

VACB SERIES GAS CHARBROILERS



VULCAN

With the best temperature profile of any charbroiler in its class, the Vulcan VACB gas charbroilers offer more usable heat (600-700°F) into the grate area for maximum performance, high production and reliability in any cookline.

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For even heat distribution, the competition isn't even close. Say good-bye to hot spots, cool spots and inconsistencies that frustrate your cooking line. Say hello to the next evolution of Vulcan Achiever charbroilers. Engineered for consistent and even heat, with easy cleaning and reliable features that maximize kitchen productivity.



STANDING PILOT IGNITION

Conveniently light pilot through the front of the unit for ease of use for kitchen staff.

UNDER-BURNER HEAT DEFLECTOR PANEL

Protects refrigerated bases by preventing damage to base below.

FULLY WELDED CHASSIS

Fully welded chassis and heavy duty cast iron burners, radiants and grates improves durability and ease of cleaning, even in the toughest kitchen environments.

FREE NEW EQUIPMENT CHECKOUT



A Vulcan product expert will verify the new equipment was installed accurately and is functioning properly — giving you greater peace of mind.

AVAILABLE MODELS:

VACB25, VACB36, VACB47, VACB60, VACB72

Learn more at vulcanequipment.com/charbroilers



Masterful design. Precision performance. State-of-the-art innovation. For over 150 years, Vulcan has been recognized throughout the world for top-quality, energy-efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your foodservice operation run just right—every time.



View demo video