VULCAN

2023 · WOLF · Berkel · IBEX

PRODUCT CATALOG

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Note: Prices are available on AutoQuotes.

WOLF

wolfequipment.com | 800-814-2028

Berkel

berkelequipment.com | 800-348-0251

IBEX

ibexoven.com | 224-661-8514

150+ YEARS. ONE PURPOSE.

We are dedicated to exceptional commercial cooking equipment. It's all we do. For more than 150 years, we've been recognized as the best-in-class supplier of top-quality, energy efficient equipment. And we do this with one goal in mind: so you can have the ultimate confidence in what you do.

A TIMELINE OF QUALITY

With a history traced back to 1865 at a foundry company in Louisville, Kentucky, we have quality at our core. That operation would later become part of the Hart Manufacturing Company. The Vulcan name first appeared in 1890 with the formation of the Vulcan Gas Heating Company. Through the early 20th century, both companies grew and continued to add product lines.

In 1949, Vulcan-Hart was formed when Hart Manufacturing Company acquired the Vulcan name and line of commercial products. The new company continued to expand its product lines, both through acquisitions and through research and development. Today, Vulcan is among the world's largest manufacturers of commercial kitchen equipment.

ENDURANCE™ SERIES │ *Powerful Versatility. Powerful Production.*

Besides total flexibility and adaptability to nearly any location, the Endurance™ Range offers Vulcan's legendary toughness, precision and dependability. Loaded with innovative features, the Endurance™ Range is sure to make an impact on your kitchen.

STANDARD FEATURES:

Extra deep pull-out stainless steel crumb tray with welded corners

30,000 BTU/hr open-top burners with lift-off heads for easy cleaning

Cool-to-the-touch control knobs

Oven thermostat adjusts from 250–500°F

Fully MIG welded frame

6" adjustable legs

Stainless steel front, sides and lift-off high shelf

Heavy duty cast iron grates, easy lift-off 12" x 12" in front and 12" x 14" in back accommodate large pans or stock pots

35,000 BTU/hr bakers depth standard oven allows 18" x 26" sheet pans to fit side-to-side or front-to-back in 36", 48" and 72" ranges (sheet pans fit front-to-back in 24" and 1 side of the 60" ranges)

Each oven includes 2 racks and 4 rack positions

36S-6B

See AutoQuotes for prices. Not responsible for typographical/photographical errors.

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ENDURANCE™ SERIES │ 12", 24" & 36" OPEN-TOP BURNERS

12" RANGE
2 OPEN-TOP BURNERS

Cabinet Base	Gas Type	Total BTU/hr
12-2BN	Natural	60,000
12-2BP	Propane	60,000

12-2B
Shown on optional casters

24" RANGE
4 OPEN-TOP BURNERS

Standard Base	Gas Type	Total BTU/hr
24S-4BN	Natural	143,000
24S-4BP	Propane	143,000

Oven accepts full-size sheet pans.

24S-4B
Shown on optional casters

36" RANGE
6 OPEN-TOP BURNERS

Standard Base	Gas Type	Total BTU/hr
36S-6BN	Natural	215,000
36S-6BP	Propane	215,000

Convection Base	Gas Type	Total BTU/hr
36C-6BN	Natural	212,000
36C-6BP	Propane	212,000

Refrigerated Base	Gas Type	Total BTU/hr
36R-6BN	Natural	180,000
36R-6BP	Propane	180,000

Oven accepts full-size sheet pans.

36S-6B

Configure your Vulcan Endurance™ Medium Duty Range with a fully integrated Traulsen twin drawer refrigerated base.

See page 22 for options and accessories.

36R-6B

Pictures shown are for illustration purpose only. Actual product may vary.

ENDURANCE™ SERIES │ 36" OPEN-TOP BURNERS & GRIDDLE TOP
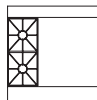
36" RANGE
2 OPEN-TOP BURNERS & 24" GRIDDLE RIGHT*

Standard Base	Griddle Control	Gas Type	Total BTU/hr
36S-2B24GN	Manual	Natural	135,000
36S-2B24GTN	Thermostatic	Natural	135,000
36S-2B24GP	Manual	Propane	135,000
36S-2B24GTP	Thermostatic	Propane	135,000

Convection Base			
36C-2B24GN	Manual	Natural	132,000
36C-2B24GTN	Thermostatic	Natural	132,000
36C-2B24GP	Manual	Propane	132,000
36C-2B24GTP	Thermostatic	Propane	132,000

Refrigerated Base			
36R-2B24GN	Manual	Natural	100,000
36R-2B24GTN	Thermostatic	Natural	100,000
36R-2B24GP	Manual	Propane	100,000
36R-2B24GTP	Thermostatic	Propane	100,000

Oven accepts full-size sheet pans.
*Griddle can be moved to left position for upcharge.
Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame. Thermostatic griddle controls allow user to set and maintain a specific temperature.

36S-2B24GT
Shown on optional casters

36C-2B24GT
Shown on optional casters

36R-2B24GT

Pictures shown are for illustration purpose only. Actual product may vary.

ENDURANCE™ SERIES │ 36" OPEN-TOP BURNERS & CHARBROILER TOP

36" RANGE
2 OPEN-TOP BURNERS & 24" CHARBROILER RIGHT*

Standard Base

	Gas Type	Total BTU/hr
36S-2B24CBN	Natural	159,000
36S-2B24CBP	Propane	159,000

Convection Base

	Gas Type	Total BTU/hr
36C-2B24CBN	Natural	156,000
36C-2B24CBP	Propane	156,000

Refrigerated Base

	Gas Type	Total BTU/hr
36R-2B24CBN	Natural	124,000
36R-2B24CBP	Propane	124,000

Oven accepts full-size sheet pans.
*24" Charbroilers can only be on the right.

36C-2B24CB

36" RANGE
36" CHARBROILER TOP

Standard Base

	Gas Type	Total BTU/hr
36S-36CBN	Natural	131,000
36S-36CBP	Propane	131,000

Convection Base

	Gas Type	Total BTU/hr
36C-36CBN	Natural	125,000
36C-36CBP	Propane	125,000

Refrigerated Base

	Gas Type	Total BTU/hr
36R-36CBN	Natural	96,000
36R-36CBP	Propane	96,000

Oven accepts full-size sheet pans.

See page 22 for options and accessories.

Pictures shown are for illustration purpose only. Actual product may vary.

36C-36CB

36CR-36CB

VULCAN

ENDURANCE™ SERIES │ 36" GRIDDLE TOP
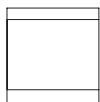
36" RANGE
36" GRIDDLE TOP

Standard Base	Griddle Control	Gas Type	Total BTU/hr
36S-36GN	Manual	Natural	95,000
36S-36GTN	Thermostatic	Natural	95,000
36S-36GP	Manual	Propane	95,000
36S-36GTP	Thermostatic	Propane	95,000

Convection Base			
36C-36GN	Manual	Natural	92,000
36C-36GTN	Thermostatic	Natural	92,000
36C-36GP	Manual	Propane	92,000
36C-36GTP	Thermostatic	Propane	92,000

Refrigerated Base			
36R-36GN	Manual	Natural	60,000
36R-36GTN	Thermostatic	Natural	60,000
36R-36GP	Manual	Propane	60,000
36R-36GTP	Thermostatic	Propane	60,000

Oven accepts full-size sheet pans.
Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame. Thermostatic griddle controls allow user to set and maintain a specific temperature.

36S-36GT
Shown on optional casters

36R-36GT

Pictures shown are for illustration purpose only. Actual product may vary.

ENDURANCE™ SERIES │ 48" OPEN-TOP BURNERS
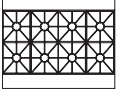
48" RANGE
8 OPEN-TOP BURNERS & 12" STORAGE BASE

Standard Base	Gas Type	Total BTU/hr
48S-8BN	Natural	275,000
48S-8BP	Propane	275,000

Convection Base	Gas Type	Total BTU/hr
48C-8BN	Natural	272,000
48C-8BP	Propane	272,000

Refrigerated Base - *Left placement only*

	Gas Type	Total BTU/hr
48R-8BN	Natural	240,000
48R-8BP	Propane	240,000

Oven accepts full-size sheet pans.

48S-8BN
Shown on optional casters
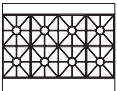
48" RANGE
8 OPEN-TOP BURNERS & 2 STANDARD OVENS

2 Standard Bases	Gas Type	Total BTU/hr
48SS-8BN	Natural	286,000
48SS-8BP	Propane	286,000

Oven accepts full-size sheet pans.

*See page 22 for options and accessories.*

48SS-8BN
Shown on optional casters

Pictures shown are for illustration purpose only. Actual product may vary.

ENDURANCE™ SERIES │ 48" OPEN-TOP BURNERS & GRIDDLE TOP

48" RANGE
2 OPEN-TOP BURNERS, 36" GRIDDLE RIGHT* & 12" STORAGE BASE

Standard Base	Griddle Control	Gas Type	Total BTU/hr
48S-2B36GN	Manual	Natural	155,000
48S-2B36GTN	Thermostatic	Natural	155,000
48S-2B36GP	Manual	Propane	155,000
48S-2B36GTP	Thermostatic	Propane	155,000

Convection Base			
48C-2B36GN	Manual	Natural	152,000
48C-2B36GTN	Thermostatic	Natural	152,000
48C-2B36GP	Manual	Propane	152,000
48C-2B36GTP	Thermostatic	Propane	152,000

Refrigerated Base - *Left placement only*			
48R-36G2BN	Manual	Natural	120,000
48R-36GT2BN	Thermostatic	Natural	120,000
48R-36G2BP	Manual	Propane	120,000
48R-36GT2BP	Thermostatic	Propane	120,000

Oven accepts full-size sheet pans.
*Griddles and oven bases can be moved to left position for upcharge.
Griddles can only be placed over the 36" oven base section. Convection ovens can only be in the 36" oven base.
Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.
Thermostatic griddle controls allow user to set and maintain a specific temperature.

48S-2B36G
Shown on optional casters

Pictures shown are for illustration purpose only.
Actual product may vary.

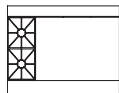## ENDURANCE™ SERIES │ 48" OPEN-TOP BURNERS & GRIDDLE TOP

48" RANGE
4 OPEN-TOP BURNERS, 24" GRIDDLE RIGHT* & 12" STORAGE BASE

Standard Base	Griddle Control	Gas Type	Total BTU/hr
48S-4B24GN	Manual	Natural	195,000
48S-4B24GTN	Thermostatic	Natural	195,000
48S-4B24GP	Manual	Propane	195,000
48S-4B24GTP	Thermostatic	Propane	195,000

Convection Base			
48C-4B24GN	Manual	Natural	192,000
48C-4B24GTN	Thermostatic	Natural	192,000
48C-4B24GP	Manual	Propane	192,000
48C-4B24GTP	Thermostatic	Propane	192,000

Refrigerated Base - *Left placement only*			
48R-24G4BN	Manual	Natural	120,000
48R-24GT4BN	Thermostatic	Natural	120,000
48R-24G4BP	Manual	Propane	120,000
48R-24GT4BP	Thermostatic	Propane	120,000

Oven accepts full-size sheet pans.
*Griddles and oven bases can be moved to left position for upcharge.
Griddles can only be placed over the 36" oven base section. Convection ovens can only be in the 36" oven base.
Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.
Thermostatic griddle controls allow user to set and maintain a specific temperature.

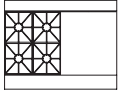*See page 22 for options and accessories.*

48S-4B24G
Shown on optional casters

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Actual product may vary.

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ENDURANCE™ SERIES │ 60" OPEN-TOP BURNERS

60" RANGE WITH 2 OVENS
10 OPEN-TOP BURNERS

Standard Base / Standard Base	Gas Type	Total BTU/hr
60SS-10BN	Natural	385,000
60SS-10BP	Propane	385,000

Standard Base / Convection Base		
60SC-10BN	Natural	355,000
60SC-10BP	Propane	355,000

Refrigerated Base *(Left placement only)* **/ Standard Base**		
60RS-10BN	Natural	323,000
60RS-10BP	Propane	323,000

Oven accepts full-size sheet pans.
Convection ovens can only be in the 36" oven base.

See page 22 for options and accessories.

60SS-10BN
Shown on optional casters

Pictures shown are for illustration purpose only.
Actual product may vary.

ENDURANCE™ SERIES │ 60" OPEN-TOP BURNERS & GRIDDLE TOP
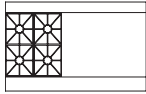
60" RANGE
4 OPEN-TOP BURNERS, 36" GRIDDLE RIGHT*

Standard Base / Standard Base	Griddle Control	Gas Type	Total BTU/hr
60SS-4B36GN	Manual	Natural	238,000
60SS-4B36GTN	Thermostatic	Natural	238,000
60SS-4B36GP	Manual	Propane	238,000
60SS-4B36GTP	Thermostatic	Propane	238,000

Standard Base / Convection Base			
60SC-4B36GN	Manual	Natural	235,000
60SC-4B36GTN	Thermostatic	Natural	235,000
60SC-4B36GP	Manual	Propane	235,000
60SC-4B36GTP	Thermostatic	Propane	235,000

Refrigerated Base *(Left placement only)* / Standard Base			
60RS-36G4BN	Manual	Natural	203,000
60RS-36GT4BN	Thermostatic	Natural	203,000
60RS-36G4BP	Manual	Propane	203,000
60RS-36GT4BP	Thermostatic	Propane	203,000

Oven accepts full-size sheet pans.
*Griddles and oven bases can be moved to left position for upcharge.
Griddles can only be placed over the 36" oven base section. Convection ovens can only be in the 36" oven base.
Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.
Thermostatic griddle controls allow user to set and maintain a specific temperature.
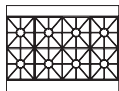
See page 22 for options and accessories.

60SC-4B36GT
Shown on optional casters

Pictures shown are for illustration purpose only.
Actual product may vary.

ENDURANCE™ SERIES │ 60" OPEN-TOP BURNERS & GRIDDLE TOP
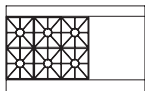
60" RANGE WITH 2 OVENS
6 OPEN-TOP BURNERS, 24" GRIDDLE RIGHT*

Standard Base / Standard Base	Griddle Control	Gas Type	Total BTU/hr
60SS-6B24GN	Manual	Natural	278,000
60SS-6B24GTN	Thermostatic	Natural	278,000
60SS-6B24GP	Manual	Propane	278,000
60SS-6B24GTP	Thermostatic	Propane	278,000

Standard Base / Convection Base			
60SC-6B24GN	Manual	Natural	275,000
60SC-6B24GTN	Thermostatic	Natural	275,000
60SC-6B24GP	Manual	Propane	275,000
60SC-6B24GTP	Thermostatic	Propane	275,000

Refrigerated Base *(Left placement only)* / Standard Base			
60RS-24G6BN	Manual	Natural	243,000
60RS-24GT6BN	Thermostatic	Natural	243,000
60RS-24G6BP	Manual	Propane	243,000
60RS-24GT6BP	Thermostatic	Propane	243,000

Oven accepts full-size sheet pans.
*Griddles and oven bases can be moved to left position for upcharge.
Griddles can only be placed over the 36" oven base section. Convection ovens can only be in the 36" oven base.
Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.
Thermostatic griddle controls allow user to set and maintain a specific temperature.

See page 22 for options and accessories.

60SS-6B24GTN
Shown on optional casters
Pictures shown are for illustration purpose only.
Actual product may vary.

VULCAN

ENDURANCE™ SERIES │ 60" OPEN-TOP BURNERS & GRIDDLE TOP
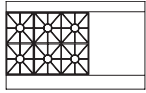
60" RANGE WITH 2 OVENS
6 OPEN-TOP BURNERS & 24" GRIDDLE / BROILER RIGHT

Standard Base / Standard Base	Griddle Control	Gas Type	Total BTU/hr
60SS-6B24GBN	Manual	Natural	278,000
60SS-6B24GBP	Manual	Propane	278,000

Standard Base / Convection Base	Griddle Control	Gas Type	Total BTU/hr
60SC-6B24GBN	Manual	Natural	275,000
60SC-6B24GBP	Manual	Propane	275,000

Oven accepts full-size sheet pans.
Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.
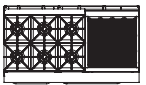
60" RANGE WITH 2 OVENS
6 OPEN-TOP BURNERS & 24" CHARBROILER RIGHT

Standard Base / Standard Base	Gas Type	Total BTU/hr
60SS-6B24CBN	Natural	302,000
60SS-6B24CBP	Propane	302,000

Standard Base / Convection Base	Gas Type	Total BTU/hr
60SC-6B24CBN	Natural	299,000
60SC-6B24CBP	Propane	299,000

Oven accepts full-size sheet pans.Charbroilers can only be on the right.
Charbroilers can only be placed over the 36" oven base.
Convection ovens can only be in the 36" oven base.

60SC-6B24CBN

Pictures shown are for illustration purpose only.
Actual product may vary.

ENDURANCE™ SERIES | 72" OPEN-TOP BURNERS & GRIDDLE TOP
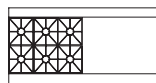
72" RANGE WITH 2 OVENS
6 OPEN-TOP BURNERS & 36" GRIDDLE RIGHT*

Standard Base / Standard Base	Griddle Control	Gas Type	Total BTU/hr
72SS-6B36GN	Manual	Natural	310,000
72SS-6B36GTN	Thermostatic	Natural	310,000
72SS-6B36GP	Manual	Propane	310,000
72SS-6B36GTP	Thermostatic	Propane	310,000

Standard Base / Convection Base	Griddle Control	Gas Type	Total BTU/hr
72SC-6B36GN	Manual	Natural	307,000
72SC-6B36GTN	Thermostatic	Natural	307,000
72SC-6B36GP	Manual	Propane	307,000
72SC-6B36GTP	Thermostatic	Propane	307,000

Convection Base / Convection Base	Griddle Control	Gas Type	Total BTU/hr
72CC-6B36GN	Manual	Natural	304,000
72CC-6B36GTN	Thermostatic	Natural	304,000
72CC-6B36GP	Manual	Propane	304,000
72CC-6B36GTP	Thermostatic	Propane	304,000

Refrigerated Base (Left placement only) / Standard Base	Griddle Control	Gas Type	Total BTU/hr
72RS-6B36GN	Manual	Natural	275,000
72RS-6B36GTN	Thermostatic	Natural	275,000
72RS-6B36GP	Manual	Propane	275,000
72RS-6B36GTP	Thermostatic	Propane	275,000

Refrigerated Base (Left placement only) / Convection Base	Griddle Control	Gas Type	Total BTU/hr
72RC-6B36GN	Manual	Natural	272,000
72RC-6B36GTN	Thermostatic	Natural	272,000
72RC-6B36GP	Manual	Propane	272,000
72RC-6B36GTP	Thermostatic	Propane	272,000

Oven accepts full-size sheet pans.
*Griddles and convection ovens can be moved to left position for upcharge.
Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.
Thermostatic griddle controls allow user to set and maintain a specific temperature.

ENDURANCE™ SERIES │ 72" OPEN-TOP BURNERS & GRIDDLE TOP

72" RANGE WITH 2 OVENS
8 OPEN-TOP BURNERS & 24" GRIDDLE RIGHT*

Standard Base / Standard Base	Griddle Control	Gas Type	Total BTU/hr
72SS-8B24GN	Manual	Natural	350,000
72SS-8B24GTN	Thermostatic	Natural	350,000
72SS-8B24GP	Manual	Propane	350,000
72SS-8B24GTP	Thermostatic	Propane	350,000

Standard Base / Convection Base	Griddle Control	Gas Type	Total BTU/hr
72SC-8B24GN	Manual	Natural	347,000
72SC-8B24GTN	Thermostatic	Natural	347,000
72SC-8B24GP	Manual	Propane	347,000
72SC-8B24GTP	Thermostatic	Propane	347,000

Convection Base / Convection Base	Griddle Control	Gas Type	Total BTU/hr
72CC-8B24GN	Manual	Natural	344,000
72CC-8B24GTN	Thermostatic	Natural	344,000
72CC-8B24GP	Manual	Propane	344,000
72CC-8B24GTP	Thermostatic	Propane	344,000

Refrigerated Base (Left placement only) / Standard Base	Griddle Control	Gas Type	Total BTU/hr
72RS-8B24GN	Manual	Natural	315,000
72RS-8B24GTN	Thermostatic	Natural	315,000
72RS-8B24GP	Manual	Propane	315,000
72RS-8B24GTP	Thermostatic	Propane	315,000

Refrigerated Base (Left placement only) / Convection Base	Griddle Control	Gas Type	Total BTU/hr
72RC-8B24GN	Manual	Natural	312,000
72RC-8B24GTN	Thermostatic	Natural	312,000
72RC-8B24GP	Manual	Propane	312,000
72RC-8B24GTP	Thermostatic	Propane	312,000

Oven accepts full-size sheet pans.
*Griddles and convection ovens can be moved to left position for upcharge.
Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.
Thermostatic griddle controls allow user to set and maintain a specific temperature.

**See page 22 for options and accessories.**

ENDURANCE™ SERIES │ 72" OPEN-TOP BURNERS
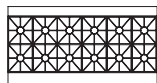
72" RANGE WITH 2 OVENS
12 OPEN-TOP BURNERS

Standard / Standard Base	Gas Type	Total BTU/hr
72SS-12BN	Natural	430,000
72SS-12BP	Propane	430,000

Standard / Convection Base	Gas Type	Total BTU/hr
72SC-12BN	Natural	427,000
72SC-12BP	Propane	427,000

Convection / Convection Base	Gas Type	Total BTU/hr
72CC-12BN	Natural	424,000
72CC-12BP	Propane	424,000

Refrigerated Base *(Left placement only)* / Standard Base	Gas Type	Total BTU/hr
72RS-12BN	Natural	395,000
72RS-12BP	Propane	395,000

Refrigerated Base *(Left placement only)* / Convection Base	Gas Type	Total BTU/hr
72RC-12BN	Natural	392,000
72RC-12BP	Propane	392,000

Oven accepts full-size sheet pans.
Convection ovens can be positioned left for upcharge.

See page 22 for options and accessories.

72SS-12BN
Shown on optional casters

Pictures shown are for illustration purpose only. Actual product may vary.

ENDURANCE™ SERIES | FIELD-INSTALLED ACCESSORIES

STUB RISER 4"

STUB4-XL24 *For 24" range*
STUB4-XL36 *For 36" range*
STUB4-XL48 *For 48" range*
STUB4-XL60 *For 60" range*
STUB4-XL72 *For 72" range*

STUB RISER 10"

STUB10-XL24 *For 24" range*
STUB10-XL36 *For 36" range*
STUB10-XL48 *For 48" range*
STUB10-XL60 *For 60" range*
STUB10-XL72 *For 72" range*

REINFORCED HIGH SHELF

RSHELF-XL24 *For 24" range*
RSHELF-XL36 *For 36" range*
RSHELF-XL48 *For 48" range*
RSHELF-XL60 *For 60" range*
RSHELF-XL72 *For 72" range*

TOWEL BAR

RCTWLBR-24 *For 24" range*
RCTWLBR-36 *For 36" range*
RCTWLBR-48 *For 48" range*
RCTWLBR-60 *For 60" range*
RCTWLBR-72 *For 72" range*

EXTRA OVEN RACK

OVNRACK-XL20
For 24", 48" & 60" range

OVNRACK-XL26
For 36", 48" 60" & 72" range

FRYER SHIELD

SHIELD-FRYLH *(Left)*
SHIELD-FRYRH *(Right)*
For all size ranges

ENDURANCE™ SERIES │ ACCESSORIES & OPTIONS

CASTERS

CASTERS-RR4
For all size ranges. Qty 2 sets required on 48"and larger units

ADJUSTABLE CASTERS

ADJCASTERS-RR4
For all size ranges. Qty 2 sets required on 48"and larger units

FLANGED FEET

VFLANGD-FEET/4
For all size ranges. Qty 2 sets required on 48"and larger units

QUICK DISCONNECT HOSE

¾" x 4' quick disconnect hose with restraining device

3/4QD-HOSE-4
For 24" and 36" ranges

QUICK DISCONNECT HOSE

1" x 4' quick disconnect hose with restraining device

1INFLEX-FT
For 48" and larger ranges

INTERPLUMB KIT FOR SALAMANDER / CHEESEMELTER

CONNECT-CHALL

FACTORY-INSTALLED OPTIONS

Accessory Code	Description
OTB-STEPUP	Convert a rear open-top burner to a step up rear open-top burner (1–12" Section)
F-DEVICE	Spark igniter with flame safety device for open-top burners and griddles (per 12" Section)

See AutoQuotes for prices. Not responsible for typographical/photographical errors.

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EV SERIES | STANDARD FEATURES

Our EV Series Electric Ranges meet the demands of foodservice cooking with rugged construction and quality features that bring ease of use, added efficiency and improved productivity to your operation. With heavy duty features, they can be sold as medium or heavy duty electric ranges.

STANDARD FEATURES:

Extra deep pull-out stainless steel crumb tray with welded corners

5 kW Hot Top Sections with thermostatic controls, ideal for long-term cooking and larger pots and pans

5 kW bakers depth standard oven allows 18" x 26" sheet pans to fit side-to-side or front-to-back in the 36" range and front-to-back in 24" and 60" ranges

Fully MIG welded frame

¾" thick griddle plates with thermostatic controls

Shipped 3 Phase and are easily field convertible to 1 Phase

Stainless steel front, sides and lift-off high shelf

2 kW French Plates with infinite heat controls, ideal for sauté pans

Top browning control

Cool-to-the-touch control knobs

Oven thermostat adjusts from 250–500°F with low setting

1 Oven rack and 4 rack positions

6" adjustable legs

EV36S-6FP

Pictures shown are for illustration purpose only. Actual product may vary.

RESTAURANT RANGES - ELECTRIC

VULCAN

12" ELECTRIC RANGE (NO OVEN)
2 FRENCH PLATES OR HOT TOP SECTION

Base N/A		Top Configuration	Volts	Phase
EV12-2FP208		2 French Plates	208	1 / 3
EV12-2FP240		2 French Plates	240	1 / 3
EV12-2FP480		2 French Plates	480	1 / 3
EV12-1HT208		1 Hot Top	208	1 Only
EV12-1HT240		1 Hot Top	240	1 Only
EV12-1HT480		1 Hot Top	480	1 Only

EV12-2FP

24" ELECTRIC RANGE WITH 1 OVEN
4 FRENCH PLATES OR 2 HOT TOP SECTIONS

Standard Base		Top Configuration	Volts	Phase
EV24S-4FP208		4 French Plates	208	1 / 3
EV24S-4FP240		4 French Plates	240	1 / 3
EV24S-4FP480		4 French Plates	480	1 / 3
EV24S-2HT208		2 Hot Tops	208	1 / 3
EV24S-2HT240		2 Hot Tops	240	1 / 3
EV24S-2HT480		2 Hot Tops	480	1 / 3

Oven accepts full-size sheet pans.

EV24S-4FP

Pictures shown are for illustration purpose only. Actual product may vary.

EV SERIES | 36" FRENCH PLATES, HOT TOPS & GRIDDLE TOPS

36" ELECTRIC RANGE WITH 1 OVEN
FRENCH PLATE, HOT TOP OR GRIDDLE SECTIONS

Standard Base	Top Configuration	Volts	Phase
EV36S-36G208	36" Griddle	208	1 / 3
EV36S-36G240	36" Griddle	240	1 / 3
EV36S-36G480	36" Griddle	480	1 / 3
EV36S-2FP24G208	2 French Plates & 24" Griddle right	208	1 / 3
EV36S-2FP24G240	2 French Plates & 24" Griddle right	240	1 / 3
EV36S-2FP24G480	2 French Plates & 24" Griddle right	480	1 / 3
EV36S-6FP208	6 French Plates	208	1 / 3
EV36S-6FP240	6 French Plates	240	1 / 3
EV36S-6FP480	6 French Plates	480	1 / 3
EV36S-3HT208	3 Hot Tops	208	1 / 3
EV36S-3HT240	3 Hot Tops	240	1 / 3
EV36S-3HT480	3 Hot Tops	480	1 / 3
EV36S-4FP1HT208	4 French Plates & 1 Hot Top	208	1 / 3
EV36S-4FP1HT240	4 French Plates & 1 Hot Top	240	1 / 3
EV36S-4FP1HT480	4 French Plates & 1 Hot Top	480	1 / 3
EV36S-2FP2HT208	2 French Plates & 2 Hot Tops	208	1 / 3
EV36S-2FP2HT240	2 French Plates & 2 Hot Tops	240	1 / 3
EV36S-2FP2HT480	2 French Plates & 2 Hot Tops	480	1 / 3
EV36S-4FP12G208	4 French Plates & 12" Griddle right	208	1 / 3
EV36S-4FP12G240	4 French Plates & 12" Griddle right	240	1 / 3
EV36S-4FP12G480	4 French Plates & 12" Griddle right	480	1 / 3
EV36S-2HT12G208	2 Hot Tops & 12" Griddle right	208	1 / 3
EV36S-2HT12G240	2 Hot Tops & 12" Griddle right	240	1 / 3
EV36S-2HT12G480	2 Hot Tops & 12" Griddle right	480	1 / 3
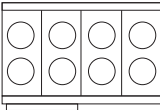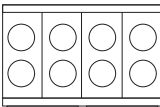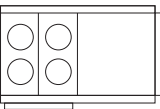
Oven accepts full-size sheet pans.

EV36S-36G
Shown on optional casters

EV36S-6FP
Shown on optional casters

EV36S-3HT
Shown on optional casters

Pictures shown are for illustration purpose only. Actual product may vary.

EV SERIES | 48" FRENCH PLATES, HOT TOPS & GRIDDLE TOPS

48" ELECTRIC RANGE WITH 1 OR 2 OVENS
FRENCH PLATE, HOT TOP OR GRIDDLE SECTIONS

Standard Base

	Top Configuration	Volts	Phase
EV48S-8FP208	8 French Plates	208	1 / 3
EV48S-8FP240	8 French Plates	240	1 / 3
EV48S-8FP480	8 French Plates	480	1 / 3
EV48S-4HT208	4 Hot Tops	208	1 / 3
EV48S-4HT240	4 Hot Tops	240	1 / 3
EV48S-4HT480	4 Hot Tops	480	1 / 3

2 Standard Bases

		Volts	Phase
EV48SS-8FP208	8 French Plates	208	1 / 3
EV48SS-8FP240	8 French Plates	240	1 / 3
EV48SS-8FP480	8 French Plates	480	1 / 3

Standard Base

		Volts	Phase
EV48S-4FP24G208	4 French Plates & 24" Griddle* right	208	1 / 3
EV48S-4FP24G240	4 French Plates & 24" Griddle* right	240	1 / 3
EV48S-4FP24G480	4 French Plates & 24" Griddle* right	480	1 / 3

Thermostatic Griddle

Oven accepts full-size sheet pans.

See page 29 for options and accessories.
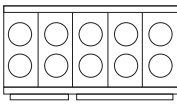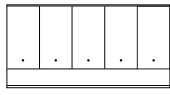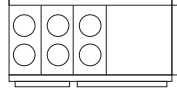
EV48S-8FP

*Pictures shown are for illustration purpose only.
Actual product may vary.*

EV SERIES │ 60" FRENCH PLATES, HOT TOPS & GRIDDLE TOPS

60" ELECTRIC RANGE WITH 2 OVENS
FRENCH PLATES, HOT TOPS & FRENCH PLATES WITH GRIDDLE

2 Standard Bases		Top Configuration	Volts	Phase
	EV60SS-10FP208	10 French Plates	208	1 / 3
	EV60SS-10FP240	10 French Plates	240	1 / 3
	EV60SS-10FP480	10 French Plates	480	1 / 3
	EV60SS-5HT208	5 Hot Tops	208	1 / 3
	EV60SS-5HT240	5 Hot Tops	240	1 / 3
	EV60SS-5HT480	5 Hot Tops	480	1 / 3
	EV60SS-6FP24G208	6 French Plates & 24" Griddle* right	208	1 / 3
	EV60SS-6FP24G240	6 French Plates & 24" Griddle* right	240	1 / 3
	EV60SS-6FP24G480	6 French Plates & 24" Griddle* right	480	1 / 3

Oven accepts full-size sheet pans.   **Thermostatic Griddle*

See page 30 for options and accessories.

EV60SS-10FP

*Pictures shown are for illustration purpose only.
Actual product may vary.*

VULCAN

EV SERIES | ACCESSORIES & OPTIONS

FIELD-INSTALLED ACCESSORIES

STUB RISER 4"

STUB4-XL24 *For 24" range*
STUB4-XL36 *For 36" range*
STUB4-XL48 *For 48" range*
STUB4-XL60 *For 60" range*
STUB4-XL72 *For 72" range*

STUB RISER 10"

STUB10-XL24 *For 24" range*
STUB10-XL36 *For 36" range*
STUB10-XL48 *For 48" range*
STUB10-XL60 *For 60" range*
STUB10-XL72 *For 72" range*

REINFORCED HIGH SHELF

RSHELF-XL24 *For 24" range*
RSHELF-XL36 *For 36" range*
RSHELF-XL48 *For 48" range*
RSHELF-XL60 *For 60" range*
RSHELF-XL72 *For 72" range*

TOWEL BAR

RCTWLBR-24 *For 24" range*
RCTWLBR-36 *For 36" range*
RCTWLBR-48 *For 48" range*
RCTWLBR-60 *For 60" range*
RCTWLBR-72 *For 72" range*

EXTRA OVEN RACK

OVNRACK-XL20
For 24", 48" & 60" range

OVNRACK-XL26
For 36", 48" 60" & 72" range

FRYER SHIELD

SHIELD-FRYLH *(Left)*
SHIELD-FRYRH *(Right)*
For all size ranges

VULCAN

EV SERIES │ ACCESSORIES & OPTIONS

FIELD-INSTALLED ACCESSORIES

CASTERS

CASTERS-RR4
*For all size ranges.
Qty 2 sets required on
48"and larger units.*

ADJUSTABLE CASTERS

ADJCASTERS-RR4
*For all size ranges.
Qty 2 sets required on
48"and larger units.*

FLANGED FEET

VFLANGD-FEET/4
*For all size ranges.
Qty 2 sets required on
48"and larger units*

MARINE PACKAGE

Package includes sea rails, oven lock, crumb tray lock and flanged feet for field installation.

MARINE-EV24
For 24", 48" & 60" range

MARINE-EV36
For 36", 48", 60" & 72" range

FACTORY-INSTALLED OPTION

Option	Description
VOLT CONVERSION	380/415 Volt Conversion

VULCAN

ACHIEVER VHP SERIES | *Great for Small Spaces with Heavy Workloads.*

STANDARD FEATURES:

- Cast iron 30,000 BTU/hr* 2-piece lift-off burners offer superior heat distribution for heavy sauté applications

- 1 protected standing pilot for every 2 burners** reduces gas consumption and protects against spillover

- Heavy duty cast iron top grates, 1 per burner, support heavy pans and stockpots

- Step Up configurations are available in all sizes

- 4" heavy duty adjustable legs

*27,500 BTU/hr for propane gas. **Individual pilot per burner section on the VHP Step Up Series.*

ACHIEVER VHP SERIES

Model	Number of Burners	Total BTU/hr	Width	Depth	Overall Height	Cooking Height
VHP212	2	60,000	12"	31⅜"	16⅝"	12"
VHP424	4	120,000	24"	31⅜"	16⅝"	12"
VHP636	6	180,000	36"	31⅜"	16⅝"	12"
VHP848	8	240,000	48"	31⅜"	16⅝"	12"

COVERED PILOTS

LIFT-OFF BURNER HEADS
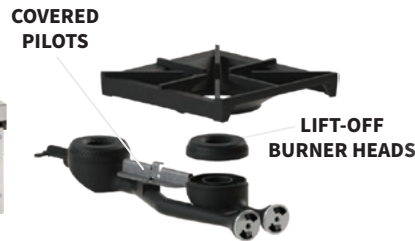
VHP424

VHP BURNER SYSTEM

VHP424U (Step Up Series)

ACHIEVER VHP STEP UP SERIES

Model	Number of Burners	Total BTU/hr	Width	Depth	Overall Height	Cooking Height
VHP212U	2	60,000	12"	31⅜"	16⅝"	16"
VHP424U	4	120,000	24"	31⅜"	16⅝"	16"
VHP636U	6	180,000	36"	31⅜"	16⅝"	16"
VHP848U	8	240,000	48"	31⅜"	16⅝"	16"

See AutoQuotes for prices. Not responsible for typographical/photographical errors.

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VULCAN

ACHIEVER VHP SERIES | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

STAND

Stainless steel stand with marine edge casters

STAND/C-24 *For VHP424, VHP424U*
STAND/C-36 *For VHP636, VHP636U*
STAND/C-48 *For VHP848, VHP848U*

PLATE RAIL

Stainless steel plate rail, 10⅝" depth

PLTRAIL-24 *For VHP424, VHP424U*
PLTRAIL-36 *For VHP636, VHP36U*
PLTRAIL-48 *For VHP848, VHP848U*

CONDIMENT RAIL

Stainless steel condiment rail, 10⅝" depth. Pans not included
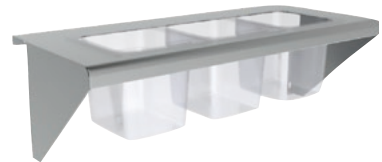
CONRAIL-24 *For VHP424, VHP424U*
Capacity: (3) ⅙ Pans or (1) ⅓ Pan
CONRAIL-36 *For VHP636, VHP636U*
Capacity: (5) ⅙ Pans or (2) ⅓ Pans
CONRAIL-48 *For VHP848, VHP848U*
Capacity: (7) ⅙ Pans or (3) ⅓ Pans

CUTTING BOARD

Stainless steel cutting board with Sani-Tuff®, 10⅝" depth

CUTBD-24 *For VHP424, VHP424U*
CUTBD-36 *For VHP636, VHP636U*
CUTBD-48 *For VHP848, VHP848U*

(Sani-Tuff® is a resilient material resistant to cracking, splintering and absorption of liquids)

6" LEGS

LEGS-GRD6 (For all VHP)

STOCK POT RANGES - GAS

VULCAN

STANDARD FEATURES:

- 2 high-powered 55,000 BTU/hr ring-type burners* in each section—110,000 BTU/hr input per section**

- Standing pilot ignition with 2 infinite control manual gas valves for each section

- Heat shield protects gas valves from high temperature, extending valve component life

- Heavy duty cast iron top grates support large stock pots

- Stainless steel front and sides with nickel plated legs standard

*45,000 BTU/hr per ring for propane. **90,000 BTU/hr input per section for propane.*

VSP100

VSP200F

VSP SERIES

Model	Width	Depth	Overall Height	Total BTU/hr
VSP100	18"	24½"	22½" to 24"	110,000
VSP200F	18"	49"	22½" to 24"	220,000

NOTE: Models are constructed standard for natural gas service; propane conversion kit is supplied with the unit. Conversion is the customer's responsibility. Please indicate propane or natural gas while processing your order.

NOTE: Elevation orifice kit is available free of charge for high-elevation applications. Installation is the customer's responsibility. Please indicate elevation while processing your order.

VULCAN HEAVY DUTY COOKING

VERSATILE CHEF STATION (VCS) | *Single, Compact and Flexible Cooking Station.*

Sear, braise, simmer, steam, boil, shallow fry, sauté and retherm with a single, compact, multi-function unit that delivers the precision of specialty equipment.

BRAISE

BOIL

RETHERM

SAUTÉ

SEAR

SHALLOW FRY

SIMMER

STEAM

VCS36D

VERSATILE CHEF STATION

Model	Description	Voltage	Phase
VCS18	18" Wide / Single Tank (front-to-back)	208/240	3
VCS36D	36" Wide / Double Tank (front-to-back)	208/240	3

FIELD-INSTALLED ACCESSORIES

MOBILE DRAIN CADDY

DRAIN-CADDY

STARCH SKIMMER

Starch skimmer drain tube, for use when cooking pasta.

STRCH-SKIMMER

VULCAN

V SERIES | *Versatile & Dependable, our Commercial Ranges are Built for Operations of all sizes.*

STANDARD FEATURES:

- Stainless steel front, front-top ledge, crumb tray, base and stub back

- 1¼" front gas manifold

- 1¼" rear gas connection

- 4" stainless steel stub riser

- Heavy duty cast grates and aeration bowls

- 6" adjustable legs

- 4" flanged feet for all modular top units

- Stainless steel cabinet base doors and adjustable universal slides with stainless steel shelf for cabinet base models (no shelf or slides in 12" wide cabinet bases)

- Porcelain over steel oven cavity

- Griddles available left or right

OPTIONS:

- Stainless steel oven cavity

- 650°F Chef's Finishing Oven (standard ovens only)

- Curb mounting

- S-Grates

See page 50 for all options and accessories.

ACCESSORIES:

- Natural or propane gas regulators

- Standard casters or adjustable casters

- Common front-top ledges

- 22" or 34" high back risers with no shelf

- 22" single and 34" double deck risers with solid or flow-thru shelves

- Dolly frames

V Series Heavy Duty Ranges are completely modular and give you the freedom to design the lineup to your exact needs. Modular top sections — including open-top burners, hot tops, French-tops, high efficiency fryers, charbroilers, work-tops and griddles — let you tailor the range to each kitchen's workflow and incorporate award-winning Vulcan technologies.

The same goes for bases, from refrigerated bases and cabinets to standard, convection and high temperature finishing ovens.

EXTREME CAPABILITY MEETS EXCEPTIONAL FLEXIBILITY.
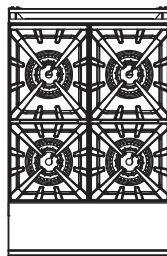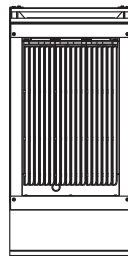
| HOT TOP | + | 4-BURNER | + | CHARBROILER | + | 6-BURNER |
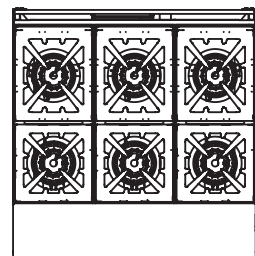
Create a custom line-up using standard components. See how this example became reality on the next page.

Specify a griddle top based on your menu requirements. Choose from traditional or grooved steel, Rapid Recovery™ composite or chrome.

Specify a charbroiler based on the application by selecting traditional radiant or innovative infrared.

COMPLETE CUSTOMIZATION & INTERCHANGEABILITY

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

V6B36S *with 12" Hot Top*

VCBB18B

V6B36S *with Finishing Oven*

CONVENIENCE

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

FLEXIBILITY

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

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

V SERIES │ 6" & 12" WIDE - TOP SECTIONS

All V Series Heavy Duty Ranges are Fully Customizable to Suit Your Needs.

6" WIDE - TOP SECTIONS
WORK-TOP

Model	Base	Top Configuration	Top View	Total BTU/hr
VWT06	Modular	Work-Top		N/A
VWT06B	Spreader*	Work-Top		N/A

*NOTE: 6" spreaders are not for sale as individual units and does not have a cabinet compartment.
They must be batteried with another unit. Cabinet base models have only 2 legs.

12" WIDE - TOP SECTIONS
2 BURNERS, SINGLE HOT TOP & WORK-TOP

Model	Base	Top Configuration	Top View	Total BTU/hr
V2B12	Modular	2 Burners		70,000
V2B12B	Cabinet	2 Burners		70,000
V112H	Modular	Single Hot Top		30,000
V112HB	Cabinet	Single Hot Top		30,000
VWT12	Modular	Work-Top		N/A
VWT12B	Cabinet	Work-Top		N/A
VGT12	*12" Modular Thermostatic Griddle Section			30,000
VGT12B	*12" Cabinet Base Thermostatic Griddle Section			30,000
VGM12	*12" Modular Manual Griddle Section			30,000
VGM12B	*12" Cabinet Base Manual Griddle Section			30,000

*For use with 48" overlapping griddle only.

V2B12B

VWT12

TRGD48

VGMT36S   **VGT12B**

See page 50 for options and accessories.
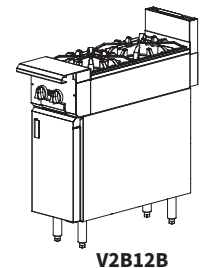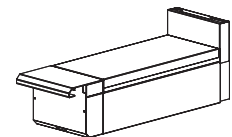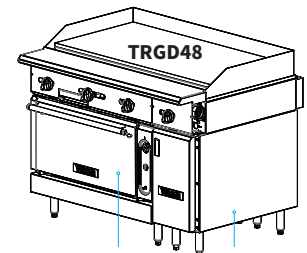
V SERIES │ 18" WIDE - TOP SECTIONS

18" WIDE - TOP SECTIONS
2 BURNERS, SINGLE HOT TOPS, SINGLE FRENCH-TOPS, GRIDDLES, WORK-TOPS, CHARBROILERS & PLANCHAS

Model	Base	Top Configuration	Top View	Total BTU/hr
V2B18	Modular	2 Burners		70,000
V2B18B	Cabinet	2 Burners		70,000
V118H	Modular	Single Hot Top		30,000
V118HB	Cabinet	Single Hot Top		30,000
V1FT18	Modular	Single French-Top		25,000
V1FT18B	Cabinet	Single French-Top		25,000
VGM18	Modular	Manual Griddle		30,000
VGM18B	Cabinet	Manual Griddle		30,000
VGT18	Modular	Thermostatic Griddle		30,000
VGT18B	Cabinet	Thermostatic Griddle		30,000
VWT18	Modular	Work-Top		N/A
VWT18B	Cabinet	Work-Top		N/A
VCBB18	Modular	Charbroiler[1]		49,000
VCBB18B	Cabinet	Charbroiler[1]		49,000
V1P18	Modular	18" Plancha		17,500
V1P18B	Cabinet	18" Plancha		17,500

V1P18B

[1]*Supplied with side splashers and removable back splash.*
Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.
Thermostatic griddle controls allow user to set and maintain a specific temperature.

V SERIES | 24" WIDE - TOP SECTIONS

24" WIDE - TOP SECTIONS
4 BURNERS, 2 HOT TOPS, GRIDDLES, CHARBROILERS & WORK-TOPS

Model	Base	Top View	Top Configuration	Total BTU/hr
V4B24	Modular		4 Burners	140,000
V4B24B	Cabinet		4 Burners	140,000
V224H	Modular		2 Hot Tops	60,000
V224HB	Cabinet		2 Hot Tops	60,000
VGM24	Modular		Manual Griddle[1]	60,000
VGM24B	Cabinet		Manual Griddle[1]	60,000
VGT24	Modular		Thermostatic Griddle[1]	60,000
VGT24B	Cabinet		Thermostatic Griddle[1]	60,000
VCBB24	Modular		Charbroiler[2]	65,000
VCBB24B	Cabinet		Charbroiler[2]	65,000
VTC24	Modular		VTEC Charbroiler	44,000
VTC24B	Cabinet		VTEC Charbroiler	44,000
VWT24	Modular		Work-Top	N/A
VWT24B	Cabinet		Work-Top	N/A
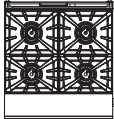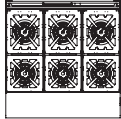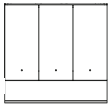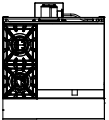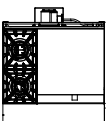
1 Rapid Recovery™ Composite Plate Griddle options available.
2 Supplied with side splashers and removable back splash.
Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.
Thermostatic griddle controls allow user to set and maintain a specific temperature.
See page 50 for options and accessories.

V SERIES │ 36" & 48" WIDE - TOP SECTIONS

36" WIDE - TOP SECTIONS
4 OR 6 BURNERS, 3 HOT TOPS & GRIDDLES

Model	Base	Top View	Top Configuration	Total BTU/hr
V4B36	Modular		4 Burners	140,000
V4B36B	Cabinet		4 Burners	140,000
V4B36S	Standard		4 Burners	190,000
V4B36C	Convection		4 Burners	172,000
V6B36	Modular		6 Burners	210,000
V6B36B	Cabinet		6 Burners	210,000
V6B36S	Standard		6 Burners	260,000
V6B36C	Convection		6 Burners	242,000
V336H	Modular		3 Hot Tops	90,000
V336HB	Cabinet		3 Hot Tops	90,000
V336HS	Standard		3 Hot Tops	140,000
V336HC	Convection		3 Hot Tops	122,000
V2BG24	Modular		2 Burners & 24" Manual Griddle[1]	130,000
V2BG24B	Cabinet		2 Burners & 24" Manual Griddle[1]	130,000
V2BG24S	Standard		2 Burners & 24" Manual Griddle[1]	180,000
V2BG24C	Convection		2 Burners & 24" Manual Griddle[1]	162,000
V2BG4T	Modular		2 Burners & 24" Thermostatic Griddle[1]	130,000
V2BG4TB	Cabinet		2 Burners & 24" Thermostatic Griddle[1]	130,000
V2BG4TS	Standard		2 Burners & 24" Thermostatic Griddle[1]	180,000
V2BG4TC	Convection		2 Burners & 24" Thermostatic Griddle[1]	162,000

[1] *Rapid Recovery™ Composite Plate Griddle options available.*

See page 50 for options and accessories.

V4B36C   **V6B36C**   **V336HC**   **V2BG24C**
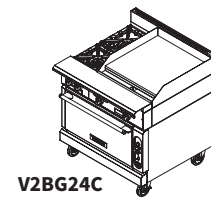
V SERIES │ 36" WIDE - TOP SECTIONS

36" WIDE - TOP SECTIONS
2 HOT TOPS, 2 BURNERS + GRIDDLE, DUAL FRENCH-TOP & DUAL PLANCHA

Model	Base	Top View	Top Configuration	Total BTU/hr
V236H	Modular		2 Hot Tops	60,000
V236HB	Cabinet		2 Hot Tops	60,000
V236HS	Standard		2 Hot Tops	110,000
V236HC	Convection		2 Hot Tops	92,000
V2BG18	Modular		2 Burners & 18" Manual Griddle[1]	92,000
V2BG18B	Cabinet		2 Burners & 18" Manual Griddle[1]	100,000
V2BG18S	Standard		2 Burners & 18" Manual Griddle[1]	100,000
V2BG18C	Convection		2 Burners & 18" Manual Griddle[1]	150,000
V2BG8T	Modular		2 Burners & 18" Thermostatic Griddle[1]	100,000
V2BG8TB	Cabinet		2 Burners & 18" Thermostatic Griddle[1]	100,000
V2BG8TS	Standard		2 Burners & 18" Thermostatic Griddle[1]	150,000
V2BG8TC	Convection		2 Burners & 18" Thermostatic Griddle[1]	132,000
V2FT36	Modular		Dual French-Top	50,000
V2FT36B	Cabinet		Dual French-Top	50,000
V2FT36S	Standard		Dual French-Top	100,000
V2FT36C	Convection		Dual French-Top	82,000
V2P36	Modular		Dual 18" Plancha	35,000
V2P36B	Cabinet		Dual 18" Plancha	35,000
V2P36S	Standard		Dual 18" Plancha	85,000
V2P36C	Convection		Dual 18" Plancha	67,000

[1] *Rapid Recovery™ Composite Plate Griddle options available.*
Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.
Thermostatic griddle controls allow user to set and maintain a specific temperature.
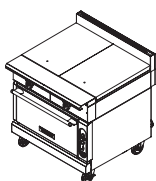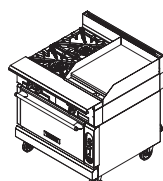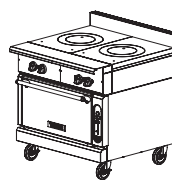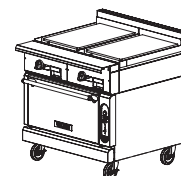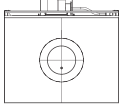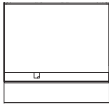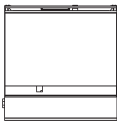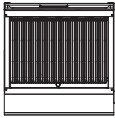
V236HC   V2BG18C   V2FT36C   V2P36C
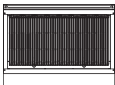
V SERIES | 36" & 48" WIDE - TOP SECTIONS

36" WIDE - TOP SECTIONS
SINGLE FRENCH-TOP, GRIDDLES, CHARBROILERS & WORK-TOP

Model	Base	Top View	Top Configuration	Total BTU/hr
V1FT36	Modular		Single French-Top	45,000
V1FT36B	Cabinet		Single French-Top	45,000
V1FT36S	Standard		Single French-Top	95,000
V1FT36C	Convection		Single French-Top	77,000
VGM36	Modular		Manual Griddle[1]	90,000
VGM36B	Cabinet		Manual Griddle[1]	90,000
VGM36S	Standard		Manual Griddle[1]	140,000
VGM36C	Convection		Manual Griddle[1]	122,000
VGMT36	Modular		Thermostatic Griddle[1]	90,000
VGMT36B	Cabinet		Thermostatic Griddle[1]	90,000
VGMT36S	Standard		Thermostatic Griddle[1]	140,000
VGMT36C	Convection		Thermostatic Griddle[1]	122,000
VCBB36	Modular		Charbroiler[2]	99,000
VCBB36B	Cabinet		Charbroiler[2]	99,000
VCBB36S	Standard		Charbroiler[2]	149,000
VCBB36C	Convection		Charbroiler[2]	131,000
VTC36	Modular		VTEC Charbroiler	66,000
VTC36B	Cabinet		VTEC Charbroiler	66,000
VTC36S	Standard		VTEC Charbroiler	116,000
VTC36C	Convection		VTEC Charbroiler	98,000
VWT36	Modular		Work-Top	N/A
VWT36B	Cabinet		Work-Top	N/A
VWT36S	Standard		Work-Top	50,000
VWT36C	Convection		Work-Top	32,000

48" WIDE - TOP SECTION - CHARBROILER

Model	Base	Top View	Top Configuration	Total BTU/hr
VCBB48	Modular		Charbroiler[2]	130,000

[1]*Rapid Recovery™ Composite Plate Griddle options available.*
[2] *Supplied with side splashers and removable back splash.*

See page 50 for options and accessories.

V SERIES | MATCHED FRYERS

POWERFRY™ SERIES

Model	Description	Total BTU/hr
VFRY18F	18" Single Fryer with Filter	70,000
VFRY18	18" Single Fryer	70,000
VFDUMP	18" Dump Station	N/A

NOTE: VFRY18F and VFRY18 have a total oil capacity of 50 lbs.
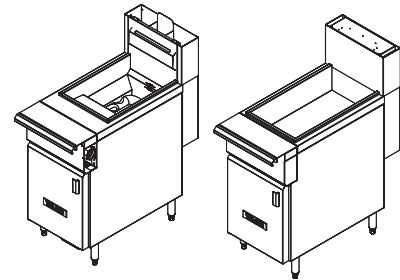
VFRY18 **VFDUMP**

FIELD-INSTALLED ACCESSORIES FOR MATCHED FRYERS

ADJUSTABLE CASTERS

CASTERS-VULSCR
Set of 4 for Fryer

CASTERS-PLTMNT
Set of 4 for Dump Station

FRYER TANK COVER

Stainless steel tank cover/ work surface top

COVER-TANK

BULK FRYER BASKET

Single, bulk fryer basket

VBASKET-SINGLE

CRUMB SCREEN

Crumb screen mesh with handles

CRUMB-SCREEN

V SERIES | MATCHED FRYERS ACCESSORIES

FIELD-INSTALLED ACCESSORIES FOR MATCHED FRYERS

Accessory Code	Description
BANKING-VFR	Fryer Banking Strip
VSPGARD-VFRY	10" High Fryer Splash (1 Side Only)
VFR122B	18" W x 22" H Fryer Riser with Basket Hanger for Fryer
VFR122D	18" W x 22" H Fryer Riser—for Dump Station
VFR122H	18" W x 22" H Fryer Riser—for Dump Station with Heat Lamp
VFR134B	18" W x 34" H Fryer Riser with Basket Hanger for Fryer
VFR134D	18" W x 34" H Fryer Riser—for Dump Station
VFR134H	18" W x 34" H Fryer Riser—for Dump Station with Heat Lamp

MICRO FILTRATION FILTER ENVELOPES

6 Micro-Filtration Filter Envelopes (Available for PowerFry5™, PowerFry3™ and GR Series Fryers with KleenScreen *PLUS*® Filtration System Only)

REFILLKIT-1

MICRO FILTRATION CONVERSION KIT

Contains Filter Envelopes, Stainless Steel Mesh Insert and Clip (Available for ER Series Fryers with KleenScreen *PLUS*® Filtration System Only)

CONVKIT-1

HEAT LAMP

Heat lamp for mounting over dump station

HL1000-LAMP

REFRIGERATED BASES │ *Keep Your Cool Under Fire.*

VSC - SELF-CONTAINED MODELS
USE WITH V SERIES RANGE COMPONENTS

Model	Description
VSC36	36" Self-Contained
VSC48	48" Self-Contained
VSC60	60" Self-Contained
VSC72	72" Self-Contained
VSC84	84" Self-Contained
VSC96	96" Self-Contained

NOTE: VSC Model Refrigerated Bases are for unitized assembly with V Series range components.

ARS - SELF-CONTAINED MODELS
USE WITH COUNTERTOP EQUIPMENT

Model	Description
ARS36	36" Self-Contained
ARS48	48" Self-Contained
ARS60	60" Self-Contained
ARS72	72" Self-Contained
ARS84	84" Self-Contained
ARS96	96" Self-Contained

NOTE: ARS Model Refrigerated Bases come with a marine top and are for use with countertop equipment.

NOTE: When ordering equipment to battery with units on refrigerated bases, you must order the equipment on adjustable casters or legs (no standard casters).

V SERIES BASES & ACCESSORIES

BASE SELECTIONS
STANDARD, CONVECTION, SPREADER AND CABINET

Model	Description
VSO136	36" Standard Oven Base*
VCO136	36" Convection Oven Base*
VCB106	6" Spreader Base Only
VCB112	12" Cabinet Base Only
VCB118	18" Cabinet Base Only
VCB124	24" Cabinet Base Only
VCB136	36" Cabinet Base Only

Oven bases not available alone—must be ordered with a top section for gas connection.

NOTE: 6" Spreader base does not have a cabinet compartment.

Versatile cabinet bases.

Ask us about our
CUSTOM RANGE SUITES

V SERIES CABINET BASE ACCESSORIES

Accessory Code	Description
SLIDE-UNIV	Additional Set of Universal Slides
SHELF-CAB18	18" Additional Cabinet Base Shelf
SHELF-CAB24	24" Additional Cabinet Base Shelf
SHELF-CAB36	36" Additional Cabinet Base Shelf

NOTE: A purchased set of additional cabinet base shelves will also come with a set of universal slides.

V SERIES │ OPTIONS & ACCESSORIES

FACTORY-INSTALLED OPTIONS

Option
Custom color finish over stainless exterior panels

¾" Rear gas connection (available only on 18", 24", 36" or 48" charbroilers)
1¼" Rear gas connection (N/A on 12" units with exception of work-top units)

650ºF Oven thermostat with ½" steel hearth (for use with standard ovens only)
Fan cooling package (convection ovens) V36C-TOEFAN

4" Stepped-up rear burner — 12" section
4" Stepped-up rear burner — 18" section

Full 12" hot top in lieu of 12" section
Full 18" hot top in lieu of 18" section
18" wide French-top in lieu of 18" section
Half hot top rear—12" section
Half hot top rear—18" section
12" Work-top in lieu of 12" section
18" Work-top in lieu of 18" section
24" Work-top in lieu of 24" section

Less legs for dolly mounting
Stainless steel oven cavity
Welded divider (available on chrome and steel plates)
Griddle grooving (availabe on steel plates)

24" Rapid Recovery™ Composite plate griddle in lieu of 24" thermostatic griddle
36" Rapid Recovery™ Composite plate griddle in lieu of 24" thermostatic griddle

Custom color finish over stainless exterior panel

Exclusive Rapid Recovery™
Composite plate material

Vulcan's proprietary composite griddle plate provides faster heat-up times and uniform temperature control from corner-to-corner on the cooking surface, which means higher productivity and food quality.

CHARBROILER │ FIELD-INSTALLED ACCESSORIES

Accessory Code	Description
GRATE-WAFFLE	Cast iron waffle grate
GRATE-CDIA7	Cast iron waffle grate
GRATE-RROD7	Round rod grate
GRATE-SSDIA7	Stainless steel diamond grate
GRATE-VTFISH	Stainless steel fish grate for VTEC Charbroiler
EMITTER-VTEC	Replacement emitter panel

Cast Iron Waffle   *Cast Diamond*   *Round Rod*   *Diamond*

VULCAN
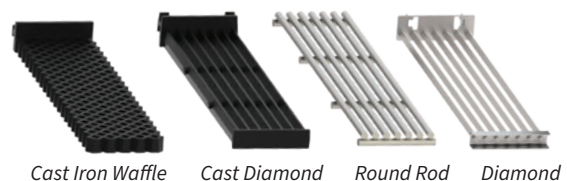
V SERIES | ACCESSORIES

FIELD-INSTALLED ACCESSORIES | GENERAL

Accessory Code	Description
GSTRIP-BODY	Oven Banking Strip
RACK-OVEN	Single Oven Rack (Standard or Convection Oven)
WRENCH-HDNEW	Union Wrench
SGRATE-VRNG	"S" Grate, 12" Section
MGRD48-MAN001	48" Manual Overlapping Griddle*
MGRD60-MAN001	60" Manual Overlapping Griddle*
MGRD72-MAN001	72" Manual Overlapping Griddle
TGRD48-TGA001	48" Thermostatic Overlapping Griddle*
TGRD60-TGA001	60" Thermostatic Overlapping Griddle*
TGRD72-TGA001	72" Thermostatic Overlapping Griddle

SGRATE-VRNG

*36" oven on left side only.
NOTE: When ordering an overlapping griddle, you must add for a common front-top ledge and common backrisers
(overlapping accessories are located on page 51).

FIELD-INSTALLED ACCESSORIES | REGULATORS & HOSES

Accessory Code	Description
PRREGN-3/4	¾" Gas pressure regulator — natural
PRREGN-001	1" Gas pressure regulator — natural
PRESREG-NA11/4	1¼" Gas pressure regulator — natural
PRREGLP-3/4	¾" Gas pressure regulator — propane
PRREGLP-001	1" Gas pressure regulator — propane
PRESREG-LP11/4	1¼" Gas pressure regulator — propane
3/4QD-HOSE-4	¾" x 4' Gas flex hose and quick disconnect
1INFLEX-4FT	1" x 4' Gas flex hose and quick disconnect
11/4QDH-4FT	1¼" x 4' Gas flex hose and quick disconnect
CAP & CVR-KIT	Cap and cover kit

FIELD-INSTALLED ACCESSORIES | LEGS & CASTERS

Accessory Code	Description
LEGSST-RR4	6" Legs for field replacement
CASTERS-RR4	Casters, 5", set of 4, 2 with locks
VFLANGD-FEET/4	Flanged feet
CASTERS-ADJRR4	Casters, 6", adjustable, set of 4, 2 with locks
V12-TOE	3" Toe base for curb mounting—12"
V18-TOE	3" Toe base for curb mounting—18"
V24-TOE	3" Toe base for curb mounting—24"
V36-TOE	3" Toe base for curb mounting—36"
V36C-TOEFAN	3" Toe base for curb mounting—convection oven with cooling fan

V SERIES │ ACCESSORIES

FIELD-INSTALLED │ DOLLY FRAMES & EQUIPMENT STANDS

Accessory Code	Description
VDOLLY-36	36" Dolly Frame
VDOLLY-48	48" Dolly Frame
VDOLLY-54	54" Dolly Frame
VDOLLY-60	60" Dolly Frame
VDOLLY-72	72" Dolly Frame
VDOLLY-84	84" Dolly Frame
VDOLLY-96	96" Dolly Frame
VDOLLY-108	108" Dolly Frame

VDOLLY-36

VDOLLY-60

VDOLLY-108

STAND/F-VCCB36	36" Wide Equipment Stand on Flanged Feet
STAND/F-HD42	42" Wide Equipment Stand on Flanged Feet
STAND/F-VCCB48	48" Wide Equipment Stand on Flanged Feet
STAND/F-HD54	54" Wide Equipment Stand on Flanged Feet
STAND/F-VCCB60	60" Wide Equipment Stand on Flanged Feet
STAND/F-VCCB72	72" Wide Equipment Stand on Flanged Feet

STAND/F-VCCB48

STAND/C-VCCB36	36" Wide Equipment Stand on Casters
STAND/C-HD42	42" Wide Equipment Stand on Casters
STAND/C-VCCB48	48" Wide Equipment Stand on Casters
STAND/C-HD54	54" Wide Equipment Stand on Casters
STAND/C-VCCB60	60" Wide Equipment Stand on Casters
STAND/C-VCCB72	72" Wide Equipment Stand on Casters

STAND/C-VCCB36

V SERIES | ACCESSORIES

FIELD-INSTALLED | RISERS & RISER ACCESSORIES, NON-OVERLAPPING

Description	12"	18"	24"	36"	48"*
Reinforced Riser (Standard or Convection Oven)	N/A	N/A	V24RR	V36RR	V48RR
Stub Riser—4"	V12ST4	V18ST4	V24ST4	V36ST4	V48ST4
Single Deck Height Riser (No Shelf—22" High)	V12ST22	V18ST22	V24ST22	V36ST22	V48ST22
Double Deck Height Riser (No Shelf—34" High)	V12ST34	V18ST34	V24ST34	V36ST34	V48ST34
Single Deck Riser with Hi-Shelf (Solid Shelf—22" High)	V12SD	V18SD	V24SD	V36SD	N/A
Double Deck Riser with Hi-Shelf (2 Solid Shelves—34" High)	V12DD	V18DD	V24DD	V36DD	N/A
Single Deck Riser with Hi-Shelf (Flow-Thru Shelf—22" High)	V12SFL	V18SFL	V24SFL	V36SFL	N/A
Double Deck Riser with Hi-Shelf (2 Flow-Thru Shelves—34" High)	V12DFL	V18DFL	V24DFL	V36DFL	N/A
Section of Flow-Thru Grate	OSHELF-GRT12	OSHELF-GRT18	OSHELF-GRT24	N/A	N/A

Note: *48RR not available on Charbroiler

FIELD-INSTALLED | RISERS & RISER ACCESSORIES, OVERLAPPING

Description	36"	48"	54"	60"	72"
4" Stub Backs	V36ST4	VOVER-48ST	VOVER-54ST	VOVER-60ST	VOVER-72ST
Single Deck Height Riser (No Shelf—22" High)	V36ST22	22RSR48	22RSR54	22RSR60	22RSR72
Double Deck Height Riser (No Shelf—34" High)	V36ST34	34RSR48	34RSR54	34RSR60	34RSR72
Single Deck Riser with Hi-Shelf (Solid Shelf—22" High)	V36SD	22SHS48	22SHS54	22SHS60	22SHS72
Double Deck Riser with Hi-Shelf (2 Solid Shelves—34" High)	V36DD	34DHS48	34DHS54	34DHS60	34DHS72
Single Deck Riser with Hi-Shelf (Flow-Thru Shelf—22" High)	V36SFL	22SFS48	22SFS54	22SFS60	22SFS72
Double Deck Riser with Hi-Shelf (2 Flow-Thru Shelves—34" High)	V36DFL	34DFS48	34DFS54	34DFS60	34DFS72
Front Top Ledge with Pull-Out Condiment Rail, Fits 1/9th Pans	FRTTOP-36CMD	FRTTOP-48CMD	FRTTOP-54CMD	FRTTOP-60CMD	FRTTOP-72CMD
Front Top Ledge, with Solid Plating Area	FRTTOP-36WLD	FRTTOP-48WLD	FRTTOP-54WLD	FRTTOP-60WLD	FRTTOP-72WLD

See AutoQuotes for prices. Not responsible for typographical/photographical errors.

51

CHOPHOUSE | *Make Your Menu Sizzle and Your Profits Soar.*

STANDARD FEATURES:

- Stainless steel front, sides and stand

- Casters standard

- 45½" wide x 34³⁄₁₆" deep - VST4B

- 36" wide x 34³⁄₁₆" deep - VST3B

- Positive positioning grid control handle

- (3) 45,000 BTU/hr ceramic burners - VST4B

- (3) 33,000 BTU/hr ceramic burners - VST3B

- Griddle plate with 2" splashers

- Standard 52" high griddle cooking surface

- Griddle/broiler brush

- ¾" Diameter rear gas connection with regulator - VST4B

- 1 ¼" diameter rear gas connection with regulator - VST3B

- 1-year limited parts and labor warranty

VST4B

CHOPHOUSE MODELS

Model	Description	Total BTU/hr
VST4B	Ceramic Broiler with Griddle Plate	135,000
VST3B	Ceramic Broiler with Griddle Plate	100,000

NOTE: VST3B can also be mounted on V Series HD Range oven bases, or refrigerated bases.

FIELD-INSTALLED ACCESSORIES

Accessory Code	Description
3/4QD-HOSE-4	¾" x 4' quick disconnect hose with restraining device
1INFLEX-4FT	1" x 4' quick disconnect hose with restraining device
11/4QDH-4FT	1 ¼" x 4' quick disconnect hose with restraining device

FACTORY-INSTALLED OPTION

4" taller leg stand with casters (only available on VST4B)

HEAVY DUTY BROILERS - GAS

VULCAN

MATCHED UPRIGHT | *Make Your Menu Sizzle and Your Profits Soar.*

STANDARD FEATURES:

- Stainless steel front, sides, base and finishing oven

- Spring balanced, 5 position grid

- (4) 25,000 BTU/hr infrared burners on IR broiler

- (3) 33,000 BTU/hr. ceramic radiant burners on radiant broiler

- 2 infinite heat controls

- Full width floating stainless steel drip pan

- 1 ¼" diameter front gas manifold

- 1 ¼" rear gas manifold (capped)

- 25"w x 25"d cooking grid (625 sq. inches)

- Natural or propane gas pressure regulator

- 6" adjustable stainless steel legs

MATCHED UPRIGHT MODELS
INFRARED OR CERAMIC BROILER

Standard Oven Base	Broiler Type	Total BTU/hr
VIR1SF	Infrared	150,000
VBB1SF	Ceramic	150,000

Convection Oven Base		
VIR1CF	Infrared	132,000
VBB1CF	Ceramic	132,000

Refrigerated Base*		
VIR1F	Infrared	100,000
VBB1F	Ceramic	100,000

Cabinet Base		
VIR1BF	Infrared	100,000
VBB1BF	Ceramic	100,000

Must add cost of refrigerated base. Can be mounted only on Vulcan base.

VIR1SF
shown on optional casters

FIELD-INSTALLED ACCESSORIES

Accessory Code	Description
CASTERS-RR4	Set of 4 casters, 6" high

FACTORY-INSTALLED OPTION

Omit Finishing Oven

DOUBLE DECK | *Make Your Menu Sizzle and Your Profits Soar.*

STANDARD FEATURES:

- Stainless steel front, sides, base and finishing oven

- Spring balanced, 5 position grid

- (4) 25,000 BTU/hr infrared burners on IR broiler

- (3) 33,000 BTU/hr. ceramic radiant burners on radiant broiler

- 2 infinite heat controls

- Full width floating stainless steel drip pan

- 1" rear gas manifold

- 25"w x 25"d cooking grid (625 sq. inches)

- Natural or propane gas pressure regulator

- Set of 4 casters, 6" high

VIR2

DOUBLE DECK MODELS
INFRARED AND OR CERAMIC BROILER

Model	Broiler Type (top over bottom)	Total BTU/hr
VIR2	Infrared / Infrared	200,000
VBB2	Ceramic / Ceramic	200,000
VIB2	Infrared / Ceramic	200,000
VBI2	Ceramic / Infrared	200,000

NOTE: Double Deck Broilers cannot be manifolded together with range line. Must be gassed independently.

FIELD-INSTALLED ACCESSORIES

Accessory Code	Description
11/4QDH-4FT	1 ¼" x 4' quick disconnect hose with restraining device
1INFLEX-4FT	1" x 4' quick disconnect hose with restraining device

VULCAN

SALAMANDERS | *Quickly Melts Cheese, Browns Bread crumbs and Finishes Meat.*

STANDARD FEATURES (GAS & ELECTRIC):

- Stainless steel front, top and sides

- Dual temperature controls for zone cooking

- 6 grid positions, grid measures 27½" W x 13" D

- Removable full-width spillage pan

GAS MODELS:

- ¾" gas rear connection and pressure regulator

36RB-N

GAS SALAMANDER BROILER | INFRARED (IR) OR RADIANT

Model	Width	Burners	Gas	Total BTU/hr	Mounting
INFRARED (IR)					
36IRB-N	36"	1	Natural	30,000	Counter, Range or Wall
36IRB-P	36"	1	Propane	30,000	Counter, Range or Wall
RADIANT					
36RB-N	36"	6	Natural	50,000	Counter, Range or Wall
36RB-P	36"	6	Propane	50,000	Counter, Range or Wall

ELECTRIC MODELS:

- Available on any 36" Electric Range with Standard Oven

- (2) 2250 watt heating elements for better cooking zone control

- Standard voltage 208V or 240V field convertible to 1 Phase

36ESB

ELECTRIC SALAMANDER BROILER

Model	Width	Volts	Phase	Mounting
36ESB-208	36"	208	1/3	Counter, Range or Wall
36ESB-240	36"	240	1/3	Counter, Range or Wall
36ESB-480	36"	480	1/3	Counter, Range or Wall

See page 56 for options and accessories.

FIELD-INSTALLED ACCESSORIES FOR SALAMANDERS

WALL MOUNT BRACKET

2 stainless steel brackets to install salamander to wall

WALLMNT-CHRBKR
Note: BOTTOM-SLMNDR is required to install on wall.

BOTTOM PANEL

Stainless steel bottom panel covers bottom of salamander

BOTTOM-SLMNDR
Note: Required with wall bracket

BACK PANEL

Stainless steel back panel

BACK-SLMNDR

SET OF LEGS

4" High adjustable legs for counter installation

COUNTER-ADJLEG

ENDURANCE™ SERIES

REINFORCED HIGH SHELF

Shelf comes with mounting brackets allowing Salamander/ Cheesemelter to add to range

RSHELF-XL24 *For 24" range*
RSHELF-XL36 *For 36" range*
RSHELF-XL48 *For 48" range*
RSHELF-XL60 *For 60" range*
RSHELF-XL72 *For 72" range*

Note: Not compatible with V-Series Ranges.

INTER-PLUMB KIT

Inter-Plumb kit for connecting for Salamander/Cheesemelter to Endurance™ Series Range

CONNECT-CHALL

V SERIES HEAVY DUTY

REINFORCED RISER

Mount a Salamander/ Cheesemelter on a back riser above the V Series Heavy Duty Range

IMAGE NOT AVAILABLE

V24RR *For 24" range*
V36RR *For 36" range*
V48RR *For 48" range*

Note: Required if mounting above a V Series Range. Not compatible with Endurance™ Series Ranges.

INTER-PLUMB KIT

Inter-Plumb kit for connecting for Salamander/Cheesemelter to V Series Heavy Duty Range

PLUMBIN-KIT

NOTE: Ranges with elevated salamander broilers should not be mounted on casters.

VULCAN

GAS & ELECTRIC CHEESEMELTERS │ *Finish dishes to perfection.*

VICM36

STANDARD FEATURES (GAS MODELS):

- Energy-efficient gas infrared burners

- 3-position heavy duty rack guides and wire chrome grid rack

- 21" H x 19" D with all stainless steel interior

- Removable full-width stainless steel spillage pan for easy cleaning and maintenance

- Wall mount bracket (factory installed) included standard, installable on range shelf or legs

GAS-INFRARED

Model	Burners	Total BTU/hr	Width	Depth	Overall Height
VICM24	1	20,000	24"	19"	21"
VICM36	1	30,000	36"	19"	21"
VICM48	2	40,000	48"	19"	21"
VICM60	2	50,000	60"	19"	21"
VICM72	2	60,000	72"	19"	21"

NOTE: Models are constructed standard for natural gas service; propane conversion kit is supplied with the unit. Conversion is the customer's responsibility. Please indicate propane or natural gas while processing your order.

NOTE: Elevation orifice kit is available free of charge for high-elevation applications. Installation is the customer's responsibility. Please indicate elevation while processing your order.

ACCESSORY

4" High adjustable legs for counter installation

COUNTER-ADJLEG
all VICM

1036

STANDARD FEATURES (ELECTRIC MODELS):

- Stainless steel body construction

- Solid state controls

- Rack-activated quartz heaters save energy

- 4-position rack locator

- Energy-saving standby mode

- 208 or 240V, 1 Phase electrical connection required

- High performance electric cheesemelter can be counter or wall mounted (wall mounting panel and leg kit included)

ELECTRIC

Model	Total kW	Width	Depth	Overall Height Countertop Model	Overall Height Wall-Mounted Model
1024	2.4	27"	17⅛"	19¼"	15¼"
1036	3.6	36½"	17⅛"	19¼"	15¼"
1048	4.8	50"	17⅛"	19¼"	15¼"

VULCAN

VC & SG SERIES | *An Improved Full Line to Meet Every Convection Oven Need*

VC4 Series	**VC5 Series**	**VC6 Series**	**SG Series**
Foodservice Workhorse	*Removable Doors*	*Deeper Cavity*	*More Horsepower*

FEATURES / SPECS	VC4 / VC44	VC5 / VC55	VC6 / VC66	SG4 / SG44
ENERGY STAR® Certified	✓	✓	✓	
Removable doors	N/A	✓	N/A	N/A
Gentle Bake Mode switch for more delicate heat	N/A	Standard on VC5E	N/A	✓
Rack guide positions	11	11	11	11
Oven racks	5 nickel plated grab-and-go	5 nickel plated grab-and-go	5 nickel plated grab-and-go	5 nickel plated grab-and-go
Cool to the touch door handle	✓	✓	✓	✓
Oven cool switch for rapid cool down when door is open	✓	✓	✓	✓
Controls available	Solid State (D) or Computer (C)	Solid State (D) With Enhanced LED Display	Solid State (D) or Computer (C)	Solid State (D)

CHOICE OF CONTROL SYSTEMS (VC4 & VC6 Series only)

SOLID STATE (D) CONTROLS
VC4 & VC6 Series only

- Adjusts from 150–500°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 (C) CONTROLS
VC4 & VC6 Series only

- Programmable time and temperature
- Digital time and temperature readout
- Programmable Roast & Hold setting
- USB interface for software and menu updates
- Shelf timing capability for up to 5 shelves

CONVECTION OVENS - FULL SIZE

VULCAN

VC4 SERIES │ GAS & ELECTRIC *All-Purpose Ovens Save Operating Costs.*

ENERGY STAR

With gentle air circulation and even heat distribution, these all purpose ovens produce delicious, evenly cooked casseroles, meats, vegetables and baked goods.

STANDARD FEATURES:

- Standard cavity depth
- 50,000 BTU/hr burner per oven section
- Electronic spark ignition
- ¾" rear gas connection
- Internal combination gas pressure regulator and safety solenoid system
- 1-Piece cool-to-the-touch door handles
- 5 grab-and-go oven racks with 11 rack positions

- ½ HP 2-speed oven blower motor; 115V, 60 Hz, 1 Phase with 6' cord and plug
- Oven cool switch for rapid cool down
- Porcelain enamel on steel oven interior
- Stainless steel front, sides and top
- Stainless steel doors with double pane windows

VC4GD
Shown with OPNSTND-KIT and CSTSET-SINGLE. Pan not included.

VC4 CONVECTION OVENS

VC44GD

Model	Control Type	Sections	Description	Input
GAS				
VC4GD	Solid State	1	Single Deck on Adjustable 23¾" Legs*	50,000 BTU/hr
VC4GC	Computer	1	Single Deck on Adjustable 23¾" Legs*	50,000 BTU/hr
VC44GD	Solid State	2	Double Deck on 8" Legs	100,000 BTU/hr
VC44GC	Computer	2	Double Deck on 8" Legs	100,000 BTU/hr
ELECTRIC				
VC4ED	Solid State	1	Single Deck on Adjustable 23¾" Legs*	12.5 kW
VC4EC	Computer	1	Single Deck on Adjustable 23¾" Legs*	25 kW
VC44ED	Solid State	2	Double Deck on 8" Legs	12.5 kW
VC44EC	Computer	2	Double Deck on 8" Legs	25 kW

	Oven Cavity Dimensions (W x D x H)	Exterior Dimensions (W x D x H)	Standard Power Supply Motor size (gas units)
VC4G	29" x 22⅛" x 20"	40¼" x 41⅛" x 54¾"	½ HP, 115V, 8 Amps
VC44G	29" x 22⅛" x 20"	40¼" x 41⅛" x 70"	(2) ½ HP, 115V, 8 Amps
VC4E	29" x 22⅛" x 20"	40¼" x 41⅛" x 54¾"	208/240V, 60 Hz, 1 or 3 Phase
VC44E	29" x 22⅛" x 20"	40¼" x 41⅛" x 70"	208/240V, 60 Hz, 1 or 3 Phase

*23¾" legs can adjust an additional 1" in length. Legs with casters are adjustable from 28" to 29⅛" in length.
All ovens can be double stacked.

VULCAN

VC5 SERIES │ GAS & ELECTRIC *All-Purpose Ovens. One-Of-A-Kind Features.*

Vulcan's VC5 Series provides high-quality results and new distinguishing features such as removable, dishwasher-safe doors and simple dial controls with LED display.

STANDARD FEATURES:

- Removable dishwasher-safe doors
- Standard cavity depth
- 50,000 BTU/hr (VC5G) and rear elements (VC5E) provide great bake results
- 1-piece cool-to-the-touch door handles
- 5 grab-and-go oven racks with 11 rack positions
- Mix and match—can stack on top of VC4 and SG4 models

- Reduced outer door temperatures
- Built-in service diagnostics
- 3-Year warranty on doors

Removable dishwasher-safe doors

VC5GD
Shown with with leg stand and casters

VC5 CONVECTION OVENS

Model	Control Type	Sections	Description	Input
GAS				
VC5GD	Solid State	1	Single Deck on Adjustable 23¾" Legs*	50,000 BTU/hr
VC55GD	Solid State	2	Double Deck on 8" Legs	100,000 BTU/hr
ELECTRIC				
VC5ED	Solid State	1	Single Deck on Adjustable 23¾" Legs*	12.5 kW
VC55ED	Solid State	2	Double Deck on 8" Legs	25 kW

	Oven Cavity Dimensions (W x D x H)	Exterior Dimensions (W x D x H)	Standard Power Supply Motor size (gas units)
VC5GD	29" x 22⅛" x 20"	40¼" x 40" x 54¾"	½ HP, 115V, 8 Amps
VC55GD	29" x 22⅛" x 20"	40¼" x 40" x 70"	(2) ½ HP, 115V, 8 Amps
VC5ED	29" x 22⅛" x 20"	40¼" x 40" x 54¾"	208/240V, 60 Hz, 1 or 3 Phase
VC55ED	29" x 22⅛" x 20"	40¼" x 40" x 70"	208/240V, 60 Hz, 1 or 3 Phase

*23¾" legs can adjust an additional 1" in length. Legs with casters are adjustable from 28" to 29⅛" in length. All ovens can be double stacked.

VC6 SERIES │ GAS & ELECTRIC *Deep Cavity / Bakery Depth.*

The versatile performance you need for preparing a varied menu with consistently great results. With gentle air circulation and even heat distribution, these all purpose ovens produce delicious, evenly cooked casseroles, meats, vegetables and baked goods.

STANDARD FEATURES:

- Deep cavity depth
- 50,000 BTU/hr burner per oven section
- Electronic spark ignition
- ¾"rear gas connection
- Internal combination gas pressure regulator and safety solenoid system
- 5 grab-and-go oven racks with 11 rack positions

- ½ HP 2-speed oven blower motor; 115V, 60 Hz, 1 Phase with 6' cord and plug
- Oven cool switch for rapid cool down
- Porcelain enamel on steel oven interior
- Stainless steel front, sides and top
- Stainless steel doors with double pane windows

VC6 CONVECTION OVENS

Model	Control Type	Sections	Description	Input
GAS				
VC6GD	Solid State	1	Single Deck on Adjustable 23¾" Legs*	50,000 BTU/hr
VC6GC	Computer	1	Single Deck on Adjustable 23¾" Legs*	50,000 BTU/hr
VC66GD	Solid State	2	Double Deck on 8" Legs	100,000 BTU/hr
VC66GC	Computer	2	Double Deck on 8" Legs	100,000 BTU/hr
ELECTRIC				
VC6ED	Solid State	1	Single Deck on Adjustable 23¾" Legs*	12.5 kW
VC6EC	Computer	1	Single Deck on Adjustable 23¾" Legs*	25 kW
VC66ED	Solid State	2	Double Deck on 8" Legs	12.5 kW
VC66EC	Computer	2	Double Deck on 8" Legs	25 kW

	Oven Cavity Dimensions (W x D x H)	Exterior Dimensions (W x D x H)	Standard Power Supply Motor size (gas units)
VC6GD	29" x 26⅛" x 20"	40¼" x 45⅛" x 54¾"	½ HP, 115V, 8 Amps
VC66GD	29" x 26⅛" x 20"	40¼" x 45⅛" x 70"	(2) ½ HP, 115V, 8 Amps
VC6ED	29" x 26⅛" x 20"	40¼" x 45⅛" x 54¾"	208/240V, 60 Hz, 1 or 3 Phase
VC66ED	29" x 26⅛" x 20"	40¼" x 45⅛" x 70"	208/240V, 60 Hz, 1 or 3 Phase

**23¾" legs can adjust an additional 1" in length. Legs with casters are adjustable from 28" to 29⅛" in length.
All ovens can be double stacked.*

SG SERIES │ GAS *Optimal Balance of Recovery and Baking.*

STANDARD FEATURES:

- Standard cavity depth

- 60,000 BTU/hr total input

- Gentle bake mode selector switch for greater flexibility

- 5 grab-and-go oven racks with 11 rack positions

- Independently operated doors with full-length hinge pins and welded full-door frames

- 1-piece cool-to-the-touch door handles

- ½ HP 2-speed fan motor

- Choice of single- or double-stacked configuration

- Stainless steel front, sides, top and door gaskets

- Easy-to-clean, porcelain-coated enameled steel interior

- Auxiliary fan switch for rapid cool down

- ¾" Gas connection with internal combination gas pressure regulator and safety solenoid system (interconnecting piping supplied on double deck models for single point gas connection)

SG4
Shown with leg stand and casters

SG44
Shown with optional casters

SG SERIES CONVECTION OVENS

Model	Control Type	Sections	Description	Total BTU/hr
SG4GD	Solid State	1	Single Deck on Adjustable 23¾" Legs*	60,000
SG44GD	Solid State	2	Double Deck on 8" Legs	120,000

Model	Oven Cavity Dimensions (W x D x H)	Exterior Dimensions (W x D x H)	Motor size
SG4GD	29" x 22⅛" x 20"	40¼" x 41⅛" x 54¾"	½ HP, 115V, 8 Amps
SG44GD	29" x 22⅛" x 20"	40¼" x 41⅛" x 70"	(2) ½ HP, 115V, 8 Amps

23¾" legs can adjust an additional 1" in length. Legs with casters are adjustable from 28" to 29⅛" in length. All ovens can be double stacked.

GCO/ECO SERIES | GAS *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 gas GCO or electric ECO Series half-size ovens.

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
- 5 oven racks
- 60-minute timer with audible alarm
- Available with optional right-side door hinge

EC02D
Shown with leg stand and casters

GCO2D

GCO CONVECTION OVENS

Model	Control Type	Description	Input
GAS			
GCO2D	Solid State	Single Deck Half-Size Electric Convection Oven	25,000 BTU/hr
ELECTRIC			
ECO2D	Solid State	Single Deck Half-Size Electric Convection Oven	5.5 kW

	Oven Cavity Dimensions (W x D x H)	Exterior Dimensions (W x D x H)	Standard Power Supply Motor size (gas units)
GCO2D	15¼" x 21" x 20"	30" x 28½" x 30⅝"	½ HP, 115V, 8 Amps
ECO2D	15¼" x 21" x 20"	30" x 28½" x 30⅝"	208/240V, 60 Hz, 1 or 3 Phase

VC / SG / ECO / GCO SERIES │ OPTIONS & ACCESSORIES

FIELD-INSTALLED ACCESSORIES

HEAT SHIELD

Heat deflector to protect unit from high temperature equipment
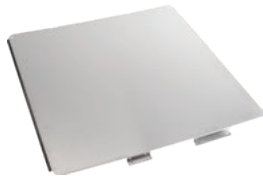
HTSHLD-LH/V *(left hand)*
HTSHLD-RH/V *(right hand)*
Fits VC4, VC5, VC6 & SG ovens

OVEN RACK

Extra oven rack
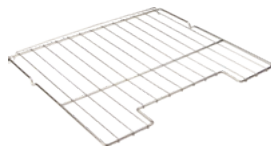
RACK-1PCNEW
Fits VC4, VC5 and SG ovens

RACK-1PCDDNEW
Fits VC6 ovens

RACK-HLF1PC
Fits ECO2D / GCO2D ovens

RACK HANGER

Use to hang spare oven racks. Installs on side of oven

RACK-HANGRV
Fits all ovens

DOWN DRAFT DIVERTER

Down draft flue diverter for direct vent connection
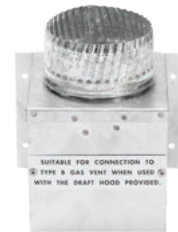
DRAFT-DIVERT
Fits VC4, VC5, VC6 & SG ovens

FLANGED FEET

Set of 4 flanged feet.

FLNGD-FT/4
Fits VC4, VC5, VC6 & SG ovens

CASTERS

Set of 4 (2 locking) for a single deck oven or for leg stand.

CSTSET-SINGLE
Fits VC4, VC5, VC6 & SG ovens

LEG STAND

Stainless steel leg stand with adjustable feet, stainless steel shelf and adjustable rack supports for a single deck oven.

OPNSTND-LEGS/SS
Fits VC4 and SG ovens

VC5-OPNSTD-LG-SS
Fits VC5 ovens

OPNSTND-HLFLEG
Fits ECO and GCO ovens

LEG STAND

Retrofit stand kit for use with standard black painted legs includes mounting brackets, stainless steel shelf and adjustable rack supports.

OPNSTND-KIT
Fits VC4 and SG ovens

VC5-OPNSTD-KIT
Fits VC5 ovens

VC / SG / ECO / GCO SERIES │ OPTIONS & ACCESSORIES

FIELD-INSTALLED ACCESSORIES

Accessory Code	Description	VC4	VC5	VC6	SG	ECO	GCO
ELVKIT-GASOVN	Elevation kit for 44,000 BTU gas ovens	✓	✓	✓	N/A	N/A	N/A
ELVKIT-GAS50KVC	Elevation kit for 50,000 BTU gas ovens	Gas	Gas	Gas	N/A	N/A	N/A
ELVKIT-GAS60KSG	Elevation kit for SG Series gas ovens	N/A	N/A	N/A	✓	N/A	N/A
ELVKIT-GASHLF	Elevation kit for GCO gas ovens	N/A	N/A	N/A	N/A	N/A	✓
STACK/G-LEG	Stacking kit, with legs, for 2 full-size gas ovens	Gas	Gas	Gas	Gas	N/A	N/A
STACK/G-CST	Stacking kit, with legs & casters, for 2 full-size gas ovens	Gas	Gas	Gas	Gas	N/A	N/A
STACK/G-HLFLEG	Stacking kit, with legs, for 2 half-size ovens	N/A	N/A	N/A	N/A	N/A	✓
STACK/E-LEG	Stacking kit, with legs, for 2 full-size electric ovens	Elec.	Elec.	Elec.	N/A	N/A	N/A
STACK/E-CST	Stacking kit, with legs & casters, for 2 full-size electric ovens	Elec.	Elec.	Elec.	N/A	N/A	N/A
STACK/E-HLFLEG	Stacking kit, with legs, for 2 half-size ovens	N/A	N/A	N/A	N/A	✓	N/A
DRIPPAN-SSDD	Stainless steel drip pan	✓	✓	✓	✓	N/A	N/A
3/4QD-HOSE-4	¾" x 4' quick disconnect hose with restraining device	✓	✓	✓	✓	N/A	N/A
ENCLSUR-SSBACK	Stainless steel rear enclosure (per section)	✓	N/A	✓	✓	N/A	N/A
VC5-ENCLSR-BCK	Stainless steel rear enclosure (per section)	N/A	✓	N/A	N/A	N/A	N/A
MARINE-TOP	Oven/Steamer accessory kit. Requires 8" legs (LEGSET-8INSS) in lieu of standard legs	✓	N/A	N/A	N/A	N/A	N/A

FACTORY-INSTALLED OPTIONS

Description	VC4	VC5	VC6	SG
Simultaneous doors (per section)—chain driven	✓	N/A	✓	✓
480V, 60 Hz, 3 Phase (per section)—VC Electric Models	Elec.	Elec.	Elec.	N/A
Corrections package 1—security screws only	✓	N/A	✓	✓
Corrections package 2—security screws, rear enclosure, locking hasp for doors	✓	N/A	✓	✓
Left side controls	✓	N/A	N/A	N/A
Kosher-friendly control package (per section) includes standing pilot and continuously operating fan functions	✓	N/A	✓	✓

VULCAN

GRIDDLES - GAS

VCCG SERIES │ *Optimize the Griddle Workstation.*

Vulcan's high-performance VCCG griddle distributes heat evenly across the entire griddle plate, boosting food quality and reliability in the most demanding environments. Plus, it's easy to customize your griddle to your specific operational needs. Choose from three different plate options, grease trough location and many other options and accessories.

STANDARD FEATURES:

- Flexible griddle platform enables you to select from 2 burner systems (IRX™ Infrared or atmospheric) and 3 plate materials (Steel, Rapid Recovery™ or Chrome); see chart on page 67 for customization options and accessories

- Select models are ENERGY STAR® certified

- Every 12" is independently zoned with embedded solid state temperature control from 200–550°F on Steel and Chrome plates and 200–450°F on Rapid Recovery™ Plate

- Electronic ignition and pilot protection system

- 4" heavy duty adjustable legs

- Cool bull nose design keeps the front rail cool to the touch at all times

- Built-in regulator per burner (every 12")

- High-capacity 6 quart grease drawer— 2 for 60" and 72" sizes

IRX

IRX™ is Infrared Extreme, a true infrared platform that brings productivity, energy savings and ease of operation to the end user — producing consistent results batch after batch.

VCCG60

VCCG72

VCCG GRIDDLES │ BASE MODELS

Model	Dimensions (W x D x H)	Cooking Height	Plate	Burner System	No. of Burners	No. of Drawers	Grease Trough
VCCG24	24" x 33⅛" x 18⅞"	14¾"	Steel	Atmospheric or IRX™ Infrared	2	1	Front
VCCG36	36" x 33⅛" x 18⅞"	14¾"	Steel	Atmospheric or IRX™ Infrared	3	1	Front
VCCG48	48" x 33⅛" x 18⅞"	14¾"	Steel	Atmospheric or IRX™ Infrared	4	1	Front
VCCG60	60" x 33⅛" x 18⅞"	14¾"	Steel	Atmospheric or IRX™ Infrared	5	2	Front
VCCG72	72" x 33⅛" x 18⅞"	14¾"	Steel	Atmospheric or IRX™ Infrared	6	2	Front

*Rapid Recovery™ Plate only available in 24" depth and NOT available in 72" width.
NOTE: BTUs, dimensions and weights depend on customization selection. Contact factory for further details.
NOTE: Contact factory for second year warranty information.
NOTE: VMCS not compatible with rear grease trough.

VCCG SERIES | *Easy Customization to Fit Your Operational Needs.*

ENERGY STAR

1. Choose Plate	2. Choose Burner		3. Choose Grease Trough Location			4. Select Factory-Installed Options					5. Select Field-Installed Accessories				
(Chrome / Grooved Steel / Steel / Rapid Recovery™)	IRX™ Infrared (24,000 BTU/hr)	Atmospheric (30,000 BTU/hr)	Front	Left Side	Rear	Grooved Plate	10" Back Splash	Welded Plate Divider	Towel Bar	Under-Device Plumbing	Plate Rail	Condiment Rail	Cutting Board	Integrated Stand (37" Cooking Height)	Banking Strip
Steel (1" Thick plate)	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
Rapid Recovery™ * (18 mm [≈¾"] thick plate)	●	●	●	—	—	—	—	●	●	●	●	●	●	●	●
Chrome (1" Thick plate. Ships with palmetto brush, scraper and blade for cleaning.)	●	●	●	●	—	●	●	—	●	●	●	●	●	●	●

VCCG24

VCCG36

VCCG48

VCCG models are Vulcan Manual Clamshell (VMCS) Compatible. See page 77 for more details.

How to choose the right griddle plate

VCCG SERIES │ OPTIONS

FACTORY-INSTALLED OPTIONS

Option	Available on	Description
Grooved Griddle Plate	All VCCG	Steel grooved griddle plate. Cleaning scraper ships with unit. *Not Available on Rapid Recovery™ plate. Partial grooving available. Contact factory.*
10" Back Splash	All VCCG	10" Back splash and tapered side splash. *Available on steel and chrome plates; not available on Rapid Recovery™ plate.*
Welded Plate Divider	All VCCG	Welded wall or divider rail creates a non-removable cooking lane, eliminating flavor transfer. *Available on steel and Rapid Recovery™ plate; not available on chrome plate. Contact factory to specify location on plate.*
Under-Device Plumbing	All VCCG	Under-device plumbing, front left location.
Towel Bar	All VCCG	Stainless steel towel bar to hang towels, bar cloths or utensils.

Grooved griddle plate   *Under-device plumbing*   *10" back splash*   *Welded plate divider*
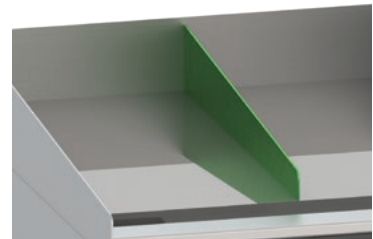
INTEGRATED EQUIPMENT STANDS

Equipment stand integrated into griddle unit
(37" working height)

ISTAND/C-CG24   VCCG24

ISTAND/C-CG36   VCCG36

ISTAND/C-CG48   VCCG48

ISTAND/C-CG60   VCCG60

ISTAND/C-CG72   VCCG72

VCCG SERIES │ ACCESSORIES

FIELD-INSTALLED ACCESSORIES

CUTTING BOARD*

Stainless steel cutting board with Sani-Tuff®, 10⅝" depth.

CUTBD-CG24 *For VCCG24*
CUTBD-CG36 *For VCCG36*
CUTBD-CG48 *For VCCG48*
CUTBD-CG60 *For VCCG60*
CUTBD-CG72 *For VCCG72*

(Sani-Tuff® is a resilient material resistant to cracking, splintering and absorption of liquids)

PLATE RAIL*

Stainless steel plate rail, 10⅝" depth.

PLTRAIL-CG24 *For VCCG24*
PLTRAIL-CG36 *For VCCG36*
PLTRAIL-CG48 *For VCCG48*
PLTRAIL-CG60 *For VCCG60*
PLTRAIL-CG72 *For VCCG72*

CONDIMENT RAIL*

Stainless steel condiment rail, 10⅝" depth.

Pans not included

CONRAIL-CG24 *For VCCG24*
Capacity: (3) ⅙ Pans or (1) ⅓ Pan

CONRAIL-CG36 *For VCCG36*
Capacity: (5) ⅙ Pans or (2) ⅓ Pans

CONRAIL-CG48 *For VCCG48*
Capacity: (7) ⅙ Pans or (3) ⅓ Pans

CONRAIL-CG60 *For VCCG60*
Capacity: (8) ⅙ Pans or (4) ⅓ Pans

CONRAIL-CG72 *For VCCG72*
Capacity: (10) ⅙ Pans or (5) ⅓ Pans

*Cutting board, plate rail and condiment rail are incompatible with rear grease trough griddles.

Accessory Code	Available on	Description
BANKING-STRIP	All VCCG	Griddle Banking Strip.
TRANSF-900RE	All VCCG	Transformer 220V to 120V.
EXTENSION-CHUTE	All VCCG	Chute replaces grease can for operations producing excessive grease and using a bucket for drainage. *Must be used with ISTAND/C-CG.*

UNIVERSAL EQUIPMENT STANDS

30" Depth stainless steel stand with ½" marine edge and 5" casters (deck height is 24" from floor level).

STAND/C-24	All 24" Countertop Equipment
STAND/C-36	All 36" Countertop Equipment
STAND/C-48	All 48" Countertop Equipment
STAND/C-60	All 60" Countertop Equipment
STAND/C-72	All 72" Countertop Equipment

STAND/C-36

900RX & MSA SERIES | *Heavy Duty Performance, Convenience and Reliability.*

STANDARD FEATURES:

- 27,000 BTUs per 12" section, U-shaped steel burners

- 1" thick steel plate, 24" deep

- Embedded mechanical snap-action thermostat provides accurate temperature control from 200–550°F (+/- 15°F to set point at idle)

- 1 supervised pilot safety valve for every 2 burners; valve will completely shut off gas to pilot and burners if pilot extinguishes or gas supply is interrupted

- 4" heavy duty adjustable legs

- Cool bull nose design keeps the front rail cool to the touch at all times

- High-capacity 6-quart grease drawer— 2 for 60" and 72" sizes

- External gas regulator provided in packaging

- 900RX & MSA models are Vulcan Manual Clamshell (VMCS) compatible. page 77 for more details

936RX

Dual electric/manual ignition with front manifold shut off valve provides convenience to busy operators (900 Series)

MSA48

Manual ignition (MSA Series)

900RX GRIDDLES | DUAL ELECTRIC/MANUAL IGNITION

Model	Dimensions (W x D x H)	Cooking Height	Total BTU/hr	No. of Drawers
924RX	24" x 31½" x 15¼"	11⅛"	54,000	1
936RX	36" x 31½" x 15¼"	11⅛"	81,000	1
948RX	48" x 31½" x 15¼"	11⅛"	108,000	1
960RX	60" x 31½" x 15¼"	11⅛"	135,000	2
972RX	72" x 31½" x 15¼"	11⅛"	162,000	2

Also available with a 30" deep steel plate.

MSA GRIDDLES | MANUAL IGNITION

Model	Dimensions (W x D x H)	Cooking Height	Total BTU/hr	No. of Drawers
MSA24	24" x 31½" x 15¼"	11⅛"	54,000	1
MSA36	36" x 31½" x 15¼"	11⅛"	81,000	1
MSA48	48" x 31½" x 15¼"	11⅛"	108,000	1
MSA60	60" x 31½" x 15¼"	11⅛"	135,000	2
MSA72	72" x 31½" x 15¼"	11⅛"	162,000	2

Also available with exclusive Rapid Recovery™ composite griddle plate or a 30" deep steel plate.

900RX & MSA SERIES | OPTIONS

FACTORY-INSTALLED OPTIONS

	Option	Available on	Description
Grooved Steel / 30" Depth Steel	Grooved Griddle Plate	All 900RX/MSA	Steel grooved griddle plate. Cleaning scraper ships with unit. *Not Available on Rapid Recovery™ plate. Partial grooving available. Contact factory.*
	30" Depth Steel Plate	All 900RX/MSA	30" Deep steel plate; 1" thick, temperature control from 200–550°F.
Chrome / Rapid Recovery™	Chrome Plate	All 900RX/MSA	24" or 30" depth chrome plate. Ships with palmetto brush, scraper and blade for cleaning.
	Rapid Recovery™ Plate	MSA24 MSA36 MSA48	Vulcan's exclusive composite plate with aluminum core and 304 series stainless steel surface; temperature control from 200–450°F. *Only available in 24" depth.*
	Rear Grease Trough	All 900RX/MSA	Grease trough located on rear of griddle vs. standard front *(NOTE: VCMS, standard plate rail, condiment rail and cutting board accessories ars incompatible with rear grease trough griddles.)*
	Welded Plate Divider	All 900RX/MSA	Welded wall or divider rail creates a non-removable cooking lane, which eliminates flavor transfer; Cost is per single divider wall; available on steel and Rapid Recovery™ plate; Not available on chrome plate *Contact factory to specify location on plate.*
	Under-Device Plumbing	All 900RX/MSA	Under-device plumbing, front right location
	10" Back Splash	All 900RX/MSA	10" Back splash and tapered side splash, available on steel and chrome plates; Not available on Rapid Recovery™ plate
	Piezo Ignition System	All MSA	Rotary Piezoelectric Ignition System (No electric needed)

900RX & MSA SERIES │ ACCESSORIES

FIELD-INSTALLED ACCESSORIES

CUTTING BOARD*

Stainless steel cutting board with Sani-Tuff®, 10⅝" depth

CUTBD-24 *For 924RX / MSA24*
CUTBD-36 *For 936RD / MSA36*
CUTBD-48 *For 948RX / MSA48*
CUTBD-60 *For 960RX / MSA60*
CUTBD-72 *For 972RX / MSA72*

(Sani-Tuff® is a resilient material resistant to cracking, splintering and absorption of liquids)

PLATE RAIL*

Stainless steel plate rail, 10⅝" depth

PLTRAIL-24 *For 924RX / MSA24*
PLTRAIL-36 *For 936RD / MSA36*
PLTRAIL-48 *For 948RX / MSA48*
PLTRAIL-60 *For 960RX / MSA60*
PLTRAIL-72 *For 972RX / MSA72*

CONDIMENT RAIL*

Stainless steel condiment rail, 10⅝" depth
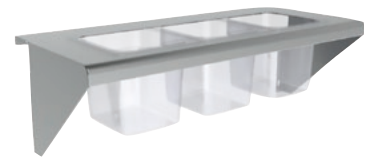
CONRAIL-24 *For 924RX / MSA24*
Capacity: (3) ⅙ Pans or (1) ⅓ Pan

CONRAIL-36 *For 936RD / MSA36*
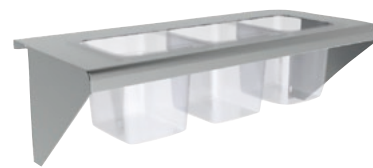Capacity: (5) ⅙ Pans or (2) ⅓ Pans

CONRAIL-48 *For 948RX / MSA48*
Capacity: (7) ⅙ Pans or (3) ⅓ Pans

CONRAIL-60 *For 960RX / MSA60*
Capacity: (8) ⅙ Pans or (4) ⅓ Pans

CONRAIL-72 *For 972RX / MSA72*
Capacity: (10) ⅙ Pans or (5) ⅓ Pans

*Standard plate rail, condiment rail and cutting board accessories are incompatible with rear grease trough griddles.

Accessory Code	Available on	Description
LEGS-GRD6	All 900RX/MSA	6" Legs
3/4QD-HOSE-4	All 900RX/MSA	¾" x 4' long gas flex hose and quick disconnect
BANKING-STRIP	All 900RX/MSA	Griddle banking strip

LEGS-GRD6

3/4QD-HOSE-4

INTEGRATED EQUIPMENT STANDS

Equipment stand integrated into griddle unit (37" working height)

ISTAND/C-24	924RX/MSA24
ISTAND/C-36	936RX/MSA36
ISTAND/C-48	948RX/MSA48
ISTAND/C-60	960RX/MSA60
ISTAND/C-72	972RX/MSA72

See page 69 for Universal Equipment Stands

RRE SERIES | *Rapid Recovery™ Composite Plate Griddle.*

The Rapid Recovery™ Composite Plate Griddle with 304 Series stainless steel cooking surface supports high-volume kitchen applications while achieving high-capacity, consistent results.

STANDARD FEATURES:

- True "corner-to-corner" temperature control across cooking surface to maximize production capacity

- Rapid Recovery™ composite griddle plate (≈¾") delivers fast and uniform heat

- 304 Series stainless steel cooking surface is easy to clean and reduces labor and flavor transfer between foods

- Available in 208 or 240V, 50-60 Hz, 1 or 3 Phase power supply and 480V, 50-60 Hz, 3 Phase

- Snap-action thermostatic controls and heating elements every 12" with temperature control from 200–450°F

- 4" heavy duty adjustable legs

- Cool bull nose design keeps the front rail cool to the touch at all times

RRE36E

RRE models are Vulcan Manual Clamshell (VMCS) Compatible

RRE SERIES GRIDDLES

Model	Dimensions (W x D x H)	Cooking Height	Total kW	No. of Drawers
RRE24E	24" x 31½" x 15¼"	11⅛"	10.8	1
RRE36E	36" x 31½" x 15¼"	11⅛"	16.2	1
RRE48E	48" x 31½" x 15¼"	11⅛"	21.6	1

Contact factory for 380-415V options.

Composite Plate with Aluminum Core and 304 Series Stainless Steel Surface.

Exclusive Rapid Recovery™ composite plate material

Corner-to-corner temperature control and even heat distribution allows users to cook to perfection on every inch of this griddle's surface.

Scan to learn more about Rapid Recovery technology

HEG SERIES | *Dependable Operation and Repeatable Performance.*

STANDARD FEATURES:

- Available in 208 or 240V, 50-60 Hz, 1 or 3 Phase power supply and 480V, 50-60 Hz, 3 Phase power supply

- ½" steel plate for 24", 36" and 48" units; ¾" steel plate for 60" and 72" units—designed for optimal grill performance

- Snap-action thermostatic controls and heating elements every 12" with temperature control from 200–450°F

- 4" heavy duty adjustable legs

- Cool bull nose design keeps the front rail cool to the touch at all times

- High-capacity 6 quart grease drawer—2 for 60" and 72" sizes

HEG36E

HEG models are Vulcan Manual Clamshell (VMCS) Compatible. See page 77 for more details.

HEG SERIES GRIDDLES

Model	Dimensions (W x D x H)	Cooking Height	Total kW	No. of Drawers
HEG24E	24" x 31½" x 15¼"	11⅛"	10.8	1
HEG36E	36" x 31½" x 15¼"	11⅛"	16.2	1
HEG48E	48" x 31½" x 15¼"	11⅛"	21.6	1
HEG60E	60" x 31½" x 15¼"		27	
HEG72E	72" x 31½" x 15¼"		32.4	

Contact factory for 380-415V options.

See page 75 for options and accessories.

RRE & HEG SERIES | OPTIONS AND ACCESSORIES

FACTORY-INSTALLED OPTIONS

	Option	Available on	Description
Grooved Steel / Chrome	Grooved Griddle Plate	All HEG	Steel grooved griddle plate. Cleaning scraper ships with unit. *Not Available on Rapid Recovery™ plate. Partial grooving available.*
	Chrome Plate	All HEG	24" or 30" depth chrome plate. Ships with palmetto brush, scraper and blade for cleaning.
	Welded Plate Divider	All HEG and RRE	Welded wall or divider rail creates a non-removable cooking lane, which eliminates flavor transfer. *Available on steel and Rapid Recovery™ plate.* *Not available on chrome plate.* *Contact factory to specify location on plate.*
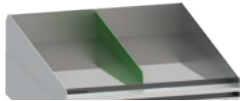
UNIVERSAL EQUIPMENT STANDS

30" Depth stainless steel stand with ½" marine edge and 5" casters (deck height is 24" from floor level).

STAND/C-24	All 24" countertop equipment
STAND/C-36	All 36" countertop equipment
STAND/C-48	All 48" countertop equipment
STAND/C-60	All 60" countertop equipment
STAND/C-72	All 72" countertop equipment

STAND/C-36

RRE & HEG SERIES | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

CUTTING BOARD*

Stainless steel cutting board with Sani-Tuff®, 10⅝" depth.

CUTBD-24 *For HEG924E / RRE24E*
CUTBD-36 *For HEG36RD / RRE36E*
CUTBD-48 *For HEG48E / RRE48E*
CUTBD-60 *For HEG60E / RRE60E*
CUTBD-72 *For HEG72E / RRE72E*

(Sani-Tuff® is a resilient material resistant to cracking, splintering and absorption of liquids)

PLATE RAIL*

Stainless steel plate rail, 10⅝" depth.

PLTRAIL-24 *For HEG924E / RRE24E*
PLTRAIL-36 *For HEG36RD / RRE36E*
PLTRAIL-48 *For HEG48E / RRE48E*
PLTRAIL-60 *For HEG60E / RRE60E*
PLTRAIL-72 *For HEG72E / RRE72E*

CONDIMENT RAIL*

Stainless steel condiment rail, 10⅝" depth.
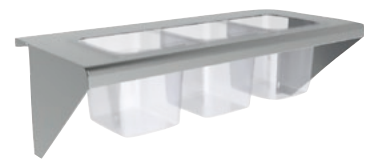
CONRAIL-24 *For HEG924E / RRE24E*
Capacity: (3) ⅙ Pans or (1) ⅓ Pan

CONRAIL-36 *For HEG36RD / RRE36E*
Capacity: (5) ⅙ Pans or (2) ⅓ Pans

CONRAIL-48 *For HEG48E / RRE48E*
Capacity: (7) ⅙ Pans or (3) ⅓ Pans

CONRAIL-60 *For HEG60E / RRE60E*
Capacity: (8) ⅙ Pans or (4) ⅓ Pans

CONRAIL-72 *For HEG72E / RRE72E*
Capacity: (10) ⅙ Pans or (5) ⅓ Pans

*Standard plate rail, condiment rail and cutting board accessories are incompatible with rear grease trough griddles.

Accessory Code	Available on	Description
BANKING-STRIP	All HEG(E) & RRE(E)	Griddle banking strip
LEGS-GRD6	All HEG(E) & RRE(E)	6" Legs

LEGS-GRD6

INTEGRATED EQUIPMENT STANDS

Equipment stand integrated into griddle unit (37" working height)

ISTAND/C-24	HEG24E / RRE24E
ISTAND/C-36	HEG36E / RRE36E
ISTAND/C-48	HEG48E / RRE48E
ISTAND/C-60	HEG60E / RRE60E
ISTAND/C-72	HEG72E / RRE72E

page 69 for Universal Equipment Stands

VMCS | MANUAL CLAMSHELL GRIDDLE ACCESSORY

Maximize griddle production, cut cook times by more than half and add consistency to your cooking process.

STANDARD FEATURES:

- One-hand lift mechanism holds system in an upright position for ease of operation

- 10.4" W x 22.9" D cooking surface accommodates a variety of menu items

- Rapid Recovery™ platen ($^9/_{16}$") for fast temperature recovery and even heating

- Snap-action thermostat supports cooking range from 200–450°F

- Compatible with heavy duty Vulcan gas and electric griddles: VCCG, 900RX, MSA, HEG(E) and RRE(E) Series units

- Plate Gap Adjustment Accessory (GADJUST-VMCS) adjusts height of the clamshell in 1/32" increments

VMCS-101
Shown with GADJUST-ROTARY mounted to a VCCG24 Griddle.

VMCS CLAMSHELL ACCESSORY

Model	Available on	Description	Total kW	Nominal Amp Draw
VMCS-101*	VCCG, 900RX, MSA, HEG(E), RRE(E)	10.4" Rapid Recovery™ Smooth Platen *Includes Plate Gap Adjustment (GADJUST-VMCS), Teflon sheet mounting hardware and 2 Teflon sheets*	3.6	17.3
VMCS-201*	VCCG, 900RX, MSA, HEG(E), RRE(E)	10.4" Grooved Steel Platen *Includes Plate Gap Adjustment (GADJUST-VMCS), Teflon sheet mounting hardware and 2 Teflon sheets*	3.6	17.3

***Mounting Frame required.**

NOTE: Not available with 30" depth griddles or griddles with rear grease trough.

NOTE: Please specify 208V, 1 Phase or 240V, 1 Phase electrical service. 240V available at the same price. Contact factory for lead time.

VMCS-101
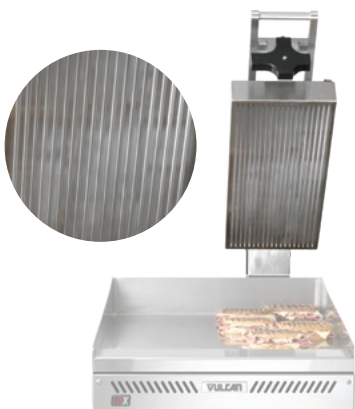
VMCS-201 *Shown with GADJUST-ROTARY*

VMCS │ MANUAL CLAMSHELL GRIDDLE OPTIONS & ACCESSORIES

FIELD-INSTALLED ACCESSORIES

MOUNTING FRAME

Mounting frame.
Required for mounting clamshell to griddle.
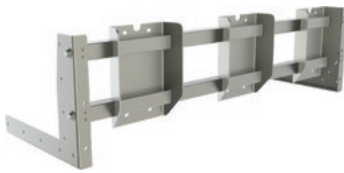
For 900RX, MSA, HEG(E), RRE(E) Griddles:

FRAME-VMCS24 *(24" mounting frame)*
FRAME-VMCS36 *(36" mounting frame)*
FRAME-VMCS48 *(48" mounting frame)*
FRAME-VMCS60 *(60" mounting frame)*
FRAME-VMCS72 *(72" mounting frame)*

For VCCG Griddles:
FRAME-VMCS24-CG *(24" mounting frame)*
FRAME-VMCS36-CG *(36" mounting frame)*
FRAME-VMCS48-CG *(48" mounting frame)*
FRAME-VMCS60-CG *(60" mounting frame)*
FRAME-VMCS72-CG *(72" mounting frame)*

ROTARY GAP ADJUSTMENT

Easy-to-use rotary gap adjustment allows customization to height of menu items.

GADJUST-ROTARY
For VMCS-101 & VMCS-201

TEFLON SHEETS

Teflon non-stick release sheets, qty 10.

TEFLON-KIT10B
For VMCS-101 & VMCS-201

FACTORY-INSTALLED OPTION

Accessory Code	Description	Available on
VMCS-101FM	Factory staff will mount VMCS to new griddle on original PO, mounting frame purchase is required.	VCCG, 900RX, MSA, HEG(E),RRE(E)
VMCS-201FM		VCCG, 900RX, MSA, HEG(E),RRE(E)

VTEC SERIES | *Increased Production Capacity & Food Quality with Decreased Gas Usage.*

The VTEC charbroiler is ideal for cooking lean chicken, fish, vegetables and thinly sliced steak.

VTEC36

STANDARD FEATURES:

- Patented grate design virtually eliminates flare-ups

- Energy-efficient 22,000 BTU/hr independent burner sections every 12"

- 11" x 25" stainless steel cooking grids providing ≈2 ft^2 of cooking area in each burner zone

- Rotary piezo igniter provides direct spark to burner—no standing pilots, no electric needed

- 4" heavy duty adjustable legs

- Cool bull nose design keeps the front rail cool to the touch at all times

VTEC SERIES GRIDDLES

Model	Dimensions (W x D x H)	Cooking Height	Total BTU/hr	Burner Sections
VTEC14	14⅜" x 35⅛" x 16⅜"	12½"	22,000	1
VTEC25	25⅜" x 35⅛" x 16⅜"	12½"	44,000	2
VTEC36	36⅜" x 35⅛" x 16⅜"	12½"	66,000	3
VTEC48	47⅜" x 35⅛" x 16⅜"	12½"	88,000	4
VTEC60	58⅜" x 35⅛" x 16⅜"	12½"	110,000	5

FIELD-INSTALLED ACCESSORIES

CONDIMENT RAIL

Stainless steel condiment rail, 10⅝" depth.

CONRAIL-VTEC25 *For VTEC25*
Capacity: (3) 1/6 Pans or (1) 1/3 Pan

CONRAIL-VTEC36 *For VTEC36*
Capacity: (5) 1/6 Pans or (2) 1/3 Pans

CONRAIL-VTEC48 *For VTEC48*
Capacity: (7) 1/6 Pans or (3) 1/3 Pans

CONRAIL-VTEC60 *For VTEC60*
Capacity: (8) 1/6 Pans or (4) 1/3 Pans

PLATE RAIL

Stainless steel plate rail, 10⅝" depth.

PLTRAIL-VTEC14 *For VTEC14*
PLTRAIL-VTEC25 *For VTEC25*
PLTRAIL-VTEC36 *For VTEC36*
PLTRAIL-VTEC48 *For VTEC48*
PLTRAIL-VTEC60 *For VTEC60*

CUTTING BOARD

Stainless steel cutting board with Sani-Tuff®, 10⅝" depth.

CUTBD-VTEC25 *For VTEC25*
CUTBD-VTEC36 *For VTEC36*
CUTBD-VTEC48 *For VTEC48*
CUTBD-VTEC60 *For VTEC60*

(Sani-Tuff® is a resilient material resistant to cracking, splintering and absorption of liquids)

EMITTER PANEL*

Replacement emitter panels, qty 2.

EMITTER-VTEC *All VTEC*

FISH GRATE

Stainless steel fish grate 22 ribs, qty 1.

GRATE-VTFISH *All VTEC*
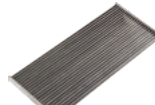
SCRAPER

Tool used to clean cooking grid

SCRAPER-VTEC *All VTEC*

*Cleaning of the emitter panels is a dry operation and done while in place. Water should never be poured onto hot emitter panels. Emitter panels should never be immersed in water for cleaning. Removing the emitter panels is not necessary except for servicing the unit. We recommend an operator carry 1 emitter panel on hand at all times. Once the operator learns the life span of the emitter panel in their specific operation, replacement can be added to a maintenance schedule. Hours of operation, food product and frequency of charbroiler cleaning are all factors in an emitter panel's life span.

ACHIEVER VACB SERIES | *Heavy Duty Performance, High Production and Reliability.*

Best temperature profile of any charbroiler in its class—more usable heat (600–700ºF) into the grate area for maximum production capacity and productivity. Vulcan's "Supercharger" plates are standard—improving energy utilization and performance.

STANDARD FEATURES:

- Powerful 17,000 BTU/hr* burner in each 6" broiler section with wide range (220° rotation) manual gas valves for precise zone control

- Heavy duty cast iron burners, radiants and grates provide exceptional durability

- Heat deflector panels below burner sections reflect heat into the cooking zone, improving uniformity of temperature across the entire cooking surface as well as protecting your refrigerated chef base

- Easy-to-light design, standing pilot ignition

- 4" heavy duty adjustable legs

*16,000 BTU/hr for propane gas.

VACB47

VACB47 Achiever super-uniform temperature profile
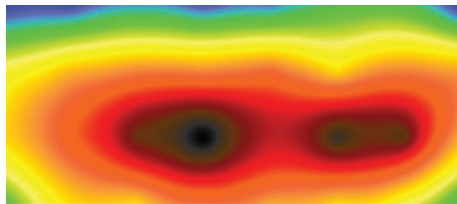
Competitor temperature profile

VACB SERIES GRIDDLES

Model	Dimensions (W x D x H)	Cooking Height	Total BTU/hr	Grates
VACB25	25⅛" x 31" x 15½"	12"	68,000	4
VACB36	36" x 31" x 15½"	12"	102,000	6
VACB47	46⅞" x 31" x 15½"	12"	136,000	8
VACB60	62⅛" x 31" x 15½"	12"	187,000	11
VACB72	72½" x 31" x 15½"	12"	221,000	13

See page 81 for options and accessories.

ACHIEVER VACB SERIES | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

CUTTING BOARD

Stainless steel cutting board with Sani-Tuff®, 10⅝" depth

CUTBD-ACB25 *For VACB25*
CUTBD-ACB36 *For VACB36*
CUTBD-ACB48 *For VACB48*
CUTBD-ACB60 *For VACB60*
CUTBD-ACB72 *For VACB72*

(Sani-Tuff® is a resilient material resistant to cracking, splintering and absorption of liquids)

PLATE RAIL

Stainless steel plate rail, 10⅝" depth

PLTRAIL-ACB25 *For VACB25*
PLTRAIL-ACB36 *For VACB36*
PLTRAIL-ACB48 *For VACB48*
PLTRAIL-ACB60 *For VACB60*
PLTRAIL-ACB72 *For VACB72*

CONDIMENT RAIL

Stainless steel condiment rail, 10⅝" depth
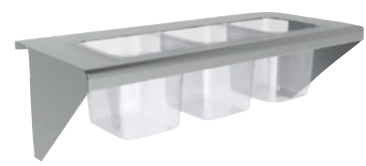
CONRAIL-ACB25 *For VACB25*
Capacity: (3) ⅙ Pans or (1) ⅓ Pan

CONRAIL-ACB36 *For VACB36*
Capacity: (5) ⅙ Pans or (2) ⅓ Pans

CONRAIL-ACB48 *For VACB48*
Capacity: (7) ⅙ Pans or (3) ⅓ Pans

CONRAIL-ACB60 *For VACB60*
Capacity: (8) ⅙ Pans or (4) ⅓ Pans

CONRAIL-ACB72 *For VACB72*
Capacity: (10) ⅙ Pans or (5) ⅓ Pans

SPLASH KIT

6" add-on splash guard sides and back

(not compatible with overshelf)

SPLASH6-CB25 *For VACB25*
SPLASH6-CB36 *For VACB36*
SPLASH6-CB48 *For VACB48*
SPLASH6-CB60 *For VACB60*
SPLASH6-CB72 *For VACB72*

OVERSHELF

12¾" high shelf

OVRSHLF-ACB25 *For VACB25*
OVRSHLF-ACB36 *For VACB36*
OVRSHLF-ACB48 *For VACB48*
OVRSHLF-ACB60 *For VACB60*
OVRSHLF-ACB72 *For VACB72*

LEGS

6" Legs

LEGS-GRD6
All VACB

ACHIEVER VACB SERIES │ ACCESSORIES

FIELD-INSTALLED ACCESSORIES

ROUND ROD GRATE

½" round rod, 6" wide section

GRATE-RR724
All VACB

WAFFLE GRATE

Cast iron crisscross grate design
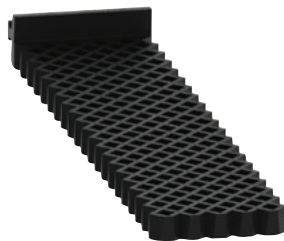
GRATE-WAFFLE24
All VACB

CAST STRAIGHT GRATE

Cast iron straight grate

IMAGE NOT AVAILABLE

GRATE-CSTR24
All VACB

GRIDDLE PLATE

Flat griddle plate, 10" wide

GRATE-GRID24
All VACB

FAJITA PLATE WARMER

Fajita plate warmer/holder
(replaces 2 grate sections)

GRATE-FAJITA
All VACB

VCCB SERIES (LOW PROFILE) | *A Winning Charbroiler for Kitchens of All Sizes.*

STANDARD FEATURES:

- Powerful 14,500 BTU/hr burner in each 6" broiler section

- Heavy duty cast iron burners, radiants and grates provide exceptional durability

- 4" adjustable legs

- Deflector panels below burners focus heat into cooking — design keeps crumb tray cool and protects refrigerated bases

- Easy-to-light design, standing pilot ignition

VCCB47

VCCB SERIES GRIDDLES

Model	Dimensions (W x D x H)	Cooking Height	Total BTU/hr	Grates
VCCB25	25¼" x 27¼" x 14¾"	13"	58,000	4
VCCB36	36" x 27¼" x 14¾"	13"	87,000	6
VCCB47	46¾" x 27¼" x 14¾"	13"	116,000	8
VCCB60	60" x 27¼" x 14¾"	13"	159,500	11
VCCB72	72" x 27¼" x 14¾"	13"	188,500	13

FIELD-INSTALLED ACCESSORIES
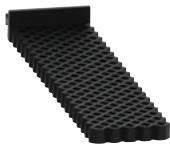
WAFFLE GRATE	DIAMOND GRATE	SS DIAMOND GRATE	ROUND ROD GRATE
Cast iron crisscross grate design	Cast iron diamond grate	Stainless steel diamond grate	½" Round rod, 6" wide section
GRATE-WAFFLE	**GRATE-CDIA7**	**GRATE-SSDIA7**	**GRATE-RROD7**
All VCCB / VCRB	*All VCCB / VCRB*	*All VCCB / VCRB*	*All VCCB / VCRB*

SPLASH KIT

6" Add-on splash guard sides and back (not compatible with overshelf)

SPLASH6-CB25 *For VCCB25*

SPLASH6-CB36 *For VCCB36*

SPLASH6-CB48 *For VCCB48*

SPLASH6-CB60 *For VCCB60*

SPLASH6-CB72 *For VCCB72*

PLATE RAIL

Stainless steel plate rail, 10⅝" depth

PLTRAIL-VCCBB25 *For VCCB25*

PLTRAIL-VCCBB36 *For VCCB36*)

PLTRAIL-VCCBB48 *For VCCB48*

PLTRAIL-VCCBB60 *For VCCB60*

PLTRAIL-VCCBB72 *For VCCB72*

SMOKER BASES | *Infuse Fish, Meat, Chicken and More with a Desirable, Smoky Flavor.*

STANDARD FEATURES:

• Heavy duty, stainless steel welded construction

• Stainless crumb/grease tray with stainless wood platform, which accommodates blocks or logs

• Designed to be placed on top of an equipment stand or refrigerated base with a temperature profile that will not affect base's performance

• Available as a field installed accessory on VACB (produced after February 2013) and VCCB Gas Charbroilers

WOOD ASSIST SMOKER BASE | COUNTERTOP MODEL

Accessory Code	Description	Number of Wood Trays
SMOKER-VACB25	Achiever Smoker Base (Compatible with VACB Gas Charbroilers produced after February 2013) Adds 8⅘" to height of overall unit	1
SMOKER-VACB36		2
SMOKER-VACB47		2
SMOKER-VACB60		3
CTSMOKER-VCCB25	Low Profile Smoker Base (Compatible with VCCB Gas Charbroilers) Adds 7⅘" to height of overall unit	1
CTSMOKER-VCCB36		2
CTSMOKER-VCCB47		2
CTSMOKER-VCCB60		3

SMOKER-VACB36
Shown with VACB36 Charbroiler.

FIELD-INSTALLED ACCESSORY | COUNTERTOP MODEL

STAND/C-VACB25	
STAND/C-VACB36	Smoker Base Stand — Available on VACB and VCCB
STAND/C-VACB47	Countertop Wood Assist Smoker Bases
STAND/C-VACB60	

CTSMOKER-VCCB36
Shown with VCCB36 Charbroiler.

WOOD ASSIST SMOKER BASE | FLOOR MODEL

Accessory Code	Description
SMOKR-VCCB36	Wood assist smoker base, featuring:
SMOKER-VCCB47	• Heavy duty, stainless steel welded construction
SMOKER-VCCB60	• Stainless steel under shelving
SMOKER-VCCB72	• Removable stainless steel water trays
	• Heavy duty, removable steel wood racks

SMOKER-VCCB72

VCRB, VCRH & VCRR SERIES | *Lower Working Height Ideal for use on Countertops.*

STANDARD FEATURES (VCRB):

- Heavy duty cast iron char-radiants and reversible 5¼" wide Flame Arrestor broiling grates are standard

- 14,500 BTU/hr heavy duty cast iron burners in each 6" section

- Deflector panels below burners focus heat into cooking—design keeps crumb tray cool and protects refrigerated bases

- Stainless steel sides, control panel, top rim and back splash

- Standing pilot system with manual gas valves

- 4" adjustable legs

VCRB | RADIANT GAS CHARBROILERS

Model	Dimensions (W x D x H)	Cooking Height	Total BTU/hr
VCRB25	25½" x 27" x 13"	13"	58,000
VCRB36	36" x 27" x 13"	13"	87,000

VCRB25
Cast Iron Radiant Charbroiler

STANDARD FEATURES (VCRH / VCRR):

- Cast iron 25,000 BTU/hr (VCRH) or 20,000 BTU/hr (VCRR) 2-piece lift-off burners offer superior heating and flexibility

- 1 manual control valve per burner

- Removable tray around burners allows for additional ease of cleaning

- Heavy duty cast iron top grates, 1 per burner, are designed to support heavy pans and stockpots (VCRH only)

- Fully welded stainless and aluminized steel chassis frame

- 4" adjustable legs

VCRH & VCRR | GAS HOT PLATES

Model	Dimensions (W x D x H)	Cooking Height	Total BTU/hr
VCRH12	12" x 29⅜" x 13⅜"	13"	50,000
VCRH24	24" x 29⅜" x 13⅜"	13"	100,000
VCRH36	36" x 29⅜" x 13⅜"	13"	150,000
VCRR24	24" x 15¼" x 12½"	12½"	40,000
VCRR36	36" x 15¼" x 12½"	12½"	80,000

VCRH24
Hot Plate

NOTE: Please indicate propane or natural gas while processing your order. VCRB and VCRH models are constructed standard for natural gas service; propane conversion kit is supplied with the unit. Conversion is the customer's responsibility.

NOTE: Please indicate elevation while processing your order. For VCRB and VCRH models, an elevation orifice kit is available free of charge for high-elevation applications. Installation is the customer's responsibility.

VCRG SERIES | *Lower Working Height Ideal for use on Countertops.*

STANDARD FEATURES (VCRG-M):

- 1" thick polished steel griddle plate—20½" deep, with 3½" tapered stainless steel splashes fully top-seam welded for easy cleaning

- 1 manual control valve per burner

- (1) 25,000 BTU/hr U-shaped aluminized steel burner for every 12" of griddle width

- Standing pilot system

- Fully welded stainless and aluminized steel chassis frame

- 4" adjustable legs

VCRG-M | MANUAL GAS GRIDDLES

Model	Dimensions (W x D x H)	Cooking Height	Total BTU/hr
VCRG24-M	24" x 27" x 16"	12½"	50,000
VCRG36-M	36" x 27" x 16"	12½"	75,000
VCRG48-M	48" x 27" x 16"	12½"	100,000

VCRG24-M
Manual Griddle

STANDARD FEATURES (VCRG-T):

- 1" thick polished steel griddle plate—20½" deep,with 3½" tapered stainless steel splashes fully top-seam welded for easy cleaning

- Embedded, mechanical snap-action thermostats for high performance and optimal response time; temperature adjusts from 200–450ºF

- (1) 25,000 BTU/hr U-shaped burner for every 12" of griddle width

- 1 pilot safety valve for every 2 burners; valve will completely shut off gas to pilot and burners if pilot extinguishes

- Fully welded stainless and aluminized steel chassis frame

- 4" adjustable legs

VCRG-T | THERMOSTATIC GAS GRIDDLES

Model	Dimensions (W x D x H)	Cooking Height	Total BTU/hr
VCRG24-T	24" x 27" x 16"	12½"	50,000
VCRG36-T	36" x 27" x 16"	12½"	75,000
VCRG48-T	48" x 27" x 16"	12½"	100,000

VCRG24-T
Embedded Snap-Action Thermostatic Griddle

NOTE: Please indicate propane or natural gas while processing your order. VCRG models are constructed standard for natural gas service; propane conversion kit is supplied with the unit. Conversion is the customer's responsibility.

NOTE: Please indicate elevation while processing your order. For VCRG models, an elevation orifice kit is available free of charge for high-elevation applications. Installation is the customer's responsibility.
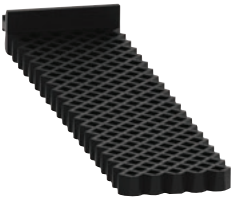
See page 87 for options and accessories.

COUNTER RESTAURANT SERIES │ ACCESSORIES
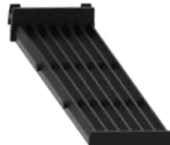
FIELD-INSTALLED ACCESSORIES

WAFFLE GRATE

Cast iron crisscross
grate design

GRATE-WAFFLE
All VCRB

DIAMOND GRATE

Cast iron
diamond grate

GRATE-CDIA7
All VCRB

SS DIAMOND GRATE

Stainless steel
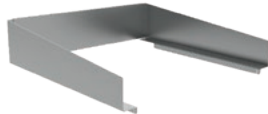diamond grate

GRATE-SSDIA7
All VCRB

ROUND ROD GRATE

½" round rod,
6" wide section

GRATE-RROD7
All VCRB

SPLASH KIT

4" VCRB Splash kit

SPLASH-VCRB
All VCRB

ALTITUDE KIT

Orifice altitude kit

IMAGE NOT AVAILABLE

ALTIKIT-VCR
VCRG, VCRB, VCRH, VCRR

COUNTERTOP STEAMERS | *A Full Range Delivering Spectacular Results.*

When floor space is at a premium, Vulcan countertop steamers offer a solution. These countertop steamers are ideal for a variety of foods, including vibrant veggies, succulent seafood and perfectly cooked proteins.

EO Boilerless	**EA Plus**	**PowerSteam™**	**LWE** (Low Water Energy)
Low Maintenance	*Enhanced Features*	*High Productivity*	*High Efficiency*

FEATURES / SPECS	EO Boilerless C24EO3 / AF C24EO5 / AF	EA Plus C24EA3 PLUS C24EA5 PLUS	PowerSteam™ C24EA3 PS C24EA5 PS	LWE C24EA3 LWE C24EA5 LWE
High-Efficiency Steam Generator (Patent Pending)	N/A	✓	✓	✓
Professional Controls with 60-Minute Timer, Buzzer and Constant Steam Feature, Cook/ Ready Lights and Power switch	✓	✓	✓	✓
Two-Speed Staged Water Fill	N/A	✓	✓	✓
No Water Connection Required	✓	N/A	N/A	N/A
Automatic SmartDrain & PowerFlush™ System	N/A	✓	✓	✓
235°F Steam for 20% Faster Cooking Time	N/A	N/A	✓	N/A
ENERGY STAR® Certified	✓	N/A	N/A	✓
Uses 90% Less Water and 50% Less Energy Versus Traditional Units	N/A	N/A	N/A	✓

EO SERIES - BOILERLESS | *Low Volume; Low Maintenance.*

STANDARD FEATURES:

CONNECTIONLESS:

- Boilerless design for ease of use and low maintenance

- No water connection required – manual fill

- High-efficiency steam control is ENERGY STAR® certified

- Rapid cooking with no fans or moving parts

- Professional controls with 60-minute timer, buzzer and constant steam feature

- Illuminated power switch with low water and cook lights

- Stainless steel exterior and cooking compartment

- Heavy-duty door and latch mechanism

- Long-life door gasket with exclusive Vulcan pan guard

- Manual drain lever and flexible drain hose for easy positioning

AUTO-FILL - WATER LINE CONNECTION:

- Same features as standard steamer

- Water line connection for automatic water fill / refill

- Electronic level sensing with no moving parts

- Overfill sensor with water shut-off and buzzer

C24EO5
5-Pan Capacity

C24EO3
3-Pan Capacity

EO SERIES - BOILERLESS | ELECTRIC

Model	Pan Capacity*	Input	Standard Power Supply
CONNECTIONLESS			
C24EO3	3	8 kW	208V, 50-60 Hz, 3 Phase
C24EO5	5	12 kW	208V, 50-60 Hz, 3 Phase
WITH AUTO-FILL WATER LINE CONNECTION			
C24EO3AF	3	8 kW	208V, 50-60 Hz, 3 Phase
C24EO5AF	5	12 kW	208V, 50-60 Hz, 3 Phase

NOTE: Can be field converted to: 208V, 60-50 Hz, 1 Phase | 240V, 60-50 Hz, 3 Phase | 240V, 60-50 Hz, 1 Phase.
*12" x 20" x 2½" Pan

EA SERIES - PLUS | *Enhanced Features.*

Accelerate your kitchen with faster startup and continuous steam generation for nonstop cooking performance with Smart Fill technology.

STANDARD FEATURES:

- Professional controls with 60-minute timer, buzzer and constant steam feature, cook/ready lights and power switch

- Stainless steel exterior and stainless steel cooking compartments with coved interior corners

- Heavy duty door and latch mechanism

- Long-life door gasket with exclusive Vulcan pan guard

- Split water line connection

- External deliming port

- Staged water fill for superior heat-up and steam quality

C24EA3 PLUS
3-Pan Capacity

C24EA5 PLUS
5-Pan Capacity

EA PLUS | ELECTRIC

Model	Pan Capacity*	Input	Standard Power Supply
C24EA3 PLUS	3	8.5 kW	208V, 50-60 Hz, 3 Phase
C24EA5 PLUS	5	15 kW	208V, 50-60 Hz, 3 Phase

NOTE: Can be field converted to: 208V, 60-50 Hz, 1 Phase | 240V, 60-50 Hz, 3 Phase | 240V, 60-50 Hz, 1 Phase.
*12" x 20" x 2½" Pan

See page 94 for options and accessories.

View operational video

EA SERIES - POWERSTEAM™ | *The Faster à la Carte Steamer.*

PowerSteam™ enables greater production in a smaller footprint than other types of cooking equipment and requires less labor. Achieve faster cooking times with continuous high-volume steam.

STANDARD FEATURES

- Superheated 235ºF high-energy steam

- Staged water fill for superior heat-up and steam quality

- Professional controls with 60-minute timer, buzzer and constant steam feature, cook/ready lights and power switch

- Stainless steel exterior and stainless steel cooking compartments with coved interior corners

- Heavy duty door and latch mechanism

- Long-life door gasket with exclusive Vulcan pan guard

- Split water line connection

- External deliming port

- High output stainless steel generator with auto SmartDrain™ & PowerFlush™ System

C24EA5 PS
5-Pan Capacity

C24EA5 PS (QTY 2)
*Shown with STAND 15YSGL,
STCKKIT 24EA and STCKKIT CST6*

EA SERIES - POWERSTEAM™ TECHNOLOGY│ELECTRIC

Model	Pan Capacity*	Input	Standard Power Supply
C24EA3 PS	3	9.25 kW	208V, 50-60 Hz, 3 Phase
C24EA5 PS	5	15.75 kW	208V, 50-60 Hz, 3 Phase

NOTE: Can be field converted to: 208V, 60-50 Hz, 1 Phase │ 240V, 60-50 Hz, 3 Phase │240V, 60-50 Hz, 1 Phase.
*12" x 20" x 2½" Pan

See page 94 for options and accessories.

View overview video

EA SERIES - LWE | *Extreme Water Savings, Amazing Steam Power.*

The LWE steamer recognizes when it needs to create steam and when to shut off. Less water means less scale buildup. Less buildup means fewer filter changes, resulting in higher production and increased savings.

STANDARD FEATURES

• Uses 90% less water versus traditional models, while maintaining cook time

• ENERGY STAR® certified and uses 50% less energy versus traditional models

• Professional controls with 60-minute timer, buzzer and constant steam feature, cook/ready lights and power switch

• Stainless steel exterior and stainless steel cooking compartments with coved interior corners

• Cook multiple foods without flavor transfer

C24EA5 LWE
Shown with STAND 34YSGL
and CASTERS XSGL

EA SERIES - LWE TECHNOLOGY | ELECTRIC

Model	Pan Capacity*	Input	Standard Power Supply
C24EA3 LWE	3	8.5 kW	208V, 50-60 Hz, 3 Phase
C24EA5 LWE	5	15 kW	208V, 50-60 Hz, 3 Phase

NOTE: Can be field converted to: 208V, 60-50 Hz, 1 Phase │ 240V, 60-50 Hz, 3 Phase │240V, 60-50 Hz, 1 Phase.
*12" x 20" x 2½" Pan

View technology video

STEAMERS - COUNTER VULCAN

EA & EO SERIES │ OPTIONS & ACCESSORIES

FIELD-INSTALLED STANDS & STAND ACCESSORIES
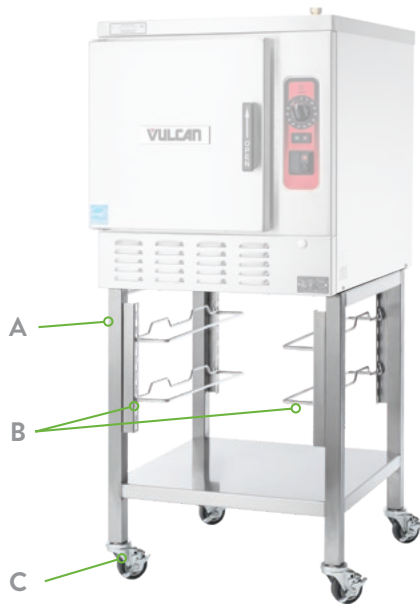
FOR COUNTERTOP STEAMERS:

A. STANDS

Stainless steel counter steamer equipment stand with flanged feet includes 1 set of removable pan slides
Note: does not include casters

STAND 28YSGL
24" Wide x 28" High

STAND 34YSGL
24" Wide x 34" High

Available for:
C24EA3 or 5 PLUS
C24EA3 or 5 PS
C24EA3 or 5 LWE
C24EO3 or 5 Boilerless

B. PAN SLIDES

Extra pair of universal pan slides for stands

Y/PAN SLIDES
For STAND 28YSGL and STAND 34YSGL

C. CASTERS

6" Casters, set of 4, locking limitation; contact factory

CASTERS XSGL
For STAND 28YSGL and STAND 34YSGL

FOR STACKED COUNTERTOP STEAMERS:

A. STACKING KIT

Stacking kit for (2) countertop steamers, includes stacking plate and base plate (fig. A)
Note: does not include
*casters, *legs or stand

STCKKIT 24EA

Available for:
C24EA3 or 5 PLUS
C24EA3 or 5 PS
C24EA3 or 5 LWE
C24EO3 or 5 Boilerless

B. STAND

Stainless steel counter steamer equipment stand for stacked steamers

STAND 15YSGL
24" Wide x 15" High

For STCKKIT 24EA

C. LEGS*

6" Legs, set of 4, with flanged feet for stacking kit (floor mount)

STCKKIT FLG6
For STCKKIT 24EA

— OR —

CASTERS*

6" Casters, set of 4, 2 locking for stacking kit (floor mount)

STCKKIT CST6
For STCKKIT 24EA

*Note: Legs or casters are required for stacking kit.

EA & EO SERIES │ ACCESSORIES

FIELD-INSTALLED ACCESSORIES

Extend the life of your equipment with Vulcan ScaleBlocker® Water System.

ScaleBlocker® is recommended for steamers and broilers to help minimize limescale buildup and corrosion, which can dramatically affect the operation of your equipment, resulting in downtime or service calls. It's a safe and economical way to maintain your investment. See 102 for more information.

ScaleBlocker® Water
Filtration System

ScaleBlocker® Kit includes
cartridge & ScaleRelease™
for use with SMF Systems only

Flex S/S water connection
72", 3/4 NSHT on both ends,
per each, 2 required

SMF600 SYSTEM
For counter steamers

SMF600 PMKIT
For SMF600 SYSTEM

HOSEWTR 3/4BBV
For SMF600 SYSTEM

HEAT SHIELD

Heat deflector to protect unit from
high temperature equipment

CTOPHTE SHIELD

Available for:
C24EA3 or 5 PLUS
C24EA3 or 5 PS
C24EA3 or 5 LWE
C24EO3 or 5 Boilerless

LEGS

4" Legs, set of 4,
with adjustable foot

CNTLEGS 4INCH

Available for:
C24EA3 or 5 PLUS
C24EA3 or 5 PS
C24EA3 or 5 LWE
C24EO3 or 5 Boilerless

EA & EO SERIES │ OPTIONS

FIELD-INSTALLED OPTIONS

Accessory code	Description	Available on			
		EA Plus	**PowerSteam™**	**LWE**	**EO/Boilerless**
CORDPLG 3PAN1P	6' Cord and plug set rated to **45 Amps, 208-240V, 1 Phase**; cable 8/3 90C UL*; angled plug HBL9462C NEMA 14-60P	C24EA3 PLUS	C24EA3 PS	C24EA3 LWE	C24EO3
CORDPLG 3PAN3P	6' Cord and plug set rated to **40 Amps, 208-240V, 3 Phase**; cable 8/4 90C UL*; angled plug HBL8462C NEMA 15-60P	C24EA3 PLUS	C24EA3 PS	C24EA3 LWE	C24EO3
CORDPLG 5PAN3P	6' Cord and plug set rated to **55 Amps, 208-240V, 3 Phase**; cable 6/4 90C UL*; angled plug HBL8462C NEMA 15-60P	C24EA3 PLUS C24EA5 PLUS	C24EA3 PS C24EA5 PS	C24EA3 LWE C24EA5 LWE	C24EO5
CORDPLG 5P480	6' Cord and plug set rated to **30 Amps, 480V, 3 Phase**; cable 8/4 90C UL*; straight plug HBL2731 NEMA L16-30P	C24EA5 PLUS	C24EA5 PS	C24EA5 LWE	C24EO5

*UL classification (SOW, SOOW, SEO and SEOW). See plug drawing on page122 .

FACTORY-INSTALLED OPTIONS

Option	Available on			
Electrical Options	**EA Plus**	**PowerSteam™**	**LWE**	**EO/Boilerless**
480V, 60 Hz, 3 Phase	C24EA3 PLUS C24EA5 PLUS	C24EA3 PS C24EA5 PS	N/A	C24EO5/12kW
380V, 3 Phase	C24EA3 PLUS C24EA5 PLUS	C24EA3 PS C24EA5 PS	C24EA3 LWE C24EA5 LWE	C24EO5
415V, 3 Phase	C24EA3 PLUS C24EA5 PLUS	C24EA3 PS C24EA5 PS	C24EA3 LWE C24EA5 LWE	C24EO5
440V, 3 Phase	C24EA3 PLUS C24EA5 PLUS	C24EA3 PS C24EA5 PS	C24EA3 LWE C24EA5 LWE	C24EO5
Security Package **C24CT-PPS** Security screws, tack welds & controls protected by lockable cover (lock by others)	C24EA3 PLUS C24EA5 PLUS	C24EA3 PS C24EA5 PS	C24EA3 LWE C24EA5 LWE	C24EO3 C24EO5

VULCAN | STEAMERS - FLOOR

ET SERIES | *Powerful, Durable and Efficient.*

STANDARD FEATURES:

- Professional controls with 60-minute timer, buzzer and constant steam feature, cook/ready lights and power switch

- Stainless steel exterior and cooking compartments with coved interior corners

- Heavy duty door and latch mechanism

- Long-life door gasket with exclusive Vulcan pan guard

- Split water line connection

- Twin generators with independent cooking control

- External deliming port

- High output stainless steel mineral tolerant generator

C24ET10
10-Pan Capacity

ET SERIES | CABINET BASE - ELECTRIC

Model	Pan Capacity *	Input	Standard Power Supply
C24ET6	6	17 kW	208V, 60 Hz, 3 Phase
C24ET10	10	30 kW	208V, 60 Hz, 3 Phase

NOTE: ET is Dual Generator. Can be field converted to: 208V, 60-50 Hz, 1 Phase | 240V, 60-50 Hz, 3 Phase | 240V, 60-50 Hz, 1 Phase.
**12" x 20" x 2½" Pan*

See page 101 for options and accessories.

ET SERIES - POWERSTEAM™ | *The Faster High-Volume Production Floor Steamer.*

STANDARD FEATURES:

- Superheated 235ºF high-energy steam

- Staged water fill for superior heat-up and steam quality

- Professional controls with 60-minute timer, buzzer and constant steam feature, cook/ready lights and power switch

- Stainless steel exterior and stainless steel cooking compartments with coved interior corners

- Heavy duty door and latch mechanism

- Long-life door gasket with exclusive Vulcan pan guard

- Split water line connection

- External deliming port

- High output stainless steel mineral tolerant generator

- C24GA includes 115V cord and plug and plug

C24ET PS
6 - & 10-Pan Capacity

ET SERIES - POWERSTEAM™ TECHNOLOGY | CABINET BASE - ELECTRIC

Model	Pan Capacity*	Input	Standard Power Supply
C24ET6 PS	6	18.2 kW	208V, 60 Hz, 3 Phase
C24ET10 PS	10	31.2 kW	208V, 60 Hz, 3 Phase

NOTE: Can be field converted to: 208V, 60-50 Hz, 1 Phase | 240V, 60-50 Hz, 3 Phase | 240V, 60-50 Hz, 1 Phase.
NOTE: Available with optional propane.
*12" x 20" x 2½" Pan

VULCAN STEAMERS - FLOOR

STANDARD FEATURES:

- Uses 90% less water versus traditional models, while maintaining cook time

- ENERGY STAR® certified and uses 50% less energy versus traditional models

- Twin generators with independent cooking control

- Stainless steel exterior and stainless steel cooking compartments with coved interior corners

- Cook multiple foods without flavor transfer

C24ET10 LWE
10-Pan Capacity

ET SERIES - LWE TECHNOLOGY │ CABINET BASE - ELECTRIC

Model	Pan Capacity*	Input	Standard Power Supply
C24ET6 LWE	6	17 kW	208V, 60 Hz, 3 Phase
C24ET10 LWE	10	30 kW	208V, 60 Hz, 3 Phase

NOTE: Can be field converted to: 208V, 60-50 Hz, 3 Phase. This unit is not available in 1 Phase or 480V.
*12" x 20" x 2½" Pan

GA SERIES / GA SERIES - POWERSTEAM™

STANDARD FEATURES:

- Professional controls with 60-minute timer, buzzer and constant steam feature, cook/ready lights and power switch

- Stainless steel exterior and cooking compartments with coved interior corners

- Heavy duty door and latch mechanism

- Long-life door gasket with exclusive Vulcan pan guard

- Split water line connection

- 115V cord and plug for control operation

GA SERIES │ CABINET BASE - GAS

Model	Pan Capacity*	Input	Standard Power Supply
C24GA6	6	125,000 BTU/hr	208V, 60 Hz, 3 Phase
C24GA10	10	125,000 BTU/hr	208V, 60 Hz, 3 Phase

NOTE: Can be field converted to: 208V, 60-50 Hz, 1 Phase │ 240V, 60-50 Hz, 3 Phase │240V, 60-50 Hz, 1 Phase.
NOTE: Available with optional propane.
*12" x 20" x 2½" Pan

C24GA10
10-Pan Capacity

Same standard features on GA Series, but with added superheated 235ºF high-energy steam:

GA SERIES - POWERSTEAM™ TECHNOLOGY │ CABINET BASE - GAS

Model	Pan Capacity*	Input	Standard Power Supply
C24GA6 PS	6	125,000 BTU/hr	208V, 60 Hz, 3 Phase
C24GA10 PS	10	125,000 BTU/hr	208V, 60 Hz, 3 Phase

NOTE: Can be field converted to: 208V, 60-50 Hz, 1 Phase │ 240V, 60-50 Hz, 3 Phase │240V, 60-50 Hz, 1 Phase.
NOTE: Available with optional propane.
*12" x 20" x 2½" Pan

C24GA10 PS
10-Pan Capacity

DA SERIES - DIRECT STEAM

C24DA10
10-Pan Capacity

STANDARD FEATURES:

- Professional controls with 60-minute timer, buzzer and constant steam feature, cook/ready lights and power switch

- Stainless steel exterior and cooking compartments with coved interior corners

- Heavy duty door and latch mechanism

- Long-life door gasket with exclusive Vulcan pan guard

- Split water line connection

- 115V cord and plug for control operation

- Potable steam source required

DA SERIES (POTABLE/CLEAN STEAM) | CABINET BASE - DIRECT STEAM

Model	Pan Capacity*	Input	Standard Power Supply
C24DA6	6	2.4 BHP	208V, 60 Hz, 3 Phase
C24DA10	10	4 BHP	208V, 60 Hz, 3 Phase

NOTE: Potable steam source required.
*12" x 20" x 2½" Pan

FLOOR STEAMERS | OPTIONS & ACCESSORIES

FIELD-INSTALLED ACCESSORIES

HEAT SHIELD

Heat deflector for control side

CSTMHTE SHIELD
For all floor steamer models

HOSE

¾" x 4' quick disconnect hose with restraining device

3/4QD-HOSE-4
For all gas steamers

WATER FILTRATION

ScaleBlocker® Water Filtration System

SMF620 SYSTEM
For all floor steamer models

ScaleBlocker® Kit includes cartridge & ScaleRelease™ *for use with SMF Systems only*

SMF620 PMKIT
For SMF620 SYSTEM

Flex S/S water connection 72", 3/4 NSHT on both ends, per each, 2 required

HOSEWTR 3/4BBV
For SMF600 SYSTEM

FACTORY-INSTALLED OPTIONS

Electrical Options:	ET Base	PowerSteam™	LWE	GA
220V, 60 Hz, 1 Phase	N/A	C24GA6 PS C24GA10 PS	N/A	C24GA6 C24GA10
480V, 60 Hz, 3 Phase	C24ET6 C24ET10	C24ET6 PS C24ET10 PS	N/A	N/A
380V, 3 Phase	N/A	C24ET6 PS C24ET10 PS	N/A	N/A
415V, 3 Phase	N/A	C24ET6 PS C24ET10 PS	N/A	N/A
440V, 3 Phase	N/A	C24ET6 PS C24ET10 PS	N/A	N/A
Security Package: **C24FL-PPS** Includes: security screws, tack welds, control panels protected by lockable cover (locks by others), perforated flue cover (gas only), and flanged feet.	C24ET6 C24ET10	C24GA6 PS C24GA10 PS	C24ET6 LWE C24ET10 LWE	C24GA6 C24GA10

SCALEBLOCKER® WATER FILTRATION SYSTEM

ScaleBlocker® is recommended for steamers to help minimize limescale buildup 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.

NEW

3 DAYS
WITHOUT SCALEBLOCKER®

6 MONTHS
WITHOUT SCALEBLOCKER®

- Remove problems from water without adding harmful chemicals or additives
- 5 micron filter for removal of particulate matter
- Control alkalinity and pH

- Protect flavor and aroma
- Remove chlorine and chloramines
- Certified to NSF standards 42 and 53

SMF620
For all floor steamer models

SMF600
For all counter steamer models

Contact your Vulcan Representative for more details. Generator based steamers should be delimed on a regular basis. This is in accordance with the minimum preventive maintenance schedule required by the Warranty. Delimer can be purchased through Hobart or your local dealer. READ AND FOLLOW THE INSTRUCTIONS ON THE DELIMING MATERIAL PACKAGE.

All Vulcan steamers supplied with a ScaleBlocker® water system are standard with a 1-Year Original Equipment Warranty and a Second-Year Limited Extended Warranty. Use of other water filter systems, other branded cartridges or knockoffs will make your steamer ineligible for the Second-Year Limited Extended Warranty coverage and still require that you properly maintain the steamer 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 steam generator has a 1-year Standard warranty. Generators that have not been properly maintained will not be considered for proration or replacement. There is no labor compensation beyond the 1-Year Original Equipment Warranty or the Extended Warranty contract coverage. Factory inspection of the failed parts may be required. The ScaleBlocker® system must be installed according to installation instructions. ScaleBlocker® cartridge replacement records must be available showing scheduled 6-month replacements to maintain the warranty. A carbon block filter must be used and changed annually to prevent corrosion with replacement records validating filter changes. THERE ARE NO OTHER WARRANTIES EXPRESSED OR IMPLIED, INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE. The Limited Second-Year Warranty covers the following water-related parts: fill solenoids, cooling water solenoids, drain solenoids, probes, elements, high limit thermostat, preheat thermostat and atmospheric steam generator shell. 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.

V SERIES BRAISING PANS | *Braise, Sauté, Simmer, Pan Fry, Grill, and More.*

Braising pans are the most versatile cooking equipment; use them to sauté or steam vegetables, brown roasts, grill burgers and much more. With Vulcan's FastBatch™ technology, VE Series Electric Braising Pans heat up about 20% faster than our prior models, thanks to our exclusive heating element design, which increases heating efficiency.

STANDARD FEATURES:

- Electric models equipped with FastBatch™ heating technology

- 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. *Use of the cover will reduce heat-up time by 50%*

- Stainless steel drop-down food receiving pan support

- Solid state temperature controls adjust from 50–425°F

- "L" faucet bracket adds 3" to width, field installed left or right side

- True working capacity

VG40
shown with Catch Can

VG40
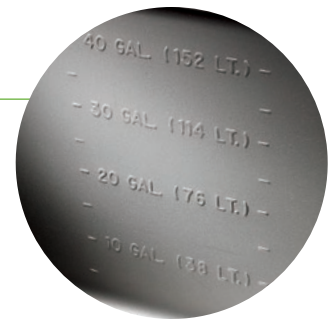
Embossed gallon/liter markings increase ease of use, improve accuracy of measurements and boost overall productivity

V SERIES | ELECTRIC & GAS

Model	True Working Capacity	Dimensions (WxD)	Input
ELECTRIC			
VE30	30 Gal	36" x 35⅖"	12 kW
VE40	40 Gal	46" x 35⅖"	16 kW
GAS			
VG30	30 Gal	36" x 35⅖"	90,000 BTU/hr
VG40	40 Gal	46" x 35⅖"	120,000 BTU/hr

NOTE: Available with optional propane.

See page 104 for options and accessories.

V SERIES BRAISING PANS | OPTIONS

FACTORY-INSTALLED OPTIONS

Code	
	Draw-off valves:
	A draw-off valve is ideal for removing waste, such as fat, during cooking ground beef or cleaning up; use the Catch Can to facilitate draining the waste when using the draw-off valve.
BPDOV-1	(2") Draw-off valve — left front, straight, with strainer; ***pan support not available on 30-gallon***
BPDOV-2	(2") Draw-off valve — left front, 90° left, with strainer; ***pan support not available on 30-gallon***
BPDOV-3	(2") Draw-off valve — left side, 90° front, with strainer
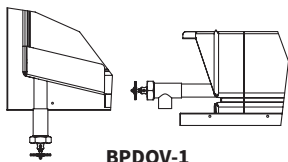
BPDOV-1
left front, straight
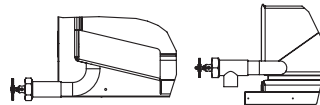
BPDOV-2
left front, 90° left
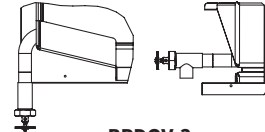
BPDOV-3
left side, 90° front

Security features:

BP-PPS	Security screws, tack welds, heavy gauge chain, securing crank handle and pan strainer, controls protected by lockable cover (lock by others), perforated flue cover (gas models only) or perforated lid support cover (electric models only)
BPDOV-PPS	Heavy gauge chain securing draw-off valve and chain

Electrical Options:

220V, 50-60 Hz, 1 Phase (Gas)

480V, 60 Hz, 3 Phase (3 Wire)

380V, 3 Phase (3 Wire)

415V, 3 Phase (3 Wire)

440V, 3 Phase (3 Wire)

Mechanical Option:

Motorized Pan Lift

BP-PPS
Security package

BPDOV-PPS
Heavy gauge chain

V SERIES BRAISING PANS │ ACCESSORIES

FIELD-INSTALLED ACCESSORIES

CASTERS

Set of 4 adjustable casters
with 2 locking, 4" wheels

CASTERS BP
All models

DRAIN PAN

Drain pan and hose
(1½" x⅞" ID food grade 36" length)

20X4 DRNPAN
All models

STEAM PAN INSERT

Steam pan insert
(pan not included)

BPSTEAM INSERT
All models

CATCH CAN

Catch can with bail handle and drain hose
(1" ID x 48" length) for draw-off valve

CATCH CAN
All models with DOV

BOILING BASKET

Stainless steel perforated boiling basket
(12" x 20" x 6" deep) with handles

BOILING BASKET
All models

QUICK DISCONNECT HOSE

¾" x 4' quick disconnect hose
with restraining device

3/4QD-HOSE-4
All gas braising pans

V SERIES BRAISING PANS | ACCESSORIES

FIELD-INSTALLED ACCESSORIES
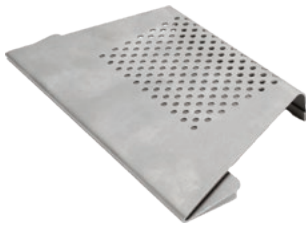
STRAINER	STRAINER	FAUCET BRACKET
Pouring lip strainer	Draw-off strainer	Enclosed box faucet bracket *adds 3"*
STRAINR BPPOUR *All Models*	**STRAINR BPDOV** *All Models*	**FCTBRKT BP** *All Models*
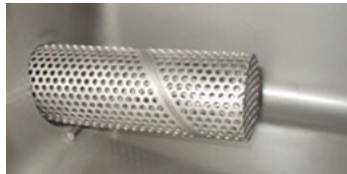
Accessory code		Description	Available on
CORDPLG 5PAN3P		6' Cord and plug set rated to **55 Amps, 208-240V, 3 Phase**; cable 6/4 90C UL*; angled plug HBL8462C NEMA 15-60P	VE30 VE40
CORDPLG 5P480		6' Cord and plug set rated to **30 Amps, 480V, 3 Phase**; cable 8/4 90C UL*; straight plug HBL2731 NEMA L16-30P	VE30 VE40
		*UL classification (SOW, SOOW, SEO and SEOW).	
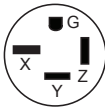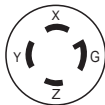
K SERIES - GAS FLOOR MOUNTED | *Ellipsoidal Bottom for Superior Heat Transfer.*

STANDARD FEATURES:

- True working capacity

- Embossed gallon/liter markings

- Heavy bar rim
  ¼" x ⅝" 20-gallon
  ⅜" x 1" 40- or 60-gallon

- Splash-proof housing with on/off switch and intuitive warm/simmer/boil control

- Faucet bracket

- High-efficiency gas power burner with electronic ignition

- 115V cord and 3 prong plug

- 316 stainless steel liner

STATIONARY MODELS:

- 2" compression draw-off valve with perforated strainer

- Spring assist cover with condensate ring

- Heavy duty pivot assembly for kettle cover, yolk style mount with tie bar

K40GL
Stationary model shown with optional DOV PLUG2 draw-off valve.

K SERIES GAS | STATIONARY & TILTING MODELS

Model	True Working Capacity	Input
STATIONARY		
K20GL	20 Gal	100,000 BTU/hr
K40GL	40 Gal	100,000 BTU/hr
K60GL	60 Gal	100,000 BTU/hr
TILTING		
K20GLT	20 Gal	100,000 BTU/hr
K40GLT	40 Gal	100,000 BTU/hr
K60GLT	60 Gal	100,000 BTU/hr

NOTE: Spring assist cover is an accessory for tilting kettles.

K40GLT
Tilting model shown with optional DOV PLUG2 draw-off valve.

COMPATIBLE FAUCETS

SGLTS 18NZLJ   **DBLTS 18NZLJ**   **DBLPTS POTFIL**   **DBFCTTS WSHDWN**   **DBPTYTS WSHDWN**

See page 112 for options and accessories.

VULCAN

KETTLES - 2/3 JACKETED

STANDARD FEATURES:

- True working capacity

- Embossed gallon/liter markings

- Heavy bar rim
  ¼" x ⅝" 20-gallon
  ⅜" x 1" 40- or 60-gallon

- Faucet bracket

- 316 stainless steel liner

- Splash-proof housing with on/off switch and intuitive warm/simmer/boil control

STATIONARY MODELS:

- 2" compression draw-off valve with perforated strainer

- Spring assist cover with condensate ring

- Heavy duty pivot assembly for kettle cover, yolk style mount with tie bar

K40EL
Stationary model

K SERIES ELECTRIC | STATIONARY & TILTING MODELS

Model	True Working Capacity	Input
STATIONARY		
K20EL	20 Gal	12 kW
K40EL	40 Gal	18 kW
K60EL	60 Gal	18 kW
TILTING		
K20ELT	20 Gal	12 kW
K40ELT	40 Gal	18 kW
K60ELT	60 Gal	18 kW

NOTE: Spring assist cover is an accessory for tilting kettles.

K40ELT
Tilting model shown with SUPPORT PAN accessory

COMPATIBLE FAUCETS

SGLTS 18NZLJ

DBLTS 18NZLJ

DBLPTS POTFIL

DBFCTTS WSHDWN

DBPTYTS WSHDWN

VULCAN

K SERIES - DIRECT STEAM FLOOR MOUNTED

STANDARD FEATURES:

- True working capacity
- Embossed gallon/liter markings
- Heavy bar rim
  ¼" x ⅝" 20-gallon
  ⅜" x 1" 40- or 60-gallon
- Faucet bracket
- 316 stainless steel liner
- Steam control assembly including inlet globe valve and steam trap, condensate strainer and check valve

STATIONARY MODELS:

- 2" compression draw-off valve with perforated strainer
- Spring assist cover with condensate ring
- Heavy duty pivot assembly for kettle cover, yolk style mount with tie bar

K40DL

K SERIES DIRECT STEAM | STATIONARY & TILTING MODELS

STATIONARY			TILTING		
Model	True Working Capacity	Input	Model	True Working Capacity	Input
K20DL	20 Gal	1 BHP	K20DLT	20 Gal	1 BHP
K40DL	40 Gal	1.5 BHP	K40DLT	40 Gal	1.5 BHP
K60DL	60 Gal	2.3 BHP	K60DLT	60 Gal	2.3 BHP

NOTE: Spring assist cover is an accessory for tilting kettles. See 122 for conversion rate.

GALLONS MARKING

6 GAL	2, 3, 4, 5, 6
12 GAL	6, 8, 10, 12
20 GAL	10, 12, 14, 16, 18, 20
40 GAL	15, 20, 25, 30, 35, 40
60 GAL	20, 25, 35, 40, 45, 50, 55, 60

COMPATIBLE FAUCETS

SGLTS 18NZLJ   DBLTS 18NZLJ   DBLPTS POTFIL   DBFCTTS WSHDWN   DBPTYTS WSHDWN

K SERIES - FLOOR MOUNTED | OPTIONS

ALL ELECTRIC MODEL FACTORY-INSTALLED OPTIONS:

220V, 50-60 Hz, 1 Phase (Gas)
480V, 60 Hz, 3 Phase (3 Wire)
380V, 3 Phase
415V, 3 Phase
440V, 3 Phase

Control Panel Cover

STATIONARY KETTLES ONLY | FACTORY-INSTALLED OPTIONS:

	Security Features:
SK-PPS	Electric and gas stationary kettle security screws, tack welds and controls protected by lockable cover (lock by others); Draw-off valve secured with chain; perforated flue cover (gas only)
SKD-PPS	Direct stationary steam kettle security screws, tack welds, draw-off valve secured with chain
LKCOVER-PPS	Cover with lock hasp, lock by others
SKDOV PPS	Protection for draw-off valve for K Series Stationary Kettles
	Draw-off Valves:
KDOV COMP3*	Compression draw-off valve, 3" in lieu of standard 2" valve
KDOV PLUG2	Plug draw-off valve, 2" in lieu of standard 2" valve

SKDOV PPS

TILTING KETTLES ONLY | FACTORY-INSTALLED OPTIONS:

	Motorized Power Tilt (Gas Only)
	Security Features:
TK-PPS	Electric and gas tilting kettle without draw-off valve; security screws, tack welds and controls protected by lockable cover (lock by others); tilting handle secured with chain; perforated flue cover
TKD-PPS	Direct stationary steam kettle without draw-off valve; security screws, tack welds
KDOV CHAIN-PPS	Draw-off valve secured with chain only
TKDOV PPS	Protection for draw-off valve for K Series with chain
	Draw-off Valves:
KTDOV COMP2	Compression draw-off valve, 2" with perforated strainer
KTDOV COMP3*	Compression draw-off valve, 3" with perforated strainer*
KTDOV PLUG2	Plug draw-off valve, 2" with perforated strainer

20-gallon kettle not available with 3" draw-off valve.

2" Compression

3" Compression

2" Plug

K SERIES - FLOOR MOUNTED | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

PERFORATED STRAINER

Perforated strainer for draw-off valve

STRAINR DPS20 *(K20)*
STRAINR DPS40 *(K40)*
STRAINR DPS60 *(K60)*

SOLID DISK

Solid disk for draw-off valve

STRAINR DSS20 *(K20)*
STRAINR DSS40 *(K40)*
STRAINR DSS60 *(K60)*

STRAINER

Tilting kettle pouring lip strainer

STRAINR K20 *(20-gallon models)*
STRAINR K40 *(40-gallon models)*
STRAINR K60 *(60-gallon models)*

LIFT-OFF COVER

Stainless steel lift-off cover

COVER K20
20-gallon models

SUPPORT PAN

Stainless steel food receiving
pan support
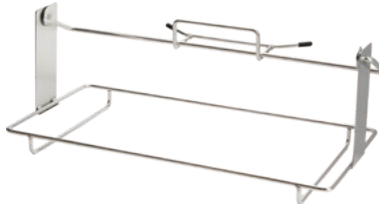
SUPPORT PAN
*Electric and direct steam
K Series tilting kettles*

SUPPORT PANGLT
Gas K Series tilting kettles

DRAIN PAN

Drain pan and hose
(1½" x ⅞" ID food grade 36" length)

20X4 DRNPAN
K Series Tilting Kettles

HINGED COVERS

Direct Steam - K Series Tilting Kettle	Electric - K Series Tilting Kettle	Gas - K Series Tilting Kettle
SACOVER K20DLT *(K20DLT)*	**SACOVER K20ELT** *(K20ELT)*	**SACOVER K20GLT** *(K20GLT)*
SACOVER K40DLT *(K40DLT)*	**SACOVER K40ELT** *(K40ELT)*	**SACOVER K40GLT** *(K40GLT)*
SACOVER K60DLT *(K60DLT)*	**SACOVER K60ELT** *(K60ELT)*	**SACOVER K60GLT** *(K60GLT)*

K SERIES - FLOOR MOUNTED | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

CLEANING KIT

Clean-up kit includes draw-off brush, clean-up brush with 36" handle and paddle scraper with 40" handle

CLEANUP KIT
For all models

PADDLE SCRAPER

Paddle scraper with 48" handle with nylon blade

PADDLE 48
For all models

WHIP

Stainless steel 48" whip

SSTWHIP 48
For all models

QUICK DISCONNECT HOSE

¾" x 4' quick disconnect hose with restraining device

3/4QD-HOSE-4
For all gas kettles

CATCH CAN

Catch can with bail handle and drain hose (1" ID x 48" length) for draw-off valve
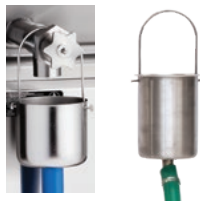
CATCH CAN
All Models with DOV

K SERIES - TILTING COUNTER & FLOOR | *Easy-to-Use Operator Controls.*

STANDARD FEATURES:

- True working capacity
- Embossed gallon/liter markings
- Heavy bar rim ¼" x ⅝"
- Faucet bracket
- 316 stainless steel liner
- Splash-proof housing with on/off switch and intuitive warm/simmer/boil control

K6ETT

K12ETT

K SERIES ELECTRIC │ TILTING COUNTER MODELS

Model	True Working Capacity	Input kW	Standard Power Supply
K6ETT	6 Gal / 24 Qts	7.5 kW /10kW	208/240V, 50-60 Hz, 3 Phase
K12ETT	12 Gal / 48 Qts	12 kW/16kW	208/240V, 50-60 Hz, 3 Phase

NOTE: Can be field converted to: 208V, 60-50 Hz, 1 Phase | 240V, 60-50 Hz, 3 Phase | 240V, 60-50 Hz, 1 Phase.

K SERIES ELECTRIC │ TILTING FLOOR MODELS

Model	True Working Capacity	Input kW	Standard Power Supply
K20ETT	20 Gal / 80 Qts	12 kW/16kW	208/240V, 50-60 Hz, 3 Phase

NOTE: Can be field converted to: 208V, 60-50 Hz, 1 Phase | 240V, 60-50 Hz, 3 Phase | 240V, 60-50 Hz, 1 Phase.

COMPATIBLE FAUCETS

SGLTS 18NZLJ

DBLTS 18NZLJ

DBLPTS POTFIL

GALLONS MARKING

6 GAL	2, 3, 4, 5, 6
12 GAL	6, 8, 10, 12
20 GAL	10, 12, 14, 16, 18, 20

K SERIES - TILTING COUNTER & FLOOR | OPTIONS & ACCESSORIES

FIELD-INSTALLED ACCESSORIES

TILTING KETTLE STRAINER	STAND	STAND	COVER
Strainer for tilting kettles	Stainless steel stand with flanged feet for electric kettle with sliding drain pan	Economy stand for electric kettle without sliding drain pan	Stainless steel lift-off cover with lid hanger

STRAINR K6 *K6ETT*
STRAINR K12 *K12ETT*
STRAINR K20 *K20ETT*

STAND VSKT30
K6ETT, K12ETT

STAND VSKTEC
K6ETT, K12ETT

COVER K6 *K6ETT*
COVER K12 *K12ETT*
COVER K20 *K20ETT*

Accessory Code		Description	Available on
CORDPLG 3PAN1P		6' Cord and plug set rated to **45 Amps, 208-240V, 1 Phase;** cable 8/3 90C UL*; angled plug HBL9462C NEMA 14-60P	K6ETT
CORDPLG 3PAN3P		6' Cord and plug set rated to **40 Amps, 208-240V, 3 Phase;** cable 8/4 90C UL*; angled plug HBL8462C NEMA 15-60P	K6ETT
CORDPLG 5PAN3P		6' Cord and plug set rated to **55 Amps, 208-240V, 3 Phase;** cable 6/4 90C UL*; angled plug HBL8462C NEMA 15-60P	K12ETT K20ETT
CORDPLG 5P480		6' Cord and plug set rated to **30 Amps, 480V, 3 Phase;** cable 8/4 90C UL*; straight plug HBL2731 NEMA L16-30P	K6ETT K12ETT, K20ETT

UL classification (SOW, SOOW, SEO and SEOW).

FACTORY-INSTALLED OPTIONS

Code		Available on
KETT-PPS	**Security Option:** Security fasteners and tack welds with controls protected by lockable cover (lock by others)	K6ETT, K12ETT, K20ETT
	Electric Options:	
	480V, 60 Hz, 3 Phase	K6ETT(7.5 kW), K12ETT(12 kW), K20ETT(12 kW)
	380V, 3 Phase	K6ETT, K12ETT, K20ETT
	415V, 3 Phase	K6ETT, K12ETT, K20ETT
	440V, 3 Phase	K6ETT, K12ETT, K20ETT

VULCAN

VEKT SERIES │ SPEC LINE TILTING KETTLE / TABLE COMBO

STANDARD FEATURES:

- Stainless steel exterior, legs and flanged feet
- Heavy gauge top with formed drain trough
- Sliding drain pan
- Embossed gallon/liter markings

VEKT80/666
shown with DBLTS 18NZLJ faucets

SPEC LINE TABLES

Model	Included Kettle	True Working Capacity	Width	Input
1 KETTLE				
VEKT26/6	(1) K6ETT	6 Gal / 24 Qts	26"	7.5 kW
2 KETTLES				
VEKT50/66	(2) K6ETT	12 Gal / 48 Qts	50"	15 kW
VEKT64/612	(1) K6ETT + (1) K12ETT	18 Gal / 72 Qts	64"	19.5 kW
VEKT64/126	(1) K12ETT + (1) K6ETT	18 Gal / 72 Qts	64"	19.5 kW
VEKT64/1212	(2) K12ETT	24 Gal / 96 Qts	64"	24 kW
3 KETTLES				
VEKT80/666	(3) K6ETT	18 Gal / 72 Qts	80"	22.5 kW

NOTES: • Capacity equals the quantity of mounted kettle(s).
  • All tables are 24" deep x 21.5" high to the tabletop.
  • Refer to the specification sheet for overall height with kettles.
  • Total kW equals the electric kettles mounted on the table—each machine will have separate connections. Refer to the specification sheet for electrical data.
  • Kettles and tables are shipped separately for field assembly.

VEKT26/6
shown with DBLTS 18NZLJ faucet

COMPATIBLE FAUCETS

SGLTS 12NZL

DBLTS 12NZL

SGLTS 18NZLJ

DBLTS 18NZLJ

VEKT SERIES | SPEC LINE TILTING KETTLE / TABLE COMBO

FIELD-INSTALLED ACCESSORIES

STRAINER

Strainer for tilting kettles

STRAINR K6 (6-gallon)
STRAINR K12 (12-gallon)

TABLE

Table with sliding drain pan
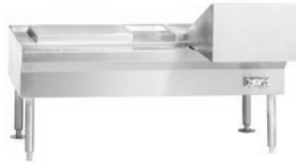
KT26 TABLE (26")
KT50 TABLE (50")
KT64 TABLE (64")
KT80 TABLE (80")

COVER

Stainless steel lift-off cover with lid hanger

COVER K6 (6-gallon)
COVER K12 (12-gallon)

FACTORY-INSTALLED OPTION

Option	Available on
480V, 60 Hz, 3 Phase (each kettle)	K6ETT, K12ETT
380V, 3 Phase	K6ETT, K12ETT
415V, 3 Phase	K6ETT, K12ETT
440V, 3 Phase	K6ETT, K12ETT

FULLY JACKETED | *A True Workhorse for Over 50 Years. Durable, Efficient and Reliable.*

STANDARD FEATURES:

- Heavy 11-gauge rim
- Faucet bracket
- 316 stainless steel liner
- Sloped bottom for superior draining
- Splash-proof housing with on/ off switch and warm/simmer/ boil control
- 2" plug draw-off valve with perforated strainer
- Spring assist cover with condensate ring
- Heavy duty pivot assembly for kettle cover, yolk style mount with tie bar.
- Electronic ignition
- 15 psi

GAS KETTLES | STATIONARY

Model	Capacity	Input
GS40ES*	40 Gal	135,000 BTU/hr
GS60E	60 Gal	135,000 BTU/hr
GL80E	80 Gal	135,000 BTU/hr
GT100E	100 Gal	135,000 BTU/hr
GT125E	125 Gal	135,000 BTU/hr
GT150E	150 Gal	135,000 BTU/hr

Note: GS40ES comes as a short height configuration.

ELECTRIC KETTLES | STATIONARY

Model	Capacity	Input
EL80	80 Gal	36 kW
ET100	100 Gal	36 kW
ET125	125 Gal	36 kW
ET150	150 Gal	36 kW

SL80

DIRECT STEAM KETTLES | STATIONARY

Model	Capacity	Input
SL80	80 Gal	3.4 BHP
ST100	100 Gal	4 BHP
ST125	125 Gal	5 BHP
ST150	150 Gal	6 BHP

See page 118 for options and accessories.

FULLY JACKETED | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

QUICK DISCONNECT HOSE

¾" x 4' quick disconnect hose with restraining device

3/4QD-HOSE-4
For all gas kettles

CLEANING KIT

Clean-up kit includes draw-off brush, clean-up brush with 36" handle and paddle scraper with 40" handle

CLEANUP KIT
For all models

PADDLE SCRAPER

Paddle scraper with 48" handle with nylon blade

PADDLE 48
For all models

HEAT SHIELD

Heat deflector

KTLGHTE SHIELD
For all models

WHIP

Stainless steel 48" whip

SSTWHIP 48
For all models

FULLY JACKETED | OPTIONS

FACTORY-INSTALLED OPTIONS

Code	Draw-off valves:
	A draw-off valve is ideal for removing waste, such as fat, during cooking ground beef or cleaning up.
FJDOV COM3	Compression draw-off valve, 3" in lieu of standard 2" valve

	Security features:
FJK-PPS	Electric and gas stationary kettle security screws, tack welds and controls protected by lockable cover (lock by others); perforated flue cover (gas only)
FJKD-PPS	Direct stationary steam kettle security screws, tack welds
FJKSTEP PPS	Protection for draw-off valve for FJ Series Stationary Kettles with chain
LKCOVER-PPS	Cover with lock hasp (lock by others)
HDCOVER-PPS	Heavy duty 14-gauge welded cover for stationary kettles, not spring assist
HDCOVER-SPLITLID	Heavy Duty 14-gauge 2-piece cover for stationary kettles, not spring assist

Electrical Options:

220V, 60 Hz, 1 Phase (Gas)

380V, 3 Phase (3 Wire)

415V, 3 Phase (3 Wire)

440V, 3 Phase (3 Wire)

480V, 60 Hz, 3 Phase (3 Wire)
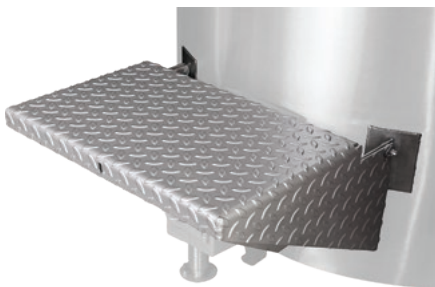
FJKSTEP PPS

COMMON FAUCETS FOR KETTLES & BRAISING PANS

SINGLE PANTRY DECK MOUNT FAUCETS

STANDARD FEATURES:

- NSF compliant

- All faucets and fillers comply with the Reduction of Lead in Drinking Water Act

12" SWIVEL SPOUT

Includes 4" and 12" riser.
1 temperature – hot or cold

SGLTS 12NZL
Cannot be used with KDLT, KELT, KGLT Kettles

18" DOUBLE JOINTED SWIVEL SPOUT

Includes 4" and 12" riser. 1 temperature – hot or cold with increased coverage

SGLTS 18NZLJ

K6ETT shown on STAND VSKT30 with CASTERS-BP and DBPTYTS WSHDWN faucet

VE30 shown with DBLTS 12NZL faucet

COMMON FAUCETS FOR KETTLES & BRAISING PANS

DOUBLE PANTRY DECK MOUNT FAUCETS

12" SWIVEL SPOUT

Includes 4" and 12" riser. 2 temperatures – hot and cold

DBLTS 12NZL
Cannot be used with KDLT, KELT, KGLT Kettles

18" DOUBLE JOINTED SWIVEL SPOUT

Includes 4" and 12" riser. 2 temperatures – hot and cold with increased coverage

DBLTS 18NZLJ

BACKFLOW PREVENTER AND POT FILLER

Includes 60" braided SST flex hose, rapid fill flexible hose; 2 temperatures – hot and cold

DBLPTS POTFIL
Better for auto tilt products

VE30 shown with DBFCTTS WSHDWN

FAUCET WITH WASHDOWN HOSE

Backflow preventer, low flow pre-rinse, spray valve with 60" raided SST flex hose. 2 temperatures – hot and cold

DBFCTTS WSHDWN
Low flow spray not recommended for filling pots

FAUCET WITH WASHDOWN HOSE + 16" ADD-ON FAUCET

Backflow preventer, low flow pre-rinse, spray valve with 60" braided SST flex hose. 2 temperatures – hot and cold

DBPTYTS WSHDWN
Suitable for filling pots and cleaning

NOTE: Washdown hose and pot filler assembly includes backflow preventer.

ELECTRICAL / PLUG INFORMATION

Accessory Code	Application	Cable–SOOW, 90°C GA/#	Plug PN	Plug Configuration
CORDPLG 3PAN1P	45A, 208-240V, 1 Phase, right angle plug	8/3	HBL9462C	
CORDPLG 3PAN3P	40A, 208-240V, 3 Phase, right angle plug	8/4	HBL8462C	
CORDPLG 5PAN3P	55A, 208-240V, 3 Phase, right angle plug	6/4	HBL8462C	
CORDPLG 5P480	30A, 480V, 3 Phase, straight plug	8/4	HBL2731	

BHP CONVERSION & STEAM FLOW INFORMATION

BHP Conversion   1 BHP = Approximately 33,475 BTU*   1 BHP = Approximately 10 kW

Example: $\dfrac{200,000}{33,475\ \text{BTU}}$ x Boiler Efficiency = Delivered BHP

Delivered BHP is a function of kW/BTU input and operating efficiency.

Steam Flow Requirements for Direct Kettles

Capacity	Fast Boil (30 minutes) lbs/hr	Medium Boil (45 minutes) lbs/hr	Stock Boil (60 minutes) lbs/hr
20-Gallon	48	32	24
40-Gallon	96	64	48
60-Gallon	143	96	72
80-Gallon	191	127	96
	Fast Boil (40 minutes)	Medium Boil (50 minutes)	Stock Boil (65 minutes)
100-Gallon	179	143	110
125-Gallon	224	179	138
150-Gallon	269	215	165

NOTE: 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.

Maximum Flow Rate of Dry Steam in Pounds per Hour

Supply Pressure	½"	¾"	1"	1¼"	1½"	2"
5 psig	20	40	70	140	210	380
10 psig	30	60	110	220	320	600
15 psig	40	80	150	290	430	N/A
20 psig	50	100	180	360	530	N/A
25 psig	60	120	220	430	N/A	N/A
30 psig	70	140	250	500	N/A	N/A
35 psig	80	160	290	570	N/A	N/A
50 psig	100	210	380	760	N/A	N/A

NOTE: Based on 100' of clean iron pipe. Steam loss due to elbows, reductions, heat loss or condensing steam was not considered.

EO, EA PLUS, POWERSTEAM™ & LWE │ELECTRICAL CURRENT DRAW

COUNTERTOP STEAMERS—BOILERLESS/CONNECTIONLESS

| Model | V (L-L) | Rated Line Current (A) | | | | Rated Power (kW) |
| | | 3ø | | | 1ø | |
		L1	L2	L3		
C24EO3	208	22.2	22.2	22.2	38.5	8
	240	19.2	19.2	19.2	33.3	8
C24EO5	208	33.3	33.3	33.3	57.7	12
	240	28.9	28.9	28.9	50	12
	380*	15.2	15.2	15.2	N/A	10
	415*	16.6	16.6	16.6	N/A	12
	440*	13.2	13.2	13.2	N/A	10.1
	480	14.4	14.4	14.4	N/A	12
C24EO3AF	208	22.2	22.2	22.2	38.5	8
	240	19.2	19.2	19.2	33.3	8
C24EO5AF	208	33.3	33.3	33.3	57.7	12
	240	28.9	28.9	28.9	50	12

Non-standard configuration—contact factory for limitations and availability.

COUNTERTOP STEAMERS—À LA CARTE

| Model | V (L-L) | Rated Line Current (A) | | | | Rated Power (kW) |
| | | 3ø | | | 1ø | |
		L1	L2	L3		
C24EA3	208	27.1	27.1	17.7	40.9	8.5
	240	20.4	20.4	20.4	35.4	8.5
	480	10.2	10.2	10.2	N/A	8.5
C24EA5	208	31.3	47.8	47.8	72.2	15
	240	36.1	36.1	36.1	62.5	15
	480	18	18	18	N/A	15
C24EA3 LWE	208	27.1	27.1	17.7	N/A	8.5
	240	20.4	20.4	20.4	N/A	8.5
C24EA5 LWE	208	31.3	47.8	47.8	N/A	15
	240	36.1	36.1	36.1	N/A	15
C24EA3 PS	208	27.1	29.2	20.1	43.6	9.1
	240	20.4	23.2	23.2	38.5	9.3
	380*	12.5	11.3	11.3	N/A	7.7
	415*	13.7	12.3	12.3	N/A	9.2
	440*	10.9	9.8	9.8	N/A	7.7
	480	11.9	10.7	10.7	N/A	9.2
C24EA5 PS	208	47.8	49.9	33.6	74.9	15.6
	240	36.1	38.8	38.8	65.6	15.8
	380*	20.9	19.5	19.5	N/A	13.2
	415*	22.8	21.3	21.3	N/A	15.7
	440*	18.1	17	17	N/A	13.2
	480	19.8	18.5	18.5	N/A	15.7

Non-standard configuration—contact factory for limitations and availability.

2/3 & FULLY JACKETED KETTLES │ ELECTRICAL CURRENT DRAW

2/3 JACKETED KETTLES

Model	V (L-L)	Rated Line Current (A)				Rated Power (kW)
		3ø			1ø	
		L1	L2	L3		
K6ETT	208	19.7	22.1	20.6	36	7.5
	240	22.7	25.5	23.8	41.6	10
	380	11.1	13	14.1	N/A	8.4
	415	12.1	14.2	15.4	N/A	10
	440*	8.3	8.3	8.3	N/A	6.3
	480	9	9	9	N/A	7.5
K12ETT, K20ETT, K20EL, K20ELT	208	33.3	33.3	33.3	57.7	12
	240	38.5	38.5	38.5	66.6	16
	380	20.4	20.4	20.4	N/A	13.4
	415	22.2	22.2	22.2	N/A	16
	440*	13.2	13.2	13.2	N/A	10.1
	480	14.4	14.4	14.4	N/A	12
K40E, K60E, 18KW, NOM	208	50	50	50	N/A	18
	240	43.3	43.3	43.3	N/A	18
	380	27.3	27.3	27.3	N/A	18
	415	25	25	25	N/A	18
	440*	19.9	19.9	19.9	N/A	15.1
	480	21.7	21.7	21.7	N/A	18
K40E, K60E, 24KW, NOM	208	66.6	66.6	66.6	N/A	24
	240	57.7	57.7	57.7	N/A	24
	380	36.5	36.5	36.5	N/A	24
	415*	33.4	33.4	33.4	N/A	24
	440	26.5	26.5	26.5	N/A	20.2
	480	28.9	28.9	28.9	N/A	24

Non-standard configuration—contact factory for limitations and availability.

FULLY JACKETED KETTLES

Model	V (L-L)	Rated Line Current (A)				Rated Power (kW)
		3ø			1ø	
		L1	L2	L3		
EL80, ET100, ET125, ET150, 36KW, NOM	208	99.9	99.9	99.9	N/A	36
	240	86.6	86.6	86.6	N/A	36
	380*	45.8	45.8	45.8	N/A	30.2
	415*	50	50	50	N/A	36
	440*	39.7	39.7	39.7	N/A	30.3
	480	43.3	43.3	43.3	N/A	36

Non-standard configuration—contact factory for limitations and availability.

FLOOR STEAMERS | ELECTRICAL CURRENT DRAW

FLOOR STEAMERS

Model	V (L-L)	Rated Line Current (A) 3ø			1ø	Rated Power (kW)
		L1	L2	L3		
C24ET6	208	45	53	45	82	17
	240	41	41	41	71	17
	480	20	20	20	N/A	17
C24ET10	208	79	94	79	144	30
	240	72	72	72	125	30
	480	36	36	36	N/A	30
C24ET6 LWE	208	45	53	45	N/A	17
	240	41	41	41	N/A	17
C24ET10 LWE	208	79	94	79	N/A	30
	240	72	72	72	N/A	30
C24ET6 PS	208	49	53	49	88	18.2
	240	47	41	47	77	18.5
	380*	25	23	23	N/A	15.4
	415*	27	25	25	N/A	18.3
	440*	22	20	20	N/A	15.4
	480	24	21	21	N/A	18.4
C24ET10 PS	208	83	94	83	150	31.2
	240	78	72	78	131	31.5
	380*	42	39	39	N/A	26.3
	415*	46	43	43	N/A	31.4
	440*	36	34	34	N/A	26.5
	480	40	37	37	N/A	31.5

Non-standard configuration—contact factory for limitations and availability.

BRAISING PANS | ELECTRICAL CURRENT DRAW

BRAISING PANS

| Model | V (L-L) | Rated Line Current (A) | | | | Rated Power (kW) |
| | | 3ø | | | 1ø | |
		L1	L2	L3		
VE30	208	33.3	33.3	33.3	57.7	12
	220*	26.5	26.5	26.5	45.9	10.1
	240	28.9	28.9	28.9	50.0	12
	380*	15.2	15.2	15.2	N/A	10
	415*	16.6	16.6	16.6	N/A	12
	440*	13.2	13.2	13.2	23.0	10.1
	480	14.4	14.4	14.4	25.0	12
VE40	208	45.9	41.6	45.9	76.9	16
	220*	36.4	33.1	36.4	60.9	13.4
	240	39.7	36.1	39.7	66.7	16
	380*	19.7	21.4	19.7	N/A	13.3
	415*	21.5	23.4	21.5	N/A	16
	440*	18.2	16.5	18.2	30.5	13.4
	480	19.9	18.0	19.9	33.3	16

Non-standard configuration—contact factory for limitations and availability.

BOILERLESS COMBI OVENS

VULCAN

STANDARD FEATURES:

- Multiple cooking capabilities from one piece of equipment: baking, steaming, roasting, grilling, air-fry, rethermalization, proofing, finishing, poaching, stewing, low temp, defrosting, cook & hold and more

- Patented ABC interface auto-sets optimal humidity based on temperature selection

- Twin control with both capacitive LCD touchscreen and turn/push knob

- Exclusive grab-and-go racks with cutout design for easy access to pans

- PC software for transfer of recipes, photographs and profiles via USB

Multi-function interfaces for every user

AUTO

MANUAL

CLEANING

View TCM demo video

TCM102
shown on TCM-STAND2

TCM SERIES | ELECTRIC & GAS

Model Number	Input	Levels	Pan Capacity		
			18" x 26" Pans	12" x 20" Pans	13" x 18" Pans
GAS					
TCM-61G-NAT/LP	56,000 BTU/hr	6	N/A	6	6
TCM-101G-NAT/LP	93,000 BTU/hr	10	N/A	10	10
TCM-102G-NAT/LP	156,000 BTU/hr	10	10	20	20
ELECTRIC					
TCM-61E-208/240	8.6 / 11.4 kW	6	N/A	6	6
TCM-101E-208/240	14.7 / 19.6 kW	10	N/A	10	10
TCM-102E-208	31 kW	10	10	20	20
TCM-102E-240	31 kW	10	10	20	20
TCM-102E-480	33 kW	10	10	20	20

NOTE: All Gas TCM units ship with a NEMA 5-15 cord and plug (field convertible).

TCM SERIES │ ACCESSORIES

FIELD-INSTALLED ACCESSORIES

RACKS

Additional stainless steel grab-and-go racks
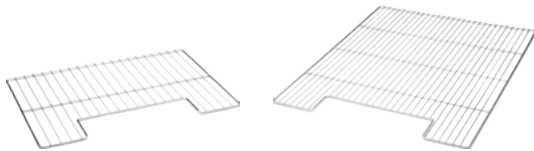
TCM-RACK61 *(3 racks for 13" x 18" pans in TCM61)*
TCM-RACK101 *(3 racks for 13" x 18" pans in TCM101)*
TCM-RACK102 *(5 racks for 18" x 26" pans in TCM102)*

STANDS

Deluxe stand with pan supports

TCM-STAND1
TCM61 / TCM101

TCM-STAND2
TCM102

CHICKEN RACK

Stainless steel chicken rack
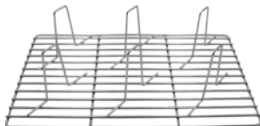
1220-CHICK6
All TCM Models

FRY BASKET

Stainless steel fry basket 12" x 20"
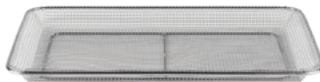
1220-BASKET
All combi models

GRILLING GRID

Grilling grid (open type)

1220-GRILLOP
All combi models

DOOR LATCH

Double release door latch.
Left to vent, and then right to open.

TCM-DLATCH
All TCM models

FOOD PROBE

Additional multipoint food probe

TCM-PROBE3
All TCM models

SPRAY HOSE KIT

Spray hose kit, includes plumbing connections, spray hose and mounting bracket

TCM-SPRAY
All TCM models

See page 136 for water filtration options.

BOILERLESS COMBI OVENS VULCAN

TCM SERIES │ ACCESSORIES

FIELD-INSTALLED ACCESSORIES

CHEMICALS

Vulcan liquid detergent and
rinse aid (descale) chemical
2 per package, 2.5 gal each

VDL-1 *(detergent)*
VRL-1 *(rinse aid)*
All combi models

WATER CONNECTION HOSE

Flex stainless steel
water connection 72",
3/4 NSHT on both ends,
per each, 2 recommended

HOSEWTR 3/4BBV
All gas models

QUICK DISCONNECT HOSE

¾" x 4' quick disconnect hose
with restraining device

3/4QD-HOSE-4
All gas models

GREASE PAN KIT

Grease collection pan, quick
connect hose, and container
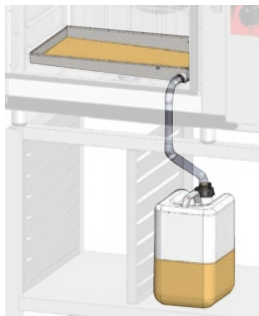
TCM-GPAN1
TCM61/TCM101
TCM-GPAN2
TCM102

CASTER KIT

Caster kit includes
casters, support rails,
and restraint cord

TCM-CAST1
TCM61/TCM101
TCM-CAST2
TCM102

HEAT SHIELD

Combi heat shield, for
TCM side panel providing
3" air gap
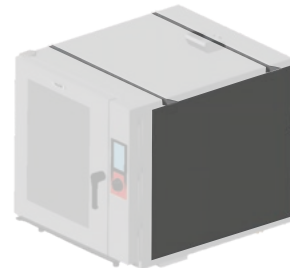
TCM-HEAT1
TCM61/TCM101
TCM-HEAT2
TCM102

See page 136 for water filtration options.

VULCAN

BOILERLESS COMBI OVENS

ABC SERIES | *Multiple Cooking Capabilities from One Piece of Equipment.*

Always Be Combi Cooking. Not just a steamer; not just a convection oven.
No programming and no training required. It's the combi you already know how to use!

STANDARD FEATURES:

- Designed and assembled in the USA

- Intuitive manual controls, just 3 knobs

- Patented humidity level control automatically adjusts after setting temperature

- Boilerless direct steam generation

- Timer reloads for batch cooking after completion of timed cycle

- Flashing door light and audible alarm system alert user when cooking cycle is finished

- 4 stainless steel grab-and-go racks with 15½" x 3¼" cutout design for easy access to pans

- Machine diagnostics through controls or via USB

- Cool-to-the-touch and energy-efficient, heat-reflective tempered glass door

ABC7G
*shown on optional ABC-STAND*

ABC
shown with optional stacking kit

ABC SERIES | ELECTRIC & GAS

Model Number	Input	Food Probe	Pan Capacity (with 7 wire racks)	
			18" x 26" Pans	12" x 20" Pans
GAS				
ABC7G-NAT	80,000 BTU/hr	No	7	14
ABC7G-PRO	80,000 BTU/hr	No	7	14
ELECTRIC				
ABC7E-208	18 kW	No	7	14
ABC7E-240	24 kW	No	7	14
ABC7E-480	24 kW	No	7	14

See page 133 for options and accessories. See page 136 for water filtration options.

ABC-P SERIES | *Integrated Food Probe.*

ABC7G-NATP

STANDARD FEATURES ABC-P
All the great features of the ABC series, plus the following:

• Food probe to cook to an internal set temperature or to cook via time and check internal food temperature

• Fan speed control with 3 different speeds

ABC-P SERIES | ELECTRIC & GAS

Model Number	Input	Food Probe	Pan Capacity (with 7 wire racks)	
			18" x 26" Pans	12" x 20" Pans
GAS				
ABC7G-NATP	80,000 BTU/hr	Yes	7	14
ABC7G-PROP	80,000 BTU/hr	Yes	7	14
ELECTRIC				
ABC7E-208P	18 kW	Yes	7	14
ABC7E-240P	24 kW	Yes	7	14
ABC7E-480P	24 kW	Yes	7	14

ABC / ABC-P SERIES │ ACCESSORIES

FIELD-INSTALLED ACCESSORIES

STACKING KITS

Stacking kit for ABC7 on top of VC4, VC6, SG4 or SG6 Convection Oven includes SPRAY-ABC kit and casters

Gas stacking kit for (2) ABC7G Combis. Includes SPRAY-ABC kit, drip tray and vent kit

Electric stacking kit for (2) ABC7E Combis. Includes SPRAY-ABC kit, drip tray and vent kit

STACK-ABC/CONV
All ABC models

STACK-ABC/G
ABCG models

STACK-ABC/E
ABCE models

STAND

Stainless steel stand, open-leg frame with base, adjustable feet. Includes SPRAY-ABC kit and drip tray

ABC-STAND
All ABC models

CASTERS

Casters with 2 locking wheels for use with ABC-STAND

ABC-CAST
ABC-STAND

FEET

Set of 6" legs to be used in lieu of stacking kit casters

ABC-FEET
ABC models

HEAT SHIELD

Combi heat shield, for ABC7 side panel providing 3" air gap

ABC-HEAT
All ABC models

FOOD PROBE

Replacement food probe for ABC-P Combi

ABC-PROBE
ABC7-P

ALTITUDE KIT

Gas propane and altitude kit (2,000–10,000 ft)

GASKIT-ABC
Gas models

See page 136 for water filtration options.

ABC / ABC-P SERIES | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

RACK

Additional stainless steel grab-and-go rack(s)

ADDRACK-ABC1
(1 rack for ABC models)

ADDRACK-ABC3
(3 racks for ABC models)

FRY BASKET
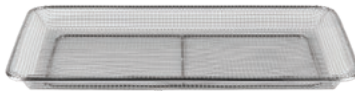
Stainless steel fry basket 12" x 20"

1220-BASKET
All models

GRILLING GRID

Grilling grid (open type)

1220-GRILLOP
All models

WATER CONNECTION HOSE

Flex stainless steel water connection 72", 3/4 NSHT on both ends, per each, 2 recommended

HOSEWTR 3/4BBV
All gas models

QUICK DISCONNECT HOSE

¾" x 4' quick disconnect hose with restraining device

3/4QD-HOSE-4
All gas models

SPRAY HOSE KIT

Spray hose kit, includes plumbing connections, spray hose and mounting bracket for ABC

ABC-SPRAY
ABC7-P

VULCAN
BOILERLESS COMBI OVENS

Get the speed, precision and versatility of combi cooking—all in an oven sized to thrive in any kitchen. The simplicity of the Minijet™ delivers consistent results for every level of user.

STANDARD FEATURES:

- Multiple cooking capabilities from one piece of equipment: baking, steaming, roasting, grilling, air-fry, rethermalization, proofing, finishing, poaching, stewing, low temp, defrosting, cook & hold, and more

- Twin control with both capacitive LCD touchscreen and turn/push knob

- Exclusive ABC interface lets operators cook with confidence

- PC software for transfer of recipes, photographs, and profiles via USB

MINI-JETR
shown on MINI-STAND

MINI-JET
shown on legs

Multi-function interfaces for every user

AUTO interface features preloaded and programmable recipes with picture or text display
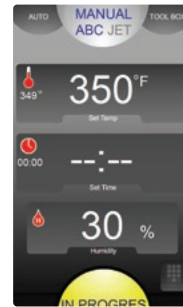
ABC interface auto sets optimal humidity with temperature selection (patented)

AUTO Cleaning uses non-proprietary liquid detergent, also programmable as daily routine

MINIJET™ SERIES | ELECTRIC

Model	Description	Input	Pan Capacity	
			18" x 20"x 2.5" Pans	**13" x 18" x 1" Pans**
MINI-JET	Mini Combi – left hinged (includes legs, cord and plug)	208/240/60/1/3 5.2 / 6.83 kw	4	4
MINI-JETR	Mini Combi – right hinged (includes legs, cord and plug)	208/240/60/1/3 5.2 / 6.83 kw	4	4

See page 135 for options and accessories. See page 136 for water filtration options.

NOTE: All Minijet™ units ship 208V, 60Hz, 3 Phase with L15-30P cord and plug (field convertible).

The Minijet was tested for Ventless Grease Laden Vapor Approval by UL in accordance with EPA test method 202 resulting in grease-laden effluents collected at just 1.52 mg/m³, less than the 5.0 mg/m³ limit without the need for an additional system or listing. Certification for Commercial Cooking Appliances with Integral Systems for Limiting the Emission of Grease-laden Air (KNLZ) also apply to the Minijet or stacked Minijets using optional hood MINI-HOOD1 or MINI-HOOD2. Local codes prevail.

MINIJET™ SERIES | FIELD-INSTALLED ACCESSORIES

STACKING KIT
Duo stacking kit for 2 Minijet units on 13.75" stainless steel stand adjustable feet and floor flanges

MINI-STACK2
Mini models

STACKING KIT
Stacking kit, for 1 or 2 Minijet units on top of VC4 Convection Oven, includes casters

STACK-MINI/CONV
Mini models

STAND
Stainless steel stand with 2 shelves, adjustable feet and floor flanges

MINI-STAND
Mini models

HOODS
Vapor condensing hood

MINI-HOOD1 *(Single Mini models)*
MINI-HOOD2 *(Stacked Mini models)*

SPRAY HOSE KIT
Manual spray hose kit, includes plumbing connections, spray hose and mounting bracket for Minijet

MINI-SPRAY
Mini models

FOOD PROBE
Multipoint food probe for Minijet

MINI-PROBE3
Mini models

RACKS
Set of 3 stainless steel grab-and-go racks 12" x 20"

MINI-RACK
Mini models

FRY BASKET
Stainless steel fry basket 12" x 20"

1220-BASKET
All models

GRILLING GRID
Grilling grid (open type)

1220-GRILLOP
All models

WATER CONNECTION HOSE
Flex stainless steel water connection 72", 3/4 NSHT on both ends, per each, 2 recommended

HOSEWTR 3/4BBV *(All gas models)*

VULCAN

BOILERLESS COMBI OVENS

COMBI WATER FILTRATION OPTIONS

FIELD-INSTALLED WATER TREATMENT OPTIONS

GOOD: MINIMUM FILTRATION

Hollow Carbon Filter System with 15,000-Gallon Capacity

CB15K-SYSTEM

(All TCM, ABC & Minijet™ units)

Hollow Carbon Filter System with 30,000-Gallon Capacity

CB30K-SYSTEM

(All TCM, ABC & Minijet™ units)

Replacement cartridge - PM Kit

CB15K-PMKIT

(for CB15K-SYSTEM)

Replacement cartridge - PM Kit

CB30K-PMKIT

(for CB30K-SYSTEM)

BETTER: CARBON FILTER REQUIRED WITH SOFTENER

Water Softening System, 2,527 grains / 40-lb capacity with salt alarm

WS-40

(All TCM, ABC & Minijet™ units)

Water Softening System, 4,818 grains / 80-lb capacity with salt alarm

WS-80

(All TCM, ABC & Minijet™ units)

BEST: REVERSE OSMOSIS SYSTEM

RO water filtration system— capable of 200 gpd (double combi)

V3MRO-2

(All TCM, ABC & Minijet™ units)

Replacement cartridge - PM Kit

V3MRO-PMF

(for (1) V3MRO carbon filter)

Replacement cartridge - PM Kit

V3MRO-PMM

(for (1) V3MRO membrane filter)

NOTE: Water is a customer-supplied utility, just like gas and electric, to the equipment. Proper water filtration based on customer water quality is essential to meet the equipment water spec requirements. Verify the type of filtration needed based on performing a cold water analysis from the customer site. A suitable water treatment system and regular filter replacements coupled with routine cleaning/deliming are required.

Our innovative fryers are easy to operate and maintain, maximizing productivity and minimizing operational costs. With faster recovery, they are designed to be the most profitable pieces of equipment in a commercial kitchen.

	PowerFry5	PowerFry3	ER	GR	VEG	LG	CEF
Configuration	Floor	Floor	Floor	Floor	Floor	Floor	Countertop
ENERGY STAR® certified	ENERGY STAR	ENERGY STAR	ENERGY STAR	N/A	ENERGY STAR	N/A	CEF40
Power source	Gas	Gas	Electric	Gas	Gas	Gas	Electric
Oil capacity (lbs) per tank	45, 65, 85	45, 65, 85	50, 85	35, 45, 65, 85	35, 50	35, 45, 65	40, 75
Available controls	A / D / C	A / D / C	A / D / C	M	M	M	A
Production output	High/Med	High/Med	High/Med	Med/low	High/Med	Med/low	High/Med
Basket lifts[1]	C/D models	C/D models	C/D models	N/A	N/A	N/A	N/A
Oil reclamation hook up[2]	C/D models	C/D models	C/D models	GRMF models	N/A	N/A	N/A
KleenScreen *PLUS*® filtration system	2, 3, and 4 batteried	2, 3, and 4 batteried	2, 3, and 4 batteried	2, 3, and 4 batteried	N/A	N/A	N/A

[1]*Basket lifts automatically lift baskets from oil when the timer has stopped. This allows operators to produce consistent product each time and minimizes waste due to user error.*

[2]*Oil reclamation systems allow restaurant operators to remove used oil easily and safely from their kitchens. Old cooking oil is transferred to a collection tank and then taken off site by a third-party company for refinement into clean biofuels.*

GAS FRYERS | *How to Read Model Numbers.*

POWERFRY5™ (VK) / POWERFRY3™ (TR) / GR / VEG SERIES

# of Fry Tanks	Model Number	Size of Tank (lbs)	Control Type	Screen *PLUS*® Filtration System	Gas Type
1	TR	45	D	F*	-1

Options (see specific product section for availability):

1	GR	35 lbs	A = Solid State Analog (Knob)	*Note: 2-, 3- and 4-battery fryers come standard with KleenScreen *PLUS*® Filtration System	-1 = Natural Gas
2	TR	45 lbs	C = Programmable Computer		-2 = Propane Gas (LP)
3	VK	65 lbs	D = Solid State Digital		
4	VEG	85 lbs	M = Millivolt (GR & VEG only)		

EXAMPLES:

1TR45DF-1 = PowerFry3™ Freestanding Gas 45-lb Solid State Digital Control Fryer with KleenScreen PLUS® Filtration, LP Gas

1VK45A-2 = PowerFry5™ Freestanding Gas 45-lb Solid State Analog (Knob) Control Fryer, LP Gas

1GR35M-1 = GR Series, Freestanding Gas 35-lb Millivolt Control Fryer, Natural Gas

1VEG35M-1 = Freestanding Gas 35-lb Millivolt Control Fryer, Natural Gas

2VK85CF-1 = PowerFry5™ 2-Battery Gas 85-lb Programmable Computer Control Fryer with KleenScreen PLUS® Filtration, Natural Gas

LG SERIES

Model Number	Size of Tank (lbs)	Gas Type
LG	300	-1
LG	300 = 35-40 lbs 400 = 45-50 lbs 500 = 65-70 lbs	-1 = Natural Gas -2 = Propane Gas (LP)

EXAMPLES:

LG300-1 = Freestanding Gas 35 to 40-lb Millivolt Control Fryer, Natural Gas

LG500-2 = Freestanding Gas 65 to 70-lb Millivolt Control Fryer, LP Gas

LG300

FRYERS - GAS

VULCAN

POWERFRY5™ (VK SERIES) | *Vulcan's Most Energy-Efficient Fryer.*

ENERGY STAR

STANDARD FEATURES:

- Patented FivePass™ heat transfer system for maximum efficiency and shorter cooking time

- Less than 500°F flue temperatures at maximum production rate

- Boil Out ByPass™, which easily removes boil out solution from fry tank without contact of drain manifold, filter pan or motor/pump

- SoftStart™ ignition system heats cold oil gently, extending oil life

- Available with KleenScreen *PLUS®* Filtration System

- All PowerFry5™ Series Gas Fryers are standard with electronic ignition — power button starts the fryer instantly

- C and D models available with basket lifts and rear oil reclamation

- Trouble-free adjustable casters —2 swivel non-locking and 2 swivel locking

- 10-year limited tank warranty

- Larger drain manifold in units with built-in filtration, resulting in increased flow

1VK45DF
Solid State Digital (D) controls

POWERFRY5™ (VK SERIES) | DIMENSIONS

Model	Available Controls	Dimensions (W x D x H)	Working Height	Tank Size
*Freestanding Fryers	45-lb, 65-lb and 85-lb*			
1VK45	A / D / C	15½" x 30⅛" x 47⅛"	36¼"	14" x 14"
1VK45	AF / DF / CF	15½" x 30⅛" x 47⅛"	36¼"	14" x 14"
1VK65	A / D / C	21" x 30⅛" x 47⅛"	36¼"	19½" x 14"
1VK65	AF / DF / CF	21" x 30⅛" x 47⅛"	36¼"	19½" x 14"
1VK85	A / D / C	21" x 34⅜" x 47⅛"	36¼"	19½" x 18¼"
1VK85	AF / DF / CF	21" x 34⅜" x 47⅛"	36¼"	19½" x 18¼"
*Battery: 2 Fryers	45-lb, 65-lb and 85-lb*			
2VK45	AF / DF / CF	31" x 30⅛" x 47⅛"	36¼"	14" x 14"
2VK65	AF / DF / CF	42" x 30⅛" x 47⅛"	36¼"	19½" x 14"
2VK85	AF / DF / CF	42" x 34⅜" x 47⅛"	36¼"	19½" x 18¼"
*Battery: 3 Fryers	45-lb, 65-lb and 85-lb*			
3VK45	AF / DF / CF	46½" x 30⅛" x 47⅛"	36¼"	14" x 14"
3VK65	AF / DF / CF	63" x 30⅛" x 47⅛"	36¼"	19½" x 14"
3VK85	AF / DF / CF	63" x 34⅜" x 47⅛"	36¼"	19½" x 18¼"
*Battery: 4 Fryers	45-lb, 65-lb and 85-lb*			
4VK45	AF / DF / CF	62" x 30⅛" x 47⅛"	36¼"	14" x 14"
4VK65	AF / DF / CF	84" x 30⅛" x 47⅛"	36¼"	19½" x 14"
4VK85	AF / DF / CF	84" x 34⅜" x 47⅛"	36¼"	19½" x 18¼"

A = Solid State Analog (Knob) | D = Solid State Digital | C = Programmable Computer | F = KleenScreen PLUS Filtration

For 45-lb, 65-lb and 85-lb Gas Fryers:
NOTE: 2-, 3- and 4-battery fryers come standard with KleenScreen PLUS® Filtration Systems.
NOTE: Models ending in "-1" indicate fryer uses natural gas. Models ending in "-2" indicate fryer uses propane gas (LP).

POWERFRY SERIES GAS FRYERS | *Control Options.*

Feature	Solid State Analog Knob (A)	Solid State Digital Controls (D)	Programmable Computer Controls (C)
Temperature Control	Knob (200°–400°F)	Digital (200°–390°F)	Digital (200°–390°F)
Recovery[1]	Fast — reacts within 2°F of set temperature		
Melt Modes	Liquid & Solid	Liquid, Solid & No Melt	Liquid, Solid & No Melt
KleenScreen *PLUS*® Filtration System	✓	✓	✓
Boil-Out[2]	N/A	Auto temp. controlled	Auto temp. controlled
Compensating time adjusts for load capacity	N/A	✓	✓
Basket lift[3] compatible	N/A	✓	✓
Countdown timer	N/A	2	N/A
Secondary Programming	N/A	N/A	Shake & Hold time
Screen	N/A	Digital display	Large digital display
Programmable menu items	N/A	N/A	10 w/product names

[1]Recovery refers to the length of time it takes for the oil temperature to rise back to set temperature after frozen or cold food has been dropped in.
[2]Boil-Out is a popular method used to clean a commercial fryer by boiling water and cleaning solution in an empty frypot.
[3]Basket lifts automatically lift baskets from oil when the timer has stopped. This allows operators to produce consistent product each time and minimizes waste due to user error.

VULCAN

POWERFRY5™ 45-LB & 65-LB │ *Vulcan's Most Energy-Efficient Fryer.*

ENERGY STAR

1VK45D
*Solid State Digital
(D) Controls*

Model	Number of Tanks	Total Oil Capacity	Production lbs/hr	Total BTU/hr	Built in KleenScreen *PLUS®* Filtration
45-lb Fryers with Solid State Knob (A) Controls					
1VK45A	1	50 lbs	78.1 lbs	70,000	N/A
1VK45AF	1	50 lbs	78.1 lbs	70,000	✓
2VK45AF	2	100 lbs	156.2 lbs	140,000	✓
3VK45AF	3	150 lbs	234.3 lbs	210,000	✓
4VK45AF	4	200 lbs	312.4 lbs	280,000	✓
45-lb Fryers with Solid State Digital (D) Controls					
1VK45D	1	50 lbs	78.1 lbs	70,000	N/A
1VK45DF	1	50 lbs	78.1 lbs	70,000	✓
2VK45DF	2	100 lbs	156.2 lbs	140,000	✓
3VK45DF	3	150 lbs	234.3 lbs	210,000	✓
4VK45DF	4	200 lbs	312.4 lbs	280,000	✓
45-lb Fryers with Programmable Computer (C) Controls					
1VK45C	1	50 lbs	78.1 lbs	70,000	N/A
1VK45CF	1	50 lbs	78.1 lbs	70,000	✓
2VK45CF	2	100 lbs	156.2 lbs	140,000	✓
3VK45CF	3	150 lbs	234.3 lbs	210,000	✓
4VK45CF	4	200 lbs	312.4 lbs	280,000	✓

1VK65D
*Solid State Digital
(D) Controls*

Model	Number of Tanks	Total Oil Capacity	Production lbs/hr	Total BTU/hr	Built in KleenScreen *PLUS®* Filtration
65-lb Fryers with Solid State Knob (A) Controls					
1VK65A	1	70 lbs	91.1 lbs	80,000	N/A
1VK65AF	1	70 lbs	91.1 lbs	80,000	✓
2VK65AF	2	140 lbs	182.2 lbs	160,000	✓
3VK65AF	3	210 lbs	273.3 lbs	240,000	✓
4VK65AF	4	280 lbs	365.6 lbs	320,000	✓
65-lb Fryers with Solid State Digital (D) Controls					
1VK65D	1	70 lbs	91.1 lbs	80,000	N/A
1VK65DF	1	70 lbs	91.1 lbs	80,000	✓
2VK65DF	2	140 lbs	182.2 lbs	160,000	✓
3VK65DF	3	210 lbs	273.3 lbs	240,000	✓
4VK65DF	4	280 lbs	365.6 lbs	320,000	✓
65-lb Fryers with Programmable Computer (C) Controls					
1VK65C	1	70 lbs	91.1 lbs	80,000	N/A
1VK65CF	1	70 lbs	91.1 lbs	80,000	✓
2VK65CF	2	140 lbs	182.2 lbs	160,000	✓
3VK65CF	3	210 lbs	273.3 lbs	240,000	✓
4VK65CF	4	280 lbs	365.6 lbs	320,000	✓

VULCAN

FRYERS - GAS

POWERFRY5™ 85-LB | *Vulcan's Most Energy-Efficient Fryer.*

Model	Number of Tanks	Total Oil Capacity	Production lbs/hr	Total BTU/hr	Built in KleenScreen *PLUS®* Filtration
85-lb Fryers with Solid State Knob (A) Controls					
1VK85A	1	90 lbs	100	90,000	N/A
1VK85AF	1	90 lbs	100	90,000	✓
2VK85AF	2	180 lbs	200	180,000	✓
3VK85AF	3	270 lbs	300	270,000	✓
4VK85AF	4	360 lbs	400	360,000	✓
85-lb Fryers with Solid State Digital (D) Controls					
1VK85D	1	90 lbs	100	90,000	N/A
1VK85DF	1	90 lbs	100	90,000	✓
2VK85DF	2	180 lbs	200	180,000	✓
3VK85DF	3	270 lbs	300	270,000	✓
4VK85DF	4	360 lbs	400	360,000	✓
85-lb Fryers with Programmable Computer (C) Controls					
1VK85C	1	90 lbs	100	90,000	N/A
1VK85CF	1	90 lbs	100	90,000	✓
2VK85CF	2	180 lbs	200	180,000	✓
3VK85CF	3	270 lbs	300	270,000	✓
4VK85CF	4	360 lbs	400	360,000	✓

1VK85D
*Solid State Digital
(D) Controls*

PowerFry™ fryers with different size tanks and control panels can be ordered to suit your needs.

A 65-lb fryer with programmable computer (C) controls is batteried to a 45-lb fryer with Solid State (D) controls in this example.

2VK65CF-45D

POWERFRY3™ (TR SERIES) | *High Performance, Low Operating Costs.*

1TR45A

STANDARD FEATURES:

- Patented ThreePass™ Heat Exchanger providing high energy efficiency

- Less than 750°F flue temperatures at maximum production rate

- Boil Out ByPass™, which easily removes boil out solution from fry tank without contact of drain manifold, filter pan or motor/pump

- SoftStart™ ignition system heats cold oil gently, extending oil life

- Available with KleenScreen *PLUS*® Filtration System

- All PowerFry3™ Series Gas Fryers are standard with electronic ignition —power button starts the fryer instantly

- C and D models available with basket lifts or rear oil reclamation

- Trouble-free adjustable casters — 2 swivel non-locking and 2 swivel locking

- Larger drain manifold in units with built-in filtration, resulting in increased flow

- 10-year limited tank warranty

POWERFRY 3™ (TR SERIES) | DIMENSIONS

Model	Available Controls	Dimensions (W x D x H)	Working Height	Tank Size
Freestanding Fryers | 45-lb, 65-lb and 85-lb				
1TR45	A / D / C	15½" x 30⅛" x 47⅛"	36¼"	14" x 14"
1TR45	AF / DF / CF	15½" x 30⅛" x 47⅛"	36¼"	14" x 14"
1TR65	A / D / C	21" x 30⅛" x 47⅛"	36¼"	19½" x 14"
1TR65	AF / DF / CF	21" x 30⅛" x 47⅛"	36¼"	19½" x 14"
1TR85	A / D / C	21" x 34⅜" x 47⅛"	36¼"	19½" x 18¼"
1TR85	AF / DF / CF	21" x 34⅜" x 47⅛"	36¼"	19½" x 18¼"
Battery: 2 Fryers | 45-lb, 65-lb and 85-lb				
2TR45	AF / DF / CF	31" x 30⅛" x 47⅛"	36¼"	14" x 14"
2TR65	AF / DF / CF	42" x 30⅛" x 47⅛"	36¼"	19½" x 14"
2TR85	AF / DF / CF	42" x 34⅜" x 47⅛"	36¼"	19½" x 18¼"
Battery: 3 Fryers | 45-lb, 65-lb and 85-lb				
3TR45	AF / DF / CF	46½" x 30⅛" x 47⅛"	36¼"	14" x 14"
3TR65	AF / DF / CF	63" x 30⅛" x 47⅛"	36¼"	19½" x 14"
3TR85	AF / DF / CF	63" x 34⅜" x 47⅛"	36¼"	19½" x 18¼"
Battery: 4 Fryers | 45-lb, 65-lb and 85-lb				
4TR45	AF / DF / CF	62" x 30⅛" x 47⅛"	36¼"	14" x 14"
4TR65	AF / DF / CF	84" x 30⅛" x 47⅛"	36¼"	19½" x 14"
4TR85	AF / DF / CF	84" x 34⅜" x 47⅛"	36¼"	19½" x 18¼"

A = Solid State Analog (Knob) | D = Solid State Digital | C = Programmable Computer | F = KleenScreen PLUS Filtration

For 45-lb, 65-lb and 85-lb Gas Fryers:
NOTE: 2-, 3- and 4-battery fryers come standard with KleenScreen PLUS® Filtration Systems.
NOTE: Models ending in "-1" indicate fryer uses natural gas. Models ending in "-2" indicate fryer uses propane gas (LP).

VULCAN FRYERS - GAS

POWERFRY3™ (TR SERIES) │ 45-LB & 65-LB VAT

1TR45D
*Solid State Digital
(D) Controls*

Model	Number of Tanks	Total Oil Capacity	Production lbs/hr	Total BTU/hr	Built in KleenScreen *PLUS®* Filtration
45-lb Fryers with Solid State Knob (A) Controls					
1TR45A	1	50 lbs	69 lbs	70,000	N/A
1TR45AF	1	50 lbs	69 lbs	70,000	✓
2TR45AF	2	100 lbs	138 lbs	140,000	✓
3TR45AF	3	150 lbs	207 lbs	210,000	✓
4TR45AF	4	200 lbs	276 lbs	280,000	✓
45-lb Fryers with Solid State Digital (D) Controls					
1TR45D	1	50 lbs	69 lbs	70,000	N/A
1TR45DF	1	50 lbs	69 lbs	70,000	✓
2TR45DF	2	100 lbs	138 lbs	140,000	✓
3TR45DF	3	150 lbs	207 lbs	210,000	✓
4TR45DF	4	200 lbs	276 lbs	280,000	✓
45-lb Fryers with Programmable Computer (C) Controls					
1TR45C	1	50 lbs	69 lbs	70,000	N/A
1TR45CF	1	50 lbs	69 lbs	70,000	✓
2TR45CF	2	100 lbs	138 lbs	140,000	✓
3TR45CF	3	150 lbs	207 lbs	210,000	✓
4TR45CF	4	200 lbs	276 lbs	280,000	✓
65-lb Fryers with Solid State Knob (A) Controls					
1TR65A	1	70 lbs	81.8 lbs	80,000	N/A
1TR65AF	1	70 lbs	81.8 lbs	80,000	✓
2TR65AF	2	140 lbs	163.6 lbs	160,000	✓
3TR65AF	3	210 lbs	243.9 lbs	240,000	✓
4TR65AF	4	280 lbs	327.2 lbs	320,000	✓
65-lb Fryers with Solid State Digital (D) Controls					
1TR65D	1	70 lbs	81.8 lbs	80,000	N/A
1TR65DF	1	70 lbs	81.8 lbs	80,000	✓
2TR65DF	2	140 lbs	163.6 lbs	160,000	✓
3TR65DF	3	210 lbs	243.9 lbs	240,000	✓
4TR65DF	4	280 lbs	327.2 lbs	320,000	✓
65-lb Fryers with Programmable Computer (C) Controls					
1TR65C	1	70 lbs	81.8 lbs	80,000	N/A
1TR65CF	1	70 lbs	81.8 lbs	80,000	✓
2TR65CF	2	140 lbs	163.6 lbs	160,000	✓
3TR65CF	3	210 lbs	243.9 lbs	240,000	✓
4TR65CF	4	280 lbs	327.2 lbs	320,000	✓

1TR65D
*Solid State Digital
(D) Controls*

FRYERS - GAS

VULCAN

1TR85D
*Solid State Digital
(D) Controls*

Model	Number of Tanks	Total Oil Capacity	Production lbs/hr	Total BTU/hr	Built in KleenScreen *PLUS*® Filtration
85-lb Fryers with Solid State Knob (A) Controls					
1TR85A	1	90 lbs	86.8 lbs	90,000	N/A
1TR85AF	1	90 lbs	86.8 lbs	90,000	✓
2TR85AF	2	180 lbs	173.6 lbs	180,000	✓
3TR85AF	3	270 lbs	260.4 lbs	270,000	✓
4TR85AF	4	360 lbs	347.2 lbs	360,000	✓
85-lb Fryers with Solid State Digital (D) Controls					
1TR85D	1	90 lbs	86.8 lbs	90,000	N/A
1TR85DF	1	90 lbs	86.8 lbs	90,000	✓
2TR85DF	2	180 lbs	173.6 lbs	180,000	✓
3TR85DF	3	270 lbs	260.4 lbs	270,000	✓
4TR85DF	4	360 lbs	347.2 lbs	360,000	✓
85-lb Fryers with Programmable Computer (C) Controls					
1TR85C	1	90 lbs	86.8 lbs	90,000	N/A
1TR85CF	1	90 lbs	86.8 lbs	90,000	✓
2TR85CF	2	180 lbs	173.6 lbs	180,000	✓
3TR85CF	3	270 lbs	260.4 lbs	270,000	✓
4TR85CF	4	360 lbs	347.2 lbs	360,000	✓

NOTE: Models ending in "-1" indicate fryer uses natural gas. Models ending in "-2" indicate fryer uses propane gas (LP).

FACTORY-INSTALLED OPTIONS | VK & TR SERIES

Option Code	Description	Available on
SBL	Single basket lifts[1] only available with (D) and (C) controls (adds 6 ¾" D to unit)	65-lb & 85-lb PowerFry™ (VK & TR) Fryers
DBL	Double basket lifts[1] only available with (D) and (C) controls (adds 6 ¾" D to unit)	45-lb, 65-lb & 85-lb PowerFry™ (VK & TR) Fryers
OR	Patented rear oil reclamation[2] hook-up with lockable gate valve.	PowerFry™ (VK & TR) freestanding and battery filtered units

[1]*Basket lifts automatically lift baskets from oil when the timer has stopped. This allows operators to produce consistent product each time and minimizes waste due to user error.*

[2]*Oil reclamation systems allow restaurant operators to remove used oil easily and safely from their kitchens. Old cooking oil is transferred to a collection tank and then taken off site by a third-party company for refinement into clean biofuels.*

POWERFRY™ (TR & VK SERIES) | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

SINGLE BASKETS

VBASKET-SINGLE
For 45-lb PowerFry Fryers
BASKET-1TK65
For 65-lb PowerFry Fryers
VBASKET-SING85
For 85-lb PowerFry Fryers

TWIN BASKETS

BASKETS-TWINRD
For 45-lb PowerFry Fryers
BASKETS-TWIN65
For 65-lb PowerFry Fryers
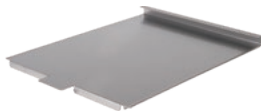**VBASKET-TWIN85**
For 85-lb PowerFry Fryers

TRI BASKETS

BASKETS-TRI65
For 65-lb & 85-lb PowerFry Fryers

TANK COVER

Stainless steel tank cover / work surface top

COVER-TANK
For 45-lb PowerFry Fryers
COVER-TANK65
For 65-lb PowerFry Fryers
COVER-TANK85
For 85-lb PowerFry Fryers

CRUMB SCREEN

Crumb screen mesh with handles

CRUMB-SCREEN
For 45-lb PowerFry Fryers
65CRUMB-SCREEN
For 65-lb PowerFry Fryers
85CRUMB-SCREEN
For 85-lb PowerFry Fryers

SPLASH GUARD

10" High stainless steel removable splash guard each

VSPGARD-G/E
For 45-lb & 65-lb PowerFry Fryers
VSPGARD-ELE85
For 85-lb PowerFry Fryers

HOSE

4' long gas flex hose and quick disconnect for freestanding fryers

3/4QD-HOSE-4
3/4" x 4' - For all PowerFry Fryers
11/4QDH-4FT
1-1/4"x 4' - For all PowerFry Fryers

CONNECTING KIT

Connecting Kit for securing 2 or more fryers together or with a Frymate™.

Includes grease strip and connecting hardware

CONNECT-KITVULPF
For 45-lb & 65-lb PowerFry Fryers
CONNECT-KITVUL85PF
For 85-lb PowerFry Fryers

FILTRATION CONVERSION

CONVERSION KIT: Micro-Filtration Conversion kit contains 3 filter envelopes, stainless steel mesh insert and clip

REFILL KIT: Micro-Filtration Filter Envelopes Refill (6-pack)

CONVKIT-1 & REFILLKIT-1
Freestanding 45lb Fryers with filter pan located under 1 fryer
CONVKIT-2 & REFILLKIT-2
All battery fryers

FRYERS - GAS

VULCAN

POWERFRY™ (TR & VK SERIES) | *KleenScreen PLUS® Filtration*

filtered by **KLEENSCREEN PLUS**

Extended Oil Life, Lower Operating and Oil Costs and Improved Return on Investment = Savings.

STANDARD FEATURES:

Patented filtration system extends oil life 200–400%

Additional crumb screen basket, acting as a pre-screen to catch particulates, easing cleaning and improving speed of filtration (PowerFry™ Fryer Battery only)

High-temperature discard hose

Lightweight (less than 12 lbs.) stainless steel pan construction — easy cleaning and dishwasher safe

Operates with most oil reclamation systems

Easy-to-use filter controls

Oil drain valve interlock switch with (A), (D) and (C) controls for each tank

Larger drain pan for 2-, 3- and 4-battery fryers with 45-lb vats

Hands-free oil return line is self-seating when drawer is closed

2VK45CF

2 filtering solutions available:

View demo video

- Stainless steel mesh screen (standard)

- Microfiltration filter envelopes (accessory)

NOTE: Please contact Vulcan Customer Service for additional options required when using solid shortening.

POWERFRY™ (TR & VK SERIES) │ *KleenScreen PLUS® Filtration and Caster Locations.*

FREESTANDING
Without Filtration

P		P
	FRYER	
P		P

FREESTANDING
With Filtration

S		S
	FRYER	
S		S

filtered by **KleenScreen** *PLUS*

BATTERY: 2 FRYERS
45-LB Vat Size

S		S
FRYER	FRYER	
S		S

filtered by **KleenScreen** *PLUS*

BATTERY: 2 FRYERS
65- and 85-LB Vat Size

S	S	P
FRYER	FRYER	
S	S	P

filtered by **KleenScreen** *PLUS*

BATTERY: 3 FRYERS
45-LB Vat Size

S	S	S
FRYER	FRYER	FRYER
S	S	S

filtered by **KleenScreen** *PLUS*

BATTERY: 3 FRYERS
65- and 85-LB Vat Size

P	S	S	P
FRYER	FRYER	FRYER	
P	S	S	P

filtered by **KleenScreen** *PLUS*

BATTERY: 4 FRYERS
45-LB Vat Size

P	S	S	P
FRYER	FRYER	FRYER	FRYER
P	S	S	P

filtered by **KleenScreen** *PLUS*

BATTERY: 4 FRYERS
65- and 85-LB Vat Size

P	S	S	P	P
FRYER	FRYER	FRYER	FRYER	
P	S	S	P	P

filtered by **KleenScreen** *PLUS*
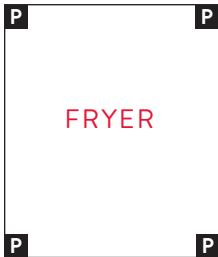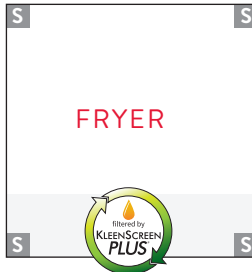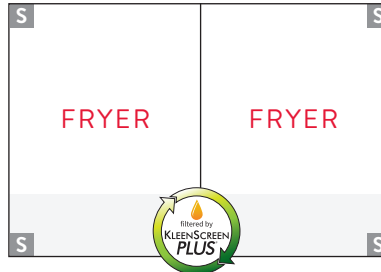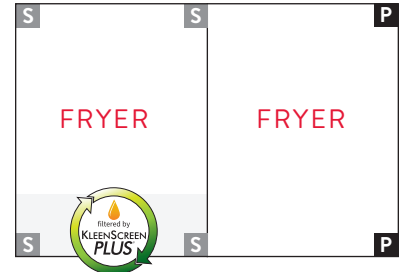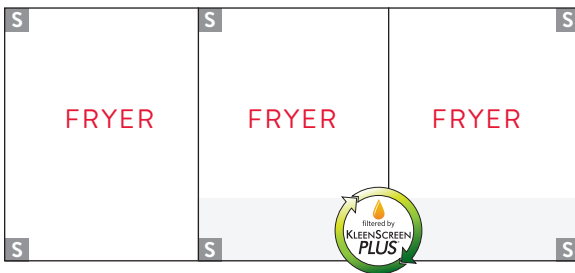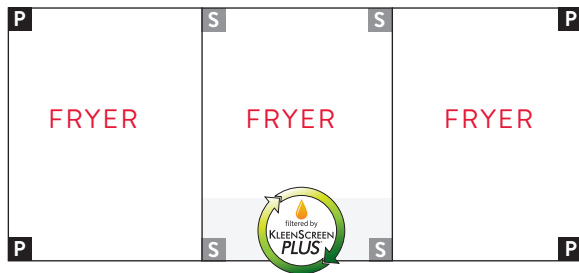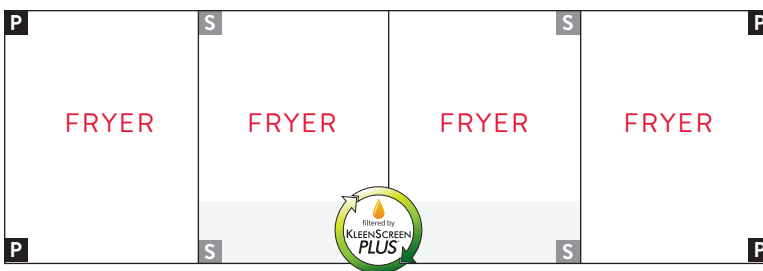
P Plate Mount
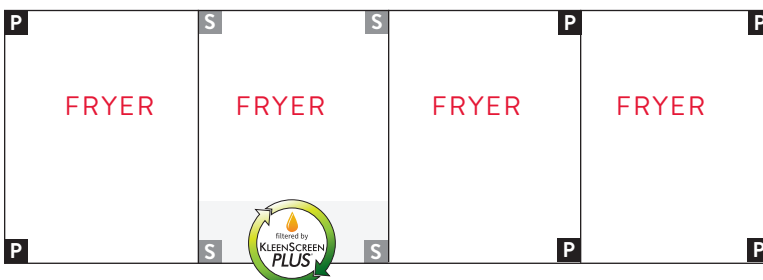
S Screw Mount

FRYERS - GAS

VULCAN

GR SERIES | *Set the Standard for Ease-of-Use and Time-Saving Convenience.*

1GR45M*

STANDARD FEATURES:

- Designed to be versatile and used in nearly any location—no electrical hook-up required for M control fryers without filtration

- Long-lasting, easy-to-clean stainless steel fry tank and cabinet

- Tank brush, clean-out rod and drain extension

- Trouble-free adjustable casters—2 swivel non-locking and 2 swivel locking

- GRMF models available with rear oil reclamation

- 10-year limited tank warranty

MILLIVOLT (M) CONTROL:

- 200–400ºF temperature range

- Millivolt thermostat located behind door

- Electric cord and plug not required (freestanding models)

GR SERIES

Fryer model shown with optional removable stainless steel splash guard (VSPGARD-G/E)

Model	Dimensions (W x D x H)	Working Height	Number of Tanks	Tank Size	Total Oil Capacity	Total BTU/hr	Built in KleenScreen *PLUS*® Filtration
35-lb Fryers - Millivolt (M) Control							
1GR35M	15½" x 30⅛" x 47⅛"	36¼"	1	14" x 14"	40 lbs	90,000	N/A
45-lb Fryers - Millivolt (M) Control							
1GR45M	15½" x 30⅛" x 47⅛"	36¼"	1	14" x 14"	50 lbs	120,000	N/A
2GR45MF*	31" x 30⅛" x 47⅛"	36¼"	2	14" x 14"	100 lbs	240,000	✓
3GR45MF*	46½" x 30⅛" x 47⅛"	36¼"	3	14" x 14"	150 lbs	360,000	✓
4GR45MF*	62" x 30⅛" x 47⅛"	36¼"	4	14" x 14"	200 lbs	480,000	✓
65-lb Fryers - Millivolt (M) Control							
1GR65M	21" x 30⅛" x 47⅛"	36¼"	1	19½" x 14"	70 lbs	150,000	N/A
2GR65MF*	42" x 30⅛" x 47⅛"	36¼"	2	19½" x 14"	140 lbs	300,000	✓
3GR65MF*	63" x 30⅛" x 47⅛"	36¼"	3	19½" x 14"	210 lbs	450,000	✓
85-lb Fryers - Millivolt (M) Control							
1GR85M	21" x 34⅜" x 47⅛"	36¼"	1	19½" x 18¼"	90 lbs	150,000	N/A
2GR85MF*	42" x 34⅜" x 47⅛"	36¼"	2	19½" x 18¼"	180 lbs	300,000	✓
3GR85MF*	63" x 34⅜" x 47⅛"	36¼"	3	19½" x 18¼"	270 lbs	450,000	✓

For 45-lb, 65-lb and 85-lb Gas Fryers:
NOTE: 2-, 3- and 4-battery fryers come standard with KleenScreen PLUS® Filtration Systems.
NOTE: Models ending in "-1" indicate fryer uses natural gas. Models ending in "-2" indicate fryer uses propane gas (LP).
*NOTE: GRMF units require a power cord, to be supplied by customer; available with rear oil reclamation.

GR SERIES │ ACCESSORIES

FIELD-INSTALLED ACCESSORIES

SINGLE BASKETS

VBASKET-SINGLE
For 35-lb & 45-lb GR Fryers

BASKET-1TK65
For 65-lb GR Fryers

VBASKET-SING85
For 85-lb GR Fryers

TWIN BASKETS

BASKETS-TWINRD
For 35-lb & 45-lb GR Fryers

BASKETS-TWIN65
For 65-lb GR Fryers

VBASKET-TWIN85
For 85-lb GR Fryers

TRI BASKETS

BASKETS-TRI65
For 65-lb & 85-lb GR Fryers

CRUMB SCREEN

Crumb screen mesh with handles

CRUMB-SCREEN
For 35-lb GR Fryers

45CRUMB-SCREEN
For 45-lb GR Fryers

65CRUMB-SCREEN
For 65-lb GR Fryers

85CRUMB-SCREEN
For 85-lb GR Fryers

HOSE

4' Long gas flex hose and quick disconnect for freestanding fryers

3/4QD-HOSE-4
3/4" x 4' - For all GR Fryers

11/4QDH-4FT
1-1/4"x 4' - For all GR Fryers

ADJUSTABLE LEGS

6" Adjustable legs (set of 4)

VULLEGS-PLTMNT
For all GR Fryers

SPLASH GUARD

10" High stainless steel removable splash guard each

VSPGARD-G/E
For 35-lb, 45-lb & 65-lb GR Fryers

VSPGARD-ELE85
For 85-lb GR Fryers

TANK COVER

Stainless steel tank cover / work surface top
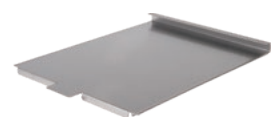
COVER-TANK
For 35-lb & 45-lb GR Fryers

COVER-TANK65
For 65-lb GR Fryers

COVER-TANK85
For 85-lb GR Fryers

CONNECTING KIT

Connecting Kit for securing 2 or more fryers together or with a Frymate™

Includes grease strip and connecting hardware

CONNECT-KITVUL
For 35-lb/45-lb/65-lb GR Fryers

CONNECT-KITVUL85
For 85-lb GR Fryers

FILTRATION CONVERSION

CONVERSION KIT: Micro-Filtration Conversion kit contains 3 filter envelopes, stainless steel mesh insert and clip

REFILL KIT: Micro-Filtration Filter Envelopes Refill (6-pack)

CONVKIT-3 & REFILLKIT-3
For 35-lb/45-lb GR Fryers

CONVKIT-2 & REFILLKIT-2
For 65-lb/85-lb GR Fryers

HIGH ELEVATION KIT

High elevation orifice conversion kit

IMAGE NOT AVAILABLE

ELVKIT-VULNAT
For all GR natural gas Fryers

ELVKIT-VULPRO
For all GR propane (LP) Fryers

RECLAMATION HOOK UP

Factory installed: Patented rear oil reclamation hook-up with lockable gate valve

IMAGE NOT AVAILABLE

OR
For all GR Fryers

VULCAN

GR SERIES | *KleenScreen PLUS® Filtration*

Extended Oil Life, Lower Operating and Oil Costs and Improved Return on Investment = Savings.

STANDARD FEATURES:

Patented filtration system extends oil life 200–400%

Operates with most oil reclamation systems

Hands-free oil return line is self-seating when drawer is closed

High-temperature discard hose

Easy-to-use filter controls

Lightweight stainless steel pan construction — easy cleaning and dishwasher safe

2GR45MF

2 filtering solutions available:

- Stainless steel mesh screen (standard)

- Microfiltration filter envelopes (accessory)

NOTE: Solid shortening cannot be used with GR Fryers.

GR SERIES | *KleenScreen PLUS® Filtration and Caster Locations.*

FREESTANDING
Without Filtration

P		P
	FRYER	
P		P

BATTERY: 2 FRYERS
45-LB Vat Size

S			S
	FRYER	FRYER	
S			S

filtered by KleenScreen PLUS

BATTERY: 2 FRYERS
65- and 85-LB Vat Size

S		S		S
	FRYER		FRYER	
S		S		S

filtered by KleenScreen PLUS

BATTERY: 3 FRYERS
45-LB Vat Size

P		S			S
	FRYER	FRYER		FRYER	
P		S			S

filtered by KleenScreen PLUS

BATTERY: 3 FRYERS
65- and 85-LB Vat Size

P		P		S		S
	FRYER		FRYER		FRYER	
P		P		S		S

filtered by KleenScreen PLUS

BATTERY: 4 FRYERS
45-LB Vat Size

P		S			S		P
	FRYER	FRYER		FRYER		FRYER	
P		S			S		P

filtered by KleenScreen PLUS

BATTERY: 4 FRYERS
65- and 85-LB Vat Size

P		P		P		S		S
	FRYER		FRYER		FRYER		FRYER	
P		P		P		S		S

filtered by KleenScreen PLUS
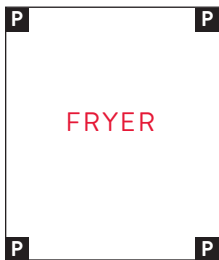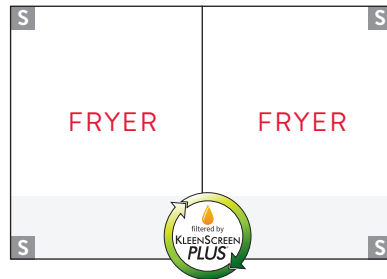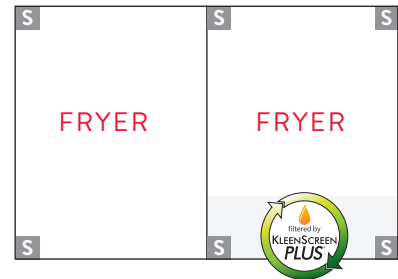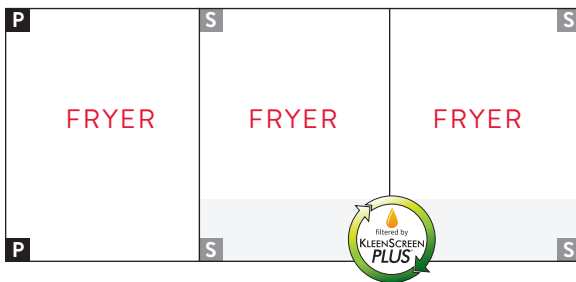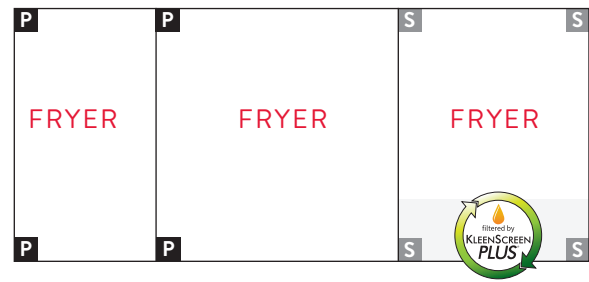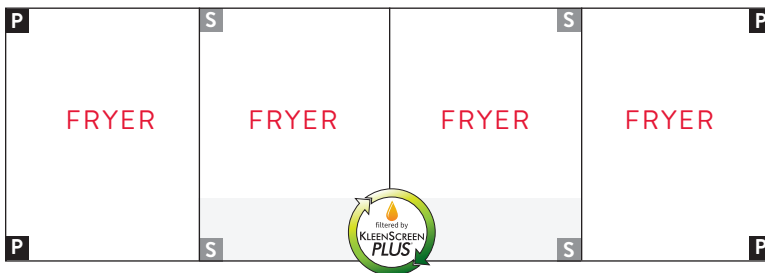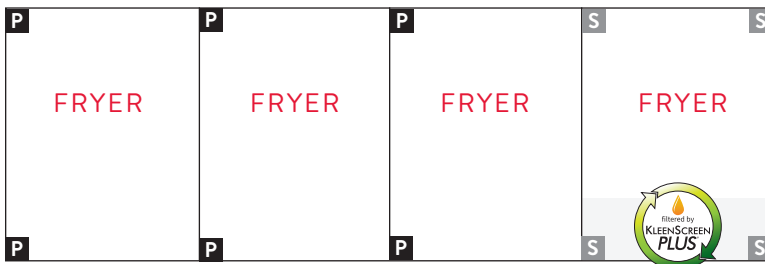
P Plate Mount

S Screw Mount

VEG SERIES | *Value Priced. ENERGY STAR® Certified.*

1VEG35M
shown with accessory casters (CASTERS-PLTMNT)

STANDARD FEATURES:

- Efficient fryer that uses less gas without sacrificing production rate when compared to a standard economy fryer

- Long-lasting, easy-to-clean stainless steel fry tank and front

- Designed to be versatile and used in nearly any location — no electrical hook-up required

- Drain extension and holder

- Adjustable legs

- 5-year limited tank warranty

MILLIVOLT (M) CONTROL:

- 200–400°F temperature range

- Millivolt thermostat located behind door

- Electric cord and plug not required (freestanding models)

VEG SERIES

Model	Dimensions (W x D x H)	Working Height	# of Tanks	Tank Size	Total Oil Capacity	Production lbs/hr	Total BTU/hr	Built in KleenScreen *PLUS®* Filtration
35-lb Fryers - Millivolt (M) Control								
1VEG35M-1	15½" x 29¾" x 46⅝"	34 ⅝"	1	14" x 14"	35 lbs	56.8 lbs	70,000	N/A
50-lb Fryers - Millivolt (M) Control								
1VEG50M-1	15½" x 29¾" x 46⅝"	34 ⅝"	1	14" x 14"	50 lbs	64.7 lbs	85,000	N/A

NOTE: Propane not available.

VULCAN FRYERS - GAS

LG SERIES | *Dependable and Functional.*

LG300
*shown with accessory casters
(CASTERS-PLTMNT)*

STANDARD FEATURES:

• Long-lasting, easy-to-clean stainless steel fry tank and front

• Large cold zone area extends oil life

• Designed to be versatile and used in nearly any location — no electrical hook-up required

• High-limit shut-off protector shuts off gas combination valve and standing pilot if oil temperature gets too high

• Drain extension and holder

• Adjustable legs

• 5-year limited tank warranty

MILLIVOLT (M) CONTROL:

• 200–400°F temperature range

• Millivolt thermostat located behind door

• Electric cord and plug not required (freestanding models)

LG SERIES

Model	Dimensions (W x D x H)	Working Height	Number of Tanks	Tank Size	Total Oil Capacity	Total BTU/hr	Built in KleenScreen *PLUS®* Filtration
40-lb Fryer - Millivolt (M) Control							
LG300	15½" x 29¾" x 46⅝"	34 ⅝"	1	14" x 14"	40 lbs	90,000	N/A
50-lb Fryer - Millivolt (M) Control							
LG400	15½" x 29¾" x 46⅝"	34 ⅝"	1	14" x 14"	50 lbs	120,000	N/A
70-lb Fryer - Millivolt (M) Control							
LG500	21" x 29¾" x 46⅝"	34 ⅝"	1	19½" x 14"	70 lbs	150,000	N/A

NOTE: Models ending in "-1" indicate fryer uses natural gas. Models ending in "-2" indicate fryer uses propane gas (LP).

See page 155 for options and accessories.

VEG & LG SERIES | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

SINGLE BASKETS

VBASKET-SINGLE
For VEG35 & LG300 Fryers
BASKET-1TK65
For LG500 Fryers

TWIN BASKETS

BASKETS-TWINRD
For VEG35 & LG300 Fryers
BASKETS-TWIN65
For LG500 Fryers

TRI BASKETS

BASKETS-TRI65
For LG500 Fryers

CRUMB SCREEN

Crumb screen mesh with handles
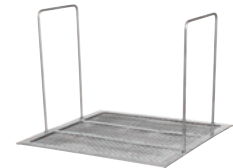
CRUMB-SCREEN
For VEG35 & LG300 Fryers
45CRUMB-SCREEN
For LG400 Fryers
65CRUMB-SCREEN
For LG500 Fryers

HOSE

4' Long gas flex hose and quick disconnect for freestanding fryers

3/4QD-HOSE-4
¾" x 4' - For all VEG/LG Fryers
11/4QDH-4FT
1¼"x 4' - For all VEG/LG Fryers

CASTERS

Trouble-Free Adjustable Casters - 2 Swivel Non-Locking and 2 Swivel Locking

CASTERS-PLTMNT
For all VEG/LG Fryers

SPLASH GUARD

10" High stainless steel removable splash guard each

VSPGARD-G/E
For all VEG/LG Fryers

TANK COVER

Stainless steel tank cover / work surface top
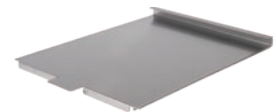
COVER-TANK
For VEG35 & LG300 Fryers
COVER-TANK65
For LG500 Fryers

CONNECTING KIT

Connecting Kit for securing 2 or more fryers together or with a Frymate™.

Includes grease strip and connecting hardware.

1 connecting kit per 2 fryers

CONNECT-KITVULPF
For VEG Fryers
CONNECT-KITVUL
For LG Fryers

HIGH ELEVATION KIT

High elevation orifice conversion kit

ELVKIT-VULNAT
For all LG natural gas Fryers
ELVKIT-VULPRO
For all LG propane (LP) Fryers
ELVKIT-VEG
For all VEG natural gas Fryers

BASKETS-TWINRD

COVER-TANK

ELECTRIC FRYERS | *How to Read Model Numbers.*

ER SERIES

# of Fry Tanks	Model Number	Size of Tank (lbs)	Control type	KleenScreen *plus*® Filtration System	Voltage/Hz/Phase
1	**ER**	**50**	**C**	**F***	**-1**
1 2 3 4	ER	50 lbs 85 lbs	A = Solid State Analog (Knob) C = Programmable Computer D = Solid State Digital	*Note: 2-, 3- and 4-battery fryers come standard with KleenScreen *PLUS*® Filtration System	-1 = 208V, 50-60Hz, 3 Phase -2 = 480V, 50-60Hz, 3 Phase -3 = 240V, 50-60Hz, 3 Phase

EXAMPLES:

1ER50D-1 = Freestanding Electric 50-lb Solid State Digital Control Fryer, 208V, 50-60Hz, 3 Phase

1ER50A-2 = Freestanding Electric 50-lb Solid State Analog (Knob) Control Fryer, 480V, 50-60Hz, 3 Phase

2ER85CF-2 = 2-Battery Electric 85-lb Programmable Computer Control Computer Fryer, 480V, 50-60Hz, 3 Phase

CEF SERIES *Countertop, Solid State (A) Analog Control Only*

Model Number	Size of Tank (lbs)	Voltage/Hz/Phase
CEF	**40**	**-1**
CEF	40 lbs 75 lbs	-1 = 208V, 50-60Hz, 3 Phase

EXAMPLES:

CEF40-1 = Countertop Electric 40-lb Solid State Analog (Knob) Control Fryer, 208V, 50-60Hz, 3 Phase

CEF75-1 = Countertop Electric 75-lb Solid State Analog (Knob) Control Fryer, 208V, 50-60Hz, 3 Phase

ER SERIES | *Energy Efficient and Highly Productive.*

STANDARD FEATURES:

- Ribbon style heating elements create maximum surface area for quick recovery and tilt up for easy cleaning

- Long-lasting, easy-to-clean stainless steel front and cabinet

- Adjustable legs

- 17 kW elements on 50-lb models and 24 kW elements on 85-lb models

- Tank brush, clean-out rod and drain extension

- C and D models available with basket lifts or rear oil reclamation

- 10-year limited tank warranty

1ER50C shown with accessory casters (Casters-Pltmnt)

ER SERIES | DIMENSIONS

Model	Available Controls	Dimensions (W x D x H)	Working Height	Tank Size
Freestanding Fryers | 50-lb and 85-lb				
1ER50	A / D / C	15½" x 34⅜" x 39⁷⁄₁₆"	35¾"	14⅛" x 15½"
1ER50	AF / DF / CF	15½" x 34⅜" x 39⁷⁄₁₆"	35¾"	14⅛" x 15½"
1ER85	A / D / C	21" x 34⅜" x 39⁷⁄₁₆"	35¾"	19½" x 18"
1ER85	AF / DF / CF	21" x 34⅜" x 39⁷⁄₁₆"	35¾"	19½" x 18"
Battery: 2 Fryers | 50-lb and 85-lb				
2ER50	AF / DF / CF	31" x 34⅜" x 39⁷⁄₁₆"	35¾"	14⅛" x 15½"
2ER85	AF / DF / CF	42" x 34⅜" x 39⁷⁄₁₆"	35¾"	19½" x 18"
Battery: 3 Fryers | 50-lb and 85-lb				
3ER50	AF / DF / CF	46½" x 34⅜" x 39⁷⁄₁₆"	35¾"	14⅛" x 15½"
3ER85	AF / DF / CF	63" x 34⅜" x 39⁷⁄₁₆"	35¾"	19½" x 18"
Battery: 4 Fryers | 50-lb				
4ER50	AF / DF / CF	62" x 34⅜" x 39⁷⁄₁₆"	35¾"	14⅛" x 15½"

A = Solid State Analog (Knob) | D = Solid State Digital | C = Programmable Computer | F = KleenScreen PLUS Filtration
NOTE: 2-, 3- and 4-battery fryers come standard with KleenScreen PLUS® Filtration System.
Contact factory for 4ER85 Fryers.
See following pages for more detailed data.

ER SERIES | *Control Options.*

Feature	Solid State Analog Knob (A)	Solid State Digital Controls (D)	Programmable Computer Controls (C):
Temperature Control	Knob (200°–400°F)	Digital (200°–390°F)	Digital (200°–390°F)
Recovery[1]	Fast — reacts within 2°F of set temperature		
Melt Modes	Liquid & Solid	Liquid, Solid & No Melt	Liquid, Solid & No Melt
KleenScreen *PLUS*® Filtration System	✓	✓	✓
Boil-Out[2]	N/A	Auto temp. controlled	Auto temp. controlled
Compensating time adjusts for load capacity	N/A	✓	✓
Basket lift[3] compatible	N/A	✓	✓
Countdown timer	N/A	2	N/A
Secondary Programming	N/A	N/A	Shake & Hold time
Screen	N/A	Digital display	Large digital display
Programmable menu items	N/A	N/A	10 w/product names

[1]Recovery refers to the length of time it takes for the oil temperature to rise back to set temperature after frozen or cold food has been dropped in.
[2]Boil-Out is a popular method used to clean a commercial fryer by boiling water and cleaning solution in an empty frypot.
[3]Basket lifts automatically lift baskets from oil when the timer has stopped. This allows operators to produce consistent product each time and minimizes waste due to user error.

ER SERIES, 50-LB │ *Energy Efficient and Highly Productive.*

1ER50AF
Solid State Knob (A) Controls

1ER50D
Solid State Digital (D) Controls

1ER50C
Programmable Computer (C) Controls

Model	Number of Tanks	Total Oil Capacity	Production lbs/hr	kW	Built in KleenScreen *PLUS®* Filtration
50-lb Fryers with Solid State Knob (A) Controls					
1ER50A-1	1	50 lbs	57.7 lbs	17	N/A
1ER50A-2	1	50 lbs	57.7 lbs	17	N/A
1ER50AF-1	1	50 lbs	57.7 lbs	17	✓
1ER50AF-2	1	50 lbs	57.7 lbs	17	✓
2ER50AF-1	2	100 lbs	115.4 lbs	34	✓
2ER50AF-2	2	100 lbs	115.4 lbs	34	✓
3ER50AF-1	3	150 lbs	173.10 lbs	51	✓
3ER50AF-2	3	150 lbs	173.10 lbs	51	✓
4ER50AF-1	4	200 lbs	230.8 lbs	68	✓
4ER50AF-2	4	200 lbs	230.8 lbs	68	✓
50-lb Fryers with Solid State Digital (D) Controls					
1ER50D-1	1	50 lbs	57.7 lbs	17	N/A
1ER50D-2	1	50 lbs	57.7 lbs	17	N/A
1ER50DF-1	1	50 lbs	57.7 lbs	17	✓
1ER50DF-2	1	50 lbs	57.7 lbs	17	✓
2ER50DF-1	2	100 lbs	115.4 lbs	34	✓
2ER50DF-2	2	100 lbs	115.4 lbs	34	✓
3ER50DF-1	3	150 lbs	173.10 lbs	51	✓
3ER50DF-2	3	150 lbs	173.10 lbs	51	✓
4ER50DF-1	4	200 lbs	230.8 lbs	68	✓
4ER50DF-2	4	200 lbs	230.8 lbs	68	✓
50-lb Fryers with Programmable Computer (C) Controls					
1ER50C-1	1	50 lbs	57.7 lbs	17	N/A
1ER50C-2	1	50 lbs	57.7 lbs	17	N/A
1ER50CF-1	1	50 lbs	57.7 lbs	17	✓
1ER50CF-2	1	50 lbs	57.7 lbs	17	✓
2ER50CF-1	2	100 lbs	115.4 lbs	34	✓
2ER50CF-2	2	100 lbs	115.4 lbs	34	✓
3ER50CF-1	3	150 lbs	173.10 lbs	51	✓
3ER50CF-2	3	150 lbs	173.10 lbs	51	✓
4ER50CF-1	4	200 lbs	230.8 lbs	68	✓
4ER50CF-2	4	200 lbs	230.8 lbs	68	✓

NOTE: Models ending in "-1" indicate 208V, 50-60 Hz, 3 Phase.
Models ending in "-2" indicate 480V, 50-60 Hz, 3 Phase.
Models ending in "-3" indicate 240V, 50-60 Hz, 3 Phase. Not available in 1 Phase.

VULCAN FRYERS - ELECTRIC

1ER50AF
*Solid State Knob
(A) Controls*

Model	Number of Tanks	Total Oil Capacity	Production lbs/hr	kW	Built in KleenScreen *PLUS®* Filtration
85-lb Fryers with Solid State Knob (A) Controls					
1ER85A-1	1	85 lbs	104.6 lbs	24	N/A
1ER85A-2	1	85 lbs	104.6 lbs	24	N/A
1ER85AF-1	1	85 lbs	104.6 lbs	24	✓
1ER85AF-2	1	85 lbs	104.6 lbs	24	✓
2ER85AF-1	2	170 lbs	209.2 lbs	48	✓
2ER85AF-2	2	170 lbs	209.2 lbs	48	✓
3ER85AF-1	3	255 lbs	313.80 lbs	72	✓
3ER85AF-2	3	255 lbs	313.80 lbs	72	✓

1ER85D
*Solid State Digital
(D) Controls*

Model	Number of Tanks	Total Oil Capacity	Production lbs/hr	kW	Built in KleenScreen *PLUS®* Filtration
85-lb Fryers with Solid State Digital (D) Controls					
1ER85D-1	1	85 lbs	104.6 lbs	24	N/A
1ER85D-2	1	85 lbs	104.6 lbs	24	N/A
1ER85DF-1	1	85 lbs	104.6 lbs	24	✓
1ER85DF-2	1	85 lbs	104.6 lbs	24	✓
2ER85DF-1	2	170 lbs	209.2 lbs	48	✓
2ER85DF-2	2	170 lbs	209.2 lbs	48	✓
3ER85DF-1	3	255 lbs	313.80 lbs	72	✓
3ER85DF-2	3	255 lbs	313.80 lbs	72	✓

1ER85C
*Programmable Computer
(C) Controls*

Model	Number of Tanks	Total Oil Capacity	Production lbs/hr	kW	Built in KleenScreen *PLUS®* Filtration
85-lb Fryers with Programmable Computer (C) Controls					
1ER85C-1	1	85 lbs	104.6 lbs	24	N/A
1ER85C-2	1	85 lbs	104.6 lbs	24	N/A
1ER85CF-1	1	85 lbs	104.6 lbs	24	✓
1ER85CF-2	1	85 lbs	104.6 lbs	24	✓
2ER85CF-1	2	170 lbs	209.2 lbs	48	✓
2ER85CF-2	2	170 lbs	209.2 lbs	48	✓
3ER85CF-1	3	255 lbs	313.80 lbs	72	✓
3ER85CF-2	3	255 lbs	313.80 lbs	72	✓

NOTE: Models ending in "-1" indicate 208V, 50-60 Hz, 3 Phase.
Models ending in "-2" indicate 480V, 50-60 Hz, 3 Phase.
Models ending in "-3" indicate 240V, 50-60 Hz, 3 Phase. Not available in 1 Phase.

ER SERIES │ FIELD-INSTALLED ACCESSORIES

SINGLE BASKETS

VBASKET-SINGLE
For 50-lb ER Fryers
VBASKET-SING85
For 85-lb ER Fryers

TWIN BASKETS

BASKETS-TWINRD
For 50-lb ER Fryers
BASKETS-TWIN85
For 85-lb ER Fryers

TRI BASKETS

BASKETS-TRI65
For 85-lb ER Fryers

CRUMB SCREEN

Crumb screen mesh
with handles

45CRUMB-SCREEN
For 50-lb ER Fryers
ER85CRUMB-SCREEN
For 85-lb ER Fryers

CASTERS

Trouble-free adjustable
casters; 2 swivel non-
locking & 2 swivel locking

CASTERS-PLTMNT
For all ER Fryers

CASTERS-VULSCR
For all ER Fryers

SPLASH GUARD

10" High stainless
steel removable
splash guard each

VSPGARD-G/E
For 50-lb ER Fryers
VSPGARD-ELE85
For 85-lb ER Fryers

TANK COVER

Stainless steel tank cover
/ work surface top
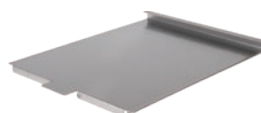
COVER-TANK50
For 50-lb ER Fryers
COVER-TNKE85
For 85-lb ER Fryers

ER SERIES | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

CONNECTING KITS

Connecting Kit for securing 2 or more fryers together or with a Frymate™. Includes grease strip and connecting hardware. 1 connecting kit per 2 fryers

CONNECT-KITVUL
For 50-lb ER Fryers
CONNECT-KITVUL85ELE
For second ER85 Fryer
CONNECT-KITVUL85ELEVX

To Frymate VX21S

FILTRATION CONVERSION

CONVERSION KIT: Micro-Filtration Conversion kit contains 3 filter envelopes, stainless steel mesh insert and clip

REFILL KIT: Micro-Filtration Filter Envelopes Refill (6-pack)

CONVKIT-1	**CONVKIT-2**
REFILLKIT-1	**REFILLKIT-2**
For 50lb ER Fryers	*For 85-lb ER Fryers*

FACTORY-INSTALLED OPTIONS

Option Code	Description	Available on
SBL	Single basket lifts available only with (D) and (C) controls (adds 6 ¾" D to unit)	50-lb & 85-lb ER Fryers
OR	Patented rear oil reclamation hook-up with lockable gate valve. Priced 1 per unit	50-lb & 85-lb ER freestanding and battery filtered units

ER SERIES | *KleenScreen PLUS® Filtration*

filtered by
KLEENSCREEN PLUS

Extended Oil Life, Lower Operating and Oil Costs, and Improved Return on Investment = Savings.

STANDARD FEATURES:

Patented filtration system extends oil life 200–400%

Operates with most oil reclamation systems

High-temperature discard hose

Lightweight stainless steel pan construction — easy cleaning and dishwasher safe

Easy-to-use filter controls

Oil drain valve interlock switch with (A), (D) and (C) controls for each tank

Hands-free oil return line is self-seating when drawer is closed

1ER50AF

2 filtering solutions available:

- *Stainless steel mesh screen (standard)*

- *Microfiltration filter envelopes (accessory)*

NOTE: Please contact Vulcan Customer Service for additional options required when using solid shortening.

ER SERIES | *KleenScreen PLUS® Filtration and Caster Locations.*

FREESTANDING
Without Filtration

P		P
	FRYER	
P		P

FREESTANDING
With Filtration

S		S
	FRYER	
S	*filtered by* KleenScreen PLUS	S

BATTERY: 2 FRYERS

S		S		P
	FRYER		FRYER	
S	*filtered by* KleenScreen PLUS	S		P
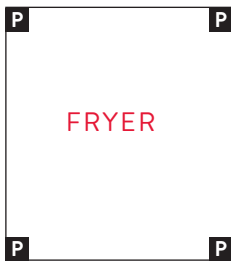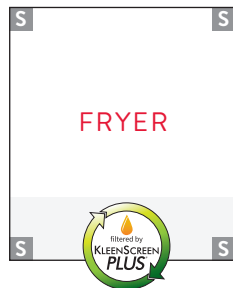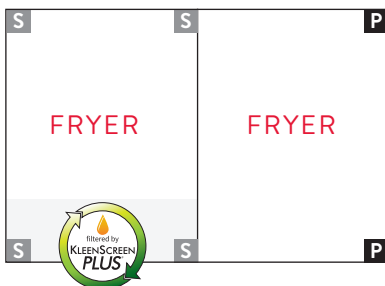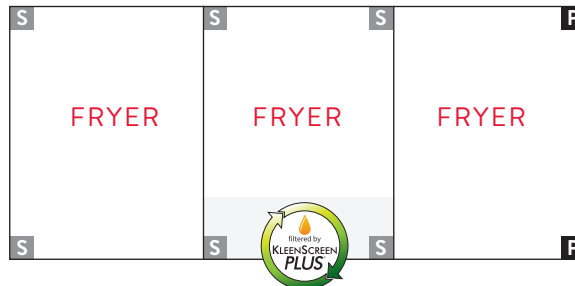
NOTE: In 50-lb fryers, filtration is on left.
In 85-lb fryers, filtration is in center.

BATTERY: 3 FRYERS

S		S		S		P
	FRYER		FRYER		FRYER	
S		S	*filtered by* KleenScreen PLUS	S		P

BATTERY: 4 FRYERS

P		S		S		P		P
	FRYER		FRYER		FRYER		FRYER	
P		S	*filtered by* KleenScreen PLUS	S		P		P

NOTE: ER Fryers come standard on legs, casters are accessories.
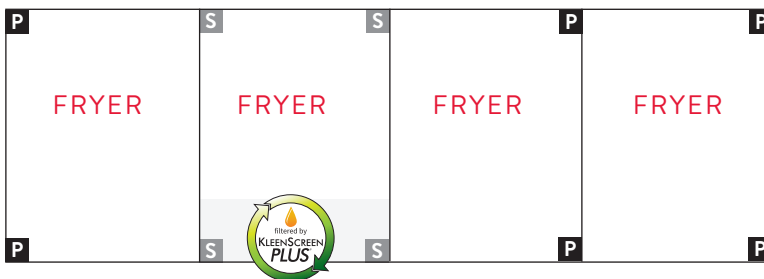
S Screw Mount   **P** Plate Mount

CEF SERIES | *Heavy Duty Performance.*

Designed to be Placed on Top of a Refrigerated or Freezer Base.

STANDARD FEATURES:

- Ribbon style heating elements create maximum surface area for quick recovery and tilt up for easy cleaning

- Stainless steel construction

- 17 kW elements on 40-lb models and 24 kW elements on 75-lb models

- Available with behind the door Solid State Analog Knob (A) control

- Sloped tank bottom for easy drainage

- Tank brush, clean-out rod and drain extension

- 10-year limited tank warranty

CEF40

Model	Dimensions (W x D x H)	Number of Tanks	Tank Size	Total Oil Capacity	Production lb/hr	kW	Built in KleenScreen *PLUS*® Filtration
40-lb Fryer - Solid State Analog Knob (A) Control							
CEF40-1	18" x 37" x 13⅛"	1	13⅝" x 16⅜"	40 lbs	69.8 lbs	17	N/A
75-lb Fryers - Solid State Analog Knob (A) Control							
CEF75-1	27" x 37" x 13⅛"	1	24⅜" x 17⅞"	75 lbs	91.5 lbs	24	N/A

NOTE: Propane not available.
NOTE: No built-in filtration system available on these models, refer to page 169 for information on Vulcan's Mobile Filter.
NOTE: Models ending in "-1" indicate 208V, 50-60 Hz, 3 Phase. Models ending in "-3" indicate 240V, 50-60 Hz, 3 Phase. Contact factory for price adder. Not available in 1 Phase.

CEF40
shown with optional legs.

SOLID STATE KNOB (A) CONTROLS:

- Accurate temperature knob control — 200–400°F

- Fast recovery — reacts within 2°F of set temperature

- 2 melt modes: Liquid and Solid

CEF SERIES │ ACCESSORIES

FIELD-INSTALLED ACCESSORIES

SINGLE BASKETS	**TWIN BASKETS**	**TRI BASKETS**

VBASKET-SINGLE
For CEF40 Fryers
VBASKET-SING85
For CEF75 Fryers

BASKETS-TWINRD
For CEF40 Fryers
BASKETS-TWIN85
For CEF75 Fryers

BASKETS-TRI65
For CEF75 Fryers

SPLASH GUARD

10" High stainless steel removable splash guard each

VSPGARD-CEF40
For CEF40 Fryers
VSPGARD-CEF75
For CEF75 Fryers

TANK COVER

Stainless steel tank cover / work surface top
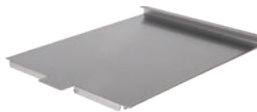
COVER-TANKCEF40
For CEF40 Fryers
COVER-TNKCEF75
For CEF75 Fryers

LEG KIT

Includes bottom cover panel and (4) 4" adjustable legs for mounting to refrigerated or freezer base

LEGS-CEF40
For CEF40
LEGS-CEF75
For CEF75

CONNECTING KITS

Connecting Kit for securing 2 or more fryers together or with a Frymate™. Includes grease strip and connecting hardware. 1 connecting kit per 2 fryers

CONNECT-KITVUL40CEF
For second CEF40 Fryer
CONNECT-KITVUL4075CEF
To CEF75 Fryer

CONNECT-KITVUL75CEF
For second CEF75Fryer
CONNECT-KITVUL7540CEF
To CEF40 Fryer

FISH PLATE

Stainless steel fish plate for product free float

PLATE-CEF40FISH
For CEF40 Fryers
PLATE-CEF75FISH
For CEF75 Fryers

FRYMATE™ | DUMP STATION

The Frymate™ is a convenient fry holding station for both gas and electric fryers — either as an "add-on" or stand-alone model. Keep product warm with this easy-to-use fry station.

Optional infrared food warmer

STANDARD FEATURES:

- Stainless steel cabinet
- Stainless steel curved pan to allow for easy removal of food products
- Trouble-free adjustable casters — 2 swivel non-locking and 2 swivel locking
- Storage area behind door
- Can be installed on the left, right or both sides of the fryer

FRYMATE VX15

FRYMATE™ DUMP STATION

Model	Available Field Installed	Dimensions (W x D x H)
FRYMATE VX15	All 35-, 45-, 50- and 65-lb gas or electric fryers	15½" x 30⅛" x 36¼"
FRYMATE VX21S	All 85-lb gas or electric fryers	21" x 34⅜" x 36¼"

FIELD-INSTALLED ACCESSORIES

FRYER TANK COVER

Stainless steel tank cover / work surface top

COVER-TANK
Frymate™ VX15

COVER-TANK85
Frymate™ VX21S

FOOD WARMER

Infrared Food Warmer 120V (infrared food warming technology radiates uniform heat across surface)

FOOD-WARMER
All Frymate™ Models

NOTE :Each VX15 is shipped with a CONNECTKIT-VUL in the packaging and each VX21S is shipped with a CONNECTKIT-VUL85.

FRYMATE™ SERIES │ CONNECTING KITS

FIELD-INSTALLED CONNECTING KITS

Kits used for securing fryer to Frymate™. Includes grease strip and connecting hardware.

Accessory Code	Frymate™ Model	Connects to
CONNECT-KITVUL	Frymate™ VX15	1VEG35M All 50-lb ER Freestanding Fryers All 35-, 45- & 65-lb LG Freestanding Fryers All 35-, 45- & 65-lb GR Freestanding Fryers
CONNECT-KITVULPF	Frymate™ VX15	All 45- & 65-lb VK Freestanding Fryers All 45- & 65-lb TR Freestanding Fryers
CONNECT-KITVUL85	Frymate™ VX21S	All 85-lb GR Freestanding Fryers
CONNECT-KITVUL85PF	Frymate™ VX21S	All 85-lb VK Freestanding Fryers All 85-lb TR Freestanding Fryers
CONNECT-KITVUL85ELEVX	Frymate™ VX21S	All 85-lb ER Freestanding Fryers

NOTE: Each VX15 is shipped with a CONNECTKIT-VUL in the packaging and each VX21S is shipped with a CONNECTKIT-VUL85.

PORTABLE FILTRATION

Mobile Filter provides easy filtering when used with Vulcan Fryers or any manufacturer's model of freestanding fryers.

STANDARD FEATURES:

- Reusable stainless steel mesh filter screen assembly

- ⅓ HP motor/pump, 8-gallon/min circulating hot oil

- 6" wheels for ease of mobility with stainless steel handle

- 300 Series, 16-gauge stainless steel filter vessel

- 4' high-temperature oil discard hose

- High oil capacity: holds up to 110 lbs. of oil

- Removable large primary crumb catch basket

- Filter pan removable for cleaning

- Requires 14-gauge 5-15P plug extension cord (not supplied)

CEF40 atop Traulsen refrigerated base with MF-1

MF SERIES

Model	Description	Dimensions (W x D x H)
MF-1	120V, 60 Hz, 1 Phase	20" x 39⅜" x 20¼"

MF-1

FIELD-INSTALLED ACCESSORIES

FILTRATION CONVERSION

Micro-Filtration Conversion kit contains 3 filter envelopes, stainless steel mesh insert and clip

CONVKIT-3
MF-1

Micro-Filtration filter envelopes refill (6-pack)

REFILLKIT-3
MF-1

VPT PASS THROUGH (INSULATED) │ *Most Durable Pass Through Available.*

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 construction. You'll find our Holding Cabinets a valuable addition to your operation.

STANDARD FEATURES:

- All components are 100% stainless steel

- Digital controls

- Dutch doors front and back (all VPT15 and VPT18 models)

- Welded frame

- Accepts 18" x 26" (sheet pans) or 12" x 20" (hotel pans)

- Cabinet provides excellent heat distribution and recovery times

- (4) 5" casters—2 swivel with locks and 2 rigid

VPT15

VPT SERIES

Model	Dimensions (W x D x H)	Sheet Pan Capacity	Hotel Pan Capacity	Adjustable Tray Slides	Volts	Watts	Amps
VPT7[1]	27¼" x 36½" x 40"	7	14	5	120	1,500	12.5
VPT13[1]	27¼" x 36½" x 59¾"	13	26	10	120	1,500	12.5
VPT15[1]	27¼" x 36½" x 65¼"	15	30	10	120	1,500	12.5
VPT18[1]	27¼" x 36½" x 69½"	18	36	15	120	1,500	12.5
VPT7SL[2]	27¼" x 36½" x 40"	7	14	5	120	1,500	12.5
VPT15SL[2]	27¼" x 36½" x 65¼"	15	30	10	120	1,500	12.5
VPT7LL[3]	27¼" x 36½" x 40"	15	N/A	5	120	1,500	12.5
VPT15LL[3]	27¼" x 36½" x 65¼"	30	N/A	10	120	1,500	12.5

Sheet pan = 18" x 26" │ Hotel pan = 12" x 20"
[1]Base models include fully adjustable tray slides.
[2]SL models include adjustable shelves.
[3]LL models include fixed lipload racking.

See page 173 for options & accessories.

VBP INSTITUTIONAL SERIES (INSULATED)

Holding Cabinets that are ideal for schools, restaurants and hospitals.

STANDARD FEATURES:

- All components are 100% stainless steel

- Digital controls

- Dutch doors
  (all VBP15ES and VBP18ES models)

- Welded frame

- Accepts 18" x 26" (sheet pans) or
  12" x 20" (hotel pans)

- Cabinet provides excellent heat
  distribution and recovery times

- (4) 5" casters—2 swivel with locks and
  2 rigid (3" casters with VBP5ES)

VBP13ES

VBP7SL
*with optional glass door
(glass door units are not
ENERGY STAR® certified)*

VBP18ES
with optional bumper

VBP SERIES

Model	Dimensions (W x D x H)	Sheet Pan Capacity	Hotel Pan Capacity	Adjustable Tray Slides	Volts	Watts	Amps
*VBP5ES[1]	27¼" x 33¼" x 30½"	5	10	5	120	1,500	12.5
VBP7ES[1]	27¼" x 33¼" x 40¼"	7	14	5	120	1,500	12.5
VBP13ES[1]	27¼" x 33¼" x 59¾"	13	26	10	120	1,500	12.5
VBP15ES[1]	27¼" x 33¼" x 65½"	15	30	10	120	1,500	12.5
VBP18ES[1]	27¼" x 33¼" x 69½"	18	36	15	120	1,500	12.5
VBP7SL[2]	27¼" x 33¼" x 40¼"	7	14	5	120	1,500	12.5
VBP15SL[2]	27¼" x 33¼" x 65½"	15	30	10	120	1,500	12.5
VBP7LL[3]	27¼" x 33¼" x 40¼"	15	N/A	5	120	1,500	12.5
VBP15LL[3]	27¼" x 33¼" x 65¼"	30	N/A	10	120	1,500	12.5

Sheet pan = 18" x 26" | Hotel pan = 12" x 20"
*VBP5ES ships with 3" casters
[1]Base models include fully adjustable tray slides.
[2]SL models include adjustable shelves. VBP7SL includes 3 shelves; VBP15SL includes 6 shelves.
[3]LL models include fixed lipload racking.

See page 173 for options & accessories.

VHP SLIM-LINE (INSULATED) HOTEL PAN SERIES

Holding Cabinets For those tight spaces.

STANDARD FEATURES:

- All components are 100% stainless steel

- Fixed tray slides

- Accepts 12" x 20" hotel steam pans

- Cabinet provides excellent heat distribution and recovery times

- (4) 5" casters—2 swivel with locks and 2 rigid

VHP15

VBP SERIES

Model	Dimensions (W x D x H)	Hotel Pan Capacity	Volts	Watts	Amps
VHP7	17¼" x 27½" x 36¾"	7	120	1,500	12.5
VHP15	17¼" x 27½" x 60½"	15	120	1,500	12.5

Hotel pan = 12" x 20"

See page 173 for options & accessories.

VPT, VBP & VHP SERIES │ OPTIONS & ACCESSORIES

FIELD-INSTALLED ACCESSORIES
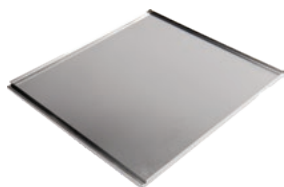
STACKING KIT	PAN	WIRE SHELF	WIRE SHELF
Stacking kit	Humidity pan	Wire pan grid with feet (each)	Wire Shelf
STACKIT-VBP-CH *VPT & VBP models*	**PAN-HMD** *VPT, VBP & VHP models*	**RACK-VCH** *VPT & VBP models with adjustable tray slides*	**SHELF-VRH8** *VBPSL & VPTSL models*
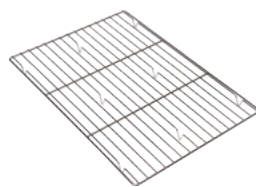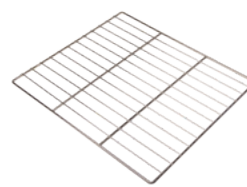
CASTERS	CASTERS	CASTERS
3" Caster kit, 2 swivel with locks and 2 rigid	5" Caster kit, 4 swivel with locks	5" Caster kit, 2 swivel with locks and 2 rigid
		IMAGE NOT AVAILABLE
CASTERS-3INRR4	**CASTERS-RR4**	**CASTERS-RR4RIGID**

*NOTE: All models (except VBP5ES) with casters ship with 5" casters. VBP5ES ships with 3" casters.
Accessory caster kits fit all models except Crimsco Series cabinets, chip warmers and drawer warmers.*

TRAY SLIDE

Universal tray slide pair

VI/PAN-SLIDES
VPT, VBP & VHP models

FACTORY-INSTALLED OPTIONS

Option	Available on
208/240V, 50/60 Hz Change	VBP, VPT and VHP Cabinets
Left hand hinged front	VBP, VPT and VHP Cabinets
Left hand hinged back	All VPT Cabinets
Glass door(s) front	VBP7, VBP15*, VPT7, VPT15*
Glass door(s) rear	VPT7, VPT15*
Knob guard	VBP, VPT and VHP Cabinets
Full perimeter bumper	VBP, VPT and VHP Cabinets
Transport latch (includes hasp)	VBP, VPT and VHP Cabinets

*2 dutch doors

CORRECTIONAL HOLDING CABINETS (INSULATED)

CBFT

Security, Durability, Performance.

STANDARD FEATURES:

• All components are 100% stainless steel

• Integral dual layer fully welded frame

• 3 fully welded 12-gauge hinges

• 12-gauge lockable transport latch

• Top-mounted forced air heating system

• Fully welded removable tray slides

• Lexan™ covered digital thermometer

CBF SERIES

Model	Dimensions (W x D x H)	Sheet Pan Capacity	Hotel Pan Capacity	Volts	Watts	Amps
CBFTHS	28" x 36" x 45"	6	12	120	1,000	8.3
CBFT	28" x 36" x 72"	12	24	120	1,000	8.3

Sheet pan = 18" x 26" | Hotel pan = 12" x 20"

FACTORY-INSTALLED OPTION

No Racking (stacked trays)

VHFA SERIES (NON-INSULATED)

Low volume operations with shorter holding periods.

STANDARD FEATURES:

- Structural components are 100% stainless steel

- Fixed tray slides on 3" centers

- Glass door (field reversible)

- (4) 5" casters—2 swivel with locks and 2 rigid

VHFA9

VHFA18

VHFA SERIES

Model	Dimensions (W x D x H)	Sheet Pan Capacity	Volts	Watts	Amps
VHFA9	25¼" x 30¾" x 45"	9	120	1,200	10
VHFA18	25¼" x 30¾" x 71"	18	120	2,000	16.7
VHFA18-IM3PN*	25¼" x 30¾" x 71"	18	120	2,000	16.7

*With 30 amp plug included, required for Canada.

CASTERS	CASTERS
3" Caster kit, 2 swivel with locks and 2 rigid	5" Caster kit, 4 swivel with locks
CASTERS-3INRR4	**CASTERS-RR4**

![Vulcan logo] **PROOFING & HOLDING**

VP SERIES (NON-INSULATED)

Low volume operations with shorter holding periods.

STANDARD FEATURES:

- All components are 100% stainless steel
- Cabinet provides excellent heat distribution and recovery times
- Adjustable tray slides
- Switch to convert from proofing to holding mode
- Half-gallon water pan
- Drip trough and water collection pan
- Glass door (field reversible)
- (4) 5" casters—2 swivel with locks and 2 rigid

VP18

VP SERIES

Model	Dimensions (W x D x H)	Sheet Pan Capacity	Hotel Pan Capacity	Volts	Watts	Amps
VP18	25¼" x 30¾" x 71"	18	36	120	2,000	16.7
VP18-IM3PN*	25¼" x 30¾" x 71"	18	36	120	2,000	16.7

With 30 amp plug included, required for Canada.
Sheet pan = 18" x 26" | Hotel pan = 12" x 20"

FIELD-INSTALLED ACCESSORIES

Accessory Code	Field-Installed Accessory
VI/PAN-SLIDES	Universal Tray Slide Pair
	Caster Kits
CASTERS-3INRR4	3" Caster kit—2 swivel with locks and 2 rigid
CASTERS-RR4	5" Caster kit—4 swivel with locks

NOTE: Accessory caster kits fit all models except Crimsco Series cabinets, chip warmers and drawer warmers.
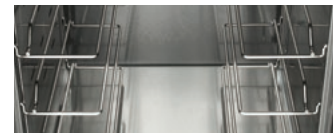
VI/PAN-SLIDES

CASTERS-3INRR4

VW SERIES

Standard built-in and freestanding models.

STANDARD FEATURES:

- All components are 100% stainless steel

- Separate heaters and thermostatic controls for each drawer

- Drawers are removable for easy cleaning

- 4" adjustable stainless steel legs (field installed)

- Heavy duty drawer frame allows pan to lift up straight

- Optional trim ring available for built-in applications

VW2S

VW SERIES

Model	Dimensions (W x D x H)	Hotel Pan Capacity	Volts	Watts	Amps
VW1S	27½" x 23½" x 11¼"	1	120	475	4
VW2S	27½" x 23½" x 20"	2	120	950	8
VW3S	27½" x 23½" x 28¾"	3	120	1,425	12

NOTE: Add 5" to the freestanding height with legs installed.
Hotel pan = 12" x 20"

FACTORY-INSTALLED OPTION

208/240V, 50/60 Hz change

FIELD-INSTALLED ACCESSORIES

Accessory Code	Field-Installed Accessory
TRIMKIT-VW1S	Trim kit to convert to 1 drawer built-in model
TRIMKIT-VW2S	Trim kit to convert to 2 drawer built-in model
TRIMKIT-VW3S	Trim kit to convert to 3 drawer built-in model
CASTERS-3INRR4SI	3" Caster kit—4 swivel, 2 with locks

TRIMKIT-VW1S

VULCAN DRAWER WARMERS

VS SERIES (SLIM-LINE)

Drawer warmers for those tight spaces.

STANDARD FEATURES:

- All components are 100% stainless steel

- Separate heaters and thermostatic controls for each drawer

- Drawers are removable for easy cleaning

- 120 V, 60 Hz, 1 Phase

- 4" adjustable stainless steel legs (field installed)

- 6' cord and plug

VSL1

VS SERIES

Model	Dimensions (W x D x H)	Hotel Pan Capacity	Volts	Watts	Amps
VSL1	20½" x 30½" x 11½"	1	120	475	4
VSL2	20½" x 30½" x 20½"	2	120	950	8

NOTE: Add 5" to the freestanding height with legs installed.
Hotel pan = 12" x 20"

FIELD-INSTALLED ACCESSORIES

Accessory Code	Field-Installed Accessory
TRIMKIT-VSL1	Trim kit to convert to 1 drawer built-in model
TRIMKIT-VSL2	Trim kit to convert to 2 drawer built-in model

VCW SERIES

Nacho and tortilla chip warmer.

STANDARD FEATURES:

- Top-load style
- First-in/first-out design
- 26- and 46-gallon capacities
- Adjustable thermostat with easy-to-use on/off switch
- 1,500 watts for fast heating

VCW46

VCW SERIES

Model	Dimensions (W x D x H)	Capacity Gallons	Volts	Watts	Amps
VCW26	20½" x 30½" x 30½"	26	120	1,500	12.5
VCW46	20½" x 30½" x 38"	46	120	1,500	12.5

NOTE: Add 5" to the freestanding height with legs installed.

VCW26

VCW46

VULCAN COOK & HOLD

Low temperature cooking.

STANDARD FEATURES:

- Structural components are 100% stainless steel

- Interior pan supports are removable for easy cleaning

- Solid state temperature controls

- 2 wire cooking racks with VCH5 and VCH8; 4 racks with VCH16 and VCH88

- Set of (4) 5" casters—2 swivel with locks and 2 rigid

- 208/240V dual voltage, 50/60 Hz, 1 Phase

- 6' power cord with plug (2 cords with plugs with VCH88)

- 350 °F roast thermostat allows for roasting, baking and rethermalization

- Low speed convected air browns and caramelizes with reduced shrinkage

- Digital time and temperature settings with easy-to-use knob; no touch pads

VCH16   VCH88

VCH SERIES

Model	Dimensions (W x D x H)	Sheet Pan Capacity	Hotel Pan Capacity	Volts	Watts (per section)	Amps
VCH5	27¼" x 36½" x 40"	5	10	208/240	1,900/2,530	9.6/11
VCH8	27¼" x 36½" x 59¾"	8	16	208/240	3,800/5,060	19/22
VCH16	27¼" x 36½" x 65¼"	16	32	208/240	5,700/7,590	28/32
VCH88*	27¼" x 36½" x 69½"	16	32	208/240	3,800/5,060	19/22

NOTE: Model VCH88 requires 2 separate electrical connections.
NOTE: Model VCH88 has 2 sections. All other models have 1.
NOTE: Model VCH88 ships with 2 ovens on casters and 1 stacking kit for field installation
Sheet pan = 18" x 26" | Hotel pan = 12" x 20"

FACTORY-INSTALLED OPTIONS

Description

Full Perimeter Bumper
Left Hand Hinged

FIELD-INSTALLED ACCESSORIES

Accessory Code	Description
RACK-VCH	Wire pan grid with feet (each)
VI/PAN-SLIDES	Universal tray slide pair
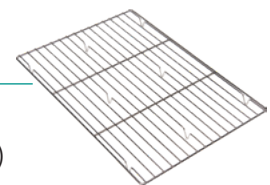
RACK-VCH

VRH SERIES

VRH88

8-Pan cook and hold oven with solid doors.

STANDARD FEATURES:

- Structural components are 100% stainless steel

- Interior pan supports are removable for easy cleaning

- Mechanical temperature controls

- 3 wire cooking shelves with VRH8 and 6 shelves with VRH88

- Set of (4) 5" casters—2 swivel with locks and 2 rigid

- 208/240V dual voltage, 50/60 Hz, 1 Phase

- 6' power cord with plug (2 cords with plugs with VRH88)

- 250ºF roast thermostat allows for roasting and rethermalization

- Low speed convected air browns and caramelizes with reduced shrinkage

VRH8

VRH SERIES

Model	Dimensions (W x D x H)	Sheet Pan Capacity	Hotel Pan Capacity	Volts	Watts (per section)	Amps
VRH8	27¼" x 33¼" x 43½"	8	16	208/240	2,250/3,000	10.8/12.5
VRH88*	27¼" x 33¼" x 81"	16	32	208/240	2,250/3,000	10.8/12.5

NOTE: Model VRH88 requires 2 separate electrical connections.
NOTE: Model VRH88 ships with 2 ovens on casters and 1 stacking kit for field installation
Sheet pan = 18" x 26" | Hotel pan = 12" x 20"

FIELD-INSTALLED ACCESSORIES

Accessory Code	Field-Installed Accessory
STACKIT-VBP-CH	Stacking Kit
TRAYSLD-VRH8	Adjustable Tray Slide Kit
SHELF-VRH8	Wire Shelf for VRH Oven
	Caster Kits
CASTERS-3INRR4	3" Caster kit—2 swivel with locks and 2 rigid
CASTERS-RR4	5" Caster kit—4 swivel with locks
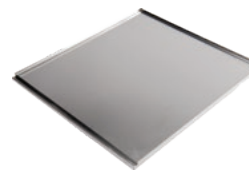
STACKIT-VBP-CH
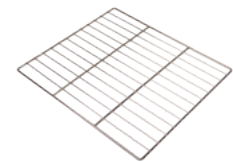
SHELF-VRH8

FACTORY-INSTALLED OPTIONS

Description
Full Perimeter Bumper
Left Hand Hinged

WOLF

BORN IN 1934

For more than 80 years, Wolf commercial cooking equipment has provided the foodservice industry with simple, trouble-free performance, exceptional durability and outstanding energy efficiency. In even the most demanding kitchen environments, depend on Wolf's hardworking, easy-to-use products to deliver the superior value your operation needs to succeed.

WOLF

CHALLENGER XL™ SERIES │ *Legendary Toughness and Dependability.*

Wolf Gas Ranges are built with legendary toughness and dependability, and they are loaded with features sure to make an impact on your kitchen.

STANDARD FEATURES:

Stainless steel front, sides and lift-off high shelf

30,000 BTU/hr open-top burners with lift-off heads for easy cleaning

Cool-to-the-touch control knobs

Oven thermostat adjusts from 250–500°F

Fully MIG welded frame

6" adjustable legs

Heavy duty cast grates, easy lift-off 12" x 12" in front and 12" x 14" in back accommodate large pans or stock pots

Extra deep pull-out stainless steel crumb tray with welded corners

35,000 BTU/hr bakers depth standard oven allows 18" x 26" sheet pans to fit side-to-side or front-to-back in 36", 48" and 72" ranges (sheet pans fit front-to-back in 24" and 1 side of the 60" ranges)

Each oven includes 2 racks and 4 rack positions

C36S-6B

Picture shown is for illustration purpose only. Actual product may vary.

CHALLENGER XL™ SERIES │ 12", 24" & 36" OPEN-TOP BURNERS

12" RANGE
2 OPEN-TOP BURNERS

Cabinet Base	Gas Type	Total BTU/hr
C12-2BN	Natural	60,000
C12-2BP	Propane	60,000

C12-2B
Shown on optional casters

24" RANGE
4 OPEN-TOP BURNERS

Standard Base	Gas Type	Total BTU/hr
C24S-4BN	Natural	143,000
C24S-4BP	Propane	143,000

Oven accepts full-size sheet pans.

C24S-4B
Shown on optional casters

36" RANGE
6 OPEN-TOP BURNERS

Standard Base	Gas Type	Total BTU/hr
C36S-6BN	Natural	215,000
C36S-6BP	Propane	215,000

Convection Base	Gas Type	Total BTU/hr
C36C-6BN	Natural	212,000
C36C-6BP	Propane	212,000

Refrigerated Base	Gas Type	Total BTU/hr
C36R-6BN	Natural	180,000
C36R-6BP	Propane	180,000

Oven accepts full-size sheet pans.

See page 198 for options and accessories.

C36S-6B

Configure your Wolf Challenger XL™ Medium Duty Range with a fully integrated Traulsen twin drawer refrigerated base.

Traulsen

C36R-6B

Pictures shown are for illustration purpose only. Actual product may vary.

CHALLENGER XL™ SERIES │ 36" OPEN-TOP BURNERS & GRIDDLE TOP
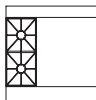
36" RANGE
2 OPEN-TOP BURNERS & 24" GRIDDLE RIGHT*

Standard Base	Griddle Control	Gas Type	Total BTU/hr
C36S-2B24GN	Manual	Natural	135,000
C36S-2B24GTN	Thermostatic	Natural	135,000
C36S-2B24GP	Manual	Propane	135,000
C36S-2B24GTP	Thermostatic	Propane	135,000

Convection Base			
C36C-2B24GN	Manual	Natural	132,000
C36C-2B24GTN	Thermostatic	Natural	132,000
C36C-2B24GP	Manual	Propane	132,000
C36C-2B24GTP	Thermostatic	Propane	132,000

Refrigerated Base			
C36R-2B24GN	Manual	Natural	100,000
C36R-2B24GTN	Thermostatic	Natural	100,000
C36R-2B24GP	Manual	Propane	100,000
C36R-2B24GTP	Thermostatic	Propane	100,000

Oven accepts full-size sheet pans.
*Griddle can be moved to left position for upcharge.
Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame. Thermostatic griddle controls allow user to set and maintain a specific temperature.

C36R-2B24GT

*Pictures shown are for illustration purpose only. Actual product may vary.*

CHALLENGER XL™ SERIES │ 36" OPEN-TOP BURNERS & CHARBROILER TOP

36" RANGE
2 OPEN-TOP BURNERS & 24" CHARBROILER RIGHT*

Standard Base

	Gas Type	Total BTU/hr
C36S-2B24CBN	Natural	159,000
C36S-2B24CBP	Propane	159,000

Convection Base

	Gas Type	Total BTU/hr
C36C-2B24CBN	Natural	156,000
C36C-2B24CBP	Propane	156,000

Refrigerated Base

	Gas Type	Total BTU/hr
C36R-2B24CBN	Natural	124,000
C36R-2B24CBP	Propane	124,000

Oven accepts full-size sheet pans.
*24" Charbroilers can only be on the right.

C36C-2B24CB
Shown on optional casters

36" RANGE
36" CHARBROILER TOP

Standard Base

	Gas Type	Total BTU/hr
C36S-36CBN	Natural	131,000
C36S-36CBP	Propane	131,000

Convection Base

	Gas Type	Total BTU/hr
C36C-36CBN	Natural	125,000
C36C-36CBP	Propane	125,000

Refrigerated Base

	Gas Type	Total BTU/hr
C36R-36CBN	Natural	96,000
C36R-36CBP	Propane	96,000

Oven accepts full-size sheet pans.

See page 198 for options and accessories.

Pictures shown are for illustration purpose only. Actual product may vary.

C36C-36CB
Shown on optional casters

C36CR-36CB

CHALLENGER XL™ SERIES | 36" GRIDDLE TOP
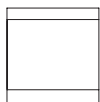
36" RANGE
36" GRIDDLE TOP

Standard Base	Griddle Control	Gas Type	Total BTU/hr
C36S-36GN	Manual	Natural	95,000
C36S-36GTN	Thermostatic	Natural	95,000
C36S-36GP	Manual	Propane	95,000
C36S-36GTP	Thermostatic	Propane	95,000

Convection Base			
C36C-36GN	Manual	Natural	92,000
C36C-36GTN	Thermostatic	Natural	92,000
C36C-36GP	Manual	Propane	92,000
C36C-36GTP	Thermostatic	Propane	92,000

Refrigerated Base			
C36R-36GN	Manual	Natural	60,000
C36R-36GTN	Thermostatic	Natural	60,000
C36R-36GP	Manual	Propane	60,000
C36R-36GTP	Thermostatic	Propane	60,000

Oven accepts full-size sheet pans.
Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame. Thermostatic griddle controls allow user to set and maintain a specific temperature.

C36S-36GT
Shown on optional casters

C36R-36GT

Pictures shown are for illustration purpose only. Actual product may vary.

CHALLENGER XL™ SERIES │ 48" OPEN-TOP BURNERS
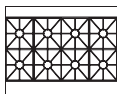
48" RANGE
8 OPEN-TOP BURNERS & 12" STORAGE BASE

Standard Base	Gas Type	Total BTU/hr
C48S-8BN	Natural	275,000
C48S-8BP	Propane	275,000

Convection Base	Gas Type	Total BTU/hr
C48C-8BN	Natural	272,000
C48C-8BP	Propane	272,000

Refrigerated Base - *Left placement only*	Gas Type	Total BTU/hr
C48R-8BN	Natural	240,000
C48R-8BP	Propane	240,000

Oven accepts full-size sheet pans.

C48S-8BN
Shown on optional casters
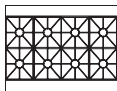
48" RANGE
8 OPEN-TOP BURNERS & 2 STANDARD OVENS

2 Standard Base	Gas Type	Total BTU/hr
C48SS-8BN	Natural	286,000
C48SS-8BP	Propane	286,000

Oven accepts full-size sheet pans.

C48SS-8BN
Shown on optional casters

Pictures shown are for illustration purpose only. Actual product may vary.

CHALLENGER XL™ SERIES │ 48" OPEN-TOP BURNERS & GRIDDLE TOP
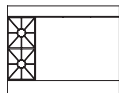
48" RANGE
2 OPEN-TOP BURNERS, 36" GRIDDLE RIGHT* & 12" STORAGE BASE

Standard Base	Griddle Control	Gas Type	Total BTU/hr
C48S-2B36GN	Manual	Natural	155,000
C48S-2B36GTN	Thermostatic	Natural	155,000
C48S-2B36GP	Manual	Propane	155,000
C48S-2B36GTP	Thermostatic	Propane	155,000

Convection Base			
C48C-2B36GN	Manual	Natural	152,000
C48C-2B36GTN	Thermostatic	Natural	152,000
C48C-2B36GP	Manual	Propane	152,000
C48C-2B36GTP	Thermostatic	Propane	152,000

Refrigerated Base - *Left placement only*			
C48R-36G2BN	Manual	Natural	120,000
C48R-36GT2BN	Thermostatic	Natural	120,000
C48R-36G2BP	Manual	Propane	120,000
C48R-36GT2BP	Thermostatic	Propane	120,000

Oven accepts full-size sheet pans.
*Griddles and oven bases can be moved to left position for upcharge.
Griddles can only be placed over the 36" oven base section. Convection ovens can only be in the 36" oven base.
*Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame. Thermostatic griddle controls allow user to set and maintain a specific temperature*

C48S-2B36G
Shown on optional casters

Pictures shown are for illustration purpose only. Actual product may vary.

CHALLENGER XL™ SERIES │ 48" OPEN-TOP BURNERS & GRIDDLE TOP

48" RANGE
4 OPEN-TOP BURNERS, 24" GRIDDLE RIGHT* & 12" STORAGE BASE

Standard Base	Griddle Control	Gas Type	Total BTU/hr
C48S-4B24GN	Manual	Natural	195,000
C48S-4B24GTN	Thermostatic	Natural	195,000
C48S-4B24GP	Manual	Propane	195,000
C48S-4B24GTP	Thermostatic	Propane	195,000

Convection Base			
C48C-4B24GN	Manual	Natural	192,000
C48C-4B24GTN	Thermostatic	Natural	192,000
C48C-4B24GP	Manual	Propane	192,000
C48C-4B24GTP	Thermostatic	Propane	192,000

Refrigerated Base - *Left placement only*			
C48R-24G4BN	Manual	Natural	120,000
C48R-24GT4BN	Thermostatic	Natural	120,000
C48R-24G4BP	Manual	Propane	120,000
C48R-24GT4BP	Thermostatic	Propane	120,000

Oven accepts full-size sheet pans.
*Griddles and oven bases can be moved to left position for upcharge.
Griddles can only be placed over the 36" oven base section. Convection ovens can only be in the 36" oven base.
*Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.*

See page 198 for options and accessories.

C48S-4B24G
Shown on optional casters

Pictures shown are for illustration purpose only.
Actual product may vary.

CHALLENGER XL™ SERIES │ 60" OPEN-TOP BURNERS

60" RANGE WITH 2 OVENS
10 OPEN-TOP BURNERS
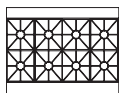
Standard Base / Standard Base

	Gas Type	Total BTU/hr
C60SS-10BN	Natural	385,000
C60SS-10BP	Propane	385,000

Standard Base / Convection Base

	Gas Type	Total BTU/hr
C60SC-10BN	Natural	355,000
C60SC-10BP	Propane	355,000

Refrigerated Base *(Left placement only)* **/ Standard Base**

	Gas Type	Total BTU/hr
C60RS-10BN	Natural	323,000
C60RS-10BP	Propane	323,000

Oven accepts full-size sheet pans.
Convection ovens can only be in the 36" oven base. Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.

C60SS-10BN
Shown on optional casters

Pictures shown are for illustration purpose only. Actual product may vary.

CHALLENGER XL™ SERIES │ 60" OPEN-TOP BURNERS & GRIDDLE TOP
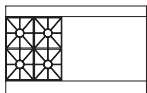
60" RANGE WITH 2 OVENS
4 OPEN-TOP BURNERS, 36" GRIDDLE RIGHT*

Standard Base / Standard Base	Griddle Control	Gas Type	Total BTU/hr
C60SS-4B36GN	Manual	Natural	238,000
C60SS-4B36GTN	Thermostatic	Natural	238,000
C60SS-4B36GP	Manual	Propane	238,000
C60SS-4B36GTP	Thermostatic	Propane	238,000

Standard Base / Convection Base			
C60SC-4B36GN	Manual	Natural	235,000
C60SC-4B36GTN	Thermostatic	Natural	235,000
C60SC-4B36GP	Manual	Propane	235,000
C60SC-4B36GTP	Thermostatic	Propane	235,000

Refrigerated Base *(Left placement only)* / Standard Base			
C60RS-36G4BN	Manual	Natural	203,000
C60RS-36GT4BN	Thermostatic	Natural	203,000
C60RS-36G4BP	Manual	Propane	203,000
C60RS-36GT4BP	Thermostatic	Propane	203,000

Oven accepts full-size sheet pans.
*Griddles and oven bases can be moved to left position for upcharge.
Griddles can only be placed over the 36" oven base section. Convection ovens can only be in the 36" oven base.
Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.
Thermostatic griddle controls allow user to set and maintain a specific temperature.

See page 198 for options and accessories.

C60C-4B36GT
Shown on optional casters

Pictures shown are for illustration purpose only.
Actual product may vary.

WOLF

## CHALLENGER XL™ SERIES │ 60" OPEN-TOP BURNERS & GRIDDLE TOP
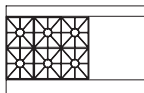
60" RANGE WITH 2 OVENS
6 OPEN-TOP BURNERS, 24" GRIDDLE RIGHT*

Standard Base / Standard Base	Griddle Control	Gas Type	Total BTU/hr
C60SS-6B24GN	Manual	Natural	278,000
C60SS-6B24GTN	Thermostatic	Natural	278,000
C60SS-6B24GP	Manual	Propane	278,000
C60SS-6B24GTP	Thermostatic	Propane	278,000

Standard Base / Convection Base			
C60CS-6B24GN	Manual	Natural	275,000
C60SC-6B24GTN	Thermostatic	Natural	275,000
C60SC-6B24GP	Manual	Propane	275,000
C60SC-6B24GTP	Thermostatic	Propane	275,000

Refrigerated Base (Left placement only) / Standard Base			
C60RS-24G6BN	Manual	Natural	243,000
C60RS-24GT6BN	Thermostatic	Natural	243,000
C60RS-24G6BP	Manual	Propane	243,000
C60RS-24GT6BP	Thermostatic	Propane	243,000

Oven accepts full-size sheet pans.
*Griddles and oven bases can be moved to left position for upcharge.
Griddles can only be placed over the 36" oven base section. Convection ovens can only be in the 36" oven base.
Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.
Thermostatic griddle controls allow user to set and maintain a specific temperature.

C60SS-6B24GT
Shown on optional casters

Pictures shown are for illustration purpose only.
Actual product may vary.
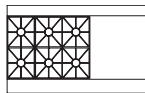
60" RANGE WITH 2 OVENS
6 OPEN-TOP BURNERS & 24" GRIDDLE / BROILER RIGHT

Standard / Standard Base	Griddle Control	Gas Type	Total BTU/hr
C60SS-6B24GBN	Manual	Natural	278,000
C60SS-6B24GBP	Manual	Propane	278,000

Standard / Convection Base	Griddle Control	Gas Type	Total BTU/hr
C60SC-6B24GBN	Manual	Natural	275,000
C60SC-6B24GBP	Manual	Propane	275,000

Oven accepts full-size sheet pans.
Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.
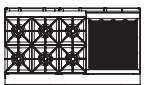
60" RANGE WITH 2 OVENS
6 OPEN-TOP BURNERS & 24" CHARBROILER RIGHT

Standard / Standard Base	Gas Type	Total BTU/hr
C60SS-6B24CBN	Natural	302,000
C60SS-6B24CBP	Propane	302,000

Standard / Convection Base	Gas Type	Total BTU/hr
C60SC-6B24CBN	Natural	299,000
C60SC-6B24CBP	Propane	299,000

Oven accepts full-size sheet pans. Charbroilers can only be on the right.
Charbroilers can only be placed over the 36" oven base.
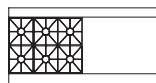*Convection ovens can only be in the 36" oven base.*

C60C-6B24CBN

Pictures shown are for illustration purpose only. Actual product may vary.

CHALLENGER XL™ SERIES │ 72" OPEN-TOP BURNERS & GRIDDLE TOP

72" RANGE WITH 2 OVENS
6 OPEN-TOP BURNERS & 36" GRIDDLE RIGHT*

Standard Base / Standard Base	Griddle Control	Gas Type	Total BTU/hr
C72SS-6B36GN	Manual	Natural	310,000
C72SS-6B36GTN	Thermostatic	Natural	310,000
C72SS-6B36GP	Manual	Propane	310,000
C72SS-6B36GTP	Thermostatic	Propane	310,000

Standard Base / Convection Base	Griddle Control	Gas Type	Total BTU/hr
C72SC-6B36GN	Manual	Natural	307,000
C72SC-6B36GTN	Thermostatic	Natural	307,000
C72SC-6B36GP	Manual	Propane	307,000
C72SC-6B36GTP	Thermostatic	Propane	307,000

Convection Base / Convection Base	Griddle Control	Gas Type	Total BTU/hr
C72CC-6B36GN	Manual	Natural	304,000
C72CC-6B36GTN	Thermostatic	Natural	304,000
C72CC-6B36GP	Manual	Propane	304,000
C72CC-6B36GTP	Thermostatic	Propane	304,000

Refrigerated Base (Left placement only) / Standard Base	Griddle Control	Gas Type	Total BTU/hr
C72RS-6B36GN	Manual	Natural	275,000
C72RS-6B36GTN	Thermostatic	Natural	275,000
C72RS-6B36GP	Manual	Propane	275,000
C72RS-6B36GTP	Thermostatic	Propane	275,000

| Refrigerated Base (Left placement only) / Convection Base	Griddle Control	Gas Type	Total BTU/hr
C72RC-6B36GN	Manual	Natural	272,000
C72RC-6B36GTN	Thermostatic	Natural	272,000
C72RC-6B36GP	Manual	Propane	272,000
C72RC-6B36GTP	Thermostatic	Propane	272,000

Oven accepts full-size sheet pans.
*Griddles and convection ovens can be moved to left position for upcharge.
Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.
Thermostatic griddle controls allow user to set and maintain a specific temperature.
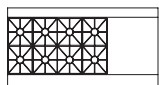
72" RANGE WITH 2 OVENS
8 OPEN-TOP BURNERS & 24" GRIDDLE RIGHT*

Standard Base / Standard Base	Griddle Control	Gas Type	Total BTU/hr
C72SS-8B24GN	Manual	Natural	350,000
C72SS-8B24GTN	Thermostatic	Natural	350,000
C72SS-8B24GP	Manual	Propane	350,000
C72SS-8B24GTP	Thermostatic	Propane	350,000

Standard Base / Convection Base			
C72SC-8B24GN	Manual	Natural	347,000
C72SC-8B24GTN	Thermostatic	Natural	347,000
C72SC-8B24GP	Manual	Propane	347,000
C72SC-8B24GTP	Thermostatic	Propane	347,000

Convection Base / Convection Base			
C72CC-8B24GN	Manual	Natural	344,000
C72CC-8B24GTN	Thermostatic	Natural	344,000
C72CC-8B24GP	Manual	Propane	344,000
C72CC-8B24GTP	Thermostatic	Propane	344,000

Refrigerated Base (Left placement only) / Standard Base			
C72RS-8B24GN	Manual	Natural	315,000
C72RS-8B24GTN	Thermostatic	Natural	315,000
C72RS-8B24GP	Manual	Propane	315,000
C72RS-8B24GN	Thermostatic	Propane	315,000

Refrigerated Base (Left placement only) / Convection Base			
C72RC-8B24GN	Manual	Natural	312,000
C72RC-8B24GTN	Thermostatic	Natural	312,000
C72RC-8B24GP	Manual	Propane	312,000
C72RC-8B24GTP	Thermostatic	Propane	312,000

Oven accepts full-size sheet pans.
*Griddles and convection ovens can be moved to left position for upcharge.
Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.
Thermostatic griddle controls allow user to set and maintain a specific temperature.

CHALLENGER XL™ SERIES │ 72" OPEN-TOP BURNERS
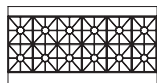
72" RANGE WITH 2 OVENS
12 OPEN-TOP BURNERS

Standard / Standard Base	Gas Type	Total BTU/hr
C72SS-12BN	Natural	430,000
C72SS-12BP	Propane	430,000

Standard / Convection Base		
C72SC-12BN	Natural	427,000
C72SC-12BP	Propane	427,000

Convection / Convection Base		
C72CC-12BN	Natural	424,000
C72CC-12BP	Propane	424,000

Refrigerated Base *(Left placement only)* / Standard Base		
C72RS-12BN	Natural	395,000
C72RS-12BP	Propane	395,000

Refrigerated Base *(Left placement only)* / Convection Base		
C72RC-12BN	Natural	392,000
C72RC-12BP	Propane	392,000

Oven accepts full-size sheet pans.
Convection ovens can be positioned left for upcharge.

See page 198 for options and accessories.

C72SS-12BN
Shown on optional casters

*Pictures shown are for illustration purpose only.
Actual product may vary.*

CHALLENGER XL™ SERIES │ ACCESSORIES

FIELD-INSTALLED ACCESSORIES

STUB RISER 4"

STUB4-XL24 *For 24" range*
STUB4-XL36 *For 36" range*
STUB4-XL48 *For 48" range*
STUB4-XL60 *For 60" range*
STUB4-XL72 *For 72" range*

STUB RISER 10"

STUB10-XL24 *For 24" range*
STUB10-XL36 *For 36" range*
STUB10-XL48 *For 48" range*
STUB10-XL60 *For 60" range*
STUB10-XL72 *For 72" range*

REINFORCED HIGH SHELF

RSHELF-XL24 *For 24" range*
RSHELF-XL36 *For 36" range*
RSHELF-XL48 *For 48" range*
RSHELF-XL60 *For 60" range*
RSHELF-XL72 *For 72" range*

TOWEL BAR

RCTWLBR-24 *For 24" range*
RCTWLBR-36 *For 36" range*
RCTWLBR-48 *For 48" range*
RCTWLBR-60 *For 60" range*
RCTWLBR-72 *For 72" range*

EXTRA OVEN RACK

OVNRACK-XL20
For 24", 48" & 60" range

OVNRACK-XL26
For 36", 48" 60" & 72" range

FRYER SHIELD

SHIELD-FRYLH *(Left)*
SHIELD-FRYRH *(Right)*
For all size ranges

CHALLENGER XL™ SERIES │ OPTIONS & ACCESSORIES

FIELD-INSTALLED ACCESSORIES

CASTERS

CASTERS-RR4
(For all size ranges. Qty 2 sets required on 48"and larger units)

ADJUSTABLE CASTERS

CASTERS-ADJRR4
(For all size ranges. Qty 2 sets required on 48"and larger units)

FLANGED FEET

VFLANGD-FEET/4
(For all size ranges. Qty 2 sets required on 48"and larger units)

QUICK DISCONNECT HOSE

¾" x 4' quick disconnect hose with restraining device

3/4QD-HOSE-4
(For 24" and 36" ranges)

QUICK DISCONNECT HOSE

1" x 4' quick disconnect hose with restraining device

1INFLEX-FT
(For 48" and larger ranges)

INTERPLUMB KIT FOR SALAMANDER / CHEESEMELTER

CONNECT-CHALL

FACTORY-INSTALLED OPTIONS

Option Code	Description
OTB-STEPUP	Convert a rear open-top burner to a step up rear open-top burner (1–12" Section)
F-DEVICE	Spark igniter with flame safety device for open-top burners and griddles (per 12" Section)

WSPR SERIES | *Perfect for the Kitchen with a One-Pot Specialty.*

STANDARD FEATURES:

- 2 high-powered 55,000 BTU/hr ring-type burners* in each section—110,000 BTU/hr input per section**

- Standing pilot ignition with 2 infinite control manual gas valves for each section

- Heat shield protects gas valves from high temperature, extending valve component life

- Heavy duty cast iron top grates support large stock pots

- Stainless steel front and sides with nickel plated legs standard

*45,000 BTU/hr per ring for propane. **90,000 BTU/hr input per section for propane.*

WSPR1

WSPR2

WSPR SERIES

Model Number	Width	Depth	Overall Height	Total BTU/hr
WSPR1	18"	24½"	22½" to 24"	110,000
WSPR2F	18"	49"	22½" to 24"	220,000

NOTE: Models are constructed standard for natural gas service; propane conversion kit is supplied with the unit. Conversion is the customer's responsibility. Please indicate propane or natural gas while processing your order.

NOTE: Elevation orifice kit is available free of charge for high-elevation applications. Installation is the customer's responsibility. Please indicate elevation while processing your order.

ACHIEVER AHP SERIES │ *Great for Small Spaces with Heavy Workloads.*

STANDARD FEATURES:

- Cast iron 30,000 BTU/hr* 2-piece lift-off burners offer superior heat distribution for heavy sauté applications

- 1 protected standing pilot for every 2 burners** reduces gas consumption and protects against spillover

- Heavy duty cast iron top grates, 1 per burner, support heavy pans and stockpots

- Step Up configurations are available in all sizes

- 4" heavy duty adjustable legs

*27,500 BTU/hr for propane gas. **Individual pilot per burner section on the AHP Step Up Series.*

ACHIEVER AHP SERIES

Model Number	Number of Burners	Total BTU/hr	Width	Depth	Overall Height	Cooking Height
AHP212	2	60,000	12"	31⅜"	16⅝"	12"
AHP424	4	120,000	24"	31⅜"	16⅝"	12"
AHP636	6	180,000	36"	31⅜"	16⅝"	12"
AHP848	8	240,000	48"	31⅜"	16⅝"	12"

COVERED PILOTS

LIFT-OFF BURNER HEADS

AHP424

AHP BURNER SYSTEM

AHP424U (Step Up Series)
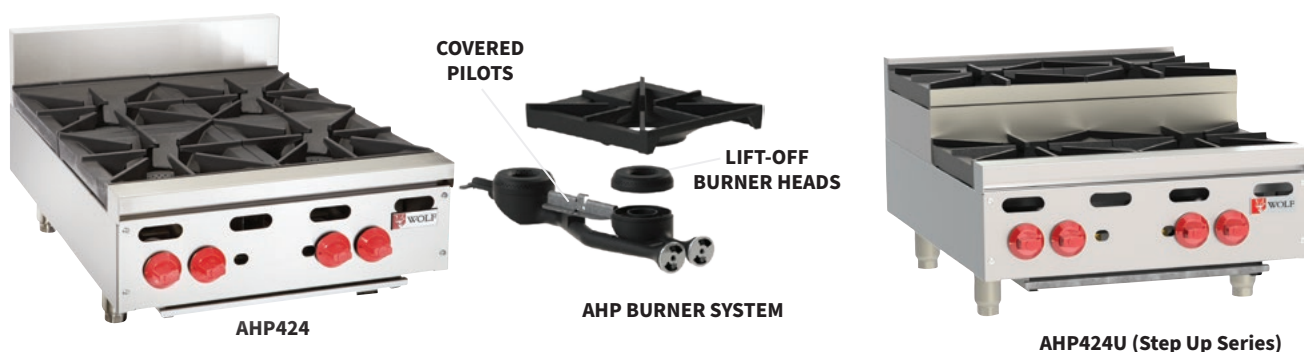
ACHIEVER AHP STEP UP SERIES

Model Number	Number of Burners	Total BTU/hr	Width	Depth	Overall Height	Cooking Height
AHP212U	2	60,000	12"	31⅜"	16⅝"	16"
AHP424U	4	120,000	24"	31⅜"	16⅝"	16"
AHP636U	6	180,000	36"	31⅜"	16⅝"	16"
AHP848U	8	240,000	48"	31⅜"	16⅝"	16"

ACHIEVER AHP SERIES | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

STAND

Stainless steel stand with marine edge casters

STAND/C-24   *For AHP424, AHP424U*
STAND/C-36   *For AHP624, AHP624U*
STAND/C-48   *For AHP824, AHP824U*

PLATE RAIL

Stainless steel plate rail, 10⅝" depth

PLTRAIL-24   *For AHP424, AHP424U*
PLTRAIL-36   *For AHP624, AHP624U*
PLTRAIL-48   *For AHP824, AHP824U*

CONDIMENT RAIL

Stainless steel condiment rail, 10⅝" depth

CONRAIL-24   *For AHP424, AHP424U*
Capacity: (3) ⅙ Pans or (1) ⅓ Pan

CONRAIL-36   *For AHP624, AHP624U*
Capacity: (5) ⅙ Pans or (2) ⅓ Pans

CONRAIL-48   *For AHP824, AHP824U*
Capacity: (7) ⅙ Pans or (3) ⅓ Pans

Pans not included

CUTTING BOARD

Stainless steel cutting board with Sani-Tuff®, 10⅝" depth

CUTBD-24   *For AHP424, AHP424U*
CUTBD-36   *For AHP624, AHP624U*
CUTBD-48   *For AHP824, AHP824U*

(Sani-Tuff® is a resilient material resistant to cracking, splintering and absorption of liquids)

6" LEGS

LEGS-GRD6

For all AHP

SALAMANDERS | *Quickly Melts Cheese, Browns Bread crumbs and Finishes Meat.*

STANDARD FEATURES:

- Stainless steel front, top and sides
- Dual temperature controls for zone cooking
- 6 grid positions, grid measures 27½" W x 13" D
- Removable full-width spillage pan
- ¾" gas rear connection and pressure regulator

C36RB-N

SALAMANDER BROILER | INFRARED (IR)

Model Number	Width	Burners	Gas	Total BTU/hr	Mounting
C36IRB-N	36"	1	Natural	30,000	Counter, Range or Wall
C36IRB-P	36"	1	Propane	30,000	Counter, Range or Wall

SALAMANDER BROILER | RADIANT

Model Number	Width	Burners	Gas	Total BTU/hr	Mounting
C36RB-N	36"	6	Natural	50,000	Counter, Range or Wall
C36RB-P	36"	6	Propane	50,000	Counter, Range or Wall

FIELD-INSTALLED ACCESSORIES

WALL MOUNT BRACKET	BOTTOM PANEL	BACK PANEL	SET OF LEGS
2 stainless steel brackets to install salamander to wall.	Stainless steel bottom panel covers bottom of salamander.	Stainless steel back panel.	4" High adjustable legs for counter.
WALLMNT-CHRBKR	**BOTTOM-SLMNDR**	**BACK-SLMNDR**	**COUNTER-ADJLEG**
Note: BOTTOM-SLMNDR is required to install on wall.	*Note: Required with wall bracket.*		

WICM SERIES

WICM36

STANDARD FEATURES

- Energy-efficient gas infrared burners

- 3-position heavy duty rack guides and wire chrome grid rack

- 21" H x 19" D with all stainless steel interior

- Removable full-width stainless steel spillage pan for easy cleaning and maintenance

- Wall mount bracket (factory installed) included standard, installable on range shelf or legs

WICM SERIES

Model Number	Burners	Total BTU/hr	Width	Depth	Overall Height
WICM24	1	20,000	24"	19"	21"
WICM36	1	30,000	36"	19"	21"
WICM48	2	40,000	48"	19"	21"
WICM60	2	50,000	60"	19"	21"
WICM72	2	60,000	72"	19"	21"

NOTE: Models are constructed standard for natural gas service; propane conversion kit is supplied with the unit. Conversion is the customer's responsibility. Please indicate propane or natural gas while processing your order.

NOTE: Elevation orifice kit is available free of charge for high-elevation applications. Installation is the customer's responsibility. Please indicate elevation while processing your order.

FIELD-INSTALLED ACCESSORY

4" High adjustable legs for counter installation

COUNTER-ADJLEG
All WICM

AGM / ASA SERIES

Heavy duty performance, convenience and reliability.

STANDARD FEATURES:

- 27,000 BTUs per 12" section, U-shaped steel burners

- 1" thick steel plate, 24" deep

- Manual controls are designed for high-heat operations

- 4" heavy duty adjustable legs

- High-capacity 6-quart grease drawer—2 for 60" and 72" sizes

AGM48

AGM SERIES GRIDDLES | MANUAL CONTROLS

Model	Dimensions (W x D x H)	Cooking Height	Total BTU/hr	No. of Drawers
AGM24	24" x 31½" x 15¼"	11⅛"	54,000	1
AGM36	36" x 31½" x 15¼"	11⅛"	81,000	1
AGM48	48" x 31½" x 15¼"	11⅛"	108,000	1
AGM60	60" x 31½" x 15¼"	11⅛"	135,000	2
AGM72	72" x 31½" x 15¼"	11⅛"	162,000	2

ALL STANDARD FEATURES FROM AGM SERIES, PLUS THE FOLLOWING:

- 1" thick steel plate, 24" deep (also available in 30" deep—contact factory)

- Embedded mechanical snap-action thermostat provides accurate temperature control from 200–550°F (+/- 15°F to set point at idle)

- 1 supervised pilot safety valve for every 2 burners; valve will completely shut off gas to pilot and burners if pilot extinguishes or gas supply is interrupted)

- Cool bull nose design keeps the front rail cool to the touch at all times

- External gas regulator provided in packaging

- Manual ignition

ASA48

ASA SERIES GRIDDLES | SNAP-ACTION THERMOSTAT

Model	Dimensions (W x D x H)	Cooking Height	Total BTU/hr	No. of Drawers
ASA24	24" x 31½" x 15¼"	11⅛"	54,000	1
ASA36	36" x 31½" x 15¼"	11⅛"	81,000	1
ASA48	48" x 31½" x 15¼"	11⅛"	108,000	1
ASA60	60" x 31½" x 15¼"	11⅛"	135,000	2
ASA72	72" x 31½" x 15¼"	11⅛"	162,000	2

TEPPANYAKI GRIDDLES

Create a sizzling & delicious experience for diners.

STANDARD FEATURES:

- Polished ¾" thick steel griddle plate

- 30,000 BTU/hr circular atmospheric burner provides concentrated heat

- Manual ignition with manual gas valve control

- Integrated flue design keeps griddle enclosure clean and eliminates the need to purchase custom trim pieces to complete your installation

- Standing pilot and burner safety system

TYG48C

TYG SERIES TEPPANYAKI GRIDDLES

Model	Dimensions (W x D x H)	Cooking Height	Total BTU/hr
TYG48C	49⅝" x 29⅜" x 10½"	9⅝"	30,000
TYG60C	61⅝" x 31⅜" x 10½"	9⅝"	30,000

TYG SERIES TEPPANYAKI STANDS

Overall 30" cooking height with stand, no marine edge

Accessory code	Available on
STAND/C-TYG48	TYG48C
STAND/C-TYG60	TYG60C

WEG SERIES

Dependable operation and repeatable performance.

STANDARD FEATURES:

- Available in 208 or 240V, 50-60 Hz, 1 or 3 Phase power supply and480V, 50-60 Hz, 3 Phase power supply

- ½" steel plate for 24", 36" and 48" units; ¾" steel plate for 60" and 72" units—designed for optimal electric grill performance

- Snap-action thermostatic controls and heating elements every 12" with temperature control from 200–450ºF

- 4" heavy duty adjustable legs

- Cool bull nose design keeps the front rail cool to the touch at all times

- High-capacity 6 quart grease drawer— 2 for 60" and 72" sizes

WEG36E

WEG SERIES GRIDDLES | SNAP-ACTION THERMOSTATIC CONTROLS

Model	Dimensions (W x D x H)	Cooking Height	Total kW
WEG24E	24" x 31½" x 15¼"	11⅛"	10.8
WEG36E	36" x 31½" x 15¼"	11⅛"	16.2
WEG48E	48" x 31½" x 15¼"	11⅛"	21.6
WEG60E	60" x 31½" x 15¼"	11⅛"	27
WEG72E	72" x 31½" x 15¼"	11⅛"	32.4

AGM, ASA & WEG SERIES

FACTORY-INSTALLED OPTIONS

	Option	Available on	Description
	Grooved Griddle Plate	All AGM/ASA/WEG	Steel grooved griddle plate. *Partial grooving available. Contact factory.*
	Chrome Plate	All AGM/ASA/WEG	24" or 30" depth chrome plate. Ships with palmetto brush, scraper and blade for cleaning.
	Rear Grease Trough	All ASA	Grease trough located on rear of griddle vs. standard front *(NOTE: Standard plate rail, condiment rail and cutting board accessories ars incompatible with rear grease trough griddles.)*
	Welded Plate Divider	All AGM/ASA/WEG	Welded wall or divider rail creates a non-removable cooking lane, which eliminates flavor transfer; Cost is per single divider wall; available on steel and Rapid Recovery™ plate; Not available on chrome plate *Contact factory to specify location on plate.*
	Under-Device Plumbing	All AGM/ASA	Under-device plumbing, front right location
	10" Back Splash	All AGM/ASA	10" Back splash and tapered side splash
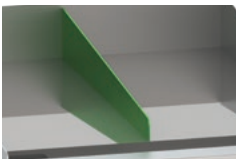
AGM, ASA & WEG SERIES

FIELD-INSTALLED ACCESSORIES

CUTTING BOARD*

Stainless steel cutting board with Sani-Tuff®, 10⅝" depth.

CUTBD-24 *(For AGM24, ASA24 & WEG24E)*
CUTBD-36 *(For AGM36, ASA36 & WEG36E)*
CUTBD-48 *(For AGM48, ASA48 & WEG48E)*
CUTBD-60 *(For AGM60, ASA60 & WEG60E)*
CUTBD-72 *(For AGM72, ASA72 & WEG72E)*

(Sani-Tuff® is a resilient material resistant to cracking, splintering and absorption of liquids)

PLATE RAIL*

Stainless steel plate rail, 10⅝" depth.

PLTRAIL-24 *(For AGM24, ASA24 & WEG24E)*
PLTRAIL-36 *(For AGM36, ASA36 & WEG36E)*
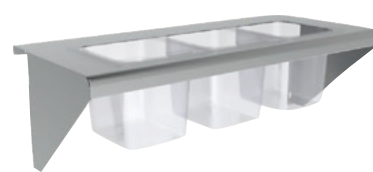**PLTRAIL-48** *(For AGM48, ASA48 & WEG48E)*
PLTRAIL-60 *(For AGM60, ASA60 & WEG60E)*
PLTRAIL-72 *(For AGM72, ASA72 & WEG72E)*

CONDIMENT RAIL*

Stainless steel condiment rail, 10⅝" depth.

Pans not included

CONRAIL-24 *(For AGM24, ASA24 & WEG24E)*
Capacity: (3) 1/6 Pans or (1) 1/3 Pan

CONRAIL-36 *(For AGM36, ASA36 & WEG36E)*
Capacity: (5) 1/6 Pans or (2) 1/3 Pans

CONRAIL-48 *(For AGM48, ASA48 & WEG48E)*
Capacity: (7) 1/6 Pans or (3) 1/3 Pans

CONRAIL-60 *(For AGM60, ASA60 & WEG60E)*
Capacity: (8) 1/6 Pans or (4) 1/3 Pans

CONRAIL-72 *(For AGM72, ASA72 & WEG72E)*
Capacity: (10) 1/6 Pans or (5) 1/3 Pans

*Cutting board, plate rail and condiment rail are incompatible with rear grease trough griddles.

Accessory Code	Available on	Description
BANKING-STRIP	All AGM/ASA/WEG	Griddle Banking Strip
LEGS-GRD6	All AGM/ASA/WEG	6" Legs
3/4QD-HOSE-4	All AGM, ASA	¾" x 4' Long gas flex hose and quick disconnect

UNIVERSAL EQUIPMENT STANDS

30" Depth stainless steel stand with ½" marine edge and 5" casters (deck height is 24" from floor level)

STAND/C-24	All 24" Countertop Equipment
STAND/C-36	All 36" Countertop Equipment
STAND/C-48	All 48" Countertop Equipment
STAND/C-60	All 60" Countertop Equipment
STAND/C-72	All 72" Countertop Equipment

STAND/C-36

ACHIEVER ACB SERIES

Best temperature profile of any charbroiler in its class—more usable heat (600–700ºF) into the grate area for maximum production capacity and productivity. Wolf's "Supercharger" plates are standard—improving energy utilization and performance.

STANDARD FEATURES:

- Powerful 17,000 BTU/hr* burner in each 6" broiler section with wide range (220° rotation) manual gas valves for precise zone control

- Heavy duty cast iron burners, radiants and grates provide exceptional durability

- Heat deflector panels below burner sections reflect heat into the cooking zone, improving uniformity of temperature across the entire cooking surface as well as protecting your refrigerated chef base

- Easy-to-light design, standing pilot ignition

- 4" heavy duty adjustable legs

ACB47

ACHIEVER ACB SERIES GRIDDLES

Model	Dimensions (W x D x H)	Cooking Height	Total BTU/hr	Number of grates
ACB25	25⅛" x 31" x 15½"	12"	68,000	4
ACB36	36" x 31" x 15½"	12"	102,000	6
ACB47	46⅞" x 31" x 15½"	12"	136,000	8
ACB60	62⅛" x 31" x 15½"	12"	187,000	11
ACB72	72½" x 31" x 15½"	12"	221,000	13

See page 211 for options and accessories.

CUTTING BOARD

Stainless steel cutting board with Sani-Tuff®, 10⅝" depth.

CUTBD-ACB24 *For ACB25*
CUTBD-ACB36 *For ACB36*
CUTBD-ACB48 *For ACB48*
CUTBD-ACB60 *For ACB60*
CUTBD-ACB72 *For ACB72*

(Sani-Tuff® is a resilient material resistant to cracking, splintering and absorption of liquids)

PLATE RAIL

Stainless steel plate rail, 10⅝" depth.

PLTRAIL-ACB24 *For ACB25*
PLTRAIL-ACB36 *For ACB36*
PLTRAIL-ACB48 *For ACB48*
PLTRAIL-ACB60 *For ACB60*
PLTRAIL-ACB72 *For ACB72*

CONDIMENT RAIL

Stainless steel condiment rail, 10⅝" depth.

Pans not included

CONRAIL-ACB24 *For ACB25*
Capacity: (3) 1/6 Pans or (1) 1/3 Pan
CONRAIL-ACB36 *For ACB36*
Capacity: (5) 1/6 Pans or (2) 1/3 Pans
CONRAIL-ACB48 *For ACB48*
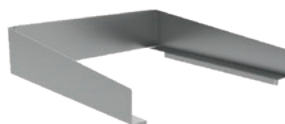Capacity: (7) 1/6 Pans or (3) 1/3 Pans
CONRAIL-ACB60 *For ACB60*
Capacity: (8) 1/6 Pans or (4) 1/3 Pans
CONRAIL-ACB72 *For ACB72*
Capacity: (10) 1/6 Pans or (5) 1/3 Pans

SPLASH KIT

6" Add-on splash guard sides and back

SPLASH6-CB24 *For ACB25*
SPLASH6-CB36 *For ACB36*
SPLASH6-CB48 *For ACB48*
SPLASH6-CB60 *For ACB60*
SPLASH6-CB72 *For ACB72*

(Not compatible with Overshelf)

OVER SHELF

12¾" High shelf

OVRSHLF-CB24 *For ACB25*
OVRSHLF-CB36 *For ACB36*
OVRSHLF-CB48 *For ACB48*
OVRSHLF-CB60 *For ACB60*
OVRSHLF-CB72 *For ACB72*

LEGS

6" Legs

LEGS-GRD6
All ACB

Accessory Code	Description	Available on
GRATE-RR724	½" Round rod, 6" wide section	All ACB
GRATE-GRID24	Flat griddle plate 10" wide	All ACB
GRATE-WAFFLE24	Crisscross cast iron grate design	All ACB
GRATE-FAJITA	Fajita plate warmer/holder (replaces 2 grate sections)	All ACB
GRATE-CSTR24	Cast iron straight grate	All ACB

SCB SERIES | LOW PROFILE

A Winning charbroiler for kitchens of all sizes.

STANDARD FEATURES:

- Powerful 14,500 BTU/hr burner in each 6" broiler section

- Heavy duty cast iron burners, radiants and grates provide exceptional durability

- Deflector panels below burners focus heat into cooking—design keeps crumb tray cool and protects refrigerated bases

- Easy-to-light design, standing pilot ignition

- 4" adjustable legs

SCB36

LOW PROFILE SCB SERIES GRIDDLES

| Model	Dimensions (W x D x H)	Cooking Height	Total BTU/hr	Number of grates
SCB25	25⅛" x 31" x 27¼"	14¾"	58,000	4
SCB36	36" x 31" x 27¼"	14¾"	87,000	6
SCB47	46⅞" x 31" x 27¼"	14¾"	116,000	8
SCB60	60" x 31" x 27¼"	14¾"	159,500	11
SCB72	72" x 31" x 27¼"	14¾"	188,500	13

FIELD-INSTALLED ACCESSORIES

10" Depth, stainless steel plate rail

PLTRAIL-VCCB25 *For SCB25*
PLTRAIL-VCCB36 *For SCB36*
PLTRAIL-VCCB47 *For SCB47*
PLTRAIL-VCCB60 *For SCB60*
PLTRAIL-VCCB72 *For SCB72*

6" Add-on splash guard sides and back

SPLASH6-CB25 *For SCB25*
SPLASH6-CB36 *For SCB36*
SPLASH6-CB47 *For SCB47*
SPLASH6-CB60 *For SCB60*
SPLASH6-CB72 *For SCB72*

(Not compatible with Overshelf)

Waffle grate / crisscross grate
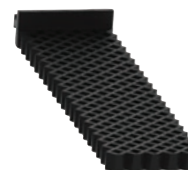
GRATE-WAFFLE
all SCB

Cast iron diamond grate
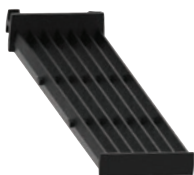
GRATE-CDIA7 *for all SCB*

Stainless steel diamond grate
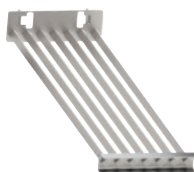
GRATE-SSDIA7 *for all SCB*

½" Round Rod, 6" wide section

GRATE-RROD7 *for all SCB*

FLOOR MODEL WOOD ASSIST SMOKER BASE

Infuse fish, meat, chicken and more with a desirable, rich, smoky flavor.

STANDARD FEATURES:

• Heavy duty, stainless steel welded construction

• Stainless steel under shelving

• Removable stainless steel water trays

• Heavy duty, removable steel wood racks

SMOKER-VCCB72

WOOD ASSIST SMOKER BASES

Accessory Code	Dimensions (W x D x H)	Number of Wood Trays
SMOKER-VCCB36	25.25" x 27.43" x 18.7"	1
SMOKER-VCCB47	36" x 27.43" x 18.7"	1
SMOKER-VCCB60	46.75" x 27.43" x 18.7"	2
SMOKER-VCCB72	60" x 27.43" x 18.7"	3

B SERIES | MID-TIER SLICERS

STANDARD FEATURES:

- Disassemble for cleaning without tools

- Moisture protected on/off switch

- Higher-capacity product trays sanitary anodized aluminum finish

- Hollow ground, hardened and polished forge chromium-plated carbon steel knife

- Built-in, top-mounted, 2-stone knife sharpener with single lever, dual-action system

- Permanent, tapered knife ring guard covers non-slicing portion of knife, even when the center plate is removed; design provides more room behind the knife for easy cleaning

- CETL Listed, NSF #8 Certified

- 1-year warranty coverage of all parts, labor and travel excluding wear items

B10-SLC **B12-SLC** **B12A-SLC**

B SERIES | MID-TIER

Model	Description	Slice Thickness	HP	Input
B9-SLC	Gravity feed slicer (30º) with 9" CS knife	up to $\frac{9}{16}$"	$\frac{1}{4}$	115/60/1
B10-SLC	Gravity feed slicer (30º) with 10" CS knife	up to $\frac{9}{16}$"	$\frac{1}{4}$	115/60/1
B12-SLC	Gravity feed slicer (45º) with 12" CS knife	up to $\frac{9}{16}$"	$\frac{1}{2}$	115/60/1
B14-SLC	Gravity feed slicer (45º) with 14" CS knife	up to $\frac{5}{8}$"	$\frac{1}{2}$	115/60/1

B SERIES | MID-TIER AUTOMATIC

B12A-SLC	Gravity feed automatic slicer (45º) with 12" CS knife	up to $\frac{9}{16}$"	$\frac{1}{2}$	115/60/1

Accessory Code	Description
SLCRCVR-LG	Clear vinyl cover with black border, 22¾" W x 26½" D x 20¼" H Fits: B9-SLC, B10-SLC, B12-SLC, B14-SLC, B-12A-SLC

X13 PLUS SERIES | PREMIER SLICERS

Berkel's X13-PLUS Series is the next generation of professional slicers. Designed using the latest technology in motion, geometry, energy and hygiene, the X13-PLUS Series gives operators what they need in the kitchen.

STANDARD FEATURES:

• ETL & NSF Listed 1-piece polymer base

• 45° removable product table

• Slice thickness up to 1⁵⁄₁₆" (34 mm)

• Kickstand for easy cleaning under the slicer

• 13" (330 mm) diameter; hollow ground, hardened and polished stainless steel knife

• Table-mounted sharpener with Borazon stones that is submersible for cleaning

• All controls located out of the drip zone

• Permanent, tapered knife ring guard covers non-slicing portion of knife, even when the center plate is removed

• Product fence

• Significant room behind knife for easy cleaning

• ETL Listed (safety and sanitation)

• 1-year warranty coverage of all parts, labor and travel excluding wear items

• Complies with NSF/ANSI Standard 8

X13-PLUS

X13A-PLUS
shown with stainless steel vegetable chute

X13 PLUS SERIES | PREMIER

Model	Description	HP	Input
X13-PLUS	Manual gravity feed slicer, gauge plate interlock	½	120/60/1
X13A-PLUS	Automatic gravity feed slicer, gauge plate interlock 3 stroke lengths and 3 stroke speeds	½	120/60/1

Accessory Code	Description
X13-CHUTE	SS Vegetable Chute with Pusher—7½" W x 16" H
X13-TRAY	Slaw Tray

BREAD SLICERS

MB SERIES

STANDARD FEATURES:

- Powerful ⅓ HP motor

- Available in ⅜" (10 mm), ⁷⁄₁₆" (11 mm), ½" (13 mm), or ¾" (19 mm) pre-set slice thickness

- Premium white powder coat finish

- Convenient front-mounted, stainless steel bagging trough

- Removable scrap pan

- Hardened, long-lasting blades

- 1-year warranty coverage of all parts, labor and travel excluding wear items

MB

MB SERIES

Model	Description	HP	Input
MB⅜	Bread slicer—⅜" slices (10mm)	⅓	115/60/1
MB⁷⁄₁₆	Bread slicer—⁷⁄₁₆" slices (11mm)	⅓	115/60/1
MB½	Bread slicer—½" slices (13mm)	⅓	115/60/1
MB¾	Bread slicer—¾" slices (19mm)	⅓	115/60/1

Accessory Code	Description
MB-EXTLEG	4" Extension legs (set of 4)*
MB-STAND	Stand (without casters)

Available for ⅜", ⁷⁄₁₆", ½" or ¾" bread slicer.

MB-EXTLEG   MB-STAND

Berkel

HERITAGE FLYWHEEL SLICERS

These timeless classics are hand-operated and automatic feeding with selectable slice thickness.

STANDARD FEATURES:

• Knife guard

• Clamping device

• Automatic feeding and dual action sharpener

• Classic "Berkel" heritage red color

• No motor

• NSF certified with flower flywheel

330M SLICER

FLYWHEEL SLICERS AND STANDS

Model	Description
300M-STD	Flywheel slicer with 12" CS knife
300M STANDC	300M slicer stand with casters
330M-STD	Flywheel slicer with 13" CS knife
330M STANDC	330M slicer stand with casters

Accessory Code	Description
SLCRCVR-LG	Clear vinyl cover with black border 22¾" W x 26½" D x 20¼" H *Fits: 300M and 330M*

300M SLICER
shown on STANDC

SLCRCVR-LG

VACUUM PACKAGING MACHINES

STANDARD FEATURES:

- Stainless steel housing and vacuum chamber

- Seal bar provides high integrity double sealing with electric cutoff

- Adjustable vacuum levels

- Gas flush capable for the addition of an anaerobic gas mixture and/or pillow-pack seal (not available on 250 model)

- Simple-to-operate electronic touch pad controls with 25+ storable programs

- 1-year warranty coverage of all parts, labor and travel excluding wear items

- High-quality Busch™ vacuum pumps

250-STD

350D-STD WITH LID UP

Model	Description	Input
250-STD	14" W x 15" D x 4" H stainless steel chamber with 13" seal bar, 6 cmh Busch™ vacuum pump	115/60/1
350-STD	20" W x 18" D x 6.8" H stainless steel chamber with 19" seal bar, gas flush, 21 cmh Busch™ vacuum pump	115/60/1
350D-STD	20" W x 18" D x 6.8" H stainless steel chamber with (2) 19" seal bars, gas flush, 21 cmh Busch™ vacuum pump	115/60/1

Note: cmh = cubic meter per hour

IBEX

Until now, commercial ovens have forced chefs to compromise between speed and quality. Those days are over.

Introducing the IBEX rapid-cook oven:

A revolution in design and performance that uses solid-state radio frequency technology to deliver high-quality food faster than you ever thought possible.

IBEX

IBEX | Rapid-Cook Oven

The IBEX oven is a revolution in digital cooking that delivers high-quality food more quickly than you ever thought possible.

STANDARD FEATURES:

- Patented Solid State Radio Frequency Precision heating technology with unparalleled speed, lifespan, and reliability

- Closed-Loop Heat Intelligence™ Real-time, adaptive heat-sensing system that provides ultra precise and repeatable RF-cooking guidance

- Certified-ventless cooking capability with catalytic converter for UL710B (KNLZ) operation

- Intuitive, full-color 7-inch capacitive touch interface designed for ease of use, operational speed and capability to store up to 600 recipes

- Two-Level Full Batch Capacity

- Multi-Product Cooking No time wasted waiting for one dish to finish before starting the next

- 8-lb cooking tray capacity per level

IBEX OVEN

Model	Dimensions (W X D X H)	Input
IBEX1AV1PBB	32.2" x 30.5" x 26.7"	208V / 1 Phase
IBEX1AV3PBB	32.2" x 30.5" x 26.7"	208V / 3 Phase
IBEX1BV1PBB	32.2" x 30.5" x 26.7"	240V / 1 Phase
IBEX1BV3PBB	32.2" x 30.5" x 26.7"	240V / 3 Phase

View IBEX Demo video

IBEX | Space-Saving Mobile Carts

FIELD-INSTALLED STANDS

Gain maximum operational efficiency from your IBEX commercial oven. Whether you choose the workstation cart or the stackable cart, you'll get smart and convenient production hubs to maximize output from a small footprint.

Constructed of stainless steel for strength and corrosion resistance, both carts are easily movable anywhere with 360° swivel wheels and ergonomic, brushed aluminum handles.

STACKABLE CART

Accommodates 2 IBEX Ovens, vertically oriented

Model	Dimensions (W X D X H)
IBEXASK1	35.6" x 30.4" x 39.9"
	34.6" x 30.4" x 38.9" w/o mounting brackets

IBEXASK1

WORKSTATION CART

Accommodates 1 IBEX Oven + tray storage for production

Model	Dimensions (W X D X H)
IBEXAWS1	35.6" x 30.4" x 35.6"
	34.6" x 30.4" x 35.6" w/o mounting brackets

IBEXAPSKIT1 *(tray storage)* + IBEXAWS1 *(cart)*

FREE Vulcan & Wolf New Equipment Checkout
A PARTNERSHIP WITH HOBART & AUTHORIZED WARRANTY SERVICE PROVIDERS

To ensure new Vulcan and Wolf equipment has been properly installed and is operating correctly, an authorized service technician will:

- Verify that the proper gas type (LP or natural) has been connected to the equipment

- Verify that the proper voltage and electrical connections have been made

- Verify that proper pressure regulators have been installed and adjusted, when applicable

- Verify that gas supply size and pressure are adequate

- Verify that proper water, steam, drain supplies and connections have been made

- Check to ensure the ventilation system is operating correctly

- Check pilot and burner adjustments

- Verify thermostat operation, including calibration, when required

- Check functional parts of operation, for example: doors, lids, valves, etc.

- Advise on preventive maintenance procedures

- Equipment must be completely installed and ready to operate before the equipment checkout request is made

- Equipment checkout should be completed within 90 days after installation

To schedule your FREE* CHECKOUT, please contact your Sales Representative!
*Purchaser is responsible for time and travel charges in excess of 50 miles (100 miles round trip) of an authorized service agency.

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f: 800.444.0602

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f: 800.444.0602

IBEX
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p: 224.661.8514

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