



W A S T E S • S T E T E L S • G R I D D L E S • O V E N S • R A N G E S • F R Y E R S • B R O I L E R S

VULCAN

Professional Cooking Systems

VULCAN VALUE

Vulcan delivers the greatest value in commercial kitchen products by combining superior manufacturing, state-of-the-art technology and unparalleled service and support.

We back the industry's broadest line of cooking equipment with a knowledgeable sales organization and highly-trained customer service team. Vulcan has the products, people and policies to meet the needs of your operation.

Vulcan products feature superior performance and built-in durability that result in a life-cycle economy that boosts production and profitability. And with Vulcan, you've chosen a product backed by the industry's strongest production capacity, quality control and product development resources.

VULCAN SERVICE

Vulcan's extraordinary product support adds value before, during and after every sale. Our knowledgeable sales force and customer-focused sales policies ensure that you select the equipment package that meets your needs. Vulcan's superior service includes start-up assistance, customized equipment training and operational advice.

VULCAN QUALITY

Vulcan products are engineered for exceptional performance and cost-saving durability. Our commitment to quality is designed to deliver total customer satisfaction.

Long-term value is built into every Vulcan product. Advanced engineering and state-of-the-art manufacturing processes produce equipment that meets your needs, is safe to use, and delivers reliable performance and efficiency. All Vulcan manufacturing facilities are ISO 9001:2000 certified.

VULCAN STRENGTH

With over a century of experience in the foodservice industry, Vulcan has grown and expanded to meet the needs of commercial and institutional operations of every size. Today, we're stronger than ever and part of a multi-billion-dollar company.

Our manufacturing capability features the most modern factories in the industry, and we constantly invest in upgrading equipment, capacity and quality control. Vulcan's engineering, manufacturing and distribution practices set industry standards in the same way our products set the standards for performance and reliability.

VULCAN INNOVATION

Vulcan leads the way in meeting the needs of changing menus and markets with advanced engineering and innovation.

Vulcan makes significant investments in state-of-the-art manufacturing processes and product development programs to keep pace with your changing needs. We are continually expanding and improving our product line and incorporating new technologies to offer our customers the ultimate in cooking flexibility and productivity. And with multiple manufacturing facilities and superior production efficiency, Vulcan is positioned to meet the volume and value demands of any size operation.



VULCAN

It All Adds Up to One

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

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

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

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

*Vulcan leads the way
in meeting the needs
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changing markets.*

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Valuable product information online

For specification sheets and manuals, please
visit our website at www.VulcanHart.com.



Vulcan online features
Training Videos, an
interactive Product
Selector, and a Sales and
Service Selector to find
the sales representative
or service center nearest
you. Also download
specification sheets and
product manuals.

**When you are ready to order contact your
Vulcan sales representative or dealer,
or call 1-866-9Vulcan (1-866-988-5226).**

Powerful Package!

What's on your Menu?

Product Finder Use this chart to help you choose the right Vulcan products for your establishment.

Menu Application	Ranges		Ovens		Steam Equipment			Fryers	Griddles	Broilers	
	Medium	Heavy	Convection	Cook & Hold	Steamers	Kettles	Braising Pans			Cheesemelters	Char-Broilers
BREAKFAST											
Eggs	●	●	●		●	●	●		●		
Pancakes	●	●					●		●		
Biscuits	●	●	●	●							
Bacon	●	●	●	●			●		●		
Hash Browns	●	●	●	●			●		●		
APPETIZERS											
Soups	●	●				●	●				
Pizza	●	●	●	●							
Shrimp	●	●	●		●	●	●	●	●	●	●
Fish	●	●	●		●	●	●	●	●	●	●
Scallop Gratin	●	●	●	●						●	
Potato Skins	●	●	●	●						●	
ENTRÉES											
Steak	●	●	●				●		●	●	●
Roast Beef	●	●	●				●				
Whole Chicken	●	●	●	●		●	●				
Meatloaf	●	●	●	●			●				
Lamb	●	●	●			●			●	●	●
Veal	●	●	●			●	●		●	●	●
Burgers 4 oz.	●	●	●				●		●	●	●
Ribs	●	●	●	●	●	●	●				●
Chicken parts	●	●	●	●	●	●	●	●	●		●
Shellfish	●	●	●		●	●	●	●	●	●	●
Salmon	●	●	●		●	●	●		●	●	●
VEGETABLES											
Grilled	●	●							●		●
Steamed	●	●		●	●	●	●				
Boiled	●	●				●	●				
In cream sauce	●	●	●			●	●				
Au Gratin	●	●	●	●						●	
Sautéed	●	●					●				
SIDES											
Sauces	●	●				●	●				
Gratin Potatoes	●	●	●	●						●	
Baked Potatoes	●	●	●	●							
Mashed Potatoes	●	●	●	●	●	●	●				
Fries			●					●			
Rice	●	●		●	●	●	●				
DESSERTS & BAKERY											
Breads	●	●	●								
Soufflés	●	●	●								
Pastries	●	●	●								
Cakes	●	●	●								
Crème Bruleé	●	●	●	●						●	

Before you buy...

Consider these suggestions before ordering your Vulcan products.

- ☐ **What menu items are you cooking?**
Example: fried fish, wings, grilled chicken, roasted vegetables, stews.
- ☐ **What are your taste/cooking preferences?**
 - a. Desired flavor (BBQ, char-broiled, fried, moist, etc.)
 - b. Multifunctional, versatile
 - c. Consistent temperatures, fast high heat or slow-cooking process
 - d. Dry heat or moist heat
- ☐ **Are your menu items: prepared "to order," batch cooked or cooked in advance and kept warm or reheated?**
- ☐ **What are your peak cooking periods and requirements?**
How much volume do you cook and how often? High production level with short recovery time.
- ☐ **How much space do you have available?**
Does your equipment need to be mobile or will it be stationary? Placement on floor or countertop? Part of a battery, lineup, or stand alone?
- ☐ **Do you have connection requirements and energy preferences?**
Powered by gas or electricity?
Electric: plug or hard-wired?
Gas: Front or back gas connection?
- ☐ **Other installation considerations:**
Water hookups and drainage requirements?
- ☐ **What manufacturer's construction details are important to you?**
Heavy-duty, insulation, controls placement, storage, custom features.
- ☐ **What maintenance requirements are important to you?**
Reduce labor and repair costs with durable Vulcan equipment that is easy to clean and maintain.
- ☐ **Food and equipment safety requirements?**
Consider built-in safety features and temperature controls.
- ☐ **Training skill level?**
Easy to use? Training/video instruction available? Vulcan provides training and support to optimize the performance of your equipment and maximize your investment.
- ☐ **What options/accessories are available?**
Example: casters add versatility and convenience.

Explore Vulcan's Full Line of Professional Cooking Systems



Ranges Durable performers, ranges are the most used piece of equipment in any kitchen. Vulcan offers an extensive selection of top configurations and base options to meet any menu and volume requirement.

- **Vulcan Heavy Duty Ranges** and range match equipment handle high volumes and heavy pots and pans. They can also be configured into a battery with fryers, broilers and griddles for a truly integrated system that maximizes meal production.
- **Vulcan Endurance™ Range:** A stand-out value, the new G-Series Endurance Range is a restaurant range with heavy duty enhancements that deliver high volume performance.
- **Vulcan Medium Duty Restaurant Ranges** are stand-alone, modular units with cooktop options for moderate production and high efficiency.
- **Vulcan E Series Electric Ranges** provide superb performance, easy savings, easy cleaning and efficiency built-in.



Ovens Vulcan offers an extraordinary selection of ovens for roasting, baking or rethermalizing. Each feature 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.
- **Vulcan Low Temperature Cook and Hold** 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.



Steam Equipment Steam cooking uses moisture to maintain flavor and nutrients, while hot air speeds the cooking process. 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.



Fryers Exclusively designed for energy and thermal efficiency, **Vulcan Fryers** offer outstanding safety and performance features. Greater capacity and better oil circulation help you control operating costs and also make all your fried foods visually appealing, crisp and flavorful.

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



Griddles **Vulcan Griddles** are efficient performers providing even cooking temperatures, ranging from 150°F to 450°F. Prepare items ranging from breakfast eggs, omelets and pancakes to grilled sandwiches and hamburgers.



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

- **Vulcan Char-Broilers** provide consistent temperatures and high production with minimal recovery time.
- **Vulcan Cheesemelters** deliver ceramic and infrared heat, are used for glazing and finishing and top browning, as well as melting cheese.



Holding & Transport Cabinets **Vulcan Holding & Transport Cabinets, Drawer Warmers, and Banquet Delivery Carts** are designed to help you handle peak serving times and move prepared food while maintaining ideal temperature, taste and texture.

Vulcan products are listed by UL and NSF, design certified by AGA and certified by ASME as applicable.



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

DICKIE BRENNAN'S *Steakhouse*

Vulcan Brings Out the Best at Dickie Brennan's Steakhouse

NEW ORLEANS' DICKIE BRENNAN'S STEAKHOUSE

has long been known for excellent food and service, but after the devastation of Hurricane Katrina, you can add toughness and resiliency to the bio. With the restaurant's dining rooms and kitchen below street level, the deluge completely submerged everything. Despite this, just eight months later, Dickie Brennan's Steakhouse reopened thanks to the tenacity of its team, a thorough rebuilding strategy and an assist from Vulcan.

"Vulcan moved New Orleans' restaurants to the front of the line and that was a tremendous help," says Managing Partner Steve Pettus.

Vulcan heavy duty ranges are the workhorses in the restaurant for good reason. "They are incredibly versatile, and this is important because each of our signature steaks requires different preparation. Beyond that, they are very well built, the extended plate ledge is extremely heavy duty, and they nest together perfectly in a series, eliminating gaps—it all goes back to precision manufacturing," added Pettus.

Dickie Brennan's Steakhouse is nearly back to pre-Katrina volume, as are its sister New Orleans' restaurants Bourbon House Seafood & Oyster Bar and Palace Café. It's a testament to a team that operates like a family.

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



Purchasing Checklist

- ☒ **Plan your menu and cooking process.** Boil, simmer, sauté, fry, braise, sear, grill, char-broil, 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.
- ☐ **Check ventilation/safety requirements.** Enhance safety with proper hood sizing and fire suppression.
- ☐ **Create work flow/efficient production line-up.** Who's doing what/where?
- ☐ **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 char-broilers.
- ☐ **Choose add-on options.** Char-Broiler, cheesemelter, fryer, salamander broiler, griddle, etc.
- ☐ **Choose your base type.** Convection oven, standard oven, storage cabinet.



Signature dishes reflect a New Orleans flair including the House Filet (served with creamed spinach and Pontalba potatoes, topped with masa flash fried oysters and finished with béarnaise sauce), and the Barbeque Rib-Eye (a prime 14 oz. grilled Rib-Eye topped with Abita beer barbeque shrimp and finished with roasted garlic mashed potatoes).



Durable and Reliable

Unlimited Options for Every Menu and Space Need!

	Battery Matching	Medium Duty	
	Heavy Duty	Endurance™	90 Series
Operation Type	Central Commissary System, Banquet Kitchen, Hospital, Catering Hall, Military Mess, Commercial Cafeteria, Test Kitchen, Display Kitchen	Restaurant Chain, Hotel, Nursing Home, Church, Family Style Restaurant	Short Order Cook Station, Limited Menu, Family Style Restaurant, Snack Bar, Nursing Home, Church
Platform Size & Space	34" Platform 17" Increments	36" Platform 12" Increments	36" Platform 12" Increments
Meal Volume (Meals Per Day)	400 – 2,000+	300 – 1,500	200 – 1,000
Grate Size	12"–17"	12"	11"
Burners	30,000 BTU/hr.	32,000 BTU/hr.	26,000 BTU/hr.
Oven	50,000 BTU/hr.	35,000 BTU/hr.	35,000 BTU/hr.
Griddle Top	80,000 BTU/hr.	15,000 BTU/hr. per 12"	15,000 BTU/hr. per 12"
Even Heat Hot Top	80,000 BTU/hr.	No	No
Radial Fin Hot Top	45,000 BTU/hr.	No	No
Cooking Process	Top Configuration		
Pan Fry & Sauté	Open & Rear Step-Up	Open Burners	Open Burners
Crisp/Sear/Brown	Char–Broiler, Griddle Top	Broiler, Griddle Top	Broiler, Griddle Top
Broil/Grill/Barbeque	Broiler, Char–Broiler	No	No
Fried	Fryers	No	No
Broil/Finish	Cheesemelter, Salamander	Cheesemelter, Salamander	Cheesemelter, Salamander
	Bases		
Bake	Standard, Convection Oven	Standard, Convection Oven	Standard, Convection Oven
Storage	Storage Cabinet	No	No



Vulcan Heavy Duty Gas Ranges

The workhorse of any professional kitchen: GH Series

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 finishing oven feature.**

Standard Features:

- Stainless steel front, sides, front top ledge and legs
- Two-piece flame retention burners
- 1 1/4" 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 8 3/4" 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



GH6C

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. 1 1/4" front manifold (not shown)
19. Rear gas connection, 3/4" or 1 1/4" (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

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

*Except Char-Broilers

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		GH30	Standard Oven	95,000	\$8,250	\$285	660	299
		GH30C	Convection Oven	77,000	\$11,110	\$325	720	326
		GH30S	Storage Base	45,000	\$7,430	\$185	480	218
Four 30,000 BTU/hr. Open Top Burners		GH45	Standard Oven	170,000	\$7,320	\$285	570	259
		GH45C	Convection Oven	152,000	\$10,230	\$325	630	286
		GH45S	Storage Base	120,000	\$6,860	\$185	420	191
Six 30,000 BTU/hr. Open Top Burners		GH6	Standard Oven	230,000	\$8,340	\$285	535	243
		GH6C	Convection Oven	212,000	\$11,240	\$325	595	270
		GH6S	Storage Base	180,000	\$7,600	\$185	370	168
Griddle Top with Thermostat		GH60T	Standard Oven	130,000	\$10,890	\$285	720	327
		GH60TC	Convection Oven	112,000	\$13,870	\$325	790	354
		GH60TS	Storage Base	80,000	\$10,160	\$185	535	243
Griddle Top		GH60	Standard Oven	130,000	\$9,870	\$285	720	327
		GH60C	Convection Oven	112,000	\$12,720	\$325	790	354
		GH60S	Storage Base	80,000	\$9,020	\$185	535	243
Even Heat Top		GH72	Standard Oven	130,000	\$9,190	\$285	630	286
		GH72C	Convection Oven	112,000	\$12,020	\$325	690	313
		GH72S	Storage Base	80,000	\$8,330	\$185	485	221
Even Heat Top and Two Open Top Burners		GH72/45	Standard Oven	150,000	\$9,840	\$285	620	281
		GH72/45C	Convection Oven	132,000	\$12,290	\$325	660	299
		GH72/45S	Storage Base	100,000	\$8,710	\$185	470	214
Griddle Top and Two Open Top Burners with Thermostat		GH60T/45	Standard Oven	150,000	\$10,740	\$285	620	281
		GH60T/45C	Convection Oven	132,000	\$13,220	\$325	680	308
		GH60T/45S	Storage Base	100,000	\$9,880	\$185	510	232
34" wide Char-Broiler		GHCB34S	Storage Base	96,000	\$9,130	\$185	450	203

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

Top Configurations	Top View	Model Number	Base	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
						lbs	kg
Two Open Top "Flame Retention" Burners		GHX45	Storage	\$3,490	\$185	200	91
Griddle Top		GHX60	Storage	\$4,380	\$185	200	91
Griddle Top w/ Thermostat		GHX60T	Storage	\$5,050	\$185	260	118
Polished Cast Hot Top		GHX72	Storage	\$3,480	\$185	260	118

Freight Classification: 85

Spreaders expand your cooking area

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

Standard Features:

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



GSE17D

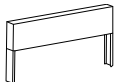
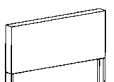
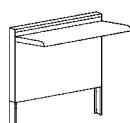
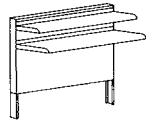
Description	Model Number	Base	List Price	Approx. Shipping Wt.	
				lbs	kg
17" Wide Spreader	GSE17D	Full Body Storage	\$2,780	185	84

Freight Classification: 85



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	17BG10	17"	10"	\$430	\$140	15	9
	34BG10	34"	10"	\$530	\$230	25	12
	51BG10	51"	10"	\$690	\$300	35	16
	68BG10	68"	10"	\$1,010	\$390	50	23
 17" Backguard or Flue Riser	17BG	17"	17"	\$480	\$160	20	9
	34BG	34"	17"	\$580	\$260	37	17
	51BG	51"	17"	\$740	\$320	50	23
	68BG	68"	17"	\$1,060	\$400	75	34
 23" Single Deck High Shelf	17SD	17"	23"	\$740	\$210	55	25
	34SD	34"	23"	\$960	\$320	80	36
	51SD	51"	23"	\$1,250	\$420	115	52
	68SD	68"	23"	\$1,430	\$640	125	57
 35" Double Deck High Shelf	17DD	17"	35"	\$1,270	\$320	60	27
	34DD	34"	35"	\$1,670	\$320	90	41
	51DD	51"	35"	\$2,190	\$420	125	57
	68DD	68"	35"	\$2,540	\$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



Flame Retention Burners are drilled or slotted port burners with additional ports positioned as to provide constant re-ignition 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 blow-off at the ports and permits higher primary air adjustment.

Dolly Frames with Casters for Heavy Duty Line-ups

Width	List Price
34"	\$1,370
35" – 51"	\$1,710
52" – 68"	\$2,680
69" – 85"	\$2,770
86" – 102"	\$3,110

For additional options and accessories for Heavy Duty equipment see page 13.

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





HGB50

Heavy Duty Gas Char-Broilers: HGB Series

Standard Features:

HGB Models

- Stainless steel broiler front, sides, base and legs
- 5 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 1/4" rear gas connection with pressure regulator
- Cabinet base measuring 34" wide (HGB34) or 50" wide (HGB50)

HGBM Models

- Same features as HGB Models except **modular with a cooking surface of 15 1/2"**

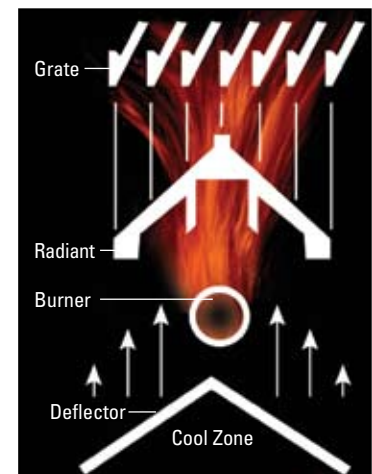
Model Number	Description	BTU/hr. Input	Number of Grates	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
						lbs	kg
HGB34M	Modular-No Base	96,000	6	\$7,390	\$275	432	194
HGB34	Open Cabinet Base	96,000	6	\$8,020	\$275	515	232
HGB50M	Modular-No Base	144,000	9	\$9,370	\$275	675	304
HGB50	Open Cabinet Base	144,000	9	\$10,360	\$275	819	369

Freight Classification: 100

Vulcan's Innovative Char-Radiant Principle

VULCAN CHAR-BROILERS 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 Char-Broilers 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.



Options & Accessories for HGB Gas Char-Broilers

HGB Accessories	Available on	Accessory Feature Code	List Price
Casters (2 swivel, 2 locking)	Model on Cabinet Base	CASTERS HGBV	\$460
8" Stainless Steel Splash Guard	34" Models	SPLGARD HGB34	\$720
	50" Models	SPLGARD HGB50	\$780
Lift-off Griddle Plate (18 1/8" x 14")	All Models	GRIDDLE PLATE	\$860
Stainless Steel Work Shelf (12" deep)	34" Models	34WORK SHELF	\$600
	50" Models	50WORK SHELF	\$640



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



GHCB40

Description	Top View	Model Number	Base	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
						lbs	kg
Single Section Ceramic Broiler w/ Finishing Oven ¹		GHCB40	Standard Oven	\$13,380	\$375	1000	454
		GHCB40C	Convection Oven	\$15,990	\$425	1060	481
		GHCB44	Storage Base	\$11,840	\$375	800	360
Single Section Infrared Broiler w/ Finishing Oven ¹		GHIR44	Storage Base with 2 doors	\$17,690	\$395	825	374
Double Section Infrared Broiler ²		IR2	Double Section on 6" Legs	\$25,620	\$425	1100	495

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

Freight Classification: 100

Vulcan Heavy Duty Stock Pot Ranges

Standard Features:

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

Description	Model Number	Dimensions	List Price
18" Single	VSP100	18" x 24½" x 22½"	\$1,752
36" Double Section (L-R)	VSP200	36" x 24½" x 22½"	\$3,200
Double Section 49" Deep	VSP200F	18" x 49" x 22½"	\$3,518

Freight Classification: 85



VSP200F

Heavy Duty Gas Salamander Broilers & Cheesemelters

Designed for mounting over Heavy Duty Gas Ranges



VSΒ34R

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 19 1/16" high

VSΒ34IR Salamander Broiler

- 30,000 BTU/hr. heavy duty infrared burners and infinite adjustment gas valve
- 34" wide x 19" deep x 19 1/16" high
- Roller broiler grid area 27½" wide x 13" deep
- Five interlocking grid height adjustments

VSΒ34R Salamander Broiler

- 66,000 BTU/hr.
- 34" wide x 19" deep x 19 1/16" 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	VSΒ34R	\$4,600	\$175	345	113
34" wide Salamander Broiler w/ Infrared Radiants Includes Stainless Steel Backriser	VSΒ34IR	\$5,060	\$205	345	113
34" wide Cheesemelter includes Stainless Steel Backriser	VCM34R	\$4,510	\$175	345	113

Freight Classification: 100



GHF91G

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
- 1¼" front manifold
- 120,000 BTU/hr. total input

Description	Model Number	Base	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
					lbs	kg
Fryer 35 lb oil capacity	GHF91G	Cabinet with door	\$6,420	\$325	225	102

Freight Classification: 85



Options & Accessories for Heavy Duty Gas Equipment

Option	Available on	List Price
Less Legs on a 1 $\frac{5}{8}$ " 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	\$370
	Standard Oven/Storage Base Ranges	\$750
	GHCB34S	\$810
	Convection Oven Base Ranges*	\$990
51" Common Griddle	To span one 34" and one 17" Griddle Top Range	\$760
68" Common Griddle	To span two 34" Griddle Top Ranges	\$980
Stainless Steel Bottoms	17" wide Expandos 34" Wide Storage Base Ranges	\$170
	Full Body Spreaders	
Fan Cooling Package	Required for Convection Ovens and GHCB40C with less legs or toe base	\$270
$\frac{3}{4}$ " Rear Gas Connection (Single Unit Connection Only)	All Heavy Duty Ranges, Fryers, and Spreaders EXCEPT GHX60T; All Char-Broiler models; All broiler models except IR2	\$490
1 $\frac{1}{4}$ " Rear Gas Connection (batteries up to 600,000 BTU)	GH45, GHX45, GHX72, All Spreader models; All Char-Broiler models, GHIR44	\$490
Stainless Steel Common Front Top Ledge**	51"	\$470
	68"	\$620
650° Thermostat with $\frac{1}{2}$ " Steel Deck		\$1,170
Stainless Steel Center Shelf	17" Cabinet Base Units, 34" Cabinet Base Units	\$180/\$360
220 volt, 50 cycle Single Phase Motor		\$300
Step-up Burners	GH6, GH6C, GH6S	\$270

* 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, char-broilers, 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
Interplumbing Kit/ Salamander Broiler	All Models	PLUMBIN-KITV	\$470
Casters	All freestanding Broilers and Spreaders	CASTERS 5	\$460
Flanged Feet	All freestanding models	HDFEET-FLANGD	\$190
Pressure Regulators			
¾" N.P.T. (Natural Gas) ¾" N.P.T. (L.P. Gas)	All Models	PRESREG 3/4MCB	\$130
		PRESREG LP3/4	
1¼" N.P.T. (Natural Gas)	All Models	PRESREG NA11/4	\$290
1¼" N.P.T. (L.P. Gas)		PRESREG LP11/4	
Gas Flex Hose & Quick Disconnect with Restraining Device			
¾" x 4 ft	All Models	3/4QDH 4FT	\$700
1¼" x 4 ft	All Models	11/4QDH 4FT	\$1,080
Oven Racks			
Standard Oven	Ranges and Broilers	OVENRAK HDGR	\$160
Convection Oven		OVENRACK HCBSG	



Madison Area Technical College
3550 Anderson St.

“...the high turn down ratio system is wonderful, especially when we’re making stocks, sautéing or braising.”

*—John Johnson, Culinary Arts Instructor
Certified Executive Chef (CEC)—American Culinary Federation*

Vulcan Endurance™ Range Scores High Marks with Tomorrow’s Chefs

Madison Area Technical College’s 140 culinary arts students receive a comprehensive education that runs the gamut from gourmet cooking to principles of sanitation. Whether their selected specialty is food service production, baking and pastry arts, or an associate degree, they all have the opportunity to learn on Vulcan’s state-of-the-art Endurance Range.

“It’s phenomenal,” said Culinary Arts Instructor John Johnson, “it has extreme BTU output, but it has no hotspots. And the high turn down ratio system is wonderful, especially when we’re making stocks, sautéing or braising. The energy consumption is extremely efficient and uniform.”

Johnson admits that the learning process can be tough on equipment, but says the Endurance Range is tough enough for the task. “Students sometimes drop things on the burner tops, but you cannot break the Endurance’s heavy duty cast iron grates. In addition, it’s easy to take apart and clean the unit. We really like it.”

The Culinary Trades Program showcases its cuisine to the public with a gourmet dining room on Tuesdays and Thursdays. It’s a tradition Johnson calls “a shining star in Madison, Wisconsin.” And Vulcan is proud to provide the flame.



Vulcan Endurance™ Range: A New Concept in Ranges

The Restaurant Range that Delivers Heavy-duty Performance

The Vulcan G-Series Endurance™ Range is the best value modular range in the marketplace—a medium duty 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



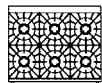
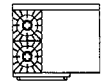
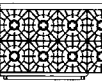
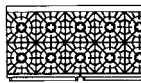
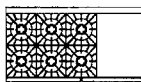
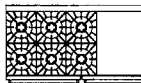
Rapid Clean—The Endurance™ Range is designed for quick and easy cleaning.



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.

Vulcan 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		G36L	Standard Oven	227,000	\$4,950	\$275	440	200
		G36LC	Convection Oven	227,000	\$8,080	\$315	500	227
Two 32,000 BTU/hr. Open Top Burners / 24" 30,000 BTU/hr. Griddle		G36FL	Standard Oven	134,000	\$6,350	\$275	500	227
Eight 32,000 BTU/hr. Open Top Burners		G48IL ¹	Standard Oven / 12" Cab. Base on Right	291,000	\$7,360	\$326	635	289
Ten 32,000 BTU/hr. Open Top Burners		G60L	Two Standard Ovens	390,000	\$8,880	\$336	750	341
		G60LC	Standard Oven on Right Convection Oven-Left	390,000	\$12,000	\$378	750	341
Six 32,000 BTU/hr. Open Top Burners / 24" 30,000 BTU/hr. Griddle		G60FL	Two Standard Ovens	292,000	\$10,230	\$336	815	370
		G60FLC	Standard Oven on Right Convection Oven-Left	292,000	\$13,360	\$378	875	397
Six 32,000 BTU/hr. Open Top Burners / 24" 30,000 BTU/hr. Broiler Griddle		G260L	Two Standard Ovens	292,000	\$10,030	\$336	835	379
		G260LC	Standard Oven on Right Convection Oven-Left	292,000	\$13,170	\$378	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) ²	24" and 36" single oven ranges & 48" and 60" double ovens			CASTERS RR4			\$440	
Casters (Set of Six) ²	48" and 60" single oven ranges			CASTERS RR6			\$660	
Oven Racks	Standard Oven			OVENRACK STD36			\$156	
	Convection Oven			OVENRACK CONVRR				
Gas Flex. Hose & Quick Disconnect with Restraining Device								
¾" x 4 ft	36" Models			3/4 QDH 4FT			\$670	
1" x 4 ft	48" & 60" Models			1 INFLEX4FT			\$850	

¹ Contact Factory for availability ² Casters not available on ranges with elevated broilers.

Freight Classification: 85

Medium Duty 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 BTU's	36SB²	Any 36" Gas Range	\$4,550	\$158	180	82
		Any 48" Gas Range incl. 12" single deck high shelf	\$4,760		240	109
		Any 60" Gas Range incl. 24" single deck high shelf	\$4,970		300	136
36" wide Salamander Broiler w/ Infrared Radiants, 30,000 BTU's	36SBI²	Any 36" Gas Range	\$4,990	\$192	180	82
		Any 48" Gas Range incl. 12" single deck high shelf	\$5,200		240	109
		Any 60" Gas Range incl. 24" single deck high shelf	\$5,410		300	136

² Casters not available on ranges with elevated broilers.

Freight Classification: 100



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

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

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.

Oven valve—combination thermostat and safety shut off valve. Temperature ranges from low to 550°. Large ergonomically-designed control knobs that can withstand 510° temperatures.

The Endurance™ Range oven—porcelain coated oven interior is removable for easy cleaning. Oven can hold 18"x26" sheet pans without oven rack.

Door handle—heavy duty, rugged design stays cool to the touch during use.

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.

Backsplash and shelf—Stainless steel 23" backsplash with fully enclosed high shelf for easy cleaning.

Optional Griddle available with 3/4" plate.

Heavy-duty grates—Porcelain coated cast iron, easy lift/easy clean and with built in aeration bowls. Deep back grates accommodate large stockpots without touching back riser.

32,000 BTU/hr cast top burners with lift-off heads—easy to clean and versatile.

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

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



Vulcan 90 Series Medium Duty Gas Restaurant Ranges

Vulcan 90 Series Medium Duty Range Series 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
(shown with optional step-up burners)



60L

Ten Open Top Burners
(shown with two hot tops, optional)



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		24L	Space Saver Oven	139,000	\$4,620	\$245	325	147
Six 26,000 BTU/hr. Open Top Burners		36L	Standard Oven	191,000	\$4,904	\$245	440	200
		36LC	Convection Oven	186,000	\$8,010	\$245	500	227
Four 26,000 BTU/hr. Open Top Burners 12" 15,000 BTU/hr. Griddle		36SL	Standard Oven	156,500	\$6,258	\$245	470	213
		36SLC	Convection Oven	151,500	\$9,400	\$288	530	240
Two 26,000 BTU/hr. Open Top Burners, 24" 30,000 BTU/hr. Griddle		36FL¹	Standard Oven	119,000	\$6,290	\$245	500	227
		36FLC	Convection Oven	112,000	\$9,780	\$288	560	254
36" Griddle, 45,000 BTU/hr.		36XL	Standard Oven	80,000	\$6,500	\$245	560	254
Eight 26,000 BTU/hr. Open Top Burners		481L²	Std. 30" Oven/12" Cab. Base on Right	243,000	\$7,290	\$297	635	289
		481LC²	Conv. Oven/12" Cab. Base on Right	238,000	\$10,880	\$346	695	315
Four 26,000 BTU/hr. Open Top Burners 24" 30,000 BTU/hr. Griddle		481FL^{1,2}	Std. 30" Oven/12" Cab. Base on Right	169,000	\$9,020	\$297	690	313
		148L²	Std. 30" Oven/12" Cab. Base on Right	169,000	\$10,332	\$346	640	290
Ten 26,000 BTU/hr. Open Top Burners		60L	Two Standard Ovens	330,000	\$8,800	\$297	750	341
		60LC	Std. Oven on Right Convection Oven-Left	325,000	\$11,900	\$346	750	341
		60LCC	Two Convection Ovens	320,000	\$15,380	\$430	815	370
Six 26,000 BTU/hr. Open Top Burners 24" 30,000 BTU/hr. Griddle		60FL¹	Two Standard Ovens	256,000	\$10,140	\$297	815	370
		60FLC	Std. Oven on Right Convection Oven-Left	251,000	\$13,240	\$346	875	397
		60FLCC	Two Convection Ovens	246,000	\$16,980	\$430	935	425
Four 26,000 BTU/hr. Open Top Burners 36" 45,000 BTU/hr. Griddle		60XL¹	Two Standard Ovens	219,000	\$10,342	\$297	825	375
		60XLC	Std. Oven on Right Convection Oven-Left	214,000	\$14,028	\$346	855	402
Six 26,000 BTU/hr. Open Top Burners 24" 30,000 BTU/hr. Broiler Griddle		260L	Two Standard Ovens	256,000	\$10,080	\$297	835	379
		260LC	Std. Oven on Right Convection Oven-Left	251,000	\$13,050	\$346	895	406
		260LCC	Two Convection Ovens	246,000	\$16,480	\$430	975	443

¹ 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

² Back of cabinet will be aluminized steel.

Options and Accessories for Medium Duty 90 Series Gas 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	\$1,090
	36" wide XL Models	\$1,308

*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	\$440
Casters (Set of Six)*	48" and 60" single oven ranges	CASTERS RR6	\$660
Oven Racks	Space Saver Oven	OVENRACK STD24	\$156
	Standard Oven	OVENRACK STD36	
	Convection Oven	OVENRACK CONVRR	
Gas Flex. Hose & Quick Disconnect with Restraining Device			
¾" x 4 ft	24" & 36" Models; MG48	3/4 QDH 4FT	\$670
1" x 4 ft	48" & 60" Models	1 INFLEX4FT	\$850

*Casters not available on ranges with elevated broilers.

Freight Classification: 85

Medium Duty 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 BTU's	36SB*	Any 36" Gas Range	\$4,550	\$158	180	82
		Any 48" Gas Range incl. 12" single deck high shelf	\$4,760		240	109
		Any 60" Gas Range incl. 24" single deck high shelf	\$4,970		300	136
36" wide Salamander Broiler w/ Infrared Radiants, 30,000 BTU's	36SBI*	Any 36" Gas Range	\$4,990	\$192	180	82
		Any 48" Gas Range incl. 12" single deck high shelf	\$5,200		240	109
		Any 60" Gas Range incl. 24" single deck high shelf	\$5,410		300	136

*Casters not available on ranges with elevated broilers.

Freight Classification: 1



MG Series Modular Gas Counter Top Ranges

Built for the changing needs of today's kitchens!


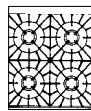
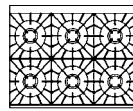
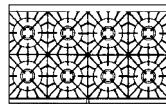
Built with quality through and through, Vulcan's modular gas ranges are rugged, dependable and designed for today's value-conscious operator.

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
- 3/4" 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		MG12**	\$1,605	\$163	140	63
Four Open Burners 24" wide Counter Top Range		MG24	\$2,540	\$163	207	93
Six Open Top Burners 36" wide Counter Top Range		MG36	\$3,060	\$163	250	113
Eight Open Burners 48" wide Counter Top Range		MG48	\$3,770	\$173	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

Vulcan E Series Electric Ranges

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

Vulcan Electric Range Series meet the demands of food service 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 **(480 V available on E36L, E12FP and E12HT)**

Description	Top View	Model Number	Base	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
						lbs	kg
Two Surface Unit Expandos		E12FP	NA	\$3,020	180	170	77
		E12HT	NA	\$3,020	180	170	77
Four Surface Units		E24L	Space Saver Oven	\$7,500	\$284	325	147
Six Surface Units		E36L	Standard Oven	\$8,606	\$300	440	200
Two Surface Units 24" Griddle		E36FL	Standard Oven	\$10,286	\$300	500	227
Eight Surface Units 48" Wide		E48L	Two Space Saver Ovens	\$12,620	\$300	625	284
Four Surface Units 24" Griddle 51" Wide		E48FL	Two Space Saver Ovens	\$13,940	\$384	675	308
Ten Surface Units		E60L	Two Standard Ovens	\$14,070	\$384	750	341
Six Surface Units 24" Griddle		E60FL	Two Standard Ovens	\$15,420	\$384	815	370

Call for availability on E36LC Convection Base Range

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	ESB36	Any 36" Electric Range	\$5,230	\$160	180	82
36" wide Salamander Broiler with 24" Double Deck High Shelf	ESB60	Any 60" Electric Range includes Double Deck High Shelf	\$5,790	\$160	240	109

NOTE: Salamanders cannot be used on ranges with hot top sections or on casters.

Freight Classification: 100

Options and Accessories for Electric Ranges

Option	Available On	List Price
Hot Top Section 12" wide x 24" deep	Can be substituted for any 12" surface unit section	\$600
11" High Stainless Steel Flue Riser	In lieu of high shelf	N/C
480 V – 1 or 3 Phase	E12FP, E12HT	\$280
	E36L	\$580

Accessory	Available On	Accessory Feature Code	List Price
Casters	All Models without an elevated broiler	CASTERS RR4	\$440
Flanged Feet	All Models	VFLANGD FEET/4	\$190
Oven Racks	Space Saver Oven	OVENRACK STD24	\$156
	Standard Oven	OVENRACK STD36	



One source to meet the cooking equipment needs, service and support demands of your operation

Vulcan puts it all together into One Powerful Package as the company positioned to bring long term savings, single-source efficiency and responsive service to our operators' cooking equipment needs.

Bayonne School District: Vulcan Convection Ovens Add Value to School Menus

Serving 5000 Nutritious and Delicious Meals Daily

"I AM THE PROUD OWNER OF EIGHT VULCAN CONVECTION OVENS. You have to be very careful about what you buy; you try to buy the best product and one that gives you a real value," says Frank Pensallorto, Pomptonian Food Service's director at Bayonne, N.J. School District. "For our needs, the Vulcan convection ovens are simply the best out there."

The district includes eleven elementary schools and a high school. The foodservice department prepares over 5,000 meals a day from its satellite facility, therefore the reliable, versatile, high yield Vulcan ovens are essential to the operation.

"The Vulcan convection ovens are a part of the complete cooking process. We use them for pizza to burgers to chicken nuggets and everything that can be baked or roasted. Are we satisfied? Absolutely," said Pensallorto.

Many parents of Bayonne school children commute daily for jobs in nearby Manhattan. One worry the commuters don't have is their children's diet while at school. "All our meals are nutritionally evaluated and feature a milk, fresh fruit and a protein, vegetable and grain. We give the kids what they like, but always emphasize nutritional value," added Pensallorto.

Vulcan is proud to be part of that value equation.

Purchasing Checklist

- ☐ **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 (saves you \$\$\$) than chain-driven doors.





Our extensive selection meets every specialized cooking need

Versatility & Control

Gas Convection Ovens

VCG Series—Full Size	# of Sections	Exterior Dimensions width x depth x height	Oven Cavity Dimensions width x depth x height	Total BTU/hr.	Motor Size
VC4G	1	40" x 41 ¹ / ₂ " x 56 ³ / ₄ "	29" x 22 ¹ / ₈ " x 20"	44,000	(1) 1/2 HP, 115 V, 9 amp
VC6G Deep Depth	1	40" x 45 ¹ / ₂ " x 56 ³ / ₄ "	29" x 26 ¹ / ₈ " x 20"	44,000	(1) 1/2 HP, 115 V, 9 amp
VC44G	2	40" x 41 ¹ / ₂ " x 70"	29" x 22 ¹ / ₈ " x 20"	88,000	(2) 1/2 HP, 115 V, 18 amp
VC66G Deep Depth	2	40" x 45 ¹ / ₂ " x 70"	29" x 26 ¹ / ₈ " x 20"	88,000	(2) 1/2 HP, 115 V, 18 amp

SG Series—Full Size	# of Sections	Exterior Dimensions width x depth x height	Oven Cavity Dimensions width x depth x height	Total BTU/hr.	Motor Size
SG4D	1	40" x 41 ¹ / ₂ " x 58 ³ / ₄ "	29" x 22 ¹ / ₈ " x 20"	60,000	(1) 1/2 HP, 115 V, 9 amp
SG44D	2	40" x 41 ¹ / ₂ " x 72"	29" x 22 ¹ / ₈ " x 20"	120,000	(2) 1/2 HP, 115 V, 18 amp

GCO Series—Half Size	# of Sections	Exterior Dimensions width x depth x height	Oven Cavity Dimensions width x depth x height	Total BTU/hr.	Motor Size
GC02D	1	30" x 27 ¹⁹ / ₃₂ " x 30 ¹ / ₂ "	15 ¹ / ₄ " x 21" x 20"	25,000	(1) 1/2 HP, 115 V, 8 amp

Electric Convection Ovens

VCE Series—Full Size	# of Sections	Exterior Dimensions width x depth x height	Oven Cavity Dimensions width x depth x height	Total kW	Standard Power Supply
VC4E	1	40" x 41 ¹ / ₂ " x 56 ³ / ₄ "	29" x 22 ¹ / ₈ " x 20"	12.5	208/240 V, 60 Hz, 1 or 3 phase
VC6E Deep Depth	1	40" x 45 ¹ / ₂ " x 56 ³ / ₄ "	29" x 26 ¹ / ₈ " x 20"	12.5	208/240 V, 60 Hz, 1 or 3 phase
VC44E	2	40" x 41 ¹ / ₂ " x 70"	29" x 22 ¹ / ₈ " x 20"	25	208/240 V, 60 Hz, 1 or 3 phase
VC66E Deep Depth	2	40" x 45 ¹ / ₂ " x 70"	29" x 26 ¹ / ₈ " x 20"	25	208/240 V, 60 Hz, 1 or 3 phase

ECO Series—Half Size	# of Sections	Exterior Dimensions width x depth x height	Oven Cavity Dimensions width x depth x height	Total kW	Standard Power Supply
EC02D	1	30" x 27 ¹⁹ / ₃₂ " x 30 ¹ / ₂ "	15 ¹ / ₄ " x 21" x 20"	5.5	208/240 V, 60 Hz, 1 or 3 phase

Vulcan Convection Ovens

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' 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

Available in single and double-stacked configurations.



VC4GD



VC44GD

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
- Electronic spark ignition
- $\frac{3}{4}$ " rear gas connection
- 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 25 $\frac{3}{4}$ " Legs	\$8,630	\$10,070	\$300	\$620	\$350	497	225
VC6G	Deep Depth	Single Deck on 25 $\frac{3}{4}$ " Legs	\$9,430	\$10,870	\$300	\$620	\$350	500	227
VC44G	Standard Depth	Double Deck on 8" Legs	\$16,710	\$19,590	STD	\$100*	\$700	994	450
VC66G	Deep Depth	Double Deck on 8" Legs	\$18,310	\$21,190	STD	\$100*	\$700	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) = VC4GC

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 25 $\frac{3}{4}$ " Legs	\$8,630	\$10,070	\$300	\$620	\$350	450	204
VC6E	Deep Depth	Single Deck on 25 $\frac{3}{4}$ " Legs	\$9,430	\$10,870	\$300	\$620	\$350	478	217
VC44E	Standard Depth	Double Deck on 8" Legs	\$16,710	\$19,590	STD	\$100*	\$700	900	408
VC66E	Deep Depth	Double Deck on 8" Legs	\$18,310	\$21,190	STD	\$100*	\$700	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) = VC4EC

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	\$154	One Rack	VC4 Models - RACK 1PC	\$162
Roast & Hold (per section)—D Control Gas Models	\$798		VC6 Models - RACKSG6 1PC	\$162
Simultaneous Doors (per section)—Chain Driven	\$250	¾" x 4' Quick disc hose	3/4QDH 4FT	\$686
480 V, 60 Hz, 3 phase (per section) VC Electric Models	\$1,114	Stainless Steel Drip Pan	VC4 Models - DRIPPAN SSTVC4	\$248
			VC6 Models - DRIPPAN SSTVC6	\$268
		Stainless Steel Rear Enclosure (per section)	ENCLSUR SSBCKV	\$372
		Down Draft Diverter	DWNDFT VCOVEN	\$262
		Stainless Steel Leg Stand with Adjustable Feet, Stainless Steel Shelf and Adjustable Rack Supports-SINGLE DECK	VC4 Models - VC40PEN STAND	\$1,400
			VC6 Models - VC60PEN STAND	\$1,400
		Stainless Steel Leg Stand with Casters, Stainless Steel Shelf and Adjustable Rack Supports-SINGLE DECK	VC4 Models - VC40PEN STDCST	\$1,700
			VC6 Models - VC60PEN STDCST	\$1,700

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	\$2,494

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

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



SG4D

Stainless steel design with cool-to-touch handles enhances your work space.

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.

Vulcan 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!

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
SG4D	Standard Depth	Single Deck on 25 ¾" Legs	\$10,960	\$620	\$350	557	253
SG44D	Standard Depth	Double Deck on 8" Legs	\$21,070	\$100*	\$700	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	\$154

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	\$2,130

Accessory	Accessory Feature Code	List Price
One Rack	RACK 1PC	\$162
¾" x 4' Quick disc hose	3/4QDH 4FT	\$686
Stainless Steel Drip Pan	DRIPPAN S/SST	\$248
Down Draft Diverter	DWNDFT SINOVN	\$312
Stainless Steel Leg Stand with Adjustable Feet, Stainless Steel Shelf and Adjustable Rack Supports-SINGLE DECK	OPEN STAND	\$1,400
Stainless Steel Leg Stand with Casters, Stainless Steel Shelf and Adjustable Rack Supports-SINGLE DECK	SG40OPEN STDCST	\$1,700

For VC Series Field Replacement Only

Accessory	Accessory Feature Code	List Price
25 3/4" Stainless Steel Legs (Set of four)-SINGLE DECK	VCLEG SSW/FT	\$850
25 3/4" Stainless Steel Legs on Casters (Set of four)-SINGLE DECK	VCLEG SSW/CS	\$1,470
25 3/4" Painted Legs (Set of four)-SINGLE DECK	VCLEG PTW/FT	\$550
25 3/4" Painted Legs on Casters (Set of four)-SINGLE DECK	VCLEG PTW/CS	\$1,170
8" Adj. Stainless Steel Legs (Set of four)-DOUBLE DECK	LEGSSST CX299V	\$450
8" Casters (Set of four)-DOUBLE DECK	CASTERS CX375V	\$620
8" Adj. Stainless Steel Legs and Stack Set (Set of four)-DOUBLE DECK	Gas Models - VCLEG STACK	\$550
	Electric Models - VCELEG STACK	\$550
8" Casters and Stack Set-DOUBLE DECK	Gas Models - VCCASTR STACK	\$650
	Electric Models - VCECST STACK	\$650

For SG Series Field Replacement Only

Accessory	Accessory Feature Code	List Price
25 3/4" Stainless Steel Legs (Set of four)-SINGLE DECK	DESIGN LGW/FT	\$850
25 3/4" Stainless Steel Legs on Casters (Set of four)-SINGLE DECK	DESIGN LGW/CA	\$1,470
8" Adj. Stainless Steel Legs (Set of four)-DOUBLE DECK	LEGSSST CX299V	\$450
8" Casters (Set of four)-DOUBLE DECK	CASTERS CX375V	\$620
8" Adj. Stainless Steel Legs and Stack Set (Set of four)-DOUBLE DECK	LEG STACK	\$850
8" Casters and Stack Set-DOUBLE DECK	CASTER STACK	\$950

Chef's Tip

Lower the temperature. Many baked goods will be of higher quality if you lower the temperature and add a little time to the bake. This is just a guideline and should be tested with your various menu items, because food moisture content is also a factor. Try lowering the temperature by 25 degrees.

A higher temperature does not equal faster cooking; it dries out the food. The food needs time to absorb the heat and bake thoroughly.





Vulcan 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



GCO2D
Shown with optional stainless steel leg stand

Model Number	Description	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
				lbs	kg
GCO2D	Single Deck Half-Size Gas Convection Oven	\$8,650	\$344	266	120

Freight Classification: 85

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
ECO2D	Single Deck Half-Size Electric Convection Oven	\$6,800	\$344	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	\$116
16" Stainless Steel Leg Stand and Stack Set for Stacking Two Ovens	STACK/L CX534V	\$694
Stainless Steel Leg Stand and Stack Set for Stacking Two Ovens with 6" Casters	STACK/C CX546V	\$794
34" Stainless Steel Leg Stand with SST Shelf and Adjustable Rack Supports		\$1,346
Stainless Steel Leg Stand with SST Shelf and Adjustable Rack Supports with 6" Casters		\$1,456

Vulcan Low Temperature Cook and Hold Ovens

Low temperature cooking is the key to more servings, 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.

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)





VCH Cook and 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.



Model Number	Dimensions ¹			Pan Capacity 18"x26"x1" / 12"x20"x2½"	Electrical (per section) ²			List Price	“Touch-Matic” Digital Touch Pad Control System ³	120 V Smoker Attachment	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
	Width	Depth	Height		Volts	Watts	Amps					lbs	kg
VCH8	25⅞"	35½"	44½"	8/16	208 240	3800 5060	19.0 22.0	\$10,490	\$146	\$1,622	\$270	334	152
VCH16	25⅞"	35½"	72¾"	16/32	208 240	5700 7590	29.0 33.0	\$14,550	\$146	\$1,622	\$270	480	218
VCH88	25⅞"	35½"	83"	16/32	208 240	3800 5060	19.0 22.0	\$20,990	\$302	\$1,622	\$536	670	304

¹ Without optional perimeter system, which adds 5" width and 1¼" depth.

² Models VCH88 require two separate electrical connections. Electrical requirements listed are per section.

³ “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.

Freight Classification: 85

Easier service and cleaning—by design

The control module package can be easily removed for service or for a hose-down 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.

Accessories for Cook and 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



The Pine Club

Serving Great Steaks with a Side of Freshness, Courtesy of Vulcan Steamers

FOR 60 YEARS, THE PINE CLUB IN DAYTON, OH has maintained a tradition of high-quality food and service. Dave Hulme, who bought the restaurant in 1979, works hard to maintain its heritage while recognizing the need to adapt to the changing demands of customers.

"While The Pine Club remains visibly almost identical to the pictures we have from 1947, behind the scenes everything is new—from the kitchen, to the computer equipment and cooking technology," said Hulme.

A vital part of that technology is The Pine Club's Vulcan steamer. "This is an ideal product for us because we've added many steamed fresh vegetables to the menu. We have a rotating fresh vegetable every night along with house specialties such as creamed spinach, garlic mashed potatoes and asparagus with Hollandaise," explains Hulme.

The Pine Club does a phenomenal business, often turning tables six times nightly. And Hulme's Vulcan steamer has proved up to the task. "It is in constant use, there aren't four minutes that go by that we don't use that steamer. Reliability is of the utmost importance and I have not had one single hiccup—nothing but great success. Easy to maintain, clean and it works."

"...there aren't four minutes that go by that we don't use that steamer. Reliability is of the utmost importance and I have not had one single hiccup—nothing but great success."

Dave Hulme, owner of The Pine Club

Purchasing Checklist

- ☒ **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.** 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.





High-Volume Production, High-Quality Results

Economical

Steamer Applications



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

Meals Per Hour
Less than 200
200–400
400–800
Greater than 600

Suggested Models
C24EA3, C24EA5,
VHX24E, C24GA6, C24GA10,
VHL + VL PRESSURE,
Two VHX or VL3, VH3616



Kettle Applications



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

Meals Per Day
100–250
251–500
501–750
751–1,000
1,001–1,250
1,251–5,000

Qty/Size of Kettle
(1) 20 gal. **or** (2) 10 gal.
(1) 40 gal.
(1) 60 gal.
(2) 40 gal.
(2) 40 gal. **and** (1) 60 gal.
(1) 60 gal. **and** (1) 40 gal.

Suggested Models
1T4024G or 1T4024E
GL40E
GS60E
Two VDL40 or VDL80
Two VGLT40 & two 1T4024G
VELT60 & VELT40



Braising Pan Applications



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

Meals Per Day
100–350
351–500
501–750
751–1,000

Qty/Size of Braiser
(1) 30 gal.
(1) 40 gal.
(2) 30 gal.
(2) 40 gal.

Suggested Models
VE30 or VG30
VG40 or VE40
Two VG30 or two VE30
Two VG40 or two VE40



When selecting steam equipment, your menu items and volume will guide you to the Vulcan models that best match your production needs.

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.
Example: $\frac{200,000}{33,475 \text{ BTU}} \times \frac{\text{Boiler Efficiency}}{\text{Delivered BHP}}$

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 feet 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

Because 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

1-200

200-400

400-600

600-800

Models to Consider

C24EA3, C24EA5

C24GA6, C24GA10, VSX24 & VSX42, VHX24

VL/VHL “Super Steamer” or VH3616 Series

Three-Compartment VL/VHL “Super Steamer” or
Two 2-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—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
- Protect flavor and aroma
- Filter out particulate matter
- 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** (1-886-988-5226) 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



www.energystar.gov

Vulcan Pressureless Counter Convection Steamers Electric Counter Connectionless Steamers

- 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	\$8,342	\$190	140	64
VPX5	5	15	\$11,688	\$190	170	78

Freight Classification: 85



VPX5

Electric Counter Convection Steamers

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

Includes Professional Features

- Superheated steam
- Staged water fill
- Manual control with 60-minute timer, buzzer and constant steam feature
- Cook/Ready Light
- Lighted power switch
- Auto drain with timed "SmartDrain 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
C24EA3 DLX	3	9.25	\$7,842	\$190	140	64
C24EA5 DLX	5	15.75	\$12,886	\$190	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	\$1,590
	C24EA3 and C24EA5	\$966

Basic C24EA3 and C24EA5 Counter Convection Steamers are available.

Call factory 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	\$1,928
Stand 24" wide x 34" high	STAND 34XSGL	All Models	\$1,928
Stack stand 24" wide for stacking two counter top Steamers	STAND-XSTCK	C24EA3 and 5	\$3,180
Stand pull out shelf	S/SHELF-STAND	C24EA3 & 5 with STAND	\$430
Stack stand 24" wide for stacking two VPX Steamers	STAND-PXSTCK	VPX3, VPX5	\$3,180
Stand pull out shelf (VPX Series Steamer)	S/SHELF-PXSTND	VPX3 and 5 with STAND	\$430
Extra pair of universal pan slides for stand	S/PAN SLIDES	All Models	\$96
ScaleBlocker™ Water Filter System	SPS600-SYSTEM	All Models	\$1,202
ScaleBlocker™ Water Filter PM Kit	SPS600-PMKIT	All Models	\$454
Perforated water cover	COVER-PERF	VPX3, VPX5	\$350
4" legs w/ adjustable foot (set of 4)	CNTLEGS-4INCH	C24EA3 and 5	\$298
Cord and plug set 208/240/3PH 9.25kW	CORDPLG-3PAN3P	C24EA3	\$320
Cord and plug set 208/240/1PH 8.5kW	CORDPLG-3PAN1P	C24EA3	\$298
Cord and plug set 208/240/3PH 15.75kW	CORDPLG-5PAN3P	C24EA5	\$320



Vulcan 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**

- 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
- Superheated steam
- Staged water fill
- External deliming port

Gas Convection Steamers on Cabinet Base

Model Number	Pan Capacity 12" x 20" x 2 ½"	Input (BTU/hr.)	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
					lbs	kg
C24GA6	6	125,000	\$21,000	\$578	625	284
C24GA10	10	125,000	\$21,494	\$578	675	306

Freight Classification: 85

Electric Convection Steamers on Cabinet Base

Model Number	Pan Capacity 12" x 20" x 2 ½"	Input (kW)	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
					lbs	kg
C24EA6	6	17.5	\$19,696	\$578	550	250
C24EA10	10	30	\$20,652	\$578	600	273

Freight Classification: 85



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
VSX24G¹	6	200,000	\$27,690	\$662	800	363
VSX24G5¹	10	200,000	\$29,240	\$662	825	374
VSX42GT^{1,2}	6 + 6 gal. Kettle	200,000	\$36,396	\$772	1000	454
VSX42G5^{1,2}	10 + 6 gal. Kettle	200,000	\$37,768	\$772	1025	465

Freight Classification: 85

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	\$28,890	\$662	700	318
VHX24E5	10	24	\$30,500	\$662	725	329
VHX42ET^{1,2}	6 + 6 gal. Kettle	24	\$36,570	\$772	900	408
VHX42E5^{1,2}	10 + 6 gal. Kettle	24	\$38,304	\$772	925	420
VH3616E	16	42/48	\$36,990	\$662	1,110	503
MHB24E³	—	24	\$14,688	\$534	500	227

Freight Classification: 85

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	\$22,924	\$504	620	281
VHX24D5	10	4	\$24,624	\$504	650	295
VH3616D	16	6.4	\$29,588	\$570	800	362

Freight Classification: 85

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

¹Convection 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

²42" Models Only: 6-gallon Kettle mounted on the left with stainless steel liner and dual temperature faucet (optional kettle on the right)

³MHB less compartment"



VHX42ET



MHB24

Vulcan Gas High Efficiency Boiler Base Steamers

High-Output Boiler Base Steamers

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	\$28,944	\$772	800	363
VHX24G5	10	270,000		\$30,488	\$772	825	374
VHX42GT	6 + 6 gal. Kettle	270,000		\$38,340	\$872	1,000	454
VHX42G5	10 + 6 gal. Kettle	270,000		\$39,708	\$872	1,025	465
VH3616G	16	270,000		\$36,990	\$772	1,110	503
MHB24G	—	270,000		\$14,830	\$634	500	227

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

Freight Classification: 85

Vulcan Large Capacity Pressure Steamers

Standard Features:

- Stainless steel exterior, frame and flanged feet
- Stainless steel cooking compartments
- CSD-1 code compliant
- Gas standard output (200,000 BTU/hr. = 3.6 BHP)
- Electronic ignition
- 6 psi pressure steam cooker
- Split water line connection, single drain connection
- Automatic timed compartment controls with 60-minute timer



Model Number	Number of Compartments	Input BTU/hr.	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
					lbs	kg
VL2GSS	2	200,000	\$32,074	\$772	1,142	518
VL3GSS	3	200,000	\$38,634	\$772	1,380	626

Freight Classification: 85



Vulcan 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
- Gas high output (270,000 BTU/hr. = 5.5 BHP)
- Electronic ignition (gas only)
- 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



VHL3G

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	\$34,812	\$34,980	\$24,766	Gas: \$772 Electric: \$772 Direct Steam: \$570	Gas	VHL2 1,142	518
								VHL3 1,380	626
							Electric	VHL2 1,142	518
								VHL3 1,380	626
							Direct Steam	VHL2 700	318
								VHL3 900	408
VHL3(GP, EP, or DP)	3	Direct Steam 2.5 BHP/2 Compartments 3.3 BHP/3 Compartments	\$41,900	\$42,102	\$33,636				

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	\$32,600	\$32,756	\$22,520	Gas: \$772 Electric: \$772 Direct Steam: \$570	Gas	VHL2 1,142	518
								VHL3 1,380	626
							Electric	VHL2 1,142	518
								VHL3 1,380	626
							Direct Steam	VHL2 700	318
								VHL3 900	408
VHL3(GS, ES, or DS)	3	Direct Steam 2.5 BHP/2 Compartments 3.3 BHP/3 Compartments	\$38,410	\$38,596	\$30,094				

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

Freight Classification: 85

Options & Accessories for Boiler Base and Generator Steamers

Option	Available On	List Price
36 kW, 3 phase	Electric Boiler Base	\$994
42 kW (208 V) or 48 kW (240 V), 3 phase	Electric Boiler Base	\$2,402
480 V, 60 Hz, 3 phase (includes step down transformer)	Electric Boiler Base	\$1,296
480 V, 60 Hz, 3 phase (includes step down transformer)	C24EA6, C24EA10	\$966
State of PA Code Construction (water level observation point)	VSX Models	\$954
Mount and interconnect boiler base with kettle modules at factory, shipped on one skid	VHX & VSX Models	\$1,898
Steamer on left, Kettle on right is available on 42" Models	42" Models	\$1,184
240,000 BTU/hr. Input	VL & 2T2036G	\$674
Stainless steel cabinet base in place of open leg stand	VHL2D/3D	\$390
Stainless steel main frame	VL/2T	\$1,184

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	\$404
24" SST cabinet back	SSTBACK 24STM	VHX24, VSX24, 1T4024	\$568
36" Stainless steel cabinet back	SSTBACK- 36STM	VHL/VL , 2T2036	\$568
42" SST cabinet back	SSTBACK 42STM	VSX42	\$662
Manual sliding shelf (18" × 26")	VLSHELF MANSLD	VHL/VL	\$498
Stainless steel wire Adapt-A-Pan	VLSHELF ADPAN	VHL/VL	\$498
Set of VL and VHL side racks	PANGUID-VL	VHL/VL	\$238
PRV-pressure reducing valve 3-15 psi	PRESRED VALVE	Direct Steam	\$590
Inverted bucket trap	BALLFLT TRAP	Direct Steam	\$474
ScaleBlocker™ Water Filter System	SPS620-SYSTEM	All Models	\$1,994
ScaleBlocker™ Water Filter PM Kit	SPS620-PMKIT	All Models	\$582

*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" × 20")	STSHELF-MANSLD	All Steamers	\$142
Set of side racks 3 or 6 pan	PANGUID-3PAN	3 pan or 6 pan	\$194
Set of side racks 5 or 10 pan	PANGUID-5PAN	5 pan or 10 pan	\$206
Heat Shield control side	CSTMHTE-SHIELD	Convection Steamers	\$626

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



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	\$17,824	\$24,850	\$350	196	89	296	134
VEL40	40	152	18	\$18,540	\$25,964	\$350	255	116	352	160
VEL60	60	227	18	\$23,128	\$30,130	\$350	390	177	417	189
VEL80	80	303	18	\$27,144	\$36,528	\$350	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	\$10,348	\$14,120	\$236	155	70	240	109
VDL40	40	152	1.5	\$10,938	\$15,168	\$236	190	86	332	151
VDL60	60	227	2.3	\$13,168	\$17,590	\$236	265	120	365	166
VDL80	80	303	3.4	\$15,002	\$20,272	\$236	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	\$22,616	\$33,796	\$350	400	200	700	318
VGL40	40	152	100,000	\$27,258	\$35,516	\$350	600	272	930	422
VGL60	60	227	130,000	\$28,604	\$40,106	\$350	950	430	1142	518

NOTE: Contact customer service for other sizes

Freight Classification: 150

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



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

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 (right side)
- Clean lock
- 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
VEC6	24	6	23	7.5	\$8,952	\$350	130	59
VEC10	40	10	38	12	\$11,066	\$350	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	\$2,486
Economy Stand for electric counter kettles without sliding drain pan	STAND VSKTEC	\$1,948



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

Electric Tilting Kettles Floor Model

Model Number	Capacity			Input (kW)	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
	Qts.	Gal.	Liters				lbs	kg
VEC20	80	20	76	12	\$15,584	\$350	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
VDC6	24	6	23	.6	\$5,438	\$236	44	20
VDC10	40	10	38	1.0	\$8,182	\$236	61	28
VDC20	80	20	76	2.0	\$10,316	\$236	95	43

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	\$1,042



Options and Accessories for 2/3-Jacketed Kettles

Option	List Price
Available on All Models	
480 V, 60 Hz, 3 phase (3 wire)	\$816
Increase from 18 kW to 24 kW (3 phase only)	\$634
Increase from 18 kW to 33 kW for 60 and 80-gal. models (3 phase only)	\$880
Increase 35 psi to 50 psi for direct kettles	\$720
Gallon markings for 6, 10, 20 and 40-gal. kettles	\$568
Gallon markings for 60 and 80-gal. kettles	\$716
Condensate ring for hinged cover	\$520
Available on Stationary Kettles Only	
Compression draw-off valve, 3" in lieu of standard 2" valve	\$2,504
Spring assist cover upgrade for stationary 40 gal. kettles (std. on 60 & 80 gal.)	\$676
Available on Tilting Kettles Only	
Compression draw-off valve, 2" with perforated strainer (tilting kettles)	\$2,820
Compression draw-off valve, 3" with perforated strainer (tilting kettles)	\$4,694
Spring assist cover for 40-gal. tilting kettles	\$3,364
Spring assist cover for 60-gal. tilting kettles	\$3,538
Spring assist cover for 80-gal. tilting kettles	\$4,342
Tilting kettle strainer for 6, 10, 20 and 40-gal.	\$2,022
Tilting kettle strainer for 60 and 80-gal.	\$2,162
Stainless Steel food receiving pan support (tilting)	\$1,476

Accessory	Accessory Feature Code	Available On	List Price
Contour Measuring Strips (Specify Number of Gallons)	MEASRNG STRP	All Models	\$586
Perforated Strainer for 2" Draw-off Valve	STRAINR VTSP2	All Models	\$388
Solid Disk for 2" Draw-off Valve	STRAINR VTSS2	All Models	\$420
Perforated Strainer for 3" Draw-off Valve	STRAINR VTSP3	All Models	\$388
Solid Disk for 3" Draw-off Valve	STRAINR VTSS3	All Models	\$420
Catch Can with bail handle and drain hose for Draw-off Valve	CATCH-CAN	All Models w/DOV	\$520
Clean-up Kit includes draw-off brush, clean-up brush with 36" handle, and paddle scraper with 40" handle	CLEANUP KIT	All Models	\$308
Stainless Steel 48" Whip	SSTWHIP 48	All Models	\$464
Paddle Scraper with 48" handle with nylon blade	PADDLE-48	All Models	\$236
TRI Basket	VTBA20 BASKET (add "G" for gas units)	20 Gal Models	\$3,472
	VTBA40 BASKET (add "G" for gas units)	40 Gal Models	\$3,472
	VTBA60 BASKET (add "G" for gas units)	60 Gal Models	\$4,796
	VTBA80 BASKET (add "G" for gas units)	80 Gal Models	\$4,796
Available on Counter Kettles and Kettle Modules			
Lift off cover	COVER VC6	6 Gal Models	\$508
	COVER VC10	10 Gal Models	\$564
	COVER VC20	20 Gal Models	\$672
Single Perforated Stainless Basket	BASKET VSSB6	6 Gal Models	\$748
	BASKET VSSB10	10 Gal Models	\$1,392
	BASKET VSSB20	20 Gal Models	\$1,392

NOTE: Contact factory for other sizes



GL40E

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

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
GL40E	40	152	105,000	\$21,534	\$350	618	280
GS60E	60	227	135,000	\$27,704	\$350	819	371
GL80E	80	303	135,000	\$27,976	\$350	899	408

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	\$602
Change in leg height	\$620
3" compression draw-off valve in lieu of 2" plug draw-off valve	\$2,504

Accessory	Accessory Feature Code	Available on	List Price
Tri-basket	BASKET ROT40	40-gal. Models	\$3,504
	BASKET ROT60	60-gal. Models	\$3,504
Clean-up kit includes draw-off brush, clean-up brush with 36" handle, and paddle scraper with 40" handle	CLEANUP KIT	All Models	\$308
Stainless steel 48" whip	SSTWHIP 48	All Models	\$464
Paddle scraper with 48" handle with nylon blade	PADDLE 48	All Models	\$246
Heat Deflector Shield	KTSMHTE-SHIELD	40-gal. Model	\$840
	KTLGHTS-SHIELD	60 & 80 gal. Models	\$840
Swing Drain Collector	KTSMGWD-DRAIN	40-gal. Model	\$966
	KTLGSGWD-DRAIN	60 & 80 gal. Models	\$1,008



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	\$27,054	\$250	525	239
VDMT60	60	227	42"	2.3	\$30,644	\$250	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)	\$1,898



Common Faucets for Kettles

Standard Features:

- NSF® Compliant
- 1/4 turn full volume valves



Single pantry deck mount faucet
with 12" swivel spout

SGL 12NZL.....\$278



Double pantry deck mount faucet
with 12" swivel spout

DBL 12NZL.....\$370



Single pantry deck mount faucet
with 18" double jointed swivel
spout

SGL 18NZLJ.....\$300



Double pantry deck mount faucet
with 18" double jointed swivel
spout

DBL 18NZLJ\$416



Double pantry deck mount faucet
with backflow preventer, pot filler
and wall hook

DBLPTY POTFIL.....\$968

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

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	\$31,162	\$350	750	340
2T2036E*	(2)24	(2)6	(2)23	24 kW	\$30,558	\$350	730	329
1T2018D	24	6	23	.5 BHP	\$11,772	\$92	300	136
2T2036D*	(2)24	(2)6	(2)23	1.0 BHP	\$21,124	\$92	350	159

*Units have painted frames.

Freight Classification: 150



2T2036G

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	\$25,730	\$350	620	281
1T4024E	40	10	38	24 kW	\$26,148	\$350	660	299
1T4024D	40	10	38	.75 BHP	\$15,044	\$92	350	159

Freight Classification: 150

Options for 2/3-Jacketed Tilting Kettle Modules

■ For additional Options and Accessories see page 46.

Option	Available On	List Price
Available on All Models		
Mount and interconnect boiler base with kettle modules at factory, shipped on one skid	All Models	\$1,898
Dual temperature faucet in lieu of single temperature faucet	All Models	\$280
Available on Electric Models		
24 kW, 1 phase	Electric Models	\$394
36 kW, 3 phase	Electric, 36" Base	\$968
42 kW (208 V) or 48 kW (240 V), 3 phase	Electric, 36" Base	\$2,336
480 V, 60 Hz, 3 phase, includes step down transformer	Electric Models	\$1,238
Stepdown transformer (for other than 120 V connection)	Electric Models	\$416
Available on Gas Models		
240,000 BTU/hr. input	Gas, 36" Base	\$644
Stepdown transformer (for other than 120 V connection)	Gas Models	\$416

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
VG30	9"	30	114	90,000	36" x 35 ² / ₅ "	\$21,042	\$392	630	286
VG40	9"	40	152	120,000	46" x 35 ² / ₅ "	\$22,376	\$418	760	345

Freight Classification: 85

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
VE30	9"	30	114	208V/9kW 240V/12kW	36" x 35 ² / ₅ "	\$17,174	\$322	600	272
VE40	9"	40	152	208V/12kW 240V/16kW	46" x 35 ² / ₅ "	\$18,828	\$322	720	327

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

Freight Classification: 85

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

Options for V Series Braising Pans

Option	List Price
480 V, 60 Hz, 3 phase	\$764
Motorized pan lift	\$1,272
Modular panels	\$684
2" Draw-off valve-left straight with strainer (30-gallon will not get drop down pan support)	\$1,172
2" Draw-off valve-left 90° with strainer (30-gallon will not get drop down pan support)	\$2,220

Accessories for V Series Braising Pans

Accessory	Accessory Feature Code	List Price
Casters	CASTERS BP	\$640
Drain pan and hose	20X4 DRNPAN	\$352
Steam pan insert (pan not included)	BPSTEAM INSERT	\$404
Stainless steel spreader-12" wide	12BP SPRDER	\$1,498
Faucet bracket-3" (see note on page 55)	FCTBRKT BP	\$232
Catch Can with bail handle and drain hose for Draw-off valve	CATCH-CAN	\$520
Stainless Steel Perforated Boiling Basket (12 x 20 x 6 deep) with handles	BOILING BASKET	\$480
Pouring Lip Strainer	STRAINR-BPPOUR	\$302
Draw off strainer	STRAINER-BPDOV	\$334



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.

Example: SGL12R 12NZL (Single pantry deck mount faucet) \$332
 FCTBRKT BP (Faucet bracket) + \$232
 \$564

■ NSF® Compliant

■ 1/4 turn full volume valves



Single pantry deck mount faucet
with 12" riser and 12" swivel spout

SGL12R 12NZL\$332



Double pantry deck mount faucet
with 12" riser and 12" swivel spout

DBL12R 12NZL\$440



Single pantry deck mount faucet
with 12" riser and 18" double
jointed swivel spout

SGL12R 18NZLJ\$358



Double pantry deck mount faucet
with 12" riser and 18" double
jointed swivel spout

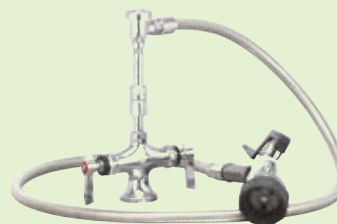
DBL12R 18NZLJ\$478

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\$1,162



Double pantry deck mount
faucet with Select-A-Spray Head,
backflow preventer, washdown
hose and wall hook

DBLPTY WSHDWN\$932

NOTE: Washdown hose & pot filler assembly includes *backflow prevention*.

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



Vulcan Fryers a Super Colossal Success at Cheeburger Cheeburger

IT'S ALL ABOUT FRESHNESS AND FUN at Cheeburger Cheeburger, but when it comes to their famous fries and rings, it's all about precision and Vulcan.

The 52-full service restaurant chain uses nothing but fresh Idaho potatoes, Spanish Super Colossal onions and Vulcan fryers, it's that important. "We don't use anything frozen, and we cook everything by eyesight so the quality of the fryers is vital—it's a big, big deal," said five franchise owner-manager Aaron Benjamin. "Everything about the Vulcan fryers works for us, the recovery time, reliability, service, usability. It's just a great piece of equipment."

"Cheeburger Cheeburger filters its oil at least twice a day to keep it fresh, and with Vulcan's exclusive KleenScreen™ filtration system, it's a task that doesn't interfere with high volume production. The filtering system is so simple for people to use, it's just amazing," says Benjamin, whose relationship with Vulcan spans more than 20 years. And it's not just the rings and fries that are prepared with Vulcan equipment at the nostalgia-themed restaurants. Their signature

cheeseburgers are cooked to perfection on Vulcan griddles as well. The rapidly growing chain owes its success to great food, a fun family atmosphere, and a super colossal partnership with Vulcan.

Purchasing Checklist

- ☒ **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.** Add filter-ready option (Mobile or KleenScreen™).
- ☐ **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; Solid State Controls with Melt Cycle; Computer Controls with Melt Cycle.
- ☐ **Additional options:** Filtration Systems; Dump Stations; Heat Lamps; Basket Lifts; Casters.



"Everything about the Vulcan fryers works for us, the recovery time, reliability, service, usability. It's just a great piece of equipment."











—Aaron Benjamin, Store Manager

High Productivity + Consistent Quality + Reliability = Extraordinary Payback

Fryers are the most profitable appliance in any foodservice kitchen.

How do you select the right fryer? Your menu items, serving capacity and meal frequency determine the fryer size and features you need for your establishment.

What are you frying?

-  = Minimum **1 Fryer Tank**
-  +  = Minimum **2 Fryer Tanks**
-  +  +  = Minimum **3 Fryer Tanks**
-  +  +  +  = Minimum **4 Fryer Tanks**

Portions Per Hour	Tank Capacity	Recommended Fryers
175	35 lb	GR35 (see page 60)
225	45 lb	GR45 or ER50 (see page 60, 66)
325	65 lb	GR65 (see page 60)
425	85 lb	GR85 or ER85 (see page 60, 66)

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 (D)

Computer controls (C)

**BEST
SELLER
VULCAN**



1GR45D

(see page 60)

Vulcan's top performers, the **GR Series** fryers, can match the demands of any size operation.

Vulcan Gas & Electric Fryers

Gas Fryers GR Series are available in: Millivolt Controls (M), 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.	Fat Capacity	¼" frozen fries/hr.
1GR35*	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"	34¾"	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	Fat Capacity	¼" frozen fries/hr.
1ER50	15½"	34¾"	36¼"	14⅞" x 15½"	17	50-55 lbs	50-85 lbs
1ER85	21"	34¾"	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
GR015	15½"	30⅞"	36¼"	36¼"

Filtration Systems

Model	Motor	Elec/Amps	Filter Area
KleenScreen™	⅓ HP/1750 RPM	115V/5.0	330 sq. in. (518 sq. in. for 85 Series)
85MF	⅓ HP/1750 RPM	115V/5.0	532 sq. in.

Pasta Cookers

GPC Series Model	Width	Overall Depth	Working Height	Tank Size	BTU/hr.	Tank Capacity
1GPC12	15½"	34¾"	36¼"	14" x 18¼"	90,000	12 gallons
2GPC12S	31"	34¾"	36¼"	14" x 18¼"	90,000	12 gallons
2GPC12	31"	34¾"	36¼"	14" x 18¼"	180,000	12 gallons each

Choose from Three Control Systems: NOTE: 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 service



Solid State Controls with Melt Cycle (D)

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



Vulcan Gas Fryers

Quality makes Vulcan Fryers the right choice for every foodservice operation.

Vulcan's full line of gas and electric fryers offer the advanced design and dependable performance that bring great results and enhanced productivity 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 energy savings**.

Easy to use. Safe to operate.

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

Unique Design = Increased Profits

Our exclusive design makes Vulcan gas fryers 48% to 53% energy-efficient. That makes your operation more profitable! 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' unique design features help you control operating costs through energy efficiency, prolonged oil life and ease of use.

1. Lower flue temperature (850°F to 920°F vs. competitors' 1100°F) 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. Our heat exchange tubes are larger, faster, even-heating and provide better thermal efficiency.
4. Better diffusion of gas flame with patented perforated Alpha 406 stainless steel baffle design.
5. Fast draining with 1" or 1 1/4" (85 lb models) 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.



**ENERGY
SAVER!**
LESS BURN TIME
VULCAN



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



**Gas Fryer with
Computer Controls
1GR45C**



**Gas Fryer with
Millivolt Controls
1GR65M**

GR Series Gas Fryers

Vulcan's Fryer Family

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.

Standard Features:

- Stainless steel cabinet
- 304 stainless steel fry tank with twin baskets
- 12 year tank warranty
- 53% thermal efficiency
- 1" full port drain valve (1 1/4" on 85 lb models)
- 1/2" 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 (D), or Computer (C) controls.**
*(GR35 available in Millivolt (M) only).
- All Solid State and Computer controls are standard with electronic ignition





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	\$4,310	\$410	175	80
1GR35M-2	35 lbs. Fryer, Propane gas	\$4,310	\$410	175	80
1GR45M-1	45 lbs. Fryer, Natural gas	\$5,050	\$410	195	88
1GR45M-2	45 lbs. Fryer, Propane gas	\$5,050	\$410	195	88
1GR65M-1	65 lbs. Fryer, Natural gas	\$5,800	\$410	235	107
1GR65M-2	65 lbs. Fryer, Propane gas	\$5,800	\$410	235	107
1GR85M-1	85 lbs. Fryer, Natural gas	\$6,260	\$410	265	120
1GR85M-2	85 lbs. Fryer, Propane gas	\$6,260	\$410	265	120

Shipping Weight Approximate

Solid State Controls – GRD Series Gas Fryers

Model-Device	Description: Solid State Controls*	List Price	Opt. Ext. Warranty (NET)	Shipping Wt.	
				lbs	kg
1GR45D-1	45 lbs. Fryer, Natural gas	\$7,050	\$525	201	91
1GR45D-2	45 lbs. Fryer, Propane gas	\$7,050	\$525	201	91
1GR65D-1	65 lbs. Fryer, Natural gas	\$7,800	\$525	237	108
1GR65D-2	65 lbs. Fryer, Propane gas	\$7,800	\$525	237	108
1GR85D-1	85 lbs. Fryer, Natural gas	\$8,260	\$525	267	121
1GR85D-2	85 lbs. Fryer, Propane gas	\$8,260	\$525	267	121

*Electronic ignition included

Shipping Weight Approximate

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	\$8,200	\$635	201	91
1GR45C-2	45 lbs. Fryer, Propane gas	\$8,200	\$635	201	91
1GR65C-1	65 lbs. Fryer, Natural gas	\$8,950	\$635	237	108
1GR65C-2	65 lbs. Fryer, Propane gas	\$8,950	\$635	237	108
1GR85C-1	85 lbs. Fryer, Natural gas	\$9,410	\$635	267	121
1GR85C-2	85 lbs. Fryer, Propane gas	\$9,410	\$635	267	121

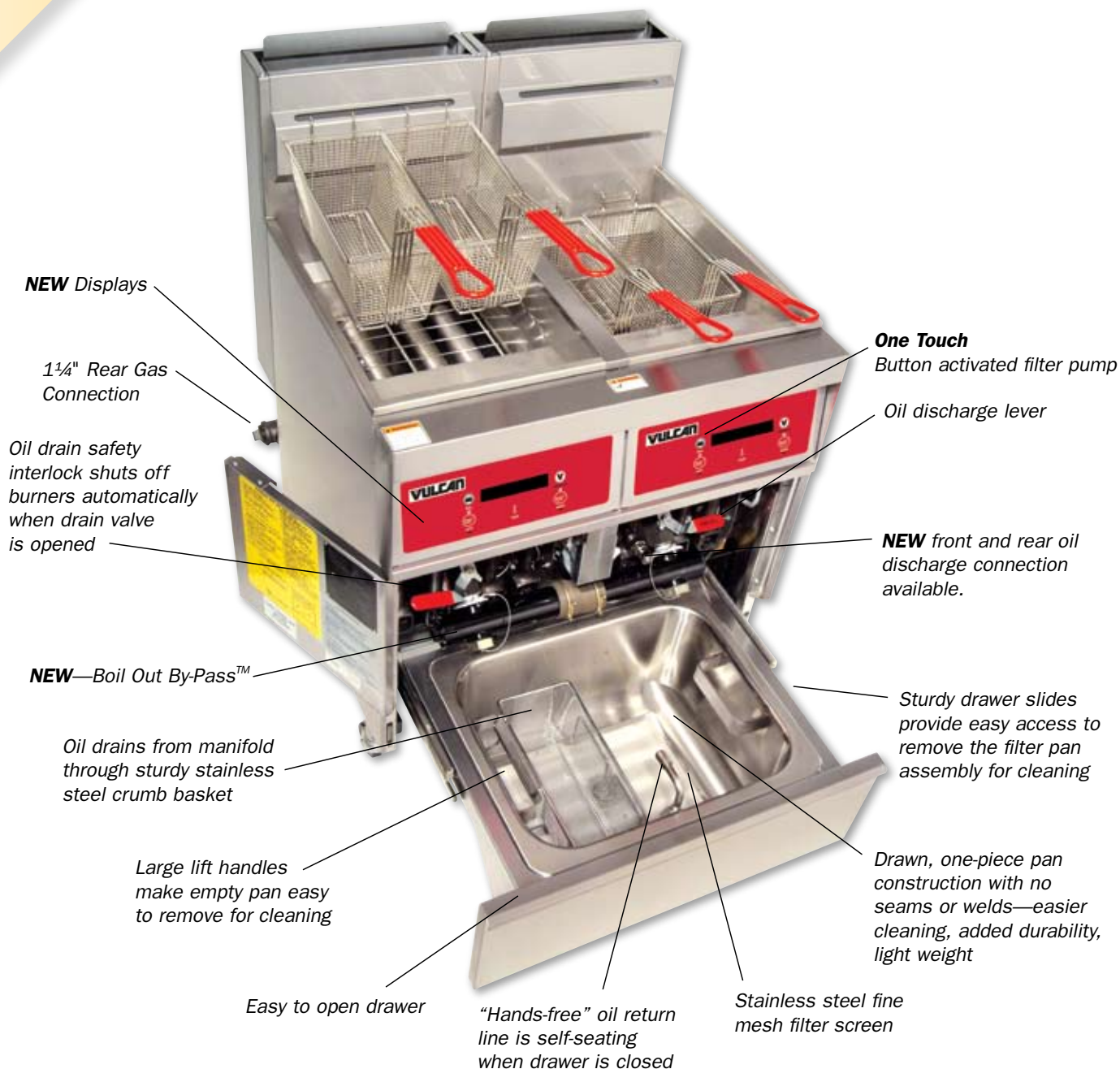
*Electronic ignition included

Shipping Weight Approximate

**COMING SOON:
Vulcan Fryers
NEW & IMPROVED
KleenScreen™ Filter Design/Technology**
(Available after January 2007)

Vulcan KleenScreen™

The best filtration system in the industry. Reduce your labor and oil costs and keep your fryers operating at maximum efficiency!





Only need 1 Fryer but want the KleenScreen™ Space Saver Filter System?

The answer: Combo it!

Full KleenScreen Features with 1 Fryer and Frymate

Standard Features:

- Only 31" wide
- 45 lbs. fryer capacity with 120,000 BTU
- Fryer on the left with Frymate on the right
- ½" rear gas connection
- Light weight one-piece seamless pan construction-easy cleaning and dishwasher friendly
- Button activated filter pump controls on (D) and (C) controls
- Electronic ignition on (D) and (C) controls
- Casters
- Cleaning brush, scoop and Clean-out rod
- Available with Millivolt (M) Solid State (D) or Computer (C) controls



*Shown above with ThermoGlo™ Food Warmer accessory.

XG Series Gas Fryers with KleenScreen™ Filtration System

Use device numbers listed below when ordering

Battery 1 Fryer & Frymate with KleenScreen™ Filtering System					
Model-Device	Description: Millivolt Controls	List Price	Opt. Ext. Warranty (NET)	Shipping Wt.	
				lbs	kg
2XG45MF-1	45 lbs. Fryer - Natural Gas	\$14,888	\$820	323	146
2XG45MF-2	45 lbs. Fryer - Propane Gas	\$14,888	\$820	323	146
Model-Device	Description: Solid State Controls				
2XG45DF-1	45 lbs. Fryer - Natural Gas	\$17,088	\$1,050	323	146
2XG45DF-2	45 lbs. Fryer - Propane Gas	\$17,088	\$1,050	323	146
Model-Device	Description: Computer Controls				
2XG45CF-1	45 lbs. Fryer - Natural Gas	\$18,238	\$1,270	323	146
2XG45CF-2	45 lbs. Fryer - Propane Gas	\$18,238	\$1,270	323	146

Shipping Weight Approximate

Fryer—45 lbs. Millivolt Controls Solid State Controls Computer Controls	Frymate
KleenScreen™	

Battery Fryers standard with casters

KleenScreen™ Space Saver Systems for Gas Fryers

- Millivolt (M), Solid State (D) or Computer (C) controls.
- 304 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
- Hands-free oil return line is self-seating when drawer is closed
- Casters standard
- Cleaning brush, scoop and clean-out rod standard
- Will operate with most oil reclamation systems



GR Series Gas Fryers with KleenScreen™ Filtration System

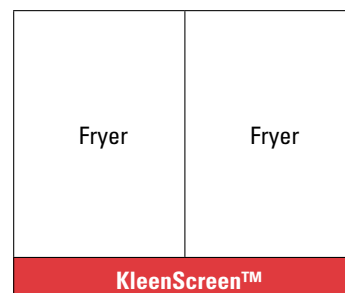
Use device numbers listed below when ordering

Two Battery Fryers with KleenScreen™ Filtration System					
Model-Device	Description: Millivolt Controls	List Price	Opt. Ext. Warranty (NET)	Shipping Wt.	
				lbs	kg
2GR45MF-1	45 lb. Fryer—Natural gas	\$17,608	\$820	512	232
2GR45MF-2	45 lb. Fryer—Propane gas	\$17,608	\$820	512	232
2GR65MF-1	65 lb. Fryer—Natural gas	\$19,108	\$820	607	275
2GR65MF-2	65 lb. Fryer—Propane gas	\$19,108	\$820	607	275
2GR85MF-1	85 lb. Fryer—Natural gas	\$20,608	\$820	688	303
2GR85MF-2	85 lb. Fryer—Propane gas	\$20,608	\$820	688	303
Model-Device	Description: Solid State Controls*				
2GR45DF-1	45 lb. Fryer—Natural gas	\$21,608	\$1,050	530	240
2GR45DF-2	45 lb. Fryer—Propane gas	\$21,608	\$1,050	530	240
2GR65DF-1	65 lb. Fryer—Natural gas	\$23,108	\$1,050	696	316
2GR65DF-2	65 lb. Fryer—Propane gas	\$23,108	\$1,050	696	316
2GR85DF-1	85 lb. Fryer—Natural gas	\$24,608	\$1,050	700	318
2GR85DF-2	85 lb. Fryer—Propane gas	\$24,608	\$1,050	700	318
Model-Device	Description: Computer Controls*				
2GR45CF-1	45 lb. Fryer—Natural gas	\$23,908	\$1,270	530	240
2GR45CF-2	45 lb. Fryer—Propane gas	\$23,908	\$1,270	530	240
2GR65CF-1	65 lb. Fryer—Natural gas	\$25,408	\$1,270	696	316
2GR65CF-2	65 lb. Fryer—Propane gas	\$25,408	\$1,270	696	316
2GR85CF-1	85 lb. Fryer—Natural gas	\$26,908	\$1,270	700	318
2GR85CF-2	85 lb. Fryer—Propane gas	\$26,908	\$1,270	700	318

*Electronic ignition included

Shipping Weight Approximate

2 Battery Fryers with KleenScreen™



Battery Fryers standard with casters



Three Battery Fryers with KleenScreen™ Filtration System					
Model-Device	Description: Millivolt Controls	List Price	Opt. Ext. Warranty (NET)	Shipping Wt.	
				lbs	kg
3GR45MF-1	45 lbs. Fryer–Natural gas	\$23,358	\$985	695	315
3GR45MF-2	45 lbs. Fryer–Propane gas	\$23,358	\$985	685	315
3GR65MF-1	65 lbs. Fryer–Natural gas	\$26,508	\$985	904	410
3GR65MF-2	65 lbs. Fryer–Propane gas	\$26,508	\$985	904	410
3GR85MF-1	85 lbs. Fryer–Natural gas	\$28,758	\$985	922	418
3GR85MF-2	85 lbs. Fryer–Propane gas	\$28,758	\$985	922	418
Model-Device	Description: Solid State Controls*				
3GR45DF-1	45 lbs. Fryer–Natural gas	\$29,358	\$1,260	717	326
3GR45DF-2	45 lbs. Fryer–Propane gas	\$29,358	\$1,260	717	326
3GR65DF-1	65 lbs. Fryer–Natural gas	\$31,608	\$1,260	916	416
3GR65DF-2	65 lbs. Fryer–Propane gas	\$31,608	\$1,260	916	416
3GR85DF-1	85 lbs. Fryer–Natural gas	\$33,858	\$1,260	968	440
3GR85DF-2	85 lbs. Fryer–Propane gas	\$33,858	\$1,260	968	440
Model-Device	Description: Computer Controls*				
3GR45CF-1	45 lbs. Fryer–Natural gas	\$32,808	\$1,525	717	326
3GR45CF-2	45 lbs. Fryer–Propane gas	\$32,808	\$1,525	717	326
3GR65CF-1	65 lbs. Fryer–Natural gas	\$35,508	\$1,525	916	416
3GR65CF-2	65 lbs. Fryer–Propane gas	\$35,508	\$1,525	916	416
3GR85CF-1	85 lbs. Fryer–Natural gas	\$37,308	\$1,525	968	440
3GR85CF-2	85 lbs. Fryer–Propane gas	\$37,308	\$1,525	968	440

*Electronic ignition included

Shipping weight approximate

3 Battery Fryers with KleenScreen™

Fryer	Fryer	Fryer
	KleenScreen™	

Battery Fryers standard with casters

Four Battery Fryers with KleenScreen™ Filtration System					
Model-Device	Description: Millivolt Controls	List Price	Opt. Ext. Warranty (NET)	Shipping Wt.	
				lbs	kg
4GR45MF-1	45 lbs. fryer–Natural gas	\$29,106	\$1,313	927	420
4GR45MF-2	45 lbs. fryer–Propane gas	\$29,106	\$1,313	927	420
Model-Device	Description: Solid State Controls*				
4GR45DF-1	45 lbs. fryer–Natural gas	\$37,106	\$1,680	1050	477
4GR45DF-2	45 lbs. fryer–Propane gas	\$37,106	\$1,680	1050	477
Model-Device	Description: Computer Controls*				
4GR45CF-1	45 lbs. fryer–Natural gas	\$41,706	\$2,033	1050	477
4GR45CF-2	45 lbs. fryer–Propane gas	\$41,706	\$2,033	1050	477

*Electronic ignition included

Shipping weight approximate

4 Battery Fryers with KleenScreen™

Fryer	Fryer	Fryer	Fryer
	KleenScreen™		

Battery Fryers standard with casters



1ER85C

ER Series Electric Fryers

Energy-efficient Performance=\$avings

Vulcan ER Series Electric Fryers deliver virtually 95+% efficiency, with ribbon-style heating elements that have more surface area than conventional elements. And 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
- 304 stainless steel fry tank with twin baskets
- 12 year tank warranty
- 1" full port drain valve (1¼" on 85 lb models)
- Flat ribbon style heat elements
- Nickel plated, non-corrosive legs
- 17 kW elements on 50 lb. and 24 kW elements on 85 lb. models
- **ER Series Gas Fryers are available with Solid State (D) or Computer (C) controls.**

Solid State Controls-ER Series Electric Fryers

Model-Device	Description: Solid State Controls	List Price	Opt. Ext. Warranty (NET)	Shipping Wt.	
				lbs	kg
1ER50D-1	50 lbs. 208 Volt, 17 kW	\$6,664	\$506	185	84
1ER50D-2	50 lbs. 480 Volt, 17 kW	\$7,122	\$506	185	84
1ER85D-1	85 lbs. 208 Volt, 24 kW	\$9,034	\$506	204	93
1ER85D-2	85 lbs. 480 Volt, 24 kW	\$9,492	\$506	204	93

Shipping weight approximate

Computer Controls-ER Series Electric Fryers

Model-Device	Description: Computer Controls	List Price	Opt. Ext. Warranty (NET)	Shipping Wt.	
				lbs	kg
1ER50C-1	50 lbs. 208 Volt, 17 kW	\$7,614	\$635	185	84
1ER50C-2	50 lbs. 480 Volt, 17 kW	\$8,072	\$635	185	84
1ER85C-1	85 lbs. 208 Volt, 24 kW	\$9,984	\$635	204	93
1ER85C-2	85 lbs. 480 Volt, 24 kW	\$10,442	\$635	204	93

Shipping weight approximate

Electric KleenScreen™

Available after April 2007

Coming Soon from

VULCAN

See page 67 for April 2007 pricing.





Electric KleenScreen™ List Pricing (Available after April 2007)

Two Battery Fryers with KleenScreen™ Filtration System						
Model-Device	Description: Solid State Controls	List Price	Opt. Ext. Warranty (NET)	Shipping Wt.		
				lbs	kg	
2ER50DF-1	50 lbs. 208 Volts 17KW	\$22,000	\$1,050	530	240	
2ER50DF-2	50 lbs. 480 Volts 17KW	\$22,458	\$1,050	530	240	
2ER85DF-1	85 lbs. 208 Volts 24KW	\$25,500	\$1,050	700	318	
2ER85DF-2	85 lbs. 480 Volts 24KW	\$25,958	\$1,050	700	318	
Model-Device	Description: Computer Controls					
2ER50CF-1	50 lbs. 208 Volts 17KW	\$22,950	\$1,270	530	240	
2ER50CF-2	50 lbs. 480 Volts 17KW	\$23,408	\$1,270	530	240	
2ER85CF-1	85 lbs. 208 Volts 24KW	\$26,450	\$1,270	700	318	
2ER85CF-2	85 lbs. 480 Volts 24KW	\$26,908	\$1,270	700	318	

Shipping Weight Approximate

Three Battery Fryers with KleenScreen™ Filtration System						
Model-Device	Description: Solid State Controls	List Price	Opt. Ext. Warranty (NET)	Shipping Wt.		
				lbs	kg	
3ER50DF-1	50 lbs. 208 Volts 17KW	\$28,500	\$1,260	717	326	
3ER50DF-2	50 lbs. 480 Volts 17KW	\$28,958	\$1,260	717	326	
3ER85DF-1	85 lbs. 208 Volts 24KW	\$34,000	\$1,260	968	440	
3ER85DF-2	85 lbs. 480 Volts 24KW	\$34,458	\$1,260	968	440	
Model-Device	Description: Computer Controls					
3ER50CF-1	50 lbs. 208 Volts 17KW	\$29,450	\$1,525	717	326	
3ER50CF-2	50 lbs. 480 Volts 17KW	\$29,908	\$1,525	717	326	
3ER85CF-1	85 lbs. 208 Volts 24KW	\$34,950	\$1,525	968	440	
3ER85CF-2	85 lbs. 480 Volts 24KW	\$35,408	\$1,525	968	440	

Shipping Weight Approximate

Four Battery Fryers with KleenScreen™ Filtration System						
Model-Device	Description: Solid State Controls	List Price	Opt. Ext. Warranty (NET)	Shipping Wt.		
				lbs	kg	
4ER50DF-1	50 lbs. 208 Volts 17KW	\$35,500	\$1,680	927	420	
4ER50DF-2	50 lbs. 480 Volts 17KW	\$35,958	\$1,680	927	420	
Model-Device	Description: Computer Controls					
4ER50CF-1	50 lbs. 208 Volts 17KW	\$36,450	\$2,033	927	420	
4ER50CF-2	50 lbs. 480 Volts 17KW	\$36,908	\$2,033	927	420	

Shipping Weight Approximate



**Double Pasta Cooker
2GPC12S**

Vulcan 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 or other boiled foods.

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

Standard Features:

- 316 marine gauge stainless steel cook tank
- All stainless cabinet
- Tank overflow zone with skim port for starch removal and overflow protection
- Electronic pilot ignition system
- 1" full port, ball-type drain valve
- Stainless steel casters

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	\$7,806	\$410	217	98
1GPC12-2	12-Gallon Water Capacity–Propane Gas	\$7,806	\$410	217	98
Model-Device	Description: Pasta Cooker with Rinse				
2GPC12S-1	12-Gallon Water Capacity–Natural Gas	\$12,892	\$625	348	158
2GPC12S-2	12-Gallon Water Capacity–Propane Gas	\$12,892	\$625	348	158
Model-Device	Description: Double Pasta Cooker				
2GPC12-1	12-Gallon Water Capacity–Natural Gas	\$15,736	\$820	440	200
2GPC12-2	12-Gallon Water Capacity–Propane Gas	\$15,736	\$820	440	200

Shipping Weight Approximate





Enhance Your Fryer Battery With Add-On Accessories: Labor saving, convenient and also saves on oil costs.



GR015

Frymate

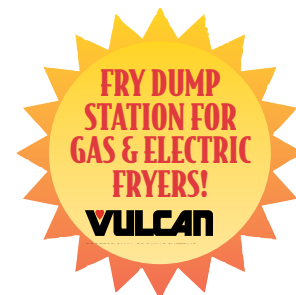
**Convenient Fry Dump Station for both
Gas and Electric Fryers—**

"Add-On" or Stand-Alone model

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

Standard Features:

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



Frymate Model-Device for Gas and Electric Fryers	Description: Frymate Dump Station	List Price	Opt. Ext. Warranty (NET)	Shipping Wt.	
				lbs	kg
GR015-1	Frymate Free Standing or "Add-on" to Battery Fryer	\$2,338	\$125	122	55

Shipping weight approximate
Freight Classification: 85



Mobile Filter
85MF

Mobile Filter

MF Series Mobile Filter provides easy filtering when used with Vulcan GR or ER Series fryers. The Mobile Filter is supplied with a quick-connection system and oil discard hose. Look for our Electric KleenScreen™ available April 2007.

Standard Features:

- Stainless steel mesh filter screen assembly
- Fold-down stainless steel handle with casters for ease of mobility
- 6' Oil discard hose
- 16-gauge #304 stainless steel filter vessel
- 1/3 HP motor and pump circulate hot frying compound
- 5 amps

85MF Mobile Filter

Model-Device	85MF Electrical Specs	Oil Capacity (lbs)	List Price	Opt. Ext. Warranty (NET)	Shipping Wt.	
					lbs	kg
85MF-1	120 V, 60 Hz, 1 Phase	100	\$4,980	\$765	106	48
85MF-2	208 V, 50/60 Hz, 1 Phase	100	\$4,980	\$765	106	48

Shipping Weight Approximate
Freight Classification: 85

Accessories for GR & ER Fryers – Field Installed

Accessory	Available on	Accessory Code	List Price
Stainless Steel Tank Cover	GR35, GR45, & ER50	COVER TANK	\$156
	GR65	COVER TANK65	\$240
	GR85 & ER85	COVER TANK85	\$258
	All Pasta GPC12	COVER GPC12	\$180
	85MF Mobile Filter	COVER 85MF	\$150
10" High Stainless Steel Removable Splash Guard	GR35, GR45, GR65 & ER50	VSPGARD G/E	\$126
	GR85, ER85	VSPGARD ELE85	\$140
Extra Set of Twin Baskets	GR35, GR45, & ER50 - 6.5"w x 13.25"d x 6"h	BASKETS TWINRD	\$210
	GR65 - 13"w x 9.25"d x 6"h	BASKETS TWIN65	\$324
	GR85 - 8.75"w x 16.75"d x 6"h	BASKETS TWIN85	\$340
	ER85 - 8.75"w x 15.5"d x 6"h	VBASKET TWIN85	\$340
Set of Tri Baskets	GR35, GR45, & ER50 - 4.25"w x 13.25"d x 5.5"h	VULTRI BASKET	\$372
	GR65 - 5.5"w x 11"d x 4.5"h	BASKETS TRI65	\$484
	GR85 - 5"w x 16.406"d x 5.25"h	BASKETS TRI85	\$524
	ER85 - 4.375"w x 15.5"d x 6"h	BASKET TRIV85	\$524
Single Large Basket	GR35, GR45, & ER50 - 13"w x 13.25"d x 5.5"h	VBASKET SINGLE	\$184
	GR65 - 18.75"w x 13.25"d x 5.5"h	BASKET 1TK65	\$598
	GR85 & ER85 - 18.75"w x 17.25"d x 6"h	VBASKET SING85	\$272
Grease Protector Strip*	GR35, GR45, GR65	35STRIP GREASE	N/C
	GR85 + GPC12	85STRIP GREASE	N/C
	1ER50	GRSTRIP-SPER	N/C
	1ER85	GRSTRIP-ER85	N/C
Connecting Kit*	All Free Standing Fryers	CONNECT KITVUL	\$100
Gas Manifold to Battery Single Units Together*	Two Free Standing 1GR35,45 M,D,C	VGASMAN 2-15.5	\$300
	Three Free Standing 1GR35,45 M,D,C	VGASMAN 3-15.5	\$450
	Four Free Standing 1GR35,45 M,D,C	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
Casters (4)*	All Free Standing Electric Fryers	CASTERS VULPLT	\$498
Stainless Steel Mesh Filter for KleenScreen™	GR45F & GR65F	VXTRA FILTER	\$850
	GR85F & ER85F	VXTRA FIL85	\$904
3/4" Diameter x 4 ft. long Gas flex hose and quick disconnect*	1GR35, 1GR45, 1GR65 & 1GR85	3/4QDH 4FT	\$662
1-1/4" Diameter x 4 ft. long Gas flex hose and quick disconnect*	GR KleenScreen™ Battery	11/4QDH 4FT	\$1,198
Flanged Feet*	All Free Standing Gas and Electric	FLANGED FEET/P	\$460
	2GR KleenScreen™ Batteries Only	FLANGED FEET/S	\$460
	3GR KleenScreen™ Batteries Only	FLANGED FEET/B	\$636
ThermoGlo™ Food Warmer includes 2 Year Warranty*	GR015	HL1000 LAMP	\$1,438

*Authorized Service Agency Required.



Accessories for GR & ER Fryers – Field Installed *(continued)*

Accessory	Available on	Accessory Code	List Price
Flue Extension*	1GR35, 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	GR35	35CRUMB SCREEN	\$128
	GR45	45CRUMB SCREEN	\$128
	GR65	65CRUMB SCREEN	\$186
	GR85	85CRUMB SCREEN	\$202
Conversion Kit: 120 Volt to 240 Volt*	All Gas Fryers	240/24V TRANS	\$240
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
Discard Hose High Temperature, 6 Foot Long	All KleenScreen™ 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	GPC12	BASKET 12BULK	\$620
12 Section Retherm Basket w/Set of 12 Individual Plastic Retherm Portion Cups	GPC12	RETH12 W/CUPS	\$394
Set of 6 Individual 5.25" Round SST Cook and Retherm Baskets	GPC12	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™ Filter Systems	OILREC KLNSCN	\$750
Prison Package—Hardware and Lockable Hasp	All Fryers: Priced Per Fry Tank	SECURTY SCREWS	\$740



"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

Chicago's *Little America* Sizzles with Vulcan Griddles

Dino Spiropoulos and partner Gus Revel's Little America restaurant in Mt. Prospect, IL. 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 Tsipiana, 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 ovens.



Purchasing Checklist

- ☒ **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 6 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.

Did You Know?

"Wet or Dry?"

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



**NEW
LOW PROFILE
GRIDDLE
VULCAN**

900RE

Shown with optional
stand with casters



Heavy Duty Gas Griddles

900 Series Heavy Duty Gas Griddles

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

Standard Features:

- Stainless steel exterior and sides
- Polished 1" thick, 24" deep steel griddle plate with stainless steel side and back splashes.
- 30K BTU U-shaped burner per 12" section
- One embedded snap action thermostat per each 12" section with electronic ignition
- 120 V / 50 - 60 Hz / 3 Phase
- 3 1/2" wide stainless steel front grease trough
- 11" low profile cooking height on 4" adjustable legs
- Large capacity stainless steel grease collector drawer(s)
- 3/4" rear gas connection
- 6 ft power cord

Model Number	List Price	List Price Upcharge for Option							Approx. Shipping Wt.	
		Deep Plate (30")	Chrome Griddle Plate	Chrome 30" Plate	Fully Grooved	10" Backsplash with Tapered Sides	Rear Grease with Std 4" Splash	*Griddle Security Pkg.	lbs	kg
924RE	\$5,910	\$4,600	\$2,860	\$3,575	\$1,600	\$300	NA	\$630	330	150
936RE	\$7,160	\$4,600	\$3,800	\$4,750	\$2,200	\$300	\$2,500	\$940	430	195
948RE	\$8,448	\$5,000	\$4,660	\$5,824	\$2,800	\$300	\$2,750	\$1,195	560	254
960RE	\$9,702	\$5,200	\$5,560	\$6,950	\$3,400	\$500	\$3,000	\$1,380	660	299
972RE	\$10,982	\$5,200	\$6,800	\$8,500	\$4,000	\$500	\$3,250	\$1,710	795	361

Note: ■ Rear Grease Trough models are not available with 30" deep plates or chrome griddle plates.
■ Always verify gas type and altitude of installation.

924RE and 936RE — Freight Classification: 100
948RE, 960RE and 972RE — Freight Classification: 85

*Vulcan Security Package includes the following features:

- Standard features as available on the 900RE 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.

Accessories for Heavy Duty Gas Griddles

Model Number	Stainless Steel Stand with Marine Edge		Cutting Board	Towel Bar	Rear Grease Towel Bar	Accessory	Feature Code	Cost Each
	Casters	Flanged Legs						
924RE	\$1,080	\$1,280	\$500	\$250	N/A	Flex Gas Hose for Gas Griddles (3/4" x 4')	3/4QDH-4FT	\$680
	STAND/C-24	STAND/F-24	CUTBD-24	TOWELBR-24		Transformer - 220V to 120V	TRANSF-900RE	\$1,250
936RE	\$1,260	\$1,460	\$760	\$300	\$300	Underdevice Gas Connection	GASCONN-INNER	\$273
	STAND/C-36	STAND/F-36	CUTBD-36	TOWELBR-36	TOWELBR-36RG	Wire Knob Guard (order one per thermostat)	WGUARD-KNOB	\$25
948RE	\$1,466	\$1,666	\$1,000	\$350	\$350	10" Leg for 15 1/4" to 17" Cooking Height	LEGS-15HT	\$70
	STAND/C-48	STAND/F-48	CUTBD-48	TOWELBR-48	TOWELBR-48RG	12" Leg for 17 1/4" to 19" Cooking Height	LEGS-18HT	\$70
960RE	\$1,900	\$2,200	\$1,080	\$500	\$400	6" Flanged Leg	LEGS-6FLG	\$70
	STAND/C-60	STAND/F-60	CUTBD-60	TOWELBR-60	TOWELBR-60RG			
972RE	\$2,170	\$2,470	\$1,250	\$550	\$450			
	STAND/C-72	STAND/F-72	CUTBD-72	TOWELBR-72	TOWELBR-72RG			

Heavy Duty Electric Griddles

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.

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 480V / 60 Hz / 1 or 3 Phase



HEG36

Model Number	List Price	Add for 480V Option	Opt. Ext. Warranty (NET)	Accessory Price and Feature Code		Approx. Shipping Wt.	
				Stainless Steel Stand with Casters	Stainless Steel Stand with Flanged Legs	lbs	kg
HEG24R*	\$3,684	\$365	\$350	\$1,270	\$1,270	165	75
				HESTAND-24RCST	HESTAND-24RFLG		
HEG36D	\$5,708	\$460	\$360	\$1,498	\$1,498	230	104
				HESTAND-36DCST	HESTAND-36DRFLG		
HEG48D	\$7,438	\$546	\$464	\$1,744	\$1,744	275	125
				HESTAND-48DCST	HESTAND-48DFLG		
HEG60D	\$9,274	\$638	\$590	\$2,030	\$2,030	345	157
				HESTAND-60DCST	HESTAND-60DFLG		
HEG72D	\$11,134	\$752	\$710	\$2,322	\$2,322	560	254
				HESTAND-72DCST	HESTAND-72DFLG		

* HEG24R has an 18" deep griddle plate.

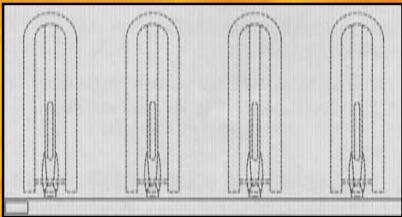
HEG72D — Freight Classification: 85. All other HEG Series — Freight Classification: 100

Designed for Maximum Production

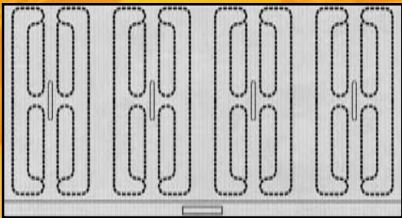
Hardworking Vulcan griddles provide cost-saving and versatile cooking of everything from pancakes to poultry.

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



Medium Duty Gas Griddles

MGG Series Medium Duty Gas Griddles

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

Standard Features:

- Polished ½" thick steel griddle plate
- Snap action thermostat for each 12" griddle section
- Stainless steel body with 4" adjustable legs
- Rear gas connection with gas pressure regulator
- 120 V thermostat per 12" section
- 4 ft power cord

Model Number	BTU/hr. Input	Dimensions W x D x H	List Price	Approx. Shipping Wt.	
				lbs	kg
MGG24	35,000	24" x 25" x 17 ½"	\$3,288	135	61
MGG36	52,500	36" x 25" x 17 ½"	\$4,026	186	84
MGG48	70,000	48" x 25" x 17 ½"	\$5,104	226	103

Freight Classification: 85



MGG24

Stainless Steel Open Stands

Model Number	Dimensions W x D x H	List Price	Add for Casters	Approx. Shipping Wt.	
				lbs	kg
MDS24	24" x 21 ½" x 24 ½"	\$936	\$416	62	28
MDS36	36" x 21 ½" x 24 ½"	\$1,206	\$416	69	31
MDS48	48" x 21 ½" x 24 ½"	\$1,310	\$416	78	35

Freight Classification: 85



Chef's Tip

Reduce unnecessary kitchen heat and gas consumption. Set your griddle's temperature down to 200°F during idle periods.

Those extra hours that your griddle is on stand-by mode could save you \$30–\$60 per year in gas costs.

Vulcan Heavy Duty Stock Pot Ranges

Standard Features:

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

Description	Model Number	Dimensions	List Price
18" Single	VSP100	18" x 24½" x 22½"	\$1,752
36" Double Section (L-R)	VSP200	36" x 24½" x 22½"	\$3,200
Double Section 49" Deep	VSP200F	18" x 49" x 22½"	\$3,518

Freight Classification: 85



VSP200F



Vulcan Charbroilers Stand Behind GrillSmith's Star Performers

"EIGHTY PERCENT OF OUR MENU COMES OFF THE VULCAN GRILL. There's a six foot grill at the center of our display kitchen and it's operated by our GrillSmith who heads an eight cook line," explains Joe Brooks, managing partner of the aptly named GrillSmith restaurant chain based in Tampa, FL.

GrillSmith is renowned for its fire-grilled food featuring signature dishes such as grilled steaks and grilled tortilla pizzas. The dishes are, as Brooks is fond of quoting, "food kicked-up a notch," and Vulcan is integral to the process.

"We really like our grill because of the number of burners. At the end of the night we can turn off the end burners and reduce the gas bill while getting a start on the cleaning. And clean-up is a snap because the unit features a central drip-pan—it's very easily maintained," said Brooks.

GrillSmith presently operates two restaurants but has plans to expand to ten within the next five years. These plans also include Vulcan. "The products work great, Vulcan really stands behind their warranties and the service is terrific," added Brooks.

Purchasing Checklist

- ☒ **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 BTU's do you need to charbroil efficiently?** 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?



Florida's GrillSmith is a two-restaurant chain poised for growth, thanks to the quality of the food and popular grilled menu items.



INTRODUCING— **The Achiever Series:** High-Performance Counter Top Lineup Takes Cooking to a New Level!

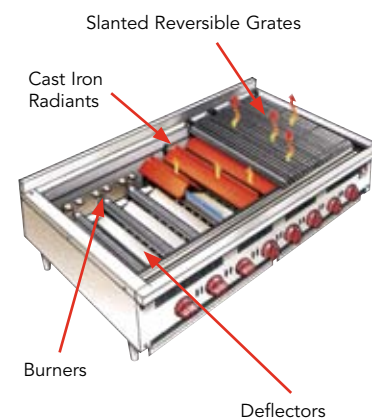
Our new and improved counter model Achiever Series, is taking cooking to a whole new level. The Achiever Charbroiler features longer landing area for plating dishes, has heavy cast iron char-radiant grates, and supercharge burner dividers which minimize heat transfer to enhance multi-zone cooking capability. The Achiever Hot Plate features one infinite heat control valve for each burner, and easy clean lift-off heads. The Achiever Series battery matches with Vulcan's 924RE Griddle. For a unified look, all share a common backsplash height and labor saving easy clean features.

Innovative Radiant Design: Efficient Broiling and Superior Performance

Vulcan's innovative design includes aluminized steel heat deflectors create a "cool zone" in the grease drawer and drip pan areas. This reduces smoke and carbonization and allows the charbroiler to be installed above a refrigerated base unit.



VACB25



Vulcan 924RE Griddle and Achiever Charbroiler (VACB25) mounted on refrigerated base.

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





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. Durable cast iron grates provide excellent heat transfer and feature "Flame Arrestor" cast-in pitched grease troughs in production for reduced flare-ups. Super charger plate separates burner sections, helps focus radiant energy, and directs flame upward to reduce heat plume effect. Finned cast alloy radiants control cross-drafts. This type of radiant provides more consistent and uniform heat than broilers using volcanic rock—and last years longer.

Model Number	List Price	Approx. Shipping Wt.	
		lbs	kg
VACB25	\$4,426	290	131
VACB36	\$5,870	370	167
VACB47	\$7,311	450	203
VACB60	\$9,337	500	225

VACB Models 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 $\frac{5}{8}$ "; 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
- 16,000 BTU cast iron burners per each 6" section
- Supercharger burner divider plates



Achiever Hot Plate

Infinite control for maximum productivity and versatility.

Achiever Hot Plate offers whopping 30,000 BTU/hr. burners for quick preheating and recovery. A heavy gauged welded steel chassis keeps them cranking from year to year. Available in four sizes from 12" to 48" to meet your exact space and volume needs.

Model Number	List Price	Approx. Shipping Wt.	
		lbs	kg
VHP212	\$1,659	148	67
VHP424	\$2,283	224	101
VHP636	\$3,115	291	132
VHP848	\$3,739	310	140
VHP212U	\$1,960	148	67
VHP424U	\$2,882	224	101
VHP636U	\$4,016	291	132
VHP848U	\$4,940	310	140
VHP212H	\$1,760	148	67
VHP424H	\$2,484	224	101
VHP636H	\$3,416	291	132
VHP848H	\$4,140	310	140

VHP Models 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 cast iron burners
- Heavy duty cast iron top grate

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



VCCB36

VCCB Series Low Profile Gas Charbroilers

Standard Features:

- Stainless steel front and sides
- Full width front, large capacity grease drawer
- 5¼" 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"	\$4,170	\$255	275	125
VCCB36	87,000	6	36" x 27 ¼" x 13"	\$5,492	\$255	345	157
VCCB47	116,000	8	46 ¾" x 27 ¼" x 13"	\$6,690	\$300	420	191
VCCB60	159,500	11	60" x 27 ¼" x 13"	\$8,684	\$300	575	261
VCCB72	188,500	13	72" x 27 ¼" x 13"	\$10,836	\$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 Char-Broilers

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	\$1,000	\$1,000	\$240	\$190	\$246
	STAND/C-VCCB25	STAND/F-VCCB25	BCKSPLH-VCCB25	PLTRAIL-VCCB25	SUPRCHG-SCB25C
VCCB36	\$1,324	\$1,324	\$290	\$236	\$395
	STAND/C-VCCB36	STAND/F-VCCB36	BCKSPLH-VCCB36	PLTRAIL-VCCB36	SUPRCHG-SCB36C
VCCB47	\$1,494	\$1,494	\$390	\$440	\$487
	STAND/C-VCCB47	STAND/F-VCCB47	BCKSPLH-VCCB47	PLTRAIL-VCCB47	SUPRCHG-SCB47C
VCCB60	\$1,640	\$1,640	\$390	\$340	\$636
	STAND/C-VCCB60	STAND/F-VCCB60	BCKSPLH-VCCB60	PLTRAIL-VCCB60	SUPRCHG-SCB60C
VCCB72	\$1,940	\$1,940	\$440	\$380	\$740
	STAND/C-VCCB72	STAND/F-VCCB72	BCKSPLH-VCCB72	PLTRAIL-VCCB72	SUPRCHG-SCB72C

Charbroiler Grates

Description	Accessory Code	List (each)
Round Rod Fabricated Grate	GRATE-RR0D7	\$110
Round Rod Fabricated Grate - six rib	GRATE-RR0D6	\$110
Cast Diamond Grate Std.	GRATE-CDIA7	\$50
Cast Diamond Grate - six rib	GRATE-CDIA6	\$50
S.S. Diamond Fabricated Grate	GRATE-SSDIA7	\$220
S.S. Diamond Fabricated Grate - four rib	GRATE-SSDIA4	\$110
Cast Straight Grate Std.	GRATE-CSTR7	\$45
Cast Straight Grate - six rib	GRATE-CSTR6	\$45
Cast Waffle Grate - each	GRATE-WAFFLE	\$78

Note: Grate Sizing Chart - Standard Slanted Rib Quantities

25" = 4 standard 7 rib grates
36" = 6 standard 7 rib grates
47" = 8 standard 7 rib grates
60" = 8 standard 7 rib grates and 3 six-rib grates
72" = 11 standard 7 rib grates and 2 six-rib grates

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
- 17 ½" deep x 21 ¼" high
- 10,000 BTU/hr. per foot
- 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
ICM36	30,000	36	\$4,102	\$780	\$312	\$198	\$102	\$198	155	70
ICM48	40,000	48	\$5,130	\$960	\$375	\$278	\$102	\$198	190	86
ICM60	50,000	60	\$6,328	\$1,150	\$572	\$302	\$154	\$216	238	108
ICM72	60,000	72	\$7,484	\$1,330	\$634	\$385	\$154	\$216	278	126

Freight Classification: 100

Electric Cheesemelters

Counter and Wall-Mounted Models

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 17 ½" x 19 ¼"	\$3,180	75	34
1036C	3.6	36 ½" x 17 ½" x 19 ¼"	\$3,710	100	45
1048C	4.8	50" x 17 ½" x 19 ¼"	\$4,929	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 17 ½" x 15 ¼"	\$3,180	70	32
1036W	3.6	36 ½" x 17 ½" x 15 ¼"	\$3,710	95	43
1048W	4.8	50" x 17 ½" x 15 ¼"	\$4,929	115	52

Freight Classification: 100





VHP7

Food Holding and Transport Cabinets

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
- Removable pan supports
- Deluxe side mounted carrying handles
- Accepts 12" x 20" hotel steam pans

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	\$3,830	\$100	\$438	\$182	128	89

Freight Classification: 85

High volume meal delivery—Ideal for hotels and hospitals!

Standard Features:

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

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	\$6,590	\$182	196	89

Freight Classification: 85

Institutional Series Food Holding and Transport Cabinets

Standard Features:

- All stainless steel construction
- Accepts 18" x 26" or 12" x 20" pans
- Deluxe side-mounted handles
- Four 5" casters, two locking swivel
- Removable interior pan supports
- Extended bumper assembly

Model Number	Description	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
				lbs	kg
VBP7I	Seven-level cabinet accepts seven 18" x 26" x 1", or fourteen 12" x 20" x 2½" pans	\$5,720	\$182	230	104
VBP13I	Thirteen-level cabinet accepts thirteen 18" x 26" x 1", or twenty-six 12" x 20" x 2½" pans	\$7,120	\$182	340	154
VBP15I	Fifteen-level cabinet accepts fifteen 18" x 26" x 1", or thirty 12" x 20" x 2½" pans	\$7,500	\$182	360	163

Freight Classification: 85

Banquet Delivery Carts

Standard Features:

- All stainless steel construction
- Dutch Doors (4)
- Heavy-duty reinforced wire shelving
- End mounted push handles
- Four 5" casters, two locking swivel
- Perimeter bumper system
- 120 V, 60 Hz, 1 phase with cord and NEMA 5-20 plug

Model Number	Description	Shelves	Capacity*			List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
			Covered Plates	Uncovered Plates	Optional Plate Carriers			lbs	kg
VB96	Two Doors 51 1/2" x 29" x 62"	Three, 13 7/8" Clearance	96	96	12	\$7,130	\$182	435	196
VB150	Two Doors 61 1/4" x 29" x 73"	Three, 17 1/4" Clearance	150	120	15	\$7,850	\$182	590	266

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

Freight Classification: 85

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 (requires dutch door option)	VB96, VB150	\$114
Locking Door Latch (per door)	VB96, VB150	\$174

Accessory	Available on	Accessory Feature Code	List Price
Extra pair of Universal Pan Slides	VBP Models	VI/PAN SLIDES	\$116
Wire Chrome Shelf	VB96	SHELF VB96	\$154
Wire Chrome Shelf	VB150	SHELF VB150	\$178

Standard Series Drawer Warmers

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

Built-in Models Include:

- Aluminized steel sides and top
- Stainless steel front trim kit
- Flex conduit for direct wire connection

Freestanding Models Include:

- 4" adjustable legs
- Six foot cord and plug

Model Number	Description	List Price	Opt. Ext. Warranty (NET)	Approx. Shipping Wt.	
				lbs	kg
VW2S	Two Drawers, freestanding, 29 3/4" x 21 1/2" x 24"	\$3,460	\$284	132	60
VW2SB	Two Drawers, built-in, 29 3/4" x 21 1/2" x 20"	\$3,330	\$284	132	60
VW3S	Three Drawers, freestanding, 29 3/4" x 21 1/2" x 32 3/4"	\$4,810	\$392	190	86
VW3SB	Three Drawers, built-in, 29 3/4" x 21 1/2" x 28 3/4"	\$4,530	\$392	190	86

Freight Classification: 85

VULCAN-HART COMPANY 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 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

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Vulcan Advanced Engineering

Leading the Way in Exceptional Performance and Cost-saving Durability

Vulcan leads the way in meeting the needs of changing menus and markets with advanced engineering and innovation.

Vulcan makes significant investments in state-of-the-art manufacturing processes and product development programs to keep pace with your changing needs. We are continually expanding and improving our product line and incorporating new technologies to offer our customers the ultimate in cooking flexibility and productivity. And with multiple manufacturing facilities and superior production efficiency, Vulcan is positioned to meet the volume and value demands of any size operation.



Vulcan Endurance™ Range
Heavy Duty Performance in a Restaurant Range
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**PowerSteam™ Series
Convection Steamers**
*Higher Production, Faster
Cooking with Patented
Steam Technology*
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Achiever Charbroiler
*Countertop Broiler with
Supercharged Features*
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