VULCAN

VTEC SERIES GAS CHARBROILER WITH IRX™ INFRARED BURNER SYSTEM



EXPERIENCE THE DIFFERENCE

Vulcan VTEC charbroilers deliver enhanced productivity, unmatched energy efficiency, ease of operation and superior food quality.

VTEC CHARBROILER FEATURING IRX™ TECHNOLOGY

Vulcan's patented IRX[™] technology maximizes productivity and increases energy efficiency. By utilizing true infrared heat, IRX[™] takes burner technology to a level of performance unavailable to any other manufacturer and helps operators reach new levels of product quality and profitability.



IRX[™] INFRARED BURNER SYSTEM

Produces the most even heat distribution of any charbroiler platform, using half the gas of a traditional charbroiler without affecting production.

The carbon steel consumable emitter panel eliminates convective air movement that can dry out product resulting in reduced food waste and safety concerns of secondary fires, or hard-to-manage flare-ups.



PIEZO IGNITION

Adds convenience of spark ignition without requiring a power cord and access to an outlet, eliminating standing pilot ignition and light unit easily with rotary knob.

INDEPENDENT BURNER SECTIONS WITH HIGH RANGE GAS CONTROLS

Provides 2 square feet of usable cooking surface per burner with even heat distribution, achieving uncompromised cooking consistency and maximized production.

AVAILABLE MODELS:

VTEC14, VTEC25, VTEC36, VTEC48, VTEC60



VTEC is best suited for vegetables and lean proteins such as fish, seafood, chicken. Highly greasy or marinated foods are not recommended.

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.

