



# VMCS SERIES CLAMSHELL GRIDDLE ACCESSORIES



DOUBLE YOUR PRODUCTION,  
NOT YOUR FOOTPRINT.

Add the heavy-duty electric Vulcan Manual Clamshell (VMCS) accessory to your Vulcan griddle, and cook menu items faster and more consistently than ever before. With a sleek, easy-to-use design, it's the perfect solution for maximizing griddle production in a small footprint.



# Reduce cook times by more than 50% with the VMCS



**Beef Burger**  
(4 oz frozen)



**Beef Burger**  
(4 oz fresh)



**Chicken Breast**  
(3.5 oz slacked)



**Chicken Breast**  
(6 oz slacked)



**Thin-Sliced Bacon**



Cook time without VMCS

7:30 minutes

3:30 minutes

7:00 minutes

12:00 minutes

7:30 minutes

**Cook time with VMCS**

**2:15 minutes**

**1:15 minutes**

**2:30 minutes**

**3:30 minutes**

**2:00 minutes**

**Time saved with VMCS**

**5+ minutes**

**2+ minutes**

**4+ minutes**

**8+ minutes**

**5+ minutes**

Griddle temp: 350°-400°F

FEATURE	ADVANTAGE	BENEFIT
Exclusive Rapid Recovery™ composite cooking surface, standard (smooth plate)	Heats evenly and recovers fast with an aluminum-core interior and 304 series stainless exterior.	Cook with confidence, and get started on your next batch faster.
One-hand lift mechanism	Makes operation easy for kitchen staff.	Double your production, not your effort.
Gap adjustment accessory GADJUST-VMCS (standard), GADJUST-ROTARY (optional)	Adjusts clamshell to the height of your menu items.	No more flattening. Customize height to ensure great-tasting food every time.

Compatible with heavy-duty Vulcan gas and electric griddles.

Mounting frame required. Frame can be field-installed or factory-installed on original P.O. at no charge.

VMCS ships with non-stick sheet mounting hardware and two non-stick sheets for easy release of product, plus standard plate gap adjustment (GADJUST-VMCS).

## Available models

- VMCS-101 208V Flat Rapid Recovery™ Cooking Surface
- VMCS-102 240V Flat Rapid Recovery™ Cooking Surface
- VMCS-201 208V Grooved Steel Platen Cooking Surface
- VMCS-202 240V Grooved Steel Platen Cooking Surface



**VMCS-101**  
shown on VCCG24 griddle



**VMCS-201**  
shown with easy-to-use rotary gap adjustment accessory (GADJUST-ROTARY) on VCCG24 griddle

Learn more at [vulcanequipment.com/griddle](http://vulcanequipment.com/griddle)



View Video

Masterful design. Precision performance. State-of-the-art innovation. For over 160 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.

**VULCAN**

800-814-2028 | [vulcanequipment.com](http://vulcanequipment.com)

F47144 (12-25)