

INCREASED PRODUCTIVITY AND GOLDEN BROWN PERFECTION.



TO START UNIT

- 1) Set cook temperature
- 2) Set cook time
- 3) Set hold temperature
- 4) Push power switch on

50°F 75° 100° 125° 150° 225° 250°
COOK TEMP

11 12 OFF 1 2 3 4 5 6 7 8 9 10
COOK TIME

120° 130° 140° 150° 160°
HOLD TEMP

- Achieve superior taste, appearance and texture with reduced shrinkage
- Intuitive, easy-to-use cooking controls



VRH8



DONE TO PERFECTION.



Vulcan's VCH Institutional Series and VRH Restaurant Series Low Temperature Cook & Hold Ovens reduce shrinkage with ease while providing the naturally browned and flavorful foods customers love. With durable construction and a lifetime warranty on heating elements, they're the perfect long-lasting solution for any operation.

VCH INSTITUTIONAL SERIES

DELICIOUS RESULTS, DAY IN DAY OUT.

- Electronic controls with 350°F baking capability
- Adjustable tray slides
- 4 models to meet your needs
- Low-temperature cooking reduces product shrinkage
- Circulated air allows even heat distribution for consistent results
- Low-speed air circulation naturally caramelizes meat products



VRH RESTAURANT SERIES

IMPRESSIVE PERFORMANCE, SERIOUS VALUE.

- 250°F thermostat allows cooking without a hood in some areas
- Features wire cooking shelves with drip pan
- Low-temperature cooking reduces product shrinkage
- Circulated air allows even heat distribution for consistent results
- Low-speed air circulation naturally caramelizes meat products

Masterful design. Precision performance. State-of-the-art innovation. For over 130 years, Vulcan has been recognized throughout the world for top-quality, energy-efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your foodservice operation run just right—every time.

vulcanequipment.com
1-800-814-2028



DONE TO PERFECTION.