

SMART EQUIPMENT TO FUEL HEALTHY MINDS



Vulcan is dedicated to helping K-12 foodservice professionals craft delicious, scratch-made meals for their students. Our Just 4 Schools Program was created to make it easier for operators to offer healthier meals to students. As the industry's only full-line manufacturer, Vulcan is your one-stop-shop to an effective and efficient K-12 kitchen.



EA & EO SERIES

COUNTERTOP STEAMERS

Built to work hard for you. Featuring simple controls and front & rear venting, these units help save space.

Available in 3- or 5-pan boilerless and generator-based models.



CHEF'SCOMBI™ OVENS

Easy-to-use controls and exclusive technology simplify cooking for any user. Automatic cleaning is fast, efficient, and cost-effective.

Available in 6- and 10-level, half and full sizes, in gas and electric.



VC5 & VC4 CONVECTION OVENS

Often considered the workhorse of school kitchens, our versatile convection ovens have what it takes to meet the demands of hungry students.

Available in gas and electric.



PRECIPAN™ TILT SKILLET

Enjoy endless possibilities for your school kitchen with our new intelligent tilt skillet. Boil, braise, sauté, and more with ease in one piece of equipment.

Available in gas, 28- or 40-gallon capacity.



K SERIES KETTLES

Easy to use and maintain, Vulcan Kettles are a reliable and cost-efficient solution to add speed to your scratch cooking.



ENDURANCE™ SERIES RANGES

Vulcan Ranges are some of the most dependable on the market. Built to improve productivity and provide high-quality consistent results.

Standard ranges without flame safety option also available.





VBP SERIES HOLDING & TRANSPORT

Designed to keep foods hot and delicious from cooking to serving, our heated holding cabinets are an invaluable addition to any school kitchen.



Vulcan provides an extended 2- year warranty for all equipment purchased through the Just 4 Schools Program. Our quality school foodservice equipment is designed to meet all your needs. Refer to the Vulcan website for warranty details.

NEW EQUIPMENT START UP*

To ensure new Vulcan equipment* has been properly installed and is operating correctly, contact your sales representative to schedule a free equipment start up with Hobart Service.

TRY BEFORE YOU BUY*

Get the perfect fit for you and your operation every time! Use our foodservice equipment risk-free for 30 days, with free installation and demo on select equipment.

*Combi ovens are excluded from New Equipment Start Up and free installation. Several installation options and start up services are available for purchase. Contact your sales representative for more detail.



