



OPTIMIZE YOUR GRIDDLE WORKSTATION.

Vulcan's VCCG griddles are packed with performance features that enable operators to continue serving great-tasting menu items with reliability, flexibility and speed.



VULCAN VCCG GRIDDLE



ADVANTAGE BENEFIT Gives the ability to configure Optimize griddle work station by griddle by selecting griddle plate, Customizable platform customizing unit to meet specific grease trough location, burner type, operational needs. accessories and more. **Embedded solid state** Provides exceptional response to Shorten recovery times and ensure food cooking loads. consistency temperature control Independent burner Enables cooking zones to operate Cook multiple menu items independently of adjacent sections. simultaneously. sections every 12" Use every square inch of cooking surface **Exclusive Rapid Recovery**™ Transfers heat 5x faster than a for increased production – nearly 9% traditional steel plate. plate (option) more lb./hr. than a steel plate. Reduce gas spend by 12-20% over Patented IRX™ Infrared Heats griddle evenly and other griddles without affecting efficiently. burner system (option) production. **ENERGY STAR®** certified Lower energy bills; may qualify for Uses less energy. energy rebates at time of purchase. (select models)

Optional Exclusive Rapid Recovery™ Composite Plate Material



Composite plate with aluminum core and 304 series stainless steel surface











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

Visit the ENERGY STAR® website for specific ENERGY STAR® certified models.

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.

