

VULCAN

VCS

VERSATILE CHEF STATION



BRAISE



SEAR



SAUTÉ



STEAM



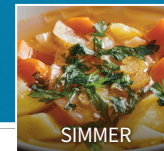
BOIL



SHALLOW FRY



RETHERM



SIMMER

ENDLESS WAYS TO EXPRESS YOUR ARTISTRY.
THE PRECISION TO SHOWCASE YOUR CRAFT.



VERSATILITY MEETS PRECISION



The Vulcan VCS is the only multi-function cook top that provides the flexibility of rangetop cookware with the precision of specialty equipment.



VULCAN



PRECISION



CONTROL



EFFICIENCY



DESIGN



TECHNIQUE



ONE VERSATILE COOKING STATION. ENDLESS CREATIVE POSSIBILITIES.

As Chef of a busy restaurant kitchen, you need to make every menu, every motion, and every square foot of floor and hood space count. The Vulcan VCS (Versatile Chef Station) meets that need unlike any other heavy-duty range available. It unleashes your craft, while maximizing every inch of space and streamlining your workflow.

With a single, compact, and flexible cooking station, you can perform a wide array of cooking techniques with absolute precision and unmatched ease and efficiency. The VCS is your griddle, your fry pan, your stock pot, your saucepan, your rondeau pan, and more—all in one. It's an innovative alternative to rangetop cooking, or multiple specialized pieces of equipment.

Save costly hood space. Free up your range burners. Reduce cleaning time and effort. Expand your menu without expanding your cooking footprint.

YOUR KITCHEN SPACE MAY BE LIMITED, BUT WITH THE VULCAN VCS, THE POSSIBILITIES ARE LIMITLESS.

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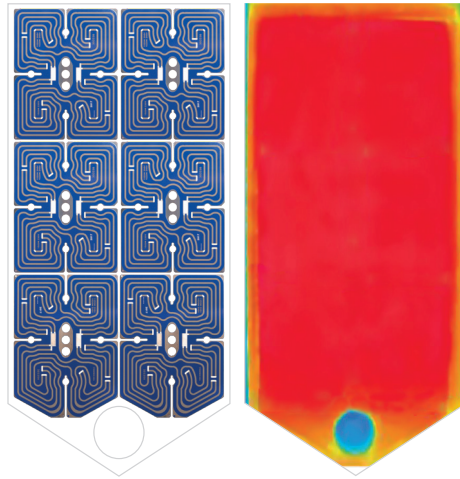
PRECISION

TAKE THE GUESSWORK OUT OF FINE COOKING WITH PRECISE AND ACCURATE TEMPERATURE CONTROL.

The Vulcan VCS is designed with advanced technology features that ensure fast, accurate, and even heat distribution across the entire cooking surface. Prepare even the most demanding dishes with absolute confidence in achieving the desired result, reliably and consistently.

Patented Intelligent Heating Technology (IHT) with six integrated elements provides extremely uniform heat—within just 2°F corner to corner, front to back. Heats up fast at 2.7°F per second. Maximize your productivity and achieve consistent results.

Each of the six printed heating elements has a temperature monitor that actively tracks and manages the cooking surface heat to maintain the same temperature across the entire surface. This ensures accuracy and optimizes energy use, minimizing overshoot.

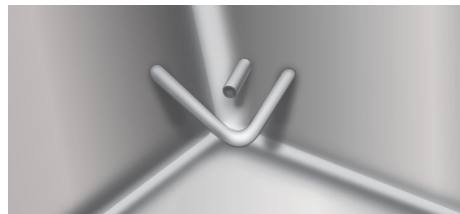


SEARED TUNA



Precise temperature control allows perfect searing of delicate proteins like tuna.

An integrated probe in the cooking well directly senses cooking liquid temperature in Boil and Fry modes, providing additional accuracy assurance. Achieve the perfect simmer or shallow fry every time.



RETHERM



Easily maintain the ideal temperature for retherming refrigerated or vacuum-packed foods.

Patented tri-metallic cooking surface with an aluminum core sandwiched between stainless steel provides faster, more even heat transfer than all-steel surfaces for superior heat uniformity and rapid recovery.





The VCS doesn't just look different.
It outperforms traditional
cooktops in every way.

Advanced technology delivers the
precision needed to elevate your craft,
regardless of cooking technique.





Whether you're simmering, boiling, frying, or browning, the VCS lets you control your desired temperature profile with unparalleled ease.





PRECISION



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MAKE SOPHISTICATED COOKING SIMPLE WITH INTUITIVE CONTROL ACROSS MULTIPLE RANGE FUNCTIONS.

The Vulcan VCS simplifies range control with innovative design features that save time and effort, and reduce training requirements. Drawing on our decades of experience partnering with chefs, the intuitive VCS controls allow foolproof operation. So you can focus on your refining craft, instead of operating your range.



Clear digital display shows the precise current temperature, eliminating guesswork. As the surface is heating, simply press the manual temperature control to view the target temperature. A bright green indicator light confirms the unit has power.



Easily select your desired cooking mode—griddle, boil, or fry. The VCS automatically sets the temperature to the typical precalibrated temperature for griddle cooking (350°F), boiling (212°F), or frying (up to 360°F). This innovative feature makes selecting the ideal temperature fast and easy for new and experienced staff alike.



Need to fine-tune the temperature setting? Simply dial in the precise temperature for your creation with the intuitive, manual temperature dial.

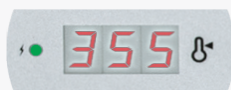


Add water to the cooking well for simmering or cleaning with a simple push of a button. Hold the button for 3 seconds for a continuous flow, then just press it again to stop.

TEMPURA



For tempura, simply set the cooking mode to Fry. The VCS does the rest, delivering the optimum temperature for a light and crispy product.



PASTA



For pasta, dispense water in cooking well and set mode to boil, add pasta and cook. When done, simply drain liquid and add sauce for final cook.





PRECISION



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EFFICIENCY

STREAMLINE AND SIMPLIFY YOUR WORKFLOW WITH INNOVATIONS THAT SAVE TIME AND EFFORT.

In a busy restaurant kitchen, wasted motion is wasted time. The Vulcan VCS is built from the ground up to take your efficiency to new heights. Its integrated design eliminates the need to switch from one piece of cookware or equipment to another to complete your dish. Do it all with a single, versatile cooking station that lets you achieve more with less effort.



Perform the entire cooking process at one station, without handling multiple pans. Brown your product, then use the integrated water delivery to speed the transition from braise to simmer. Drain liquid products directly into a steam table pan or onto your braise. Get pasta cooking without carrying pots to the sink. With the fixed cooking well, there is no sloshing or tilting to fill or drain contents.

LESS HANDLING MEANS MORE ENERGY YOU CAN DEVOTE TO YOUR CRAFT.



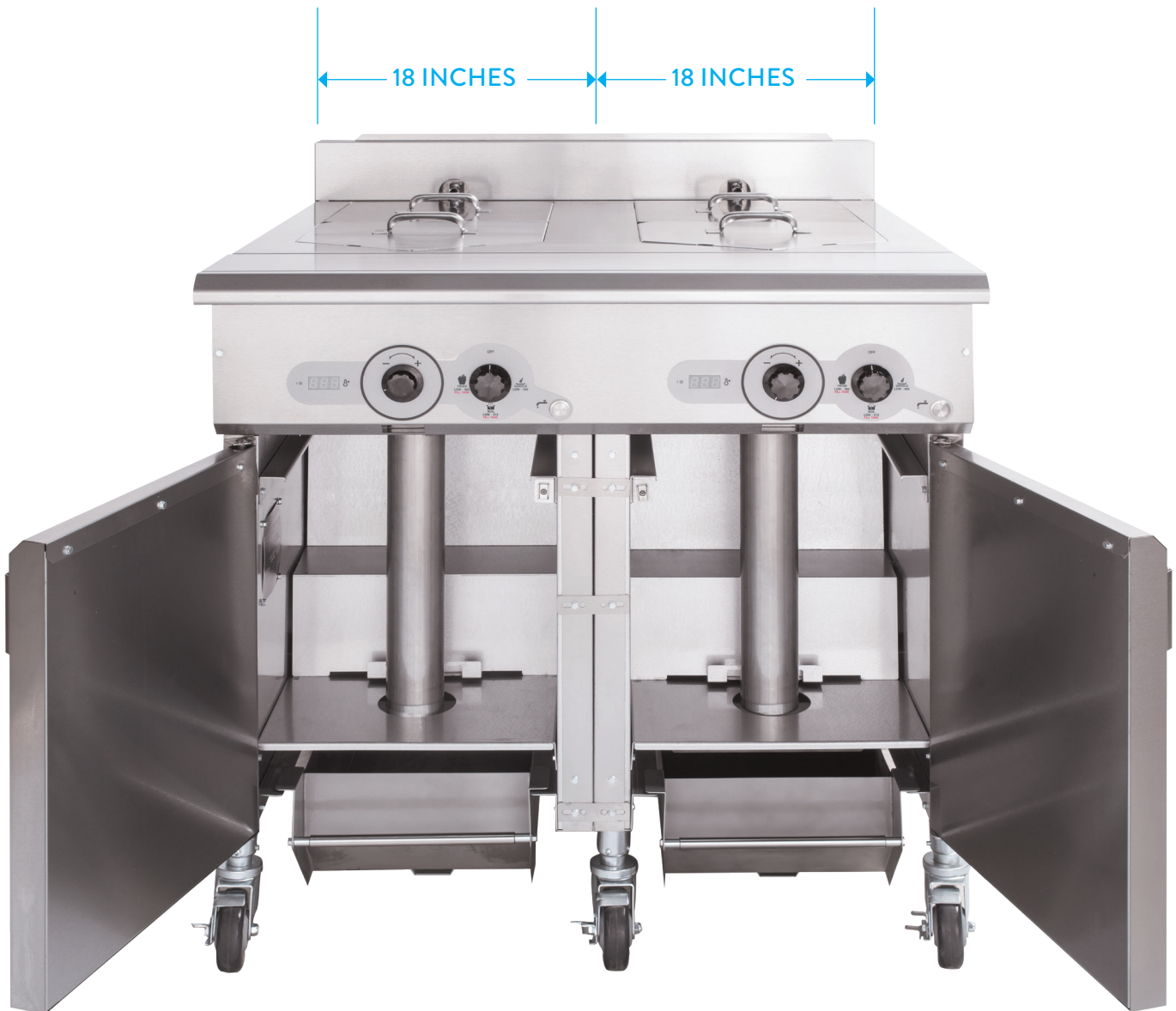
Clean up in just 3 minutes and get ready for your next menu item quicker. Simply drain the cooking well, add water, and heat. Add mild detergent if needed, gently scrub with standard cleaning tools, and rinse. Multi-flow drain lets you easily switch drain function to meet specific needs or volumes. Drain waste liquids into a pan or an optional 6-gallon shuttle for disposal, or discharge waste water directly into a floor drain.

SPEND LESS TIME CLEANING AND MORE TIME COOKING.



**Cook ingredients, add liquid, prepare product for serving, and clean up—
all without leaving your cooking station. The VCS enables unmatched efficiency.**





COMPACT DESIGN. At just 18 or 36 inches wide, the VCS packs an amazing amount of cooking power and versatility into a remarkably small space. Make every square foot of kitchen space count.

DURABLE CONSTRUCTION. Heavy-duty stainless steel front, top, sides, doors, and cooking surfaces ensure durability, long life, and low maintenance. Satin finish is easy to clean.



PRECISION



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DESIGN

CREATED EXPRESSLY FOR CHEFS WHO NEED MORE FUNCTIONALITY IN LESS SPACE.

We designed the Vulcan VCS around you, the professional chef big on creative ambitions and small on space. Every detail is designed to meet the real-world needs of busy restaurant kitchens, while maximizing valuable floor and hood space.

Safety first! When the VCS is in Fry mode, the integrated water supply is automatically shut off, minimizing the risk of a dangerous flare up.

No special tools required. Use your existing, standard cooking implements and accessories, including baskets, steam table pans, and utensils.



Switch drain function quickly and easily, letting you drain small volumes of liquid into a steam table pan that slides in beneath the cooking well ...

SPECIFICATIONS

Model Number	Description	Size	Electrical	Water Hookup
VCS18	18" Wide Single Well (Front to Back)	18" W x 37" D x 40.75" H Well Size: 13" W x 24.75" D Counter Height: 36.5"	208/240 3 Phase only 25 AMPS per Line	3/4" GHT Cold Water
VCS36D	36" Wide Double Well (Front to Back)	36" W x 37" D x 40.75" H Well Size: 13" W x 24.75" D Counter Height: 36.5"	208/240 3 Phase only 25 AMPS per Line 1 per Well	3/4" GHT Cold Water 1 per Well

See specification sheet F44240 for additional information.

ACCESSORIES:

- Drain caddy
- Starch skimmer drain plug, for use as pasta cooker Set of 4 adjustable casters, 6" high
- Condiment rail (factory installed)
- Banking strip
- Manifold joint strip
- Common condiment type, telescoping plate rail
- 10", 22", 34" high back risers (no shelf)
- 22" single deck or flo-thru high shelf risers
- 34" single deck or flo-thru high shelf risers



... Or snap in the drain tube to drain liquids into an optional 6-gallon shuttle for remote disposal, or directly into a floor drain.



TECHNIQUE

1

SEAR

Perfect for:
Pan-seared meats,
scallops, burgers,
sausage.



Pan sear proteins with extremely accurate griddle control, critically important for seafood. Precise temperature control and even heat corner to corner offers unparalleled consistency. Fast heat recovery saves time when adding meats to the cooking well.

2

BOIL

Perfect for:
All types of pasta,
including delicate pasta,
macaroni and cheese,
veggies.



Prepare perfect pasta with less effort. Cook pasta, drain water, and add sauce without leaving your station or lifting a single pot. Boil water quickly with fast recovery after adding pasta. Cook multiple orders simultaneously with inserts, so you can plate them at the same time. Cook pasta and sauce simultaneously with the double well unit.



PRECISION



CONTROL



EFFICIENCY



DESIGN



TECHNIQUE



3

BRAISE

Perfect for:

Short ribs, osso buco,
pork shoulder, coq au vin,
fusion cooking.

Braise with greater confidence, accuracy, and efficiency. Save time with rapid heat-up and fast recovery. Capture and store liquids directly into a steam table pan without handling hot pots or traversing the kitchen. Clean up your station in just 3 minutes, so you can move to the next dish quickly.



4

SHALLOW FRY

Perfect for:

Tempura, calamari,
breaded chicken.

Need to fry occasional small batches? Precise temperature control helps reduce smoke and risk of burning food. Deep well sides help reduce hot splatter. Drain oil into a shuttle easily and clean up quickly. The VCS is perfect for a limited menu of fried items, offering a dramatic improvement over rangetop pan frying without the need for a dedicated fryer.



TECHNIQUE

5

SIMMER

Perfect for:
Soups, broths, and stocks;
reducing liquids when
braising.



Cook meat and sauce without scorching or overcooking. Precise temperature control and even heat holds a simmer with a consistency impossible on a rangetop burner. Avoid flavor changes due to unintended boiling.

6

SAUTÉ

Perfect for:
Sautéed veggies,
smaller proteins like
shrimp, stir fry.



Achieve consistent high-heat cooking, with even temperature corner to corner. Eliminate messy rangetop spills. Remove product easily; just slide it into a hotel pan below unit. Tri-metallic surface and integrated water supply and drain make cleanup fast and easy.



7 STEAM

Perfect for:
Lobster, clams, mussels,
potatoes, corn, veggies.

Add steamed foods to your repertoire, without investing in a dedicated steamer. Achieve boil rapidly and maintain consistent heat to maintain steam.



8 RETERM

Perfect for:
Precision reheating
vacuum-sealed,
refrigerated, or
defrosted foods.

Retherm with extreme accuracy, maintaining the ideal temperature over time, then finish your dish without having to transfer to another pan. Quick recovery speeds the transition to finish cooking. Reduce the risk of overcooking and loss of product quality with precise temperature control impossible to achieve with a stock pot.



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