensions w x d x h	Oven Cavity Dimensions w x d x h	Total kW	Standard Power Supply
ECO2D	1	29¾" x 28" x 30½"	15¼" x 21" x 20"	5.5	208/240 V, 60 Hz, 1 or 3 phase

## VC Series Convection Ovens

### All-purpose ovens save operating costs

The versatile performance you need for preparing a varied menu with consistently great results—all at an affordable price. With gentle air circulation and even heat distribution, these all-purpose ovens produce delicious, evenly cooked casseroles, meats, vegetables and baked goods. They also save on operating costs with an energy-efficient heat recovery system.

#### Standard Features:

- Stainless steel front, sides and top
- Stainless steel doors with double pane windows
- ½ HP two speed oven blower motor; 115/60/1 with 6 ft. cord and plug
- Oven cool switch for rapid cool-down
- Porcelain enamel on steel oven interior
- Five nickel plated oven racks with eleven rack positions
- Interior oven light



VC4GD



VC44GD

*Shown with optional casters and **NEW** oven rack hanger*

**Available in single and double-stacked configurations.**

**NEW**

### Choice of Control Systems:



#### Solid State Controls (D) on VC Series

- Adjusts from 150°F to 500°F, providing instant response to variations in oven temperature for more consistent cooking
- 60-minute timer with audible alarm
- Easy-to-read time and temperature settings



#### Computer Controls (C) on VC Series

- Digital time and temperature readouts
- 99-hour timer with audible alarm
- Roast & Hold cycle for unattended cooking
- Six pre-programmed settings for frequently prepared menu items
- Shelf I.D. programming with audible/visible alert allows you to pre-set different cooking times for up to five racks, providing additional flexibility, convenience and productivity



## VC Series Gas Convection Ovens

- 44,000 BTU/hr burner per oven section
- 3/4" rear gas connection
- Electronic spark ignition
- Internal combination gas pressure regulator and safety solenoid system

VC Series Gas	Cavity	Description	List Price by Control Type		Add for SST Leg	Add for Casters	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
			Solid State (D)	Computer (C)				lbs	kg
VC4G	Standard depth	Single deck on 25¾" legs	\$8,890	\$10,370	\$300	\$640	\$362	497	225
VC6G	Deep depth	Single deck on 25¾" legs	\$9,720	\$11,200	\$300	\$640	\$362	500	227
VC44G	Standard depth	Double deck on 8" legs	\$17,210	\$20,170	STD	\$100*	\$724	994	450
VC66G	Deep depth	Double deck on 8" legs	\$18,870	\$21,830	STD	\$100*	\$724	1000	454

\*Caster prices for double deck ovens include a deduction for legs.

Freight Classification: 85

NOTE: Model number must have "Control Type" suffix when ordering. Example: Model VC4 with Computer Controls (C) = VC46C

## VC Series Electric Convection Ovens

- 12.5 kW input burner per oven section
- 208 V or 240 V, 60 Hz, 1 or 3 phase

VC Series Electric	Cavity	Description	List Price by Control Type		Add for SST Leg	Add for Casters	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
			Solid State (D)	Computer (C)				lbs	kg
VC4E	Standard depth	Single deck on 25¾" legs	\$8,890	\$10,370	\$300	\$640	\$362	450	204
VC6E	Deep depth	Single deck on 25¾" legs	\$9,720	\$11,200	\$300	\$640	\$362	478	217
VC44E	Standard depth	Double deck on 8" legs	\$17,210	\$20,170	STD	\$100*	\$724	900	408
VC66E	Deep depth	Double deck on 8" legs	\$18,870	\$21,830	STD	\$100*	\$724	956	434

\*Caster prices for double deck ovens include a deduction for legs.

Freight Classification: 85

NOTE: Model number must have "Control Type" suffix when ordering. Example: Model VC4 with Computer Controls (C) = VC46C

## Options & Accessories for VC Convection Ovens

Option	List Price	Accessory	Accessory Feature Code	List Price
5-hour timer in place of 60-minute timer—D control models	\$160	Rack hanger	RACK HANGRV	\$100
Roast & hold (per section)—D control gas models	\$826	One rack	VC4 Models - RACK 1PC	\$168
Simultaneous doors (per section)—chain driven	\$260		VC6 Models - RACKSG6 1PC	\$168
480 V, 60 Hz, 3 phase (per section) VC electric models	\$998	¾" x 4 ft quick disconnect hose	¾ QHD 4FT	\$736
Correctional Facility Options	List Price	Stainless steel drip pan	VC4 Models - DRIPPAN SSTVC4	\$256
			VC6 Models - DRIPPAN SSTVC6	\$276
		Stainless steel rear enclosure (per section)	ENCLSUR SSBCKV	\$384
		Down draft diverter	DWNDFT VCOVEN	\$270
Security screws (per section)	\$300	Stainless steel leg stand with adjustable feet, stainless steel shelf and adjustable rack supports—SINGLE DECK	VC4 Models - VC4OPEN STAND	\$1,440
			VC6 Models - VC6OPEN STAND	\$1,440
Complete correctional package (per section)— security screws, lockable control panel cover, oven door lock and top and bottom screen enclosures	\$2,250	Stainless steel leg stand with casters, stainless steel shelf and adjustable rack supports—SINGLE DECK	VC4 Models - VC4OPEN STDCST	\$1,750
			VC6 Models - VC6OPEN STDCST	\$1,750
		Oven/steamer accessory kit – requires 8" legs (LEGSSST CX299V) in lieu of standard legs)	MARINE TOP	\$800
		Steam pan holder	STEAMER PANHLD	\$700

## SG Series Convection Ovens

### Exclusive design for more effective convection cooking

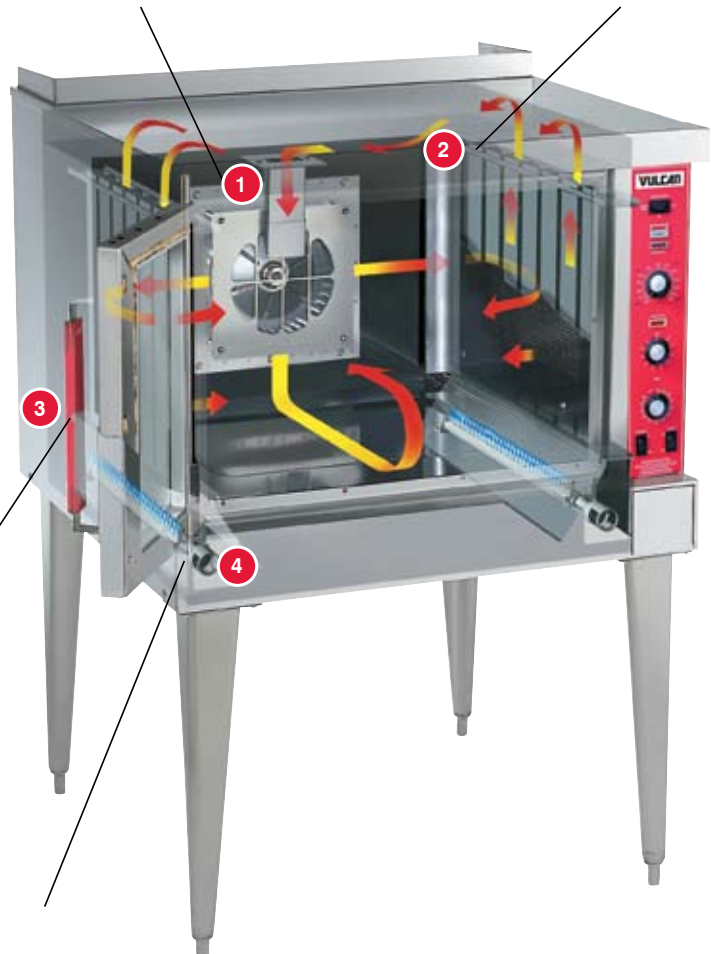
An **SG series convection oven** offers a unique air distribution system that makes it an ideal baking oven, as well as an efficient roasting and warming oven. These design features provide better airflow and heat distribution around the food, for more even and consistent cooking.

**Heat exchangers** are placed along each side of the oven. Air is pulled through perforated side panels and distributed evenly over the food side-to-side, front-to-back and top-to-bottom—so there is no need to move or rotate the product to ensure even cooking.

**Vulcan's exclusive design** recirculates heat in a gentle airflow that helps keep baked goods light and delicious—and helps control energy costs by recycling heat instead of wasting it up the flue.

**1 Exclusive air distribution system** controls airflow so food is cooked evenly and consistently.

**2** Vulcan's exclusive design provides a gentle airflow that's ideal for even baking.



**3** Stainless steel design with cool-to-touch handles.

**4** Independently operated doors with full-length hinge pins and welded full door frames provide a full 180° opening for easy access and require less maintenance and adjustment than chain-driven doors.

### Adjustable Power Level for Precise Cooking Control

**Vulcan's exclusive Power Level Control** gives you greater flexibility during cooking or baking by letting you adjust heat input from 15,000 BTU/hr to 60,000 BTU/hr to accommodate different products and oven loads.

This feature also serves as a **browning control** for food that looks as great as it tastes. Simply increase the Power Level Control for more browning, and decrease it when you want just a touch of golden brown.



### Deluxe Solid State Controls (D) on SG Series

- Adjusts from 150°F to 500°F, providing instant response to variations in oven temperature for more consistent cooking
- 60-minute timer with audible alarm
- Power level control
- Easy-to-read time and temperature settings





## SG Series Gas Convection Ovens

### The oven that does it all

The SG Series is first in its class for quality convection cooking, producing everything from delicate baked goods to juicy meats to moist, delicious casseroles. In fact these ovens were developed especially with your baking needs in mind.

#### Standard Features:

- Stainless steel front, sides, top, rear enclosure panel and legs
- Stainless steel doors with double pane windows
- Porcelain enamel on steel oven interior
- 11 position nickel plated guides and five oven racks
- Two 30,000 BTU/hr burners, 60,000 BTU/hr total input
- Electronic spark ignition
- ½ HP two speed oven blower motor; 115/60/1 with 6 ft. cord and plug
- Deluxe solid state controls adjusts from 150° to 500°F
- 60-minute timer with audible alarm
- Energy-saving “Power Level” control
- ¾” rear gas connection
- Internal combination gas pressure regulator and safety solenoid system
- Interior oven lights



**SG44D**

*Shown with optional casters*

SG Series	Cavity	Description	List Price	Add for Casters	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
						lbs	kg
<b>SG4D</b>	Standard depth	Single deck on 25¾" legs	\$11,340	\$640	\$362	557	253
<b>SG44D</b>	Standard depth	Double deck on 8" legs	\$21,790	\$110*	\$724	1,114	505

\*Caster prices for double deck ovens include a deduction for legs.

Freight Classification: 85

### Options & Accessories for SG Convection Ovens

Option	List Price
5-hour timer in place of 60-minute timer	\$160

Correctional Facility Options	List Price
Security screws (per section)	\$300
Complete correctional package (per section)— security screws, lockable control panel cover, oven door lock and top and bottom screen enclosures	\$1,950

Accessory	Accessory Feature Code	List Price
Rack hanger	RACK HANGRV	\$100
One rack	RACK 1PC	\$168
¾" x 4' quick disconnect hose	¾QDH 4FT	\$736
Stainless steel drip pan	DRIPPAN S/SST	\$256
Down draft diverter	DWNDFT SINOVN	\$322
Stainless steel leg stand with adjustable feet, stainless steel shelf and adjustable rack supports-SINGLE DECK	OPEN STAND	\$1,440
Stainless steel leg stand with casters, stainless steel shelf and adjustable rack supports-SINGLE DECK	SG40PEN STDCST	\$1,760



## VC4 Oven/Steamer Accessory Kit and Pan Holder

This versatile design allows steaming, baking, and storage in a smaller footprint.

- Stainless steel marine edge top installs securely to the convention oven, capturing condensation and providing a sturdy base for a steamer
- Kit includes splash shield for the rear of the oven to protect electrical components
- Steam pan holder allows for safe, easy storage of steam table pans (sold separately)
- Use with any Vulcan VPX or C24E steamer (requires optional 4" legs)



Accessory	Accessory Feature Code	List Price
Oven/steamer accessory kit (requires 8" legs (LEGSSST CX299V) in lieu of standard legs)	MARINE TOP	\$800
Steam pan holder	STEAMER PANHLD	\$700

### For VC Series Field Replacement Only

Accessory	Accessory Feature Code	List Price
25 $\frac{3}{4}$ " Stainless steel legs (set of four)-SINGLE DECK	VCLEG SSW/FT	\$870
25 $\frac{3}{4}$ " Stainless steel legs on casters (set of four)-SINGLE DECK	VCLEG SSW/CS	\$1,520
25 $\frac{3}{4}$ " Painted legs (set of four)-SINGLE DECK	VCLEG PTW/FT	\$570
25 $\frac{3}{4}$ " Painted legs on casters (set of four)-SINGLE DECK	VCLEG PTW/CS	\$1,210
8" Adjustable stainless steel legs (set of four)-DOUBLE DECK	LEGSSST CX299V	\$464
8" Casters (set of four)-DOUBLE DECK	CASTERS CX375V	\$640
8" Adjustable stainless steel legs and stack set (set of four)-DOUBLE DECK	Gas Models - VCLEG STACK	\$570
	Electric Models - VCELEG STACK	\$570
8" Casters and stack set-DOUBLE DECK	Gas Models - VCCASTR STACK	\$670
	Electric Models - VCECST STACK	\$670
Rack hanger	RACK HANGRV	\$100

### For SG Series Field Replacement Only

Accessory	Accessory Feature Code	List Price
25 $\frac{3}{4}$ " Stainless steel legs (set of four)-SINGLE DECK	DESIGN LGW/FT	\$880
25 $\frac{3}{4}$ " Stainless steel legs on casters (set of four)-SINGLE DECK	DESIGN LGW/CA	\$1,520
8" Adjustable stainless steel legs (set of four)-DOUBLE DECK	LEGSSST CX299V	\$464
8" Casters (set of four)-DOUBLE DECK	CASTERS CX375V	\$640
8" Adjustable stainless steel legs and stack set (set of four)-DOUBLE DECK	LEG STACK	\$870
8" Casters and stack set-DOUBLE DECK	CASTER STACK	\$980



## Half-Size Convection Ovens

### Half-size ovens with full-featured quality

Many of the same features that make Vulcan full-size convection ovens such great performers are also available in space-saving GCO/ECO Series half-size ovens. Available in gas or electric, you can select the model that's just right for your cooking, roasting and baking needs.



### GCO Series Gas Convection Oven

#### Standard Features:

- Stainless steel front, top, sides and rear enclosure panel
- Stainless steel door with double pane windows
- 4" adjustable chrome legs
- Porcelain enamel on steel oven interior
- Five oven racks
- 25,000 BTU/hr burner
- Electronic ignition
- One-speed oven blower motor
- Solid state temperature controls
- 60-minute timer with audible alarm
- ¾" rear gas connection and gas pressure regulator

Model Number	Description	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
				lbs	kg
<b>GC02D</b>	Single deck half-size gas convection oven	\$8,950	\$356	266	120

Freight Classification: 85

**GC02D**  
Shown with optional stainless steel leg stand

### ECO Series Electric Convection Oven

#### Standard Features:

- Stainless steel front, top, sides and rear enclosure panel
- Stainless steel door with double pane windows
- 4" adjustable chrome legs
- Porcelain enamel on steel oven interior
- Five oven racks
- Two-speed oven blower motor
- 60-minute timer with audible alarm
- 208 V or 240 V, 60 Hz, 1 or 3 phase

Model Number	Description	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
				lbs	kg
<b>EC02D</b>	Single deck half-size electric convection oven	\$7,040	\$356	250	113

Freight Classification: 85

### Options & Accessories for Half-Size Convection Ovens

Accessory Feature Code	Accessory Feature Code	List Price
One oven rack	RACK CX541V	\$120
16" Stainless steel leg stand and stack set for stacking two ovens	STACK/L CX534V	\$718
Stainless steel leg stand and stack set for stacking two ovens with 6" casters	STACK/C CX546V	\$822
34" Stainless steel leg stand with stainless steel shelf and adjustable rack supports		\$1,390
Stainless steel leg stand with stainless steel shelf and adjustable rack supports with 6" casters		\$1,500





## Chef's Table's à la minute Menu Perfect Match for Vulcan Endurance™ Range



*"The range in this restaurant is the backbone of what we do."*

**—Kent Anderson,  
Executive Chef**

In its seven years of existence, Orem, Utah's Chef's Table restaurant has won numerous awards including an "Excellent" rating from Zagats and being named "Best in Utah" by the Chamber of Commerce.

This success has fueled the restaurant's growth and its need to equip the kitchen with ranges that meet the demand. "Almost every item on the menu is served or finished à la minute," said Executive Chef Kent Anderson. "The range in this restaurant is the backbone of what we do."

Two years ago Anderson added a Vulcan Endurance™ Range to his line-up, and its performance was such that when his second range "was on the verge of dying," his choice for a replacement was easy, "We added a second Endurance™," he said.

"Everything about this range is smarter—you can tell that when they designed this. Vulcan took the time to talk to people that actually cook on these ranges. There's more work space on the front, the oversized heads, superior firing capacity, they even have the knobs hidden on the front so they don't get hot and burned-up. It's a better built range."

As Chef's Table prepares its newest seasonal menu, Anderson can proceed with confidence knowing the Vulcan Endurance™ Ranges that are the "backbone" of the kitchen will be up to the task. "It's one of the best pieces of equipment I've ever bought, and you know I mean it, because I bought it again."





## Vulcan Endurance™ Range A New Concept in Ranges

The Vulcan G-Series Endurance™ Range is the best value modular range in the marketplace—a restaurant range with heavy duty enhancements.

The Endurance™ Range is built with Vulcan's legendary toughness and dependability and loaded with features sure to make an impact in your kitchen. With a patented high turndown ratio burner system, 32,000 BTU/hr burners, and its durable construction, the Endurance™ Range ensures the high volume production you need to increase profits.

### Standard Features:

- Rapid clean cook-top basin with quick disconnect system
- High turn down ratio burner for simmering in stock pots and melting chocolate
- Easy lift/easy clean two piece burners
- Heavy duty door design with no adjustments, integrated hinge/spring door mechanism
- Fully sealed and enclosed bottom prevents moisture seepage
- Large ergonomically-designed control knobs that can withstand 510 degree temperatures
- Removable oven liners and lift-out bottom for ease of cleaning and maintenance
- Front-mounted gas shut off valve to turn off top pilots
- 6" wide landing ledge provides a convenient landing area for dishing up plates



G36L

### Rapid Clean—The Endurance™ Range is designed for quick and easy cleaning.



Stainless steel clean-out basin is obstruction free—grates, burners, and valves can be removed *in less than one minute*.

The Endurance™ Range is designed to ensure sanitation and easy cleaning ability. The entire top section of this standard range can be disassembled in approximately 60 seconds. Complete cleaning of the entire range can be accomplished in approximately 5 to 10 minutes.



# RESTAURANT RANGES

## Endurance™ Ranges

Top Configurations	Top View	Model Number	Base	Total BTUs	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
							lbs	kg
Six 32,000 BTU/hr open top burners		<b>G36L</b>	Standard oven	227,000	\$4,950	\$284	440	200
		<b>G36LC</b>	Convection oven	227,000	\$8,080	\$324	500	227
Four 32,000 BTU/hr open top burners / 12" 12,000 BTU/hr griddle		<b>G36SL</b>	Standard oven	178,000	\$6,263	\$284	480	218
Two 32,000 BTU/hr open top burners / 24" 30,000 BTU/hr griddle		<b>G36FL</b>	Standard oven	134,000	\$6,478	\$284	500	227
		<b>G36FLC</b>	Convection oven	134,000	\$10,226	\$324	560	254
36" 45,000 BTU/hr griddle		<b>G36XL</b>	Standard oven	80,000	\$6,690	\$324	550	250
Eight 32,000 BTU/hr open top burners		<b>G48IL</b>	Standard oven 12" cabinet base-right	291,000	\$7,360	\$336	635	289
		<b>G481LC</b>	Convection oven 12" cabinet base-right	291,000	\$11,388	\$376	695	315
Six 32,000 BTU/hr open top burners / 12" 15,000 BTU/hr griddle		<b>G481SL</b>	Standard oven 12" cabinet base-right	242,000	\$8,670	\$336	675	305
Four 32,000 BTU/hr open top burners / 24" 30,000 BTU/hr griddle		<b>G481FL</b>	Standard oven 12" cabinet base-right	193,000	\$9,374	\$336	695	315
Ten 32,000 BTU/hr open top burners		<b>G60L</b>	Two standard ovens	390,000	\$8,880	\$346	750	341
		<b>G60LC</b>	Standard oven-right Convection oven-left	390,000	\$12,240	\$389	750	341
Six 32,000 BTU/hr open top burners / 24" 30,000 BTU/hr griddle		<b>G60FL</b>	Two standard ovens	292,000	\$10,434	\$346	815	370
		<b>G60FLC</b>	Standard oven-right Convection oven-left	292,000	\$13,626	\$389	875	397
Six 32,000 BTU/hr open top burners / 24" 30,000 BTU/hr broiler griddle		<b>G260L</b>	Two standard ovens	292,000	\$10,230	\$346	835	379
		<b>G260LC</b>	Standard oven-right Convection oven-left	292,000	\$13,434	\$389	895	406

Option	Available On	List Price
11" High Stainless Steel Flue Riser	In lieu of high shelf	N/C

Accessory	Available On	Accessory Feature Code	List Price
Casters (set of four) <sup>1</sup>	24" and 36" single oven ranges & 48" and 60" double ovens	CASTERS RR4	\$450
Casters (set of six) <sup>1</sup>	48" and 60" single oven ranges	CASTERS RR6	\$674
Oven racks	Standard oven	OVENRACK STD36	\$160
	Convection oven	OVENRACK CONVRR	
Gas flex. hose & quick disconnect with restraining device			
¾" x 4 ft	36" Models	3/4 QDH 4FT	\$736
1" x 4 ft	48" & 60" Models	1 INFLEX4FT	\$1,150

<sup>1</sup> Casters not available on ranges with elevated broilers.

Freight Classification: 85



## The Vulcan G-Series Endurance™ Range delivers heavy duty performance! The proof is in the details:



**1** Rapid clean—stainless steel clean-out basin is obstruction free—grates, burners, and valves can be removed in less than one minute! Range top cleans in minutes with soap and water.



**2** Back splash and shelf—stainless steel 23" back splash with fully enclosed high shelf for easy cleaning.



**3** Front top ledge—6" wide landing ledge provides a more than adequate workspace to dish up plates.



**4** Shut off valve—allows you to shut off top pilot on the range without shutting off gas supply behind the range. Oven can still be used with the top pilots in off position.



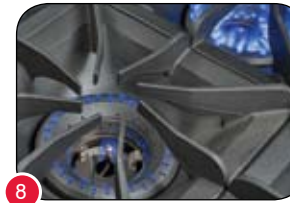
**5** Oven Valve—combination thermostat and safety shut-off valve. Temperature ranges from low to 550°.



**6** The Endurance Range oven—porcelain coated oven interior. is removable for easy cleaning. Temperature ranges from low to 550° for finishing off products. Oven can hold 18"x26" sheet pans without oven rack.



**7** Heavy duty oven door—designed with a hybrid integrated spring/hinge mechanism requiring no adjustments. Door offset assures tight seal without the need for a gasket.



**8** Patented high turn down ratio burner system—produces a wide variance or range of flame height. Perfect for simmering and reducing sauces.



**9** Six 32,000 BTU cast top burners with lift-off heads—easy to clean and versatile. Boils water up to 20% faster than the competition.





## 90 Series Gas Restaurant Ranges

Vulcan 90 Series Restaurant Range is the ultimate in versatility. Their easy operation, durable construction and quick clean-up allows your kitchen to run efficiently and productively.

**Range models include** 24", 36", 48" and 60" widths.

**Optional Convection Oven** available on 36", 48" and 60" models. Improves oven's productivity with three oven racks and five position rackguides.

### Standard Features:

- Two-piece lift-off, porcelain-coated burner heads that are easy to clean
- One-piece, porcelain-coated cast iron aeration bowls/grates that allow pots to slide easily from burner to burner—no lifting required
- An aeration bowl designed to retain heat and direct it toward the pot or pan
- A pilot light for every burner, which means consistent burner lighting
- Ceramic fire brick on hot tops and griddles—to give you more even, better-controlled heat
- Optional griddle-broiler sections for added versatility
- Full-width crumb tray catches minor spills
- Baffled oven deck directs heat across the entire deck surface, providing even heat distribution and more capacity in the oven for high-volume cooking
- Heavy, extra-thick full door construction stands up to daily hard use
- Two-position oven rack guides feature built-in baffles to enhance natural convection of heat resulting in increased heat distribution
- ¾" Rear gas connection and gas pressure regulator
- Stainless steel front, sides, back riser, high shelf and legs
- 26,000 BTU/hr open burners



### 36L

Six Open Top Burners, 36" wide



### 60L

Ten Open Top Burners



### 260LC

Six Open Top Burners, 24" raised broiler griddle with one standard and one convection oven base.







## Choose the Vulcan 90 Series model that meets your kitchen's space and volume needs

Top Configurations	Top View	Model Number	Base	Total BTUs	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
							lbs	kg
Four 26,000 BTU/hr open top burners		<b>24L</b>	Space saver oven	139,000	\$4,758	\$252	325	147
Six 26,000 BTU/hr open top burners		<b>36L</b>	Standard oven	191,000	\$5,002	\$252	440	200
		<b>36LC</b>	Convection oven	186,000	\$8,330	\$252	500	227
Four 26,000 BTU/hr open top burners 12" 15,000 BTU/hr griddle		<b>36SL</b>	Standard oven	156,500	\$6,384	\$252	470	213
		<b>36SLC</b>	Convection oven	151,500	\$9,776	\$296	530	240
Two 26,000 BTU/hr open top burners, 24" 30,000 BTU/hr griddle		<b>36FL<sup>1</sup></b>	Standard oven	119,000	\$6,416	\$252	500	227
		<b>36FLC</b>	Convection oven	112,000	\$10,170	\$296	560	254
36" Griddle, 45,000 BTU/hr		<b>36XL</b>	Standard oven	80,000	\$6,630	\$252	560	254
Eight 26,000 BTU/hr open top burners		<b>481L<sup>2</sup></b>	Std. 30" oven/12" cabinet base-right	243,000	\$7,508	\$306	635	289
		<b>481LC<sup>2</sup></b>	Conv. oven/12" cabinet base-right	238,000	\$11,316	\$356	695	315
Four 26,000 BTU/hr open top burners 24" 30,000 BTU/hr griddle		<b>481FL<sup>1,2</sup></b>	Std. 30" oven/12" cabinet base-right	169,000	\$9,290	\$306	690	313
		<b>148L<sup>2</sup></b>	Std. 30" oven/12" cabinet base-right	169,000	\$10,332	\$356	640	290
Ten 26,000 BTU/hr open top burners		<b>60L</b>	Two standard ovens	330,000	\$9,108	\$306	750	341
		<b>60LC</b>	Standard oven-right convection oven-left	325,000	\$12,316	\$356	750	341
		<b>60LCC</b>	Two convection ovens	320,000	\$15,918	\$442	815	370
Six 26,000 BTU/hr open top burners 24" 30,000 BTU/hr griddle		<b>60FL<sup>1</sup></b>	Two standard ovens	256,000	\$10,494	\$306	815	370
		<b>60FLC</b>	Standard oven-right Convection oven-left	251,000	\$13,450	\$356	875	397
		<b>60FLCC</b>	Two convection ovens	246,000	\$17,100	\$442	935	425
Four 26,000 BTU/hr open top burners 36" 45,000 BTU/hr griddle		<b>60XL<sup>1</sup></b>	Two standard ovens	219,000	\$10,704	\$306	825	375
		<b>60XLC</b>	Standard oven-right Convection oven-left	214,000	\$14,518	\$356	855	402
Six 26,000 BTU/hr open top burners 24" 30,000 BTU/hr griddle-broiler		<b>260L</b>	Two standard ovens	256,000	\$10,382	\$306	835	379
		<b>260LC</b>	Standard oven-right Convection oven-left	251,000	\$13,700	\$356	895	406
		<b>260LCC</b>	Two convection ovens	246,000	\$17,450	\$442	975	443

<sup>1</sup> The griddle on these models can be located on the right- or left-hand side. Griddles on other models on the right side only.

Freight Classification: 85

<sup>2</sup> Back of cabinet will be aluminized steel.



## Options and Accessories for 90 Series Gas Restaurant Ranges & Gas Counter Top Ranges

Option	Available On	List Price
11" High stainless steel flue riser	In lieu of high shelf	N/C
Griddle thermostat* (Add "T" to model number) example: 36XTL, 60FTL	24" Wide FL models	\$1,112
	36" Wide XL models	\$1,336
12" Hot top section	In lieu of 2 open burners	\$416
Step up burners	In lieu of 2 standard open burners	\$146

\*Not available on gas counter top ranges

Freight Classification: 85

Accessory	Available On	Accessory Feature Code	List Price
Casters (set of four)*	24" and 36" Single oven ranges & 48" and 60" double ovens	CASTERS RR4	\$450
Casters (set of six)*	48" and 60" Single oven ranges	CASTERS RR6	\$674
Oven Racks	Space saver oven	OVENRACK STD24	\$160
	Standard oven	OVENRACK STD36	
	Convection oven	OVENRACK CONVRR	
Gas flex. hose & quick disconnect with restraining device			
3/4" x 4 ft	24" & 36" Models; MG48	3/4 QDH 4FT	\$736
1" x 4 ft	48" & 60" Models	1 INFLEX4FT	\$1,150

\*Casters not available on ranges with elevated broilers.

Freight Classification: 85

## Restaurant Series Gas Salamander Broilers

Description	Model Number	Available On	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
					Lbs	kg
36" Wide salamander broiler, 66,000 BTUs	36SB*	Any 36" gas range	\$4,778	\$164	180	82
		Any 48" gas range incl. 12" single deck high shelf	\$4,998		240	109
		Any 60" gas range incl. 24" single deck high shelf	\$5,218		300	136
36" Wide salamander broiler w/ infrared radiants, 30,000 BTUs	36SBI*	Any 36" gas range	\$5,240	\$200	180	82
		Any 48" gas range incl. 12" single deck high shelf	\$5,460		240	109
		Any 60" gas range incl. 24" single deck high shelf	\$5,680		300	136

\*Casters not available on ranges with elevated broilers.

Freight Classification: 100



## MG Series Modular Gas Counter Top Ranges

### Built for the changing needs of today's kitchens!

Built with quality through and through, Vulcan's modular gas ranges are rugged, dependable and designed for today's value-conscious operator.

#### Standard Features:

- Stainless steel front and sides
- 4" or 11" stainless steel backsplash\*
- 4" stainless steel legs\*\*
- 26,000 BTU/hr open burners
- Porcelain burners and grates
- ¾" rear gas connection
- Pressure regulator



**MG24**

Description	Top View	Model Number	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
					lbs	kg
Two open burners 12" wide counter top range		<b>MG12**</b>	\$1,654	\$170	140	63
Four open burners 24" wide counter top range		<b>MG24</b>	\$2,616	\$170	207	93
Six Open burners 36" wide counter top range		<b>MG36</b>	\$3,152	\$170	250	113
Eight open burners 48" wide counter top range		<b>MG48</b>	\$3,882	\$180	365	164

\* Modular range units with all open top burners are provided with 4" risers. Units configured with raised rear burners will require the 11" riser.

Freight Classification: 85

\*\* MG12 standard with flanged feet only.



**E36L**

## E-Series Electric Ranges

**Superb performance, easy savings, easy cleaning and efficiency built-in.**

Vulcan Electric Range Series meet the demands of foodservice cooking with rugged construction and quality features that bring easy use, added efficiency and improved productivity to your operation.

### Standard Features:

- Stainless steel front, sides, 23" flue riser with high shelf, and legs
- ½" thick polished steel griddle plates have individual thermostats for each 12" section
- Round, solid cast-iron french plates
- 208 V or 240 V, 1 or 3 phase

Description	Top View	Model Number	Base	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
						lbs	kg
Two surface unit expandos		<b>E12FP</b>	NA	\$3,170	190	170	77
		<b>E12HT</b>	NA	\$3,170	190	170	77
Four surface units		<b>E24L</b>	Space saver oven	\$7,800	\$295	325	147
Six surface units		<b>E36L</b>	Standard oven	\$9,036	\$312	440	200
		<b>E36LC</b>	Convection oven	\$11,964	\$367	500	227
Four surface units 12" griddle		<b>E36SL</b>	Standard oven	\$11,281	\$312	480	218
		<b>E36SLC</b>	Convection oven	\$14,536	\$367	540	245
Two surface units 24" griddle		<b>E36FL</b>	Standard oven	\$10,700	\$312	500	227
		<b>E36FLC</b>	Convection oven	\$14,055	\$312	560	254
36" griddle		<b>E36XL</b>	Standard oven	\$12,390	\$312	550	250
		<b>E36XLC</b>	Convection oven	\$15,645	\$367	610	277





Eight surface units 48" wide		<b>E48L</b>	Two space saver ovens	\$13,124	\$312	625	284
Four surface units 24" griddle 51" wide		<b>E48FL</b>	Two space saver ovens	\$14,496	\$400	675	308
Ten surface units		<b>E60L</b>	Two standard ovens	\$14,772	\$400	750	341
Six surface units 24" griddle		<b>E60FL</b>	Two standard ovens	\$16,190	\$400	815	370

Freight Classification: 85

## Vulcan Electric Salamander Broiler

An adaptable energy efficient back-up broiler, this broiler also becomes a convenient food warmer.

### Standard Features:

- Stainless steel front, sides and top
- Variable heat level with three-position heat switch (hi-med-lo)
- Three-position adjustable grid with a usable area of 25" wide x 13" deep
- One-gallon drip pan capacity
- Standard voltage 208 V or 240 V, 1 or 3 phase



**ESB36**

Description	Model Number	Available On	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
					lbs	kg
36" wide Salamander Broiler	<b>ESB36</b>	Any 36" electric range with standard oven	\$5,490	\$166	180	82
36" wide Salamander Broiler with 24" Double deck high shelf	<b>ESB60</b>	Any 60" electric range includes double deck high shelf	\$6,080	\$166	240	109

**NOTE:** Salamanders may not be mounted to ranges with convection ovens, hot top sections or on asters.

Freight Classification: 100

## Options and Accessories for Electric Ranges

**NOTE:** 480V not available on E36XLC

Option	Available On	List Price	Accessory	Available On	Accessory Feature Code	List Price
Hot top section 12" wide x 24" deep	Can be substituted for any 12" surface unit section	\$600	Casters	All models without an elevated broiler	CASTERS RR4	\$450
11" High stainless steel flue riser	In lieu of high shelf	N/C	Flanged feet	All models	VFLANGD FEET/4	\$194
480 V – 1 or 3 phase	E12FP, E12HT	\$280	Oven racks	Space saver oven	OVENRACK STD24	\$160
	E36L, E36SL, E36FL, E36XL	\$580			OVENRACK STD36	
480 V – 3 phase	E36LC, E36SLC, E36FLC	\$580		Standard oven		



## Full Steam Ahead at Fleming's with Vulcan at the Helm



*"The Vulcan steamers are just wonderful. We use them for all of our vegetables and many seafoods."*

— Eric Littlejohn  
Chef/Partner

Fleming's Steakhouse & Wine Bar is not your father's steakhouse. That's by design. "We serve 100 wines by the glass, which is very unique. We have soft woods, brighter lighting and music in the foreground. This appeals to women, who generally don't care for the traditional dark, cigar-smoky steakhouse," said Baltimore franchise Chef/Partner Eric Littlejohn.

But Fleming's is about a lot more than ambiance. Customers come in droves for the prime cuts of aged beef, fresh seafood and array of succulent sides. And they turn to Vulcan C24EA3 for the steam to keep it moving. "The Vulcan steamers are just wonderful. We use them for all of our vegetables and many seafoods," says Littlejohn. "They are in constant use and when we have a need, we call Vulcan and they are right here ready to take care of us."

Next time you're in Baltimore, drop by Fleming's for a great meal and perfectly matched wine—the steam is on us.



# Economical

Steam Cooking Provides Economical High Volume Production and High Quality Results

## Before You Buy

- Select your cooking process.** Warm, simmer, steam, boil, braise.
- Plan your menu.** Vegetables, shellfish, poultry, meat, rice, stews, sauces.
- Determine your volume requirements.** How many portions do you serve per hour?
- Determine space available.** Look carefully at your available counter and floor space.
- Determine steam-cooking method.** Steam-jacketed kettles, pressure or pressureless steamers.
- Assess your energy requirements.** Gas or electric, self-contained or direct steam.
- Assess your connection requirements.** Verify that connections comply with national and local codes. Water supply for boiler/generator feed is within general water quality guidelines or treated. Condenser water supply is cold and untreated.
- Assess your steam requirements.** Some steamers require a floor drain, which should be located outside the footprint of the equipment.
- Water treatment.** Vulcan's ScaleBlocker® Water Filtration System protects your steam equipment and reduces downtime.

Steam cooking uses moisture to maintain flavor and nutrients. Vulcan's steam equipment is unparalleled in the industry.

- **Vulcan Pressureless Convection Steamers** deliver high velocity dry steam.
- **Vulcan Pressure Steamers** are large capacity workhorses for faster, large volume cooking. Heavy load capacity and preset controls save labor and time.
- **Vulcan Braising Pans** are used to braise, sauté, simmer, fry, grill and more. Vulcan offers a variety of models and sizes.
- **Vulcan Kettles** use low maximum temperature and operating pressure for roasting meats, simmering soups, stews, sauces and cooking vegetables.

## Steamer Applications

**Sample Menu Items:** Vegetables, Rice, Fish, Hard Boiled Eggs, Pasta, Poultry, Shellfish, Ribs

### Meals Per Hour

### Suggested Models

Less than 200	C24EA3, C24EA5
200–400	VHX24E, C24GA6, C24GA10
400–600 or	VHL VL PRESSURE
Greater than 600	Two VHX, VL3, VH3616



## Kettle Applications

**Sample Menu Items:** Soups, Chili, Stocks, Stews, Sauces

### Meals Per Day

### Qty/Size of Kettle

### Suggested Models

100–250	(1) 20 gal <b>or</b> (2) 10 gal	1T4024G or 1T4024E
251–500	(1) 40 gal	GL40E
501–750	(1) 60 gal	GS60E
751–1,000	(2) 40 gal	Two VDL40 or VDL80
1,001–1,250	(2) 40 gal <b>and</b> (1) 60 gal	Two VGLT40 & two VGLT60
1,251–5,000	(1) 60 gal <b>and</b> (1) 40 gal	VELT60 & VELT40



## Braising Pan Applications

**Sample Menu Items:** Pan-Fry Chicken, Scrambled Eggs, Sauces/Roux, Chicken Fried Steak

### Meals Per Day

### Qty/Size of Braiser

### Suggested Models

100–350	(1) 30 gal	VE30 or VG30
351–500	(1) 40 gal	VG40 or VE40
501–750	(2) 30 gal	Two VG30 or two VE30
751–1,000	(2) 40 gal	Two VG40 or two VE40





## Steam Equipment Sizing—Part 1 of 3

### Steam Cookers—Kettles

These tables are based on the steamer compartment operating requirements and medium kettle boil.

Sequential start-up is recommended for steamer/kettle combinations, i.e., first bring the kettle up to temperature before any compartment operation, especially 20-gallon and greater. VSX/VHX convection steamers have a continuous demand on the boiler during cooking, where a VL pressure steamer has a 60% greater demand at start-up than cooking.



BHP Conversion	
1 BHP = Approximately 33,475 BTU*	
1 BHP = Approximately 10 kW*	
*Delivery BHP is a function of kW/BTU input and operating efficiency.	
<b>Example:</b> $\frac{200,000}{33,475 \text{ BTU}} \times \text{Boiler Efficiency} = \text{Delivered BHP}$	

Electric Boiler	
Rated kW	BHP
24	2.3
36	3.4
42	4
48	4.6

Atmospheric Burners Gas-Fired Boiler*	
Rated BTU	BHP
200,000	3.6
240,000	4.3

\*Based on actual efficiency analysis.

High Efficiency Gas-Fired Boiler*	
Rated BTU	BHP
270,000	5.5

\*Based on actual efficiency analysis.

Steam Flow Requirements for Direct Kettles						
Fast Boil (12 minutes)		Medium Boil (20 minutes)		Stock Boil (30 minutes)		
Capacity	lbs/hr	kgs/hr	lbs/hr	kgs/hr	lbs/hr	kgs/hr
6 gallon	39	18	21	10	14	6
10 gallon	65	30	36	16	24	11
12 gallon	78	36	43	20	29	13
Fast Boil (30 minutes)		Medium Boil (45 minutes)		Stock Boil (60 minutes)		
20 gallon	48	22	32	15	24	11
40 gallon	96	44	64	29	48	22
60 gallon	143	65	96	44	72	33
80 gallon	191	87	127	58	96	44
Fast Boil (40 minutes)		Medium Boil (50 minutes)		Stock Boil (65 minutes)		
100 gallon	179	81	143	65	110	50
125 gallon	224	102	179	81	138	63
150 gallon	269	122	215	98	165	75

Maximum Flow Rate of Dry Steam in Pounds Per Hour						
Standard Pipe Size						
Supply Pressure	1/2"	3/4"	1"	1 1/4"	1 1/2"	2"
5 psig	20	40	70	140	210	380
10 psig	30	60	110	220	320	600
15 psig	40	80	150	290	430	
20 psig	50	100	180	360	530	
25 psig	60	120	220	430		
30 psig	70	140	250	500		
35 psig	80	160	290	570		
50 psig	100	210	380	760		

Based on 100 ft. of clean iron pipe. Steam loss due to elbows, reductions, heat loss or condensing steam were not considered.

Steam flow rate at 10 psig at the kettle. 1 boiler horsepower = 34.5 lbs. of steam per hour. Heat up time to bring 70°F water to boiling (212°F) at sea level.

Steamer/kettle modules (i.e...VDMT40 or 1T2018D) are shipped individually, to be joined at the job site, or may be mounted and interconnected at the factory. Includes steam supply and shipped on one skid.

**Contact your Vulcan Field Representative or Customer Service for sizes and models available.**

Steamer/kettle combinations are available in many sizes and configurations; applications using compartments with kettles greater than 60 gallons should be approved by Vulcan Steam Group.





## Steam Equipment Sizing—Part 2 of 3

### Pressure Boiler Steamer Sizing

SIX PAN Convection Steamers								
Steamer	Kettle (Gallon)	High Efficiency Gas Boilers			Gas Atmospheric Burner and Electric Boilers			
		Gas BTU	Total BHP	70%	Electric kW	Gas BTU	Total BHP	70%
VHX24 VSX24	—	270,000	2.4	N/A	24	200,000	2.4	NA
	6,10 or 12	270,000	3.4	2.4	24	200,000	3.4	2.4
	2/6 & 2/10-12	270,000	4.4	3	36	200,000	4.4	3
	1/6 & 1/10-12	270,000	4.4	3	36	200,000	4.4	3
	20	270,000	3.4	2.4	24	200,000	3.4	2.4
	40	270,000	4.2	2.9	42/48	NR	4.2	2.9
	60	270,000	5.2	3.6	NR	NR	5.2	3.6

TEN PAN Convection Steamers								
Steamer	Kettle (Gallon)	High Efficiency Gas Boilers			Gas Atmospheric Burner and Electric Boilers			
		Gas BTU	Total BHP	70%	Electric kW	Gas BTU	Total BHP	70%
VHX245 VSX245	—	270,000	4	N/A	24	200,000	4	N/A
	6,10 or 12	270,000	5	3.5	36	NR	5	3.5
	2/6 & 2/10-12	270,000	6	4.2	42/48	NR	6	4.2
	1/6 & 1/10-12	270,000	6	4.2	42/48	NR	6	4.2
	20	270,000	5	3.5	36	NR	5	3.5
	40	270,000	5.8	4	42/48	NR	5.8	4
	60	N/A	N/A	N/A	NR	NR	6.8	4.8

LARGE CAPACITY Pressure Steamers								
Steamer	Kettle (Gallon)	High Efficiency Gas Boilers			Gas Atmospheric Burner and Electric Boilers			
		Gas BTU	Total BHP	70%	Electric kW	Gas BTU	Total BHP	70%
VHL2 VL2	—	270,000	2	N/A	24	200,000	2	N/A
	6,10 or 12	270,000	3	2.1	24	200,000	3	2.1
	2/6 & 2/10-12	270,000	4	2.8	36	200,000	4	2.8
	20	270,000	3	2.1	24	200,000	3	2.1
	40	270,000	3.8	2.7	36	200,000	3.8	2.7
	60	270,000	4.8	3.4	42/48	240,000	4.8	3.4
VHL3 VL3	—	270,000	3	N/A	24	200,000	3	NA
	6,10 or 12	270,000	4	2.8	36	200,000	4	2.8
	2/6 & 2/10-12	270,000	5	3.5	36	240,000	5	3.5
	20	270,000	4	2.8	36	240,000	4	2.8
	40	270,000	4.6	3.2	42/48	240,000	4.8	3.4
	60	270,000	5.8	4	42/48	240,000	5.8	4.1

NR = not recommended

#### About Steamer Sizing

Since both the steamer and kettle are not usually turned on from a cold start at the same time, nor during cooking are they drawing a full steam requirement simultaneously, 70% of the total registered output has been used to calculate sizing charts, **sizing should be adjusted if the use is greater than stated.**

Vulcan's data is based on the normal operating conditions of cold water boiler fill and realistic user operating conditions—not theoretical maximum output.

## Steam Equipment Sizing –Part 3 of 3

### Steamer Sizing Requirements by Compartment

The following is a rule of thumb for sizing compartments based on the number of meals served per hour. Actual requirements depend on type of menu items, portion size, and type of operation.

Meals per hour	Models to Consider
1-200	C24EA3, C24EA5
200-400	C24GA6, C24GA10, VSX24 & VSX42, VHX24
400-600	VL/VHL “Super Steamer” or VH3616 Series
600-800	Two or Three-Compartment VL/VHL “Super Steamer”

### Portion Control Guide 12" x 20" Steamtable Pan

Full Size Transport Pan	1 Cup=8 oz.	1/2 Cup=4 oz. #8 Scoop	1/3 Cup=2 2/3 oz. #12 Scoop	1/4 Cup=2 oz. #16 Scoop
2 1/2" Deep (8.3 qts)	33	67	100	134
4" Deep (14 qts)	56	113	176	226
6" Deep (21 qts)	85	171	257	342

Portions served based on brimful capacities in Vollrath SuperPan II® steamtable pans. SuperPan II is a registered trademark of The Vollrath Company L.L.C.



C24EA3 DLX



VHL3G



C24GA6



# Pan Capacities

## VL/VHL Steamer Compartment Configurations



**3 COMPARTMENT STEAMERS INCLUDE:**  
2 compartments with Adapt-A-Pan™ pan supports and 1 compartment with a manual sliding shelf



**2 COMPARTMENT STEAMERS INCLUDE:**  
1 compartment with Adapt-A-Pan™ pan supports and 1 compartment with a manual sliding shelf

### Other Pan Configurations Per Compartment

- 12" x 20" x 6" – 4 Pan Configuration
- 12" x 20" x 4" – 6 Pan Configuration
- 12" x 20" x 2½" – 8 Pan Configuration
- 18" x 26" x 1" – 6 Pan Configuration

## Pressureless Convection Steamer Capacity Per Compartment

Pan Size	3 Pan Capacity	5 Pan Capacity
12 x 20 x 1"	6	10
12 x 20 x 2½"	3	5
12 x 20 x 4"	2	3
12 x 20 x 6"	1	2



6 pan capacity shown



## Vulcan ScaleBlocker® Water Filtration System Protects Your Steam Equipment

**ScaleBlocker® is recommended for pressure and convection steamers** to help minimize limescale build-up and corrosion which can dramatically affect the operation of your steamer or boiler and result in downtime or service calls. It's a safe and economical way to maintain your Vulcan steam equipment.

- Remove problems from water without adding harmful chemicals or additives
- Control alkalinity and pH
- Filter out particulate matter
- Protect flavor and aroma
- Meet NSF Standard 42 and 53

### Free extended warranty!

When you install and maintain the ScaleBlocker®, you'll receive a **FREE Second Year Limited Extended Warranty** on specified water related components, along with seven years (prorated) on the pressure boiler shell part.

Contact a Vulcan representative at **1-866-9VULCAN** (1-866-988-5226) for location specifics.

### Warranty for Vulcan-Hart Steamers with ScaleBlocker® Water Filtration System

All Vulcan steamers supplied with ScaleBlocker® water filtration system are standard with a One Year Original Equipment Warranty and a Second Year Limited Extended Warranty. Use of other water filter systems, other branded cartridges or knock-offs will make your steamer ineligible for the Second Year Limited Extended Warranty coverage, and still require that you properly maintain the steamer and pressure steam boiler under the Original Equipment Warranty.

The Vulcan ScaleBlocker® system, when you receive it, may not be correctly configured for local water conditions. The installer or you must verify water quality using the supplied test strips and forward a site condition form to Vulcan for evaluation and further recommendations if deemed necessary by Vulcan. Failure to provide such form to Vulcan or to comply with any recommendations made by Vulcan will void the Original Equipment Warranty and the Extended Warranty coverage.

The pressure steam boiler shell has a seven-year prorated boiler shell warranty standard. Boiler shells that have not been properly maintained will not be considered for proration or replacement. There is no labor compensation beyond the one-year Original Equipment Warranty or the Extended Warranty contract coverage. Factory inspection of the failed parts may

be required. The following pressure steam boiler maintenance supplies carry a 90-day parts warranty; boiler hand gaskets, filter cartridges, cathodic descalers or anodes and other consumables.

The ScaleBlocker® system must be installed according to installation instructions.

ScaleBlocker® cartridge replacement records must be available showing scheduled six month replacements to maintain the warranty.

**THERE ARE NO OTHER WARRANTIES EXPRESSED OR IMPLIED, INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE.**

#### Limited Second Year Warranty

The Limited Second Year Warranty covers the following water related parts: Fill Solenoids, CWC Solenoids, Drain Solenoids, Probes, Elements, High Limit Thermostat, Preheat Thermostat, Atmospheric Steam Generator Shell, Pressure Steam Boiler Shell, Cooling Solenoids, High Limit Controls. Other parts that fail will be the owner-user's responsibility. Second Year Warranty is limited to parts and labor as long as the prescribed Preventive Maintenance is followed.

F-32369





# Pressureless Convection Steamers

**PowerSteam™ Series features Super-Heated Steam Capability**

## 6 and 10 Pan Convection Steamers

PowerSteam™ enables higher production in a smaller footprint than other types of cooking equipment, and requires less labor. Featuring exclusive capabilities with both super-heated steam—235° as it enters the cooking compartment and staged filling which prevents “killing the boil” resulting in faster cooking times with continuous high-volume steam.



PowerSteam™  
Model C24GA6

**Standard Features:**

- Stainless steel exterior, frame and flanged feet
- Stainless steel cooking compartments with coved interior corners
- Manual control with 60-minute timer, buzzer and constant steam feature
- Heavy-duty door and door latch mechanism
- Split water line connection, single drain connection
- Super-heated steam
- Staged water fill
- External delimiting port

### Gas Convection Steamers on Cabinet Base

Model Number	Pan Capacity 12" x 20" x 2 1/2"	Input (BTU/hr)	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
					lbs	kg
C24GA6	6	125,000	\$23,486	\$596	625	284
C24GA10	10	125,000	\$24,038	\$596	675	306

Freight Classification: 85

### Electric Convection Steamers on Cabinet Base

Model Number	Pan Capacity 12" x 20" x 2 1/2"	Input (kW)	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
					lbs	kg
C24EA6	6	17.5	\$22,568	\$596	550	250
C24EA10	10	30	\$23,120	\$596	600	273

Freight Classification: 85



# Pressureless Counter Convection Steamers

**Energy Star® Certified VPX Series Boilerless Steamers**

**Simple, Reliable, Durable: High-Volume Products, High-Quality Results**

**Standard Features:**

- Stainless steel exterior
- Stainless steel cooking compartments with coved interior corners
- 4" legs w/adjustable foot
- Manual controls with constant steam feature
- Heavy-duty door and latch mechanism

Model Number	Pan Capacity 12" x 20" x 2 1/2"	Input (kW)	List Price	Opt. Ext. Warranty (NET)	Approx. Ship Wt.	
					lbs	kg
VPX3	3	9	\$9,462	\$196	140	64
VPX5	5	15	\$13,130	\$196	170	78

Freight Classification: 85



VPX3

**A real production workhorse with superior energy and water savings!**

## Electric Counter Convection Steamers

### Standard Features:

- Stainless steel exterior
- Split water line connection
- Stainless steel cooking compartments with coved interior corners
- External delimiting port
- Heavy-duty door and latch mechanism

### Includes Professional Features

- Superheated steam
- Cook/Ready Light
- Staged water fill
- Lighted power switch
- Manual control with 60-minute timer, buzzer and constant steam feature
- Auto drain with timed "SmartSteam™ and PowerFlush Systems™"



Model Number	Pan Capacity 12" x 20" x 2 1/2"	Input (kW)	List Price	Opt. Ext. Warranty (NET)	Approx. Ship Wt.	
					lbs	kg
<b>C24EA3 DLX</b>	3	9.25	\$8,904	\$196	140	64
<b>C24EA5 DLX</b>	5	15.75	\$14,098	\$196	175	80

Freight Classification: 85

**C24EA5 DLX** steamer with **Professional Performance Package** on a **STAND 34XSGL** with extra pair of universal pan slides. 12" x 20" pans and pull-out shelf.

### Upgrades and Options for Electric Counter Steamers

Option	Available On	List Price
480 V, 60 Hz, 3 phase	VPX3 and VPX5	\$900
	C24EA3 and C24EA5	\$500

**Basic C24EA3 and C24EA5 Counter Convection Steamers are available.**

Call customer service for additional information.

### Accessories for Electric Counter Steamers

Accessory	Accessory Feature Code	Available On	List Price
Stand 24" wide x 28" high	STAND 28XSGL	All models	\$2,036
Stand 24" wide x 34" high	STAND 34XSGL	All models	\$2,036
Stack stand 24" wide for stacking two counter top steamers	STAND-XSTCK	C24EA3 and 5	\$3,356
Stand pull out shelf	S/SHELF-STAND	C24EA3 & 5 with STAND	\$454
Stack stand 24" wide for stacking two VPX steamers	STAND-PXSTCK	VPX3, VPX5	\$3,356
Stand pull out shelf	S/SHELF-PXSTND	VPX3 and 5 with STAND	\$454
Extra pair of universal pan slides for stand	S/PAN SLIDES	All models	\$102
ScaleBlocker™ water filter system	SPS600-SYSTEM	All models	\$1,016
ScaleBlocker™ water filter pm kit	SPS600-PMKIT	All models	\$432
Perforated water cover	COVER-PERF	VPX3, VPX5	\$370
4" legs w/ adjustable foot (set of 4)	CNTLEGS-4INCH	C24EA3 and 5	\$316
Cord and plug set 208/240/3PH 9.25kW	CORDPLG-3PAN3P	C24EA3	\$338
Cord and plug set 208/240/1PH 8.5kW	CORDPLG-3PAN1P	C24EA3	\$316
Cord and plug set 208/240/3PH 15.75kW	CORDPLG-5PAN3P	C24EA5	\$338



## Oven/Steamer Accessory Kit and Pan Holder

This versatile design allows steaming, baking, and storage in a smaller footprint

- Stainless steel marine edge top installs securely to Vulcan convention ovens, capturing condensation and providing a sturdy base for a steamer
- Kit includes splash shield for the rear of the oven to protect electrical components
- Steam pan holder allows for safe, easy storage of steam table pans (sold separately)
- Use with any Vulcan VPX or C24E steamer (requires optional 4" legs)



Accessory	Accessory Feature Code	List Price
Oven/steamer accessory kit (requires 8" legs LEGSSST CX299V) in lieu of standard legs)	MARINE TOP	\$800
Steam pan holder	STEAMER PANHLD	\$700

## Boiler Base 6, 10 and 16 Pan Convection Steamers

### Boiler Base Steamers help you cook faster with quality results!

#### Standard Features:

- Stainless steel exterior, frame and flanged feet
- Stainless steel cooking compartments with coved interior corners
- Separate manual controls for each compartment with constant steam feature
- Heavy-duty door and door latch mechanism
- CSD-1 code compliant
- Gas standard output (200,000 BTU/hr = 3.6 BHP)
- Electronic ignition (gas only)
- 15 psi kettle connection
- Split water line connection, single drain connection

#### Gas Atmospheric Burner Boiler Base

Model Number	Pan Capacity 12" x 20" x 2 1/2"	Input (BTU)	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
					lbs	kg
<b>VSX24G<sup>1</sup></b>	6	200,000	\$29,806	\$682	800	363
<b>VSX24G5<sup>1</sup></b>	10	200,000	\$30,362	\$682	825	374
<b>VSX42GT<sup>1,2</sup></b>	6 + 6 gal kettle	200,000	\$39,172	\$796	1000	454
<b>VSX42G5<sup>1,2</sup></b>	10 + 6 gal kettle	200,000	\$39,710	\$796	1025	465



Freight Classification: 85

<sup>1</sup>Convection steamer mounted on 28" high base cabinet with stainless steel front full height doors, stainless steel side and aluminized steel rear panel. Adjustable legs with flanged feet for floor anchoring

<sup>2</sup>42" Models Only: 6-gallon Kettle mounted on the left with stainless steel liner and dual temperature faucet (optional kettle on the right)

<sup>3</sup>MHB less compartment"

## Electric Boiler Base

Model Number	Pan Capacity 12" x 20" x 2 1/2"	Input (KW)	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
					lbs	kg
VHX24E	6	24	\$30,452	\$682	700	318
VHX24E5	10	24	\$30,976	\$682	725	329
VHX42ET <sup>1, 2</sup>	6 + 6 gal kettle	24	\$39,820	\$796	900	408
VHX42E5 <sup>1, 2</sup>	10 + 6 gal kettle	24	\$40,360	\$796	925	420
VH3616E	16	42/48	\$39,806	\$682	1,110	503
MHB24E <sup>3</sup>	—	24	\$16,024	\$552	500	227

Freight Classification: 85



MHB24

## Direct Steam (Potable/Clean Steam)

■ For Non-Potable Steam Contact Vulcan Customer Service.

Model Number	Pan Capacity 12" x 20" x 2 1/2"	Input (BHP)	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
					lbs	kg
VHX24D	6	2.4	\$21,112	\$520	620	281
VHX24D5	10	4	\$21,666	\$520	650	295
VH3616D	16	6.4	\$25,878	\$588	800	362

Freight Classification: 85

Special correctional facility packages available. Ask your dealer or customer service representative for more information.

<sup>1</sup>Convection steamer mounted on 28" high base cabinet with stainless steel front full height doors, stainless steel side and aluminized steel rear panel. Adjustable legs with flanged feet for floor anchoring

<sup>2</sup>42" Models Only: 6-gallon Kettle mounted on the left with stainless steel liner and dual temperature faucet (optional kettle on the right)

<sup>3</sup>MHB less compartment"

## Gas Boiler Base Steamers:

### High Output and High Efficiency

#### Standard Features:

- Stainless steel exterior, frame and flanged feet
- Stainless steel cooking compartments with coved interior corners
- Separate manual controls for each compartment with constant steam feature
- Heavy-duty door and door latch mechanism
- CSD-1 code compliant
- Gas high output (270,000 BTU/hr = 5.5 BHP)
- Electronic ignition
- 15 psi kettle connection
- Split water line connection, single drain connection

Model Number	Pan Capacity 12" x 20" x 2 1/2"	Input (BTU/hr)	Output BHP	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
						lbs	kg
VHX24G	6	270,000	5.5	\$32,216	\$796	800	363
VHX24G5	10	270,000		\$32,770	\$796	825	374
VHX42GT	6 + 6 gal Kettle	270,000		\$41,544	\$900	1,000	454
VHX42G5	10 + 6 gal Kettle	270,000		\$42,084	\$900	1,025	465
VH3616G	16	270,000		\$39,806	\$796	1,110	503
MHB24G	—	270,000		\$17,140	\$654	500	227

Special correctional facility packages available. Ask your dealer or customer service representative for more information.

Freight Classification: 85



VHX24G





## Large Capacity Pressure Steamers

### Large capacity workhorses that can carry heavy loads

When it comes to volume cooking, these steamers are the solution to all your efficiency needs.

#### Standard Features:

- Stainless steel exterior, frame and flanged feet
- Stainless steel cooking compartments
- CSD-1 code compliant
- VL Gas standard output (200,000 BTU/hr = 3.6 BHP)
- VHL Gas high output (270,000 BTU/hr = 5.5 BHP)
- Electronic ignition
- 6 psi pressure steam cooker
- Split water line connection, single drain connection
- **Direct Steam Models:** 2" diameter welded stainless steel tubing leg stand with stainless steel adjustable flanged feet for floor anchoring



**VL2GSS**

## PreVent™ Automatic Steamers

- PreVent™: automatic load compensated timed, combination pressure and free venting cooking with automatic exhaust

Model Number	No. of Compts.	Input	List Price (example VHL2 + Gas Powered = VHL2GP)			Opt. Ext. Warranty (NET)	Approx. Shipping Wt.				
			Gas (GP)	Electric (EP)	Direct Steam (DP)		Power Option:	lbs	kg		
VHL2(GP, EP, or DP)	2	Gas: 270,000 BTU Electric: 24 kW	\$35,778	\$35,948	\$23,948	Gas: \$796 Electric: \$796 Direct steam: \$588	Gas	VHL2	1,142	518	
								VHL3	1,380	626	
VHL3(GP, EP, or DP)	3	Direct steam 2.5 bhp/2 compartments 3.3 bhp/3 compartments	\$41,778	\$41,952	\$30,890		Electric	VHL2	1,142	518	
								VHL3	1,380	626	
							Direct steam	VHL2	700	318	
								VHL3	900	408	

**NOTE:** Model number must have "power source" suffix when ordering. (Example: VHL2 Gas PreVent, specify VHL2GP).

Freight Classification: 85

## Timed Automatic Steamers

- Automatic timed compartment controls with 60-minute timer

Model Number	No. of Compts.	Input	List Price (example VHL2 + Gas Powered = VHL2GP)			Opt. Ext. Warranty (NET)	Approx. Shipping Wt.				
			Gas (GS)	Electric (ES)	Direct Steam (DS)		Power Option:	lbs	kg		
VHL2(GS, ES, or DS)	2	Gas: 270,000 BTU Electric: 24 kW	\$33,252	\$33,412	\$21,420	Gas: \$796 Electric: \$796 Direct steam: \$588	Gas	VHL2	1,142	518	
								VHL3	1,380	626	
VHL3(GS, ES, or DS)	3	Direct Steam 2.5 bhp/2 compartments 3.3 bhp/3 compartments	\$39,210	\$39,368	\$38,358		Electric	VHL2	1,142	518	
								VHL3	1,380	626	
							Direct steam	VHL2	700	318	
								VHL3	900	408	

**NOTE:** Model number must have "power source" suffix when ordering. (Example: VHL2 Direct Steam, specify VHL2DS).

Freight Classification: 85

Model Number	Number of Compartments	Input BTU/hr	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
					lbs	kg
<b>VL2GSS</b>	2	200,000	\$32,074	\$796	1,142	518
<b>VL3GSS</b>	3	200,000	\$37,914	\$796	1,380	626

Freight Classification: 85



## Options & Accessories for Boiler Base and Generator Steamers

Option	Available On	List Price
36 kW, 3 phase	Electric Boiler Base	\$1,050
42 kW (208 V) or 48 kW (240 V), 3 phase (standard on VH3616E)	Electric Boiler Base	\$2,402
480 V, 60 Hz, 3 phase (includes step down transformer)	Electric Boiler Base	\$500
480 V, 60 Hz, 3 phase (includes step down transformer)	C24EA6, C24EA10	\$900
State of PA code construction (water level observation point)	VL & VSX Models	\$1,008
Mount and interconnect boiler base with kettle modules at factory, shipped on one skid	VHX & VSX Models	\$2,004
Steamer on left, kettle on right	42" Models	\$1,250
240,000 BTU/hr input	VL & 2T2036G	\$712
Stainless steel cabinet base in place of open leg stand	VHL2D/3D	\$412
Stainless steel main frame	VL/2T	\$1,250

Common Steamer Accessories for Boiler Base Steamers*	Accessory Feature Code	Available On	List Price
Steam supply piping to connect with direct steam kettle	KIT PIPING	All Models	\$428
24" SST cabinet back	SSTBACK 24STM	VHX24, VSX24, 1T4024	\$600
36" Stainless steel cabinet back	SSTBACK- 36STM	VHL/VL , 2T2036	\$600
42" SST cabinet back	SSTBACK 42STM	VSX42	\$700
Manual sliding shelf (18" x 26")	VLSHELF MANSLD	VHL/VL	\$526
Stainless steel wire Adapt-A-Pan	VLSHELF ADPAN	VHL/VL	\$526
Set of VL and VHL side racks	PANGUID-VL	VHL/VL	\$252
PRV-pressure reducing valve 3-15 psi	PRESRED VALVE	Direct Steam	\$624
Inverted bucket trap	BALLFLT TRAP	Direct Steam	\$502
ScaleBlocker™ water filter system	SPS620-SYSTEM	All Models	\$1,262
ScaleBlocker™ water filter PM kit	SPS620-PMKIT	All Models	\$522

\*Contact factory customer service for additional available accessories.

Common Steamer Accessories for Boiler Base and Generator Steamers	Accessory Feature Code	Available On	List Price
Manual sliding shelf (12" x 20")	ADDRACK-H	All steamers	\$150
Set of side racks 3 or 6 pan	PANGUID-3PAN	3 pan or 6 pan	\$206
Set of side racks 5 or 10 pan	PANGUID-5PAN	5 pan or 10 pan	\$218
Heat shield control side	CSTMHTE-SHIELD	Convection steamers	\$662



## 2/3 Jacketed Stationary and Tilting Kettles

Fast-cooking kettles feature hemisphere design kettle bottom for superior heat transfer

### Stationary Kettles:

- Faucet bracket 90° left of draw-off valve
- 2" compression draw-off valve with strainer
- Hinged cover on (60-gal and greater with spring assist)

### Tilting Kettles:

- Faucet bracket behind tilt console (right side)
- See options on page 49 for draw-off valve and cover selection.



## Electric Kettles—Stationary and Tilting Models

- 50 psi

Model Number	Capacity		Input (kW)	List Price		Opt. Ext. Warranty (NET)	Approx. Shipping Wt.			
	Gallons	Liters		Stationary	Tilting (T)		lbs	kg	lbs	kg
VEL20	20	76	12	\$19,250	\$26,838	\$362	196	89	296	134
VEL40	40	152	18	\$20,024	\$28,042	\$362	255	116	352	160
VEL60	60	227	18	\$24,980	\$32,542	\$362	390	177	417	189
VEL80	80	303	18	\$29,316	\$39,452	\$362	445	202	520	236

Freight Classification: 150

## Direct Steam Kettles—Stationary and Tilting Models

- 35 psi
- Steam control assembly

Model Number	Capacity		Input (BHP)	List Price		Opt. Ext. Warranty (NET)	Approx. Shipping Wt.			
	Gallons	Liters		Stationary	Tilting (T)		lbs	kg	lbs	kg
VDL20	20	76	1.0	\$11,176	\$15,250	\$244	155	70	240	109
VDL40	40	152	1.5	\$11,814	\$16,382	\$244	190	86	332	151
VDL60	60	227	2.3	\$14,222	\$18,998	\$244	265	120	365	166
VDL80	80	303	3.4	\$16,204	\$21,894	\$244	308	140	424	192

Freight Classification: 150

## Gas Kettles—Stationary and Tilting Models

- 50 psi
- Electronic ignition

Model Number	Capacity		Input (BTU)	List Price		Opt. Ext. Warranty (NET)	Approx. Shipping Wt.			
	Gallons	Liters		Stationary	Tilting (T)		lbs	kg	lbs	kg
VGL20	20	76	100,000	\$24,426	\$36,500	\$362	400	200	700	318
VGL40	40	152	100,000	\$29,440	\$38,358	\$362	600	272	930	422
VGL60	60	227	130,000	\$30,894	\$43,316	\$362	950	430	1142	518

Freight Classification: 150

**NOTE:** Contact customer service for other sizes.  
Special correctional facility packages available. Ask your dealer or customer service representative for more information.

## 2/3-Jacketed Tilting Counter Kettles

Electric and direct steam counter and floor model kettles

All welded type 304 stainless steel

### Standard Features:

- Faucet bracket behind tilt console
- Clean lock
- (right side)
- Splash-proof housing

## Electric Tilting Kettles Counter Models

- 50 psi

Model Number	Capacity			Input (kW)	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
	Qts.	Gal	Liters				lbs	kg
<b>VEC6</b>	24	6	23	7.5	\$9,670	\$362	130	59
<b>VEC10</b>	40	10	38	12	\$11,952	\$362	180	82

Freight Classification: 150

## Accessories for 2/3-Jacketed Electric Tilting Counter Kettles

Accessory	Feature Code	List Price
Stainless steel stand for electric counter kettles; includes sliding drain pan	STAND VSKT30	\$2,624
Economy stand for electric counter kettles without sliding drain pan	STAND VSKTEC	\$2,056

## Electric Tilting Kettles Floor Model

Model Number	Capacity			Input (kW)	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
	Qts.	Gal	Liters				lbs	kg
<b>VEC20</b>	80	20	76	12	\$16,832	\$362	225	102

Freight Classification: 150

## Direct Steam Tilting Kettles

- 50 psi

Model Number	Capacity			Input (BHP)	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
	Qts.	Gal	Liters				lbs	kg
<b>VDC6</b>	24	6	23	.6	\$5,874	\$244	44	20
<b>VDC10</b>	40	10	38	1.0	\$8,838	\$244	61	28

Freight Classification: 150

## Accessory for 2/3-Jacketed Direct Steam Tilting Kettle

Accessory	Accessory Feature Code	List Price
Direct steam kettle adapter for VSKT kettle stand VDC6 and VDC10	ADAPTER DIRECT	\$1,100

## Options and Accessories for 2/3-Jacketed Kettles

Option	List Price
<b>Available on all models</b>	
480 V, 60 Hz, 3 phase (3 wire)	\$862
Increase from 18 kW to 24 kW (3 phase only)	\$670
Increase from 18 kW to 33 kW for 60 and 80-gal models (3 phase only)	\$930
Increase 35 psi to 50 psi for direct kettles	\$760
Step down transformer for other than 120V controls (gas kettles)	\$996



**VEC10 with STAND VSKT30**—Stainless Steel Stand including sliding drain pan



**VDC10—Direct kettle and Adapter Direct with STAND VSKT30**—Stainless Steel Stand including sliding drain pan





Gallon markings for 60 and 80-gal kettles	\$756
Condensate ring for hinged cover	\$550
<b>Available on stationary kettles only</b>	
Compression draw-off valve, 3" in lieu of standard 2" valve	\$2,642
Increase from 24kW to 33kW 100 gallon 3 phase only	\$1,044
Spring assist cover upgrade for stationary 20 and 40 gal kettles (std. on 60 and 80 gal)	\$714
Two-piece hinged cover 40-80 gallon	\$4,066
316 Nickel plated direct steam control assembly	\$772
Pedestal base for direct and electric	\$332
<b>Available on tilting kettles only</b>	
Compression draw-off valve, 2" with perforated strainer (tilting kettles)	\$2,976
Compression draw-off valve, 3" with perforated strainer (tilting kettles)	\$4,954
Spring assist cover for 20-gal tilting kettles	\$2,772
Spring assist cover for 40-gal tilting kettles	\$3,550
Spring assist cover for 60-gal tilting kettles	\$3,734
Spring assist cover for 80-gal tilting kettles	\$4,582
Spring assist cover for 100-gal tilting kettles	\$4,816
Tilting kettle strainer for 6, 10, 20 and 40-gal	\$2,134
Tilting kettle strainer for 60 and 80-gal	\$2,282
Stainless steel food receiving pan support (tilting)	\$1,558
Pedestal base direct steam only	\$332

Accessory	Accessory Feature Code	Available On	List Price
Contour measuring strips (specify number of gallons)	MEASRNG STRP	All models	\$620
Perforated strainer for 2" draw-off valve	STRAINR VTPS2	All models	\$410
Solid disk for 2" draw-off valve	STRAINR VTSS2	All models	\$444
Perforated strainer for 3" draw-off valve	STRAINR VTPS3	All models	\$410
Solid disk for 3" draw-off valve	STRAINR VTSS3	All models	\$444
Catch can with bail handle and drain hose for draw-off valve	CATCH-CAN	All models w/DOV	\$550
Clean-up kit includes draw-off brush, clean-up brush with 36" handle, and paddle scraper with 40" handle	CLEANUP-KIT	All models	\$326
Stainless steel 48" whip	SSTWHIP 48	All models	\$490
Paddle scraper with 48" handle with nylon blade	PADDLE-48	All models	\$250
TRI-basket	VTBA20 BASKET (add "G" for gas units)	20 gal models	\$3,664
	VTBA40 BASKET (add "G" for gas units)	40 gal models	\$3,664
	VTBA60 BASKET (add "G" for gas units)	60 gal models	\$5,060
	VTBA80 BASKET (add "G" for gas units)	80 gal models	\$5,060
	VTBA100 BASKET (add "G" for gas units)	100 gal models	\$5,060
<b>Available on counter kettles and kettle modules</b>			
Lift off cover	COVER VC6	6 gal models	\$536
	COVER VC10	10 gal models	\$596
	COVER VC20	20 gal models	\$710
Single perforated stainless basket	BASKET VSSB6	6 gal models	\$790
	BASKET VSSB10	10 gal models	\$1,470
	BASKET VSSB20	20 gal models	\$1,470

**NOTE:** Contact factory for other sizes

## Fully Jacketed Stationary Kettles

**Durable... efficient... and reliable**

The low maximum temperatures and operating pressures make Vulcan kettles perfect for cooking vegetables, simmering soups, stews and sauces, and braising meats. They offer a full compliment of options, including a spring assist cover, faucets, and more.

### Standard Features:

- All stainless steel construction
- Stainless steel spring assist cover
- 2" plug draw-off valve
- Graduated measuring rod
- Stainless steel draw-off valve strainer
- Flanged feet
- Faucet bracket
- Electronic ignition

### Gas Kettles

- 15 psi

Model Number	Capacity		Input (BTU)	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
	Gallons	Liters				lbs	kg
<b>GL40E</b>	40	152	105,000	\$24,538	\$362	618	280
<b>GS60E</b>	60	227	135,000	\$31,568	\$362	819	371
<b>GL80E</b>	80	303	135,000	\$31,878	\$362	899	408

**NOTE:** For other sizes and energy sources contact your dealer or customer service representative.

Special correctional facility packages available. Ask your dealer or customer service representative for more information.

Freight Classification: 150

## Options & Accessories for Fully Jacketed Kettles

Option	List Price
Condensate ring for hinge cover	\$636
Change in leg height	\$656
3" compression draw-off valve in lieu of 2" plug draw-off valve	\$2,642

Accessory	Accessory Feature Code	Available on	List Price
Tri-basket	BASKET ROT40	40-gal models	\$3,698
	BASKET ROT60	60-gal models	\$3,698
Clean-up kit includes draw-off brush, clean-up brush with 36" handle, and paddle scraper with 40" handle	CLEANUP KIT	All models	\$326
Stainless steel 48" whip	SSTWHIP 48	All models	\$490
Paddle scraper with 48" handle with nylon blade	PADDLE 48	All models	\$250
Heat deflector shield	KTSMHTE-SHIELD	40-gal model	\$888
	KTLGHTE-SHIELD	60 & 80 gal models	\$888
Swing drain collector	KTSMSWG-DRAIN	40-gal model	\$1,020
	KTLGSWG-DRAIN	60 & 80 gal models	\$1,064



## 2/3-Jacketed Kettle Modules

### Sized to fit your operation

Power tilting models in 40 and 60 gallon capacities.

#### Standard Features:

- Spring assist cover
- 2" tangent draw-off, perforated strainer
- Double faucet with swing spout
- Steam control assembly
- Swing drain assembly
- Stainless steel food receiving pan
- Hydraulic power lift



VDMT40

## Direct Steam Tilting Kettle Modules

- 35 psi

Model Number	Capacity		Cabinet Width	Input (BHP)	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
	Gal	Liters					lbs	kg
VDMT40	40	152	36"	1.5	\$29,220	\$258	525	239
VDMT60	60	227	42"	2.3	\$33,096	\$258	600	273

Freight Classification: 150

### Options for 2/3-Jacketed Kettle Modules

Option	List Price
Mount and interconnect kettle and boiler base at factory. Shipped on one skid. (Specify location)	\$2,004



## Common Faucets for Kettles

### Standard Features:

- NSF® Compliant
- Quarter turn full volume valves



Single pantry deck mount faucet with 12" swivel spout  
**SGL 12NZL**.....\$294



Double pantry deck mount faucet with 12" swivel spout  
**DBL 12NZ**.....\$392



Single pantry deck mount faucet with 18" double jointed swivel spout  
**SGL 18NZLJ**.....\$378



Double pantry deck mount faucet with 18" double jointed swivel spout  
**DBL 18NZLJ** .....\$440



Double pantry deck mount faucet with backflow preventer, pot filler and wall hook  
**DBLPTY POTFIL**.....\$1,022

NOTES: 12" swivel spout not recommended for VELT & VGLT kettles

Faucets with 18" swivel spout or 16" add-on faucet recommended for VELT & VGLT kettles.

Washdown hose & pot filler assembly includes backflow preventer.





# 2/3-Jacketed Tilting Kettle Modules

Kettles on modular bases match your steam line



2T2036G

**Standard Features:**

- Stainless steel exterior, frame and flanged feet
- CSD-1 code compliant
- Gas standard output (200,000 BTU/hr)
- Electronic Ignition
- 15 psi kettle connection
- Split water line connection
- Single pantry faucet

## 24 quart/6 gallon Tilting Kettle Modules

One or two 24 quart/6 gallon tilting kettles, single temperature faucet, no cover or draw-off valve

Model Number	Capacity			Input	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
	Qts.	Gal	Liters				lbs	kg
2T2036G*	(2)24	(2)6	(2)23	200,000 BTU	\$32,876	\$362	750	340
2T2036E*	(2)24	(2)6	(2)23	24 kW	\$32,240	\$362	730	329
1T2018D	24	6	23	.5 BHP	\$12,420	\$96	300	136
2T2036D*	(2)24	(2)6	(2)23	1.0 BHP	\$22,286	\$96	350	159

\*Units have painted frames.

Freight Classification: 150

## 40 quart/10 gallon Tilting Kettle Modules

One 40 quart/10 gallon tilting kettle, single temperature faucet, no cover or draw-off valve

Model Number	Capacity			Input	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
	Qts.	Gal	Liters				lbs	kg
1T4024G	40	10	38	200,000 BTU	\$27,146	\$362	620	281
1T4024E	40	10	38	24 kW	\$27,588	\$362	660	299
1T4024D	40	10	38	.75 BHP	\$15,872	\$96	350	159

Freight Classification: 150

## Options for 2/3-Jacketed Tilting Kettle Modules

Option	Available On	List Price
Mount and interconnect boiler base with kettle modules at factory, shipped on one skid	All models	\$2,004
Dual temperature faucet in lieu of single temperature faucet	All models	\$296
24 kW, 1 phase	Electric models	\$416
36 kW, 3 phase	Electric, 36" base	\$1,022
42 kW (208 V) or 48 kW (240 V), 3 phase	Electric, 36" base	\$2,466
480 V, 60 Hz, 3 phase, includes step down transformer	Electric models	\$500
240,000 BTU/hr input	Gas, 36" base	\$712
Stepdown transformer (for other than 120 V connection)	Gas models	\$440
Step down transformer (eliminates 120V connection)	Electric models	\$440
SST main frame	All models	\$1,250

Special correctional facility packages available. Ask your dealer or customer service representative for more information.

## V Series Braising Pans

**Braise, sauté, simmer, fry, grill and more!**

**Vulcan's popular V Series** offers more standard features than the competition, including stainless steel, fully welded one-piece design with coved corners, and satin finish interior and exterior.



### Standard Features:

- Stainless steel exterior, frame and flanged feet
- Stainless steel pan with embossed gallon markings and pouring lip strainer
- Watertight controls and enclosure
- Electronic ignition (gas models)
- Stainless steel hinged cover with drip edge
- Stainless steel drop-down food receiving pan support
- Solid state temperature controls adjust from 50°F to 425°F

## Gas V Series Braising Pans

Model Number	Pan Height	Capacity		Size Input (BTU)	Size (w x d)	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
		Gal	Liters					lbs	kg
<b>VG30</b>	9"	30	114	90,000	36" x 35½"	\$21,042	\$404	630	286
<b>VG40</b>	9"	40	152	120,000	46" x 35½"	\$22,376	\$432	760	345

Freight Classification: 85

## Chef's Tip

Braising pans are the most versatile cooking equipment. Use them to sauté or steam vegetables, brown roasts, grill burgers and much, much more.

## Electric V Series Braising Pans

Model Number	Pan Height	Capacity		Input (kW)	Size (w x d)	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
		Gal	Liters					lbs	kg
<b>VE30</b>	9"	30	114	208V/9kW 240V/12kW	36" x 35½"	\$22,758	\$332	600	272
<b>VE40</b>	9"	40	152	208V/12kW 240V/16kW	46" x 35½"	\$24,198	\$332	720	327

Special correctional facility packages available. Ask your dealer or customer service representative for more information.

Freight Classification: 85

## Options for V Series Braising Pans

Option	List Price
480 V, 60 Hz, 3 phase	\$600
Motorized pan lift	\$1,342
Modular panels	\$722
2" Draw-off valve-left straight with strainer	\$1,238
2" Draw-off valve-left 90° with strainer	\$2,344
Stepdown transform for other than 120V controls	\$440

Note: Drop down pan support not available on VE30 or VG30 with draw-off valve.

## Accessories for V Series Braising Pans

Accessory	Accessory Feature Code	List Price
Casters	CASTERS BP	\$676
Drain pan and hose	20X4 DRNPAN	\$372
Steam pan insert (pan not included)	BPSTEAM INSERT	\$428
Stainless steel spreader-12" wide	12BP SPRDER	\$1,582
Faucet bracket-3" (see note on page 55)	FCTBRKT BP	\$246
Catch can with bail handle and drain hose for draw-off valve	CATCH-CAN	\$550
Stainless steel perforated boiling basket (12 x 20 x 6 deep) with handles	BOILING BASKET	\$508
Pouring lip strainer	STRAINR-BPPOUR	\$320
Draw off strainer	STRAINER-BPDOV	\$354



## Common Faucets for Braising Pans

**NOTE: All models require faucet bracket. Adds 3" to overall width of unit.**

Add \$232 to each list price for each faucet bracket.

<b>Example:</b> SGL12R 12NZL (Single pantry deck mount faucet)	\$356
FCTBRKT BP (Faucet bracket)	+ \$246
	\$602

- NSF® Compliant
- Quarter turn full volume valves



Single pantry deck mount faucet with 12" riser and 12" swivel spout  
**SGL12R 12NZL** .....\$352



Double pantry deck mount faucet with 12" riser and 12" swivel spout  
**DBL12R 12NZL** .....\$466



Single pantry deck mount faucet with 12" riser and 18" double jointed swivel spout  
**SGL12R 18NZLJ** .....\$378



Double pantry deck mount faucet with 12" riser and 18" double jointed swivel spout  
**DBL12R 18NZLJ** .....\$506

### Power on demand with Select-A-Spray Adjustable Spray Head Equipped with five different spray patterns: Jet, Mist, Shower, Center and Conventional.



Double pantry deck mount faucet with Select-A-Spray Head, *backflow preventer*, 16" add-on faucet, washdown hose, and wall hook  
**DBLFCT WSHDWN** .....\$1,226



Double pantry deck mount faucet with Select-A-Spray Head, *backflow preventer*, washdown hose and wall hook  
**DBLPTY WSHDWN** .....\$984

**NOTE:** Washdown hose & pot filler assembly includes *backflow prevention*. Special correctional facility packages available. Ask your dealer or customer service representative for more information.



## WARNING:

Generic Parts Are Not Suitable For Your Equipment!  
Protect Your Investment With **Genuine OEM Parts.**

### Guarantee Performance, Safety and Efficiency with OEM Parts for all your Vulcan Equipment.

✓ **Reliability:** Designed specifically for your equipment to provide maximum performance and the most uptime.

✓ **Safety:** Avoid accidents and injuries to your business and employees using OEM parts instead of cheap look-alikes.

✓ **Availability:** Readily available from 160 Hobart and 103 Authorized Parts and Service Agencies.

✓ **Energy Savings:** Designed and tested for exact equipment specifications to work more efficiently, resulting in energy savings over time.

✓ **Warranty Protection:** Keeps your equipment under product warranty and saves you money when repairs are needed.





## LIMITED ORIGINAL COMMERCIAL EQUIPMENT WARRANTY

Vulcan-Hart (Vulcan) warrants its new product(s) to be free from defects in material and workmanship for a period of one (1) year from the date of original installation.

Wolf Range is a division of Vulcan-Hart Company and thus Wolf products carry the same warranty as Vulcan products.

This Warranty is subject to the following conditions and limitations:

1. This warranty is limited to product(s) sold by Vulcan to the original user in the continental United States and Canada.
2. Original installation must occur within 3 years of date of manufacture, and proof of the installation date must be provided to Vulcan.
3. The liability of Vulcan is limited to the repair or replacement of any part found to be defective.
4. Vulcan will bear normal labor charges incurred in the repair or replacement of a warranted piece of equipment within 50 miles (80 kilometers) of an authorized service agency. Time and travel charges in excess of 50 miles (80 kilometers) will be the responsibility of the person or firm requesting the service.
5. This warranty does not apply to any product(s) which have not been installed in accordance with the directions published in the appropriate installation and operation manuals.
6. Vulcan will bear no responsibility or liability for any product(s) which have been mishandled, abused, misapplied, misused, subjected to harsh chemical action or poor water quality, field modified by unauthorized personnel, damaged by flood, fire or other acts of nature, or which have altered or missing serial numbers.
7. Vulcan does not recommend or authorize the use of any product(s) in a non-commercial application, including but not limited to residential use. The use or installation of product(s) in non-commercial applications renders all warranties, express or implied, including the warranties of MERCHANTABILITY and FITNESS FOR A PARTICULAR PURPOSE, null and void, including any responsibility for damage, costs and legal actions resulting from the use or installation of product(s) in any non-commercial setting.
8. Adjustments such as calibrations, leveling, tightening of fasteners or utility connections normally associated with original installation are the responsibility of the installer and not that of Vulcan.
9. Exceptions to the one year part warranty period are as listed:

Stainless steel fry tanks on model GHF91 will be warranted for five years.

Stainless steel fry tanks on LG Series models (see separate warranty statement).

Stainless steel fry tanks on model series: GR, ER and GPC will be warranted for 12 years.

Refrigeration appliance compressors- 5 years limited.

Steam equipment supplied with ScaleBlocker® water filtration system (see separate warranty statement).

Pressure steam boilers - 5 years prorated (boilers not properly maintained will not be considered for prorated warranty).

Rubber Seals, Light Bulbs and Gaskets - 90 days from installation.

Labor, travel and mileage will be covered during the first year only.

10. Original purchased replacement parts manufactured by Vulcan will be warranted for 90 days from the parts invoice date. Exceptions are stainless steel fry tanks, refrigeration appliance compressors and pressure steam boilers which will be warranted as stated in item 9. This warranty is for parts cost only, and does not include freight or labor charges.
11. This states the exclusive remedy against Vulcan relating to the product(s), whether in contract or in tort or under any other legal theory, and whether arising out of warranties, representations, instructions, installations or defects from any cause. Vulcan shall not be liable, under any legal theory, for loss of use, revenue or profit, or for substitute use or performance, or for incidental, indirect, or special or consequential damages or for any other loss of cost of similar type.
12. THIS WARRANTY AND THE LIABILITIES SET FORTH HEREIN ARE EXCLUSIVE AND IN LIEU OF ALL OF THEIR LIABILITIES AND WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO, IMPLIED WARRANTIES OR MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY OF VULCAN WITH RESPECT TO THE PRODUCT(S).

**TERMS:** Vulcan-Hart payment terms are 1% 10 days, net 30 days from date of INVOICE. A cash discount will not apply to shipping charges, C.O.D. payment or sight draft billing. All orders are subject to approval by Vulcan-Hart.

**PRICES:** All prices in: EASTERN ZONE – F.O.B. Baltimore, MD, Covington, KY, Kansas City, MO

WESTERN ZONE – F.O.B. Albuquerque, NM, Salt Lake City, UT  
(Call Vulcan-Hart for geographic boundaries.)

Prices do not include any municipal, state or sales tax. Options in this list are available only at time of shipment. Accessory items can be ordered at any time from current published equipment price lists, or from any Vulcan Parts Depot. Accessory exceptions are flue risers and convection oven stands. Order as you would standard equipment.

**CHECK THAT ORDERS ARE COMPLETE – DO THEY INCLUDE:**

1. Type of gas and/or specific electric characteristics (voltage, phase and hertz).
2. Name and address of end-user installation (if known).
3. Position of units that are to be battered together (left to right facing equipment). A sketch is preferable.
4. Optional equipment and/or accessories.
5. Type of finish.
6. Specify shipping date (month, day & year).

**SHIPMENTS:** Upon acceptance of the merchandise by the carrier, title passes to the purchaser and the Vulcan-Hart equipment travels at the risk of the purchaser.

**RETURN POLICY:** Vulcan products cannot be returned without prior written factory authorization. The restocking charge is 20% plus any costs to recondition the equipment. No returns accepted after 90 days from date of invoice. Returns for credit must be freight prepaid. Orders cancelled or changed after production has started are subject to a charge of up to 20%. Any special merchandise built to a buyer's specifications will be subject to a 50% minimum cancellation charge.

**PRICES SUBJECT TO CHANGE WITHOUT NOTICE.**

**VULCAN-HART**  
3600 North Point Blvd  
Baltimore, MD 21222  
Customer Service: 1-866-988-5226

**RANGES.....41-52, 62-71**

**Heavy Duty Ranges (Gas)..... 44**  
 GH30..... 45  
 GH30C..... 45  
 GH30S..... 45  
 GH45..... 45, 48  
 GH45C..... 45  
 GH45S..... 45  
 GH6..... 45, 48  
 GH6C..... 44-45, 48  
 GH6S..... 45, 48  
 GH60T..... 45  
 GH60TC..... 45  
 GH60TS..... 45  
 GH60..... 45  
 GH60C..... 45  
 GH60S..... 45  
 GH72..... 45  
 GH72C..... 45  
 GH72S..... 45  
 GH72/45..... 45  
 GH72/45C..... 45  
 GH72/45S..... 45  
 GH60T/45..... 45  
 GH60T/45C..... 45  
 GH60T/45S..... 45  
 GHCB34S..... 45, 48  
**Heavy Duty Gas Fryer..... 46**  
 GHF91G..... 46, 48  
**Heavy Duty Gas Expando Ranges & Spreaders..... 46**  
 GHX45..... 46, 48  
 GHX60..... 46  
 GHX60T..... 46, 48  
 GHX72..... 46, 48  
 GSE17D..... 46  
**Chef's Finishing Oven..... 1, 47**  
**Heavy Duty Broilers..... 1, 49, 51**  
 VST4B..... 49, 51  
**A Guide to Heavy Duty Broilers..... 51**  
 HGB34M..... 52  
 HGB34..... 52  
 HGB50M..... 52  
 HGB50..... 52  
**Heavy Duty Infrared & Ceramic Broilers..... 53**  
 GHCB40..... 51, 53  
 GHCB40C..... 48, 53  
 GHCB44..... 53  
 GHIR44..... 48, 53  
 IR2..... 48, 51, 53  
**Heavy Duty Gas Salamander Broilers & Cheesemelters..53**  
 VSB34R..... 53  
 VSB34IR..... 53  
 VCM34R..... 53

**RESTAURANT RANGES..... 1, 63, 66, 68**

G36L..... 63-64  
 G36LC..... 64  
 G36FL..... 64  
 G36XL..... 64  
 G48IL..... 64  
 G60L..... 64  
 G60LC..... 64  
 G260L..... 64  
 G260LC..... 64  
 Options.....3-7, 14, 17, 19, 25, 35, 38-39, 43, 45, 47-49,  
 52, 57, 59, 61, 64, 68, 71, 80, 84-86, 88-89, 91-92  
 24L..... 67  
 36L..... 66-67  
 36LC..... 67  
 36SL..... 67  
 36SLC..... 67  
 36FLC..... 67  
 36XL..... 67  
 60L..... 66-67  
 60LC..... 67  
 60LCC..... 67  
 60FLC..... 67  
 60FLCC..... 67  
 60XLC..... 67  
 260L..... 67  
 260LC..... 66-67  
 260LCC..... 67

**Restaurant Series Gas Salamander Broilers..... 68**  
 36SB..... 68  
 36SBI..... 68  
**MG Series Modular Gas Counter Top Ranges..... 69**  
 MG12..... 69  
 MG24..... 69  
 MG36..... 69  
 MG48..... 68-69  
**E Series Electric Ranges**  
 E12FP..... 70-71  
 E12HT..... 70-71  
 E24L..... 70  
 E36L..... 70-71  
 E36LC..... 70-71  
 E36FL..... 70-71  
**Vulcan Electric Salamander Broiler..... 71**  
 ESB36..... 71  
 ESB60..... 71  
 Options and Accessories for Electric Ranges..... 71

**OVENS.....1, 11-13, 44-45, 47, 54-59, 61, 64, 67-68, 71, 81**

**VC Series Gas Convection Ovens..... 57**  
 VC4G..... 55, 57  
 VC6G..... 55, 57  
 VC44G..... 55, 57  
 VC66G..... 55, 57  
**VC Series Electric Convection Ovens..... 57**  
 VC4E..... 55, 57  
 VC6E..... 55, 57  
 VC44E..... 55, 57  
 VC66E..... 55, 57  
**Convection Ovens..... 1, 11, 45, 56-59, 70**  
**SG Series Gas Convection Ovens..... 55**  
 SG4D..... 55, 59  
 SG44D..... 55, 59

**STEAM EQUIPMENT.....1, 73-76, 78-93**

**Steam Equipment Sizing..... 74-76**  
**Pan Capacities..... 77**  
**Pressureless Convection Steamers..... 73, 79**  
**Gas Convection Steamers on Cabinet Base..... 79**  
 C24GA6..... 73, 76, 79  
 C24GA10..... 73, 76, 79  
**Electric Convection Steamers on Cabinet Base..... 79**  
 C24EA6..... 79, 84  
 C24EA10..... 79, 84  
**Pressureless Counter Convection Steamers..... 79**  
 VPX3..... 79-80  
 VPX5..... 79-80  
**Electric Counter Convection Steamers..... 80**  
 C24EA3 DLX..... 76, 80  
 C24EA5 DLX..... 80  
**Upgrades and Options for Electric Counter Steamers.....80**  
**Accessories for Electric Counter Steamers..... 80**  
**Boiler base 6, 10 and 16 pan Convection Steamers...81**  
**Gas Atmospheric Burner Boiler Base..... 81**  
 VHX24E..... 73, 82  
 VHX24E5..... 82  
 VHX42ET..... 81  
 VH3616E..... 82, 84  
**Direct Steam (Potable/Clean Steam).....82**  
 VHX24D..... 82  
 VHX24D5..... 82  
 VH3616D..... 82  
 VHX24G..... 82  
 VHX24G5..... 82  
 VH42GT..... 82  
 VH42G5..... 82  
 VH3616G..... 82  
 MHB24G..... 82  
**Large Capacity Pressure Steamers**  
 VL2GSS..... 83  
 VL3GSS..... 83  
**PreVent™ Automatic Steamers..... 83**  
 VHL2 (GP, EP or DP)..... 83  
 VHL3 (GP, EP or DP)..... 83  
**Timed Automatic Steamers..... 83**  
 VHL2 (GS, ES, or DS)..... 83  
 VHL3 (GS, ES, or DS)..... 83  
**Options and Accessories for Boiler Base and Generator Steamers..... 84**

**2/3-Jacketed Stationary & Tilting Kettles...1, 85-89 90-91**  
**Electric Kettles..... 85**  
 VEL20..... 85  
 VEL40..... 74, 85  
 VEL60..... 85  
 VEL80..... 85  
**Direct Steam Kettles..... 85**  
 VDL20..... 85  
 VDL40..... 73, 85  
 VDL60..... 85  
 VDL80..... 73, 85  
**Gas Kettles..... 85-86, 88**  
 VGL20..... 85  
 VGL40..... 85  
 VGL60..... 85  
**2/3-Jacketed Tilting Counter Kettles (Electric)**  
 VEC6..... 86  
 VEC10..... 86  
**Accessories for 2/3-Jacketed Electric Tilting Counter Kettles..... 86**  
**2/3-Jacketed Electric Tilting Kettles Floor Model**  
 VEC20..... 86  
**Direct Steam Tilting Kettles..... 86**  
 VDC6..... 86  
 VDC10..... 86  
**Accessory for 2/3-Jacketed Direct Steam Tilting Kettle.....86-87, 89, 91**  
**Options and Accessories for 2/3-Jacketed Kettles..... 86**  
**Fully Jacketed Stationary Kettles (Gas)**  
 GL40E..... 73, 88  
 GS60E..... 73, 88  
 GL80E..... 88  
**Options and Accessories for Fully Jacketed Kettles.... 88**  
**2/3 Jacketed Kettle Modules**  
**Direct Steam Tilting Kettle Modules..... 89**  
 VDMT40..... 74, 89  
 VDMT60..... 89  
**Options for 2/3-Jacketed Kettle Modules..... 89**  
**Common Faucets for Kettles..... 90**  
 SGL 12NZL..... 90  
 SGL 18NZLJ..... 90  
 DBLPTY POTFIL..... 90  
 DBL 18NZLJ..... 90  
 DBL 12NZ..... 90  
**2/3-Jacketed Tilting Kettle Modules..... 91**  
**24 Quart/6 Gallon Tilting Kettle Modules..... 91**  
 2T2036G..... 84, 91  
 2T2036E..... 91  
 1T2018D..... 74, 91  
 2T2036D..... 91  
**40 Quart/10 Gallon Tilting Kettle Modules..... 91**  
 1T4024G..... 73, 91  
 1T4024E..... 73, 91  
 1T4024D..... 91  
**Options for 2/3-Jacketed Tilting Kettle Modules..... 85-87, 89, 91**

**V Series Braising Pans (Gas)**  
 VG30..... 73, 92  
 VG40..... 73, 92  
**V Series Braising Pans (Electric)..... 92**  
 VE30..... 73, 92  
 VE40..... 73, 92  
**Options and Accessories for V Series Braising Pans.... 92**  
**Common Faucets for Braising Pans..... 93**  
 SGL12R 12NZL..... 93  
 SGL12R 18NZLJ..... 93  
 DBL12R 12NZL..... 93  
 DBL12R 18NZLJ..... 93  
 DBLFCT WSHDWN..... 93  
 DBLPTY WSHDWN..... 93

**FRYERS..... 1, 16-24, 26-32, 34-35, 43-44, 47-48**

**Gas & Electric Fryers.....18, 34-35**  
**GR Series Model (Gas)**  
 1GR35M..... 18, 34-35  
 1GR45..... 18, 23, 34-35  
 1GR65..... 18, 23, 34-35  
 1GR85..... 18, 23, 34-35  
**ER Series Model (Electric)**  
 1ER50..... 18, 23, 34  
 1ER85..... 18, 23, 34  
**Frymate Dump Stations..... 17-18**  
 FRYMATE VX15..... 18, 23, 34

FRYMATE VX15S.....	18, 23
FRYMATE VX21.....	18, 23, 34
FRYMATE VX21S.....	18, 23, 34
FRYMATE VX21MS.....	18, 23
<b>KleenScreen PLUS Gas Fryer Batteries.....</b>	18
<b>KleenScreen PLUS Gas Combo Fryer Batteries.....</b>	18
<b>KleenScreen PLUS Electric Fryer Batteries.....</b>	19
<b>KleenScreen PLUS Electric Combo Fryer Batteries.....</b>	19
<b>Filtration Systems.....</b>	1, 17, 19-20, 32
<b>KleenScreen PLUS.....</b>	16-19, 23-24, 26-29, 31-32, 34-35
85MF.....	19, 23, 34-35
<b>Pasta Cookers.....</b>	1, 17, 19, 33, 35
1GPC12.....	19, 33-35
2GPC12S.....	19, 33, 35
2GPC12.....	19, 33, 35
<b>GRM Series Gas Fryers (Millivolt Controls)</b>	
1GR35M-1.....	22
1GR35M-2.....	22
1GR45M-1.....	22
1GR45M-2.....	22
1GR65M-1.....	22
1GR65M-2.....	22
1GR85M-1.....	22
1GR85M-2.....	22
<b>New GRBD Series Gas Fryers (Solid State Controls)</b>	
1G4BD-1.....	22
1G4BD-2.....	22
1G6BD-1.....	22
1G6BD-2.....	22
1G8BD-1.....	22
1G8BD-2.....	22
<b>GRD Series Gas Fryers (Digital Solid State Controls)</b>	
1GR45D-1.....	22
1GR45D-2.....	22
1GR65D-1.....	22
1GR65D-2.....	22
1GR85D-1.....	22
1GR85D-2.....	22
<b>GRC Series Gas Fryers (Computer Controls)</b>	
1GR45C-1.....	22
1GR45C-2.....	22
1GR65C-1.....	22
1GR65C-2.....	22
1GR85C-1.....	22
1GR85C-2.....	22
<b>Frymate.....</b>	17-19, 23, 26, 29, 31, 34-35
FRYMATE VX15.....	18, 23, 34
FRYMATE VX15S.....	18, 23
FRYMATE VX21.....	18, 23, 34
FRYMATE VX21S.....	18, 23, 34
FRYMATE VX21MS.....	18, 23
<b>85MF Mobile Filter.....</b>	23, 34
85MF-1.....	23
85MF-2.....	23
<b>KleenScreen PLUS Filtration System.....</b>	16, 26-29, 32
<b>2XGF Series Gas Fryers with KleenScreen PLUS.....</b>	26
<b>Battery 1 Fryer &amp; Frymate with KleenScreen PLUS Filtration System.....</b>	26, 31
<b>Two Battery Fryers with KleenScreen PLUS Filtration System.....</b>	16-17, 24, 26-29, 32, 73, 78
<b>Three Battery Fryers with KleenScreen PLUS Filtration System.....</b>	16-17, 24, 26-29, 32, 73, 78
<b>Four Battery Fryers with KleenScreen PLUS Filtration System.....</b>	16-17, 24, 26-29, 32, 73, 78
<b>New Gas Fryers Solid State Controls Behind the Door with KleenScreen PLUS Filtration System.....</b>	26-29, 32
<b>One Battery Fryer &amp; Frymate with KleenScreen PLUS Filtration System.....</b>	16, 26-29, 32
<b>Two Battery Fryers &amp; Frymate with KleenScreen PLUS Filtration System.....</b>	16, 26-29, 32
<b>Three Battery Fryers with KleenScreen PLUS Filtration System.....</b>	16-17, 24, 26-29, 32, 73, 78
<b>Four Battery Fryers with KleenScreen PLUS Filtration System.....</b>	16-17, 24, 26-29, 32, 73, 78
<b>ER Series Electric Fryers.....</b>	30
<b>New EBD Series Electric Fryers (Solid State Controls)</b>	
1E50BD-1.....	30
1E50BD-2.....	30
1E85BD-1.....	30
1E85BD-2.....	30
<b>ERD Series Electric Fryers (Digital Solid State Controls)</b>	
1ER50D-1.....	30
1ER50D-2.....	30
1ER85D-1.....	30

1ER85D-2.....	30
<b>ERC Series Electric Fryers (Computer Controls)</b>	
1ER50C-1.....	30
1ER50C-2.....	30
1ER85C-1.....	30
1ER85C-2.....	30
<b>2XE Electric KleenScreen PLUS.....</b>	31
<b>Battery 1 Fryer &amp; Frymate with KleenScreen PLUS (Digital Solid State Controls).....</b>	17-19, 21-22, 26-28, 30-32
<b>Battery 1 Fryer &amp; Frymate with KleenScreen PLUS (Computer Controls).....</b>	17-22, 26-28, 30-32, 55-57
<b>KleenScreen PLUS Filtration System Electric Fryers</b>	
<b>Two Battery Fryers with KleenScreen PLUS Filtration System.....</b>	16-17, 24, 26-29, 32, 73, 78
<b>Three Battery Fryers with KleenScreen PLUS Filtration System.....</b>	16-17, 24, 26-29, 32, 73, 78
<b>GPC Pasta Cookers.....</b>	33
1GPC12-1.....	33
1GPC12-2.....	33
2GPC12S-1.....	33
2GPC12S-2.....	33
2GPC12-1.....	33
2GPC12-2.....	33
<b>Accessories for Pasta Cookers.....</b>	35
<b>GRIDDLES.....</b>	1, 3, 36-41, 66-67
<b>Heavy Duty Gas Griddles.....</b>	37, 39
<b>New MSA Series Gas Griddles</b>	
MSA24.....	3, 38
MSA36.....	38
MSA48.....	38
MSA60.....	38
MSA72.....	38
<b>900RX Series.....</b>	39
924RX.....	39
936RX.....	39
948RX.....	37-39
960RX.....	39
972RX.....	39
<b>Stands and Factory Options for 900RX and MSA.....</b>	39
<b>Accessories for Heavy Duty Gas Griddles.....</b>	39
<b>HEG Series Heavy Duty Electric Griddles</b>	
HEG24R.....	40
HEG36D.....	40
HEG48D.....	40
HEG60D.....	40
HEG72D.....	40
<b>MGG Series Medium Duty Gas Griddles.....</b>	41
MGG24.....	41
MGG36.....	41
MGG48.....	41
<b>Stainless Steel Open Stands.....</b>	41
MDS24.....	41
MDS36.....	41
MDS48.....	41
<b>Stock Pot Ranges.....</b>	1, 41
VSP100.....	41
VSP200.....	41
VSP200F.....	41
<b>BROILERS.....</b>	1, 3, 8, 47-49, 51, 53, 64, 68
<b>Achiever Charbroilers.....</b>	2-4
VACB25.....	4
VACB36.....	4
VACB47.....	4
VACB60.....	4
VACB72.....	4
<b>VACB Charbroiler Grates.....</b>	4
<b>Achiever Hotplate.....</b>	3, 5
VHP212.....	5
VHP424.....	3, 5
VHP636.....	5
VHP848.....	5
VHP212U.....	5
VHP424U.....	5
VHP636U.....	5
VHP848U.....	5
VHP212H.....	5
VHP424H.....	5
VHP636H.....	5
VHP848H.....	5
VHP212HF.....	5
VHP424HF.....	5

VHP636HF.....	5
VHP848HF.....	5
<b>Refrigerated Bases.....</b>	3, 5
<b>Accessory Options for VHP Hotplates.....</b>	5
<b>VCCB Series Low Profile Gas Charbroilers.....</b>	6
VCCB25.....	6
VCCB36.....	6
VCCB47.....	6
VCCB60.....	6
VCCB72.....	6
<b>Charbroiler Grates.....</b>	4, 6
<b>ICM Series Gas Infrared Cheesemelters</b>	
ICM36.....	7
ICM48.....	7
ICM60.....	7
ICM72.....	7
<b>Electric Cheesemelters</b>	
<b>VCM Cheesemelters.....</b>	7
VCM24.....	7
VCM34.....	7
VCM36.....	7
VCM48.....	7
VCM60.....	7
VCM72.....	7
<b>Counter Top Models</b>	
1024C.....	7
1036C.....	7
1048C.....	7
<b>Wall Mounted Models</b>	
1024W.....	7
1036W.....	7
1048W.....	7
<b>HOLDING AND TRANSPORT.....</b>	1, 8-10
<b>Holding and Transport Cabinets.....</b>	9-10
<b>School Transport Series.....</b>	8-9
VBST.....	9
VBS15.....	9
<b>NEW Heated Pizza Cabinet VHPD5.....</b>	9
<b>Institutional Series.....</b>	9, 11
VBP71.....	14
<b>VHP Series Holding &amp; Transport Cabinets</b>	
VHP7.....	10, 14
VHP15.....	10
<b>NEW HumidHeat System Humidified Holding and Transport Cabinets.....</b>	9-11
VHMD5.....	10
VHMD13.....	10
VHMD15.....	10
<b>Low Temperature Cook and Hold Ovens.....</b>	11
<b>VH Institutional Cook &amp; Hold Ovens</b>	
VCH5.....	12
VCH8.....	12
VCH16.....	11-12
VCH88.....	12
<b>Accessories for Institutional Cook &amp; Hold Ovens.....</b>	12
<b>Value Roast &amp; Hold Series.....</b>	13
VCV4.....	13
VCV6.....	13
VCV13.....	13
<b>Rethermalization Ovens.....</b>	13
VRT321-S.....	13
VRT321-R.....	13
<b>Banquet Delivery Carts.....</b>	1, 14
VB96.....	14
VB150.....	14
<b>Drawer &amp; Chip Warmers.....</b>	1, 15
<b>Standard Series Drawers</b>	
VW1S.....	15
VW1SB.....	15
VW2S.....	15
VW2SB.....	15
VW3S.....	15
VW3SB.....	15
<b>Slim-Line Low Profile Drawer Warmers.....</b>	15
VW1C.....	15
VW2C.....	15
<b>Chip Warmers.....</b>	1, 15
VCW1.....	15
VCW2.....	15
VCDS.....	15

# 2008 FEATURED PRODUCTS & INNOVATIONS



## BROILERS

Achiever Charbroiler and  
**NEW** Accessories 4



## HEAVY DUTY COOKING

**NEW** Chef's 650°  
Finishing Oven 47  
**NEW** Chophouse Broiler 49



## COOK & HOLD

**NEW** Humidiheat System™ 10  
**NEW** Chip Warmers 15



## OVENS

**NEW** Oven/Steamer  
Accessory Kit & Pan Holder 60



## FRYERS

**NEW** Gas & Electric  
Kleenscreen Plus® 29



## RESTAURANT RANGES

Endurance™ 64



## GRIDDLES

**NEW** MSA Series 38  
**NEW** 900RX Series 39



## STEAM

PowerSteam™ Series 79  
Energy Star Rated VPX Series 79

# VULCAN

ONE POWERFUL PACKAGE™

3600 North Point Blvd., Baltimore, MD 21222  
www.vulcanhart.com 1-866-9VULCAN