



EVERY SQUARE INCH IS AN OVER-ACHIEVER.

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.



DONE TO PERFECTION.
vulcanequipment.com

VULCAN VACB CHARBROILERS

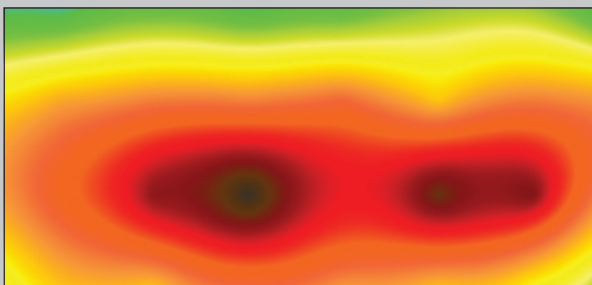


	ADVANTAGE	BENEFIT
"Supercharger" Plates	Enables exceptional heat distribution across the cooking surface.	Achieve even heat and minimized heat transfer between zones to facilitate multi-zone cooking.
Fully welded chassis and heavy duty cast iron burners, radiants and grates	Increases durability and ease of cleaning.	Stand up to daily wear and tear in the toughest kitchen environments.
Under-burner heat deflector panel	Protects refrigerated bases.	Prevent damage to base below.
Standing pilot ignition	Conveniently light pilot through the front of the unit.	Easy-to-use for kitchen staff.

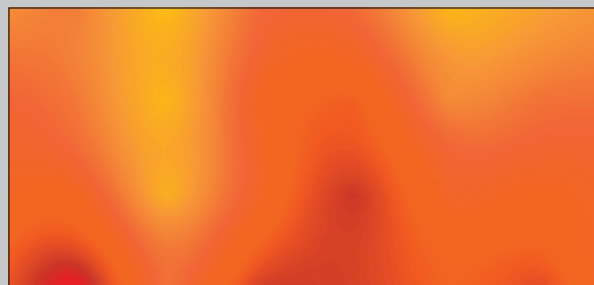
MOST VACB CHARBROILER MODELS AVAILABLE FOR QUICK SHIPMENT.

For even heat distribution, the competition isn't even close.

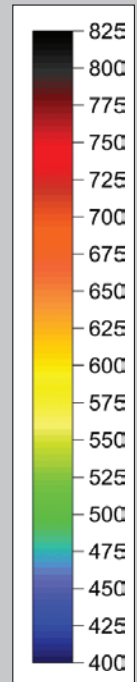
Say good-bye to hot spots, cool spots and inconsistencies that frustrate your cooking line. Say hello to the next evolution of Vulcan Achiever charbroilers. Engineered for consistent and even heat, with easy cleaning and reliable features that maximize kitchen productivity.



48" Competitive Charbroiler



VACB47 Charbroiler



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.

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