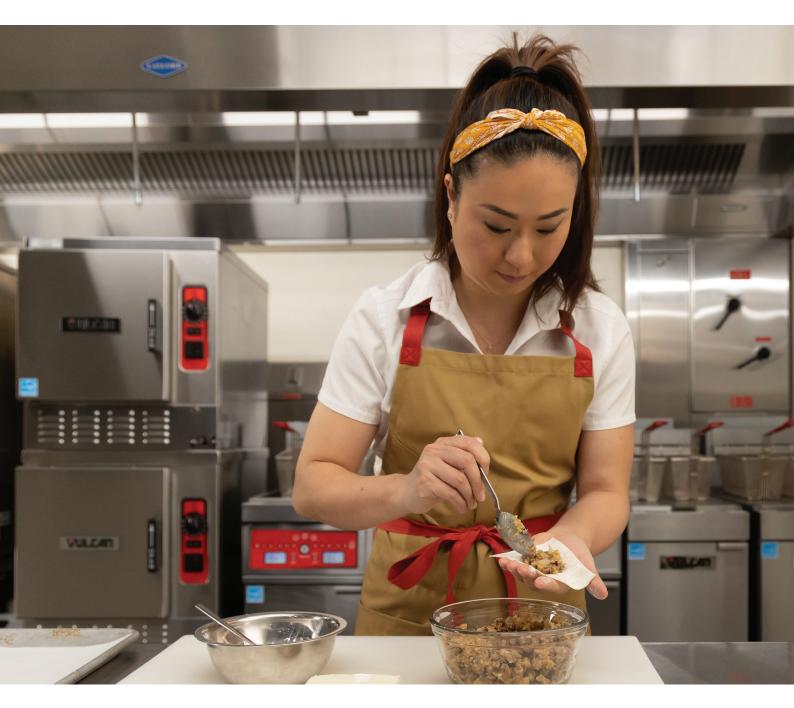


# **ENERGY STAR® CERTIFIED**

# Cooking Equipment Guide







# PARTNER OF THE YEAR SUSTAINED EXCELLENCE

FRYERS	Р	G	4
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STEAMERSP	G	1	1
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COMBIOVENSP	G	1	3
CARINETS	C	1	1



# EVERY DOLLAR COUNTS. SO COUNT ON VULCAN.

No matter what type of foodservice operation you have, greater efficiency leads to greater profits. This is especially true in a commercial kitchen – where using the most energy-efficient equipment is the best way to manage your monthly utility bills.

When you replace older equipment with new, ENERGY STAR® certified products, you open the door to savings. Energy efficient equipment can save you hundreds of dollars each year on utilities and may also qualify for rebates from your state or energy provider.

Being the industry's leader in innovation goes beyond achieving the ultimate in cooking performance, reliability and durability, it's ensuring that our products deliver the quality you've come to expect from Vulcan. Helping you maintain a profitable, sustainable and environmentally sound operation.



The U.S. EPA'S highest industry honor, the ENERGY STAR® Partner of the Year – Sustained Excellence Award, is conferred on companies that have demonstrated a commitment to energy and resource efficiency in their production and product offerings.

The 2023 award marks the **16<sup>th</sup> consecutive year** that ITW Food Equipment Group has been recognized Partner of the Year — the **14<sup>th</sup> year of Sustained Excellence**.

Check the ENERGY STAR® Rebate Finder at www.energystar.gov/rebate-finder for up-to-date commercial food service cooking equipment rebates in your area.



BETTER FOR YOUR
BOTTOM LINE

# FRYERS



#### POWERFRY5™ (VK) / POWERFRY3™ (TR) SERIES

FASTER RECOVERY FOR SHORTER COOK TIMES FROM VULCAN'S MOST **ENERGY-EFFICIENT FREESTANDING FRYERS** 

Vulcan's patented FivePass™ (PowerFry5™) and ThreePass™ (PowerFry3™) heat transfer system maximizes efficiency and shortens cook times shortens cook times allowing operators to get more food out of the kitchen and onto tables.



1VK45DF shown with Solid State Digital (D) controls, Kleenscreen PLUS filtration



PowerFry5 <sup>™</sup> PowerFry3 <sup>™</sup>		Oil Capacity
	45 LB	
1VK45	1TR45	50 lbs
2VK45	2TR45	100 lbs
3VK45	3TR45	150 lbs
4VK45	4TR45	200 lbs

	65 LB	
1VK65	1TR65	70 lbs
2VK65	2TR65	140 lbs
3VK65	3TR65	210 lbs
4 VK65	4 TR65	280 lbs

	85 LB	
1VK85	1TR85	90 lbs
2VK85	2TR85	180 lbs
3VK85	3TR85	270 lbs
4VK85	4TR85	360 lbs

Note: 2-, 3- and 4-battery fryers come standard with KleenScreen PLUS® Filtration System

Available Controls:

- A: Solid State Knob
- C: Programmable Computer
- D: Solid State Digital
- F: KleenScreen PLUS® Filtration included





### FRYERS



#### **VEG SERIES**

Efficient fryer that uses less gas without sacrificing production rate when compared to a standard economy fryer.



VEG	Oil Capacity			
35 LB				
1VEG35M-1	35 lbs			
50	LB			
1VEG50M-1	50 lbs			

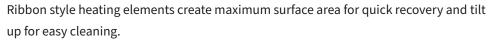
1VEG35M shown with accessory casters



Available Control: M: Millivolt Controls









ER	Oil Capacity
50	LB
1ER50	50 lbs
2ER50	100 lbs
3ER50	150 lbs
4ER50	200 lbs

85	LB
1ER85	85 lbs
2ER85	170 lbs
3ER85	255 lbs

1ER50C shown with accessory casters

Available Controls:

A: Solid State Analog Knob

C: Programmable Computer

D: Solid State Digital

F: KleenScreen PLUS Filtration included

Note: 2-, 3- and 4-battery fryers come standard with KleenScreen PLUS® Filtration System





Industry's first ENERGY STAR® certified 40 lb countertop electric fryer uses less energy resulting in lower energy bills and may qualify for rebates.

CEF	Oil Capacity
40	LB
CEF40	40 lbs

CEF40 shown with optional legs



Available Control: A: Solid State Analog





# GRIDDLES



#### **VCCG SERIES**

Vulcan's high-performance VCCG griddle distributes heat evenly across the entire griddle plate, boosting food quality and reliability in the most demanding environments.



IRX™ stands for Infrared Extreme, a true infrared platform that brings productivity, energy savings and ease of operations to any kitchen.



Plate	No. of	Atmospheric Burner		No. of Atmospheric Burner Infrared Burner		r
Width	Burners	Steel Plate	Chrome Plate	Steel Plate	Chrome Plate	Rapid Recovery™
24"	2	-	-	-	-	VCC24-IC
36"	3	VCCG36-AS	VCCG36-AR	VCCG36-IS	VCCG36-IR	VCCG36-IC
48"	4	VCCG48-AS	VCCG48-AR	VCCG48-IS	VCCG48-IR	VCCG48-IC
60"	5	VCCG60-AS	VCCG60-AR	VCCG60-IS	VCCG60-IR	VCCG60-IC
72"	6	VCCG72-AS	VCCG72-AR	VCCG72-IS	VCCG72-IR	-

All Vulcan Griddles are designed to be used on refrigerated, freezer bases or equipment stands.





### STEAMERS







#### **EO BOILERLESS SERIES**

BOILERLESS DESIGN FOR EASE OF USE AND LOW MAINTENANCE

Rapid cooking with no fans or moving parts. The connectionless model does not require a water connection. Auto-Fill model includes water line connection for automatic water fill / refill.

Connectionless		
Model	Pan Capacity	
C24EO3	3	
C24EO5	5	

Auto-Fill		
Model	Pan Capacity	
C24EO3AF	3	
C24EO5AF	5	



#### © ET-LWE / EA-LWE SERIES

Uses 90% less water and 50% less energy versus traditional models, while maintaining cook time.

Floor	
Model	Pan Capacity
C24ET6 LWE	6
C24ET10 LWE	10

Countertop	
Model	<b>Pan Capacity</b>
C24EA3 LWE	3
C24EA5 LWE	5

C24EA5 LWE shown on optional stand







C24ET LWE



# CONVECTION OVENS





#### VC4/5/6 SERIES



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.

Gas Models - Single Deck	
Model	<b>Cavity Depth</b>
VC4G (C/D)	Standard
VC5G (D)	Standard
VC6G (C/D)	Standard

Electric Models - Single Deck	
Model	Cavity Depth
VC4E (C/D)	Standard
VC5E (D)	Standard
VC6E (C/D)	Standard

Gas Models - Double Deck		
Model	<b>Cavity Depth</b>	
VC44G (C/D)	Deep	
VC55G (D)	Deep	
VC66G (C/D)	Deep	

Electric Models - Double Deck		
Model Cavity Depth		
VC44E (C/D)	Deep	
VC55E (D)	Deep	
VC66E (C/D)	Deep	





Higher BTUs mean faster recovery for optimal baking conditions.

Gas Models - Single Deck	
Model	<b>Cavity Depth</b>
SG4	42 1/4"

Gas Models - Double Deck	
Model	Cavity Depth
SG44	42 1/4"

#### © ECO SERIES



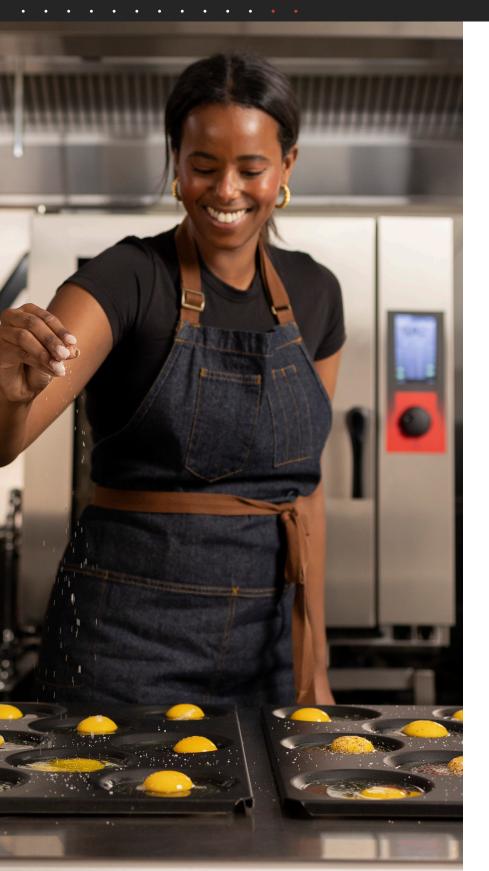
Full-featured quality in a half-sized oven. Many of the same features that make Vulcan's full-sized convection ovens such great performers are available in the space-saving half-size ovens.

Electric Models - Single Deck	
Model	Cavity Depth
ECO2D	28 ½"

C: Computer Controls D: Solid State Analog Controls

# COMBI OVENS







You want customers to keep coming back for consistently tasty products, but keeping responsible staff on board is a challenge. Training is an ongoing struggle, especially for those who have never cooked before. Simplify your operation with your complete menu of products displayed as pictures allowing all staff to press a button for reliable, consistent results every time.



тсм	18" x 26" Sheet Pan Capacity	12" x 20" Steam Pan Capacity
TCM-102E-208	10	20
TCM-102E-240	10	20
TCM-102E-480	10	20



# HOLDING CABINETS



#### **O** VBP SERIES

Our durable holding and food warming cabinets offer the top-of-the-line features your commercial operations need most. Stainless steel construction inside and out plus an industry best 10 year element warranty contribute to a long and efficient lifespan for your Vulcan warming equipment.



VBP	18"x26" Sheet Pan Capacity	12"x20" Hotel Pan Capacity
VBP5ES	5	10
VBP7ES	7	14
VBP7LL	15	N/A
VBP7SL	14	7
VBP13ES	13	26
VBP15ES	15	30
VBP15LL	30	N/A
VBP15SL	15	30
VBP18ES	18	36

Optional glass doors are not ENERGY STAR® certified.







Masterful design. Precision performance. State-of-the-art innovation. For over 150 years, Vulcan has been recognized by chefs and operators throughout the world for top-quality, energy-efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your culinary creations turn out just right—each and every time.