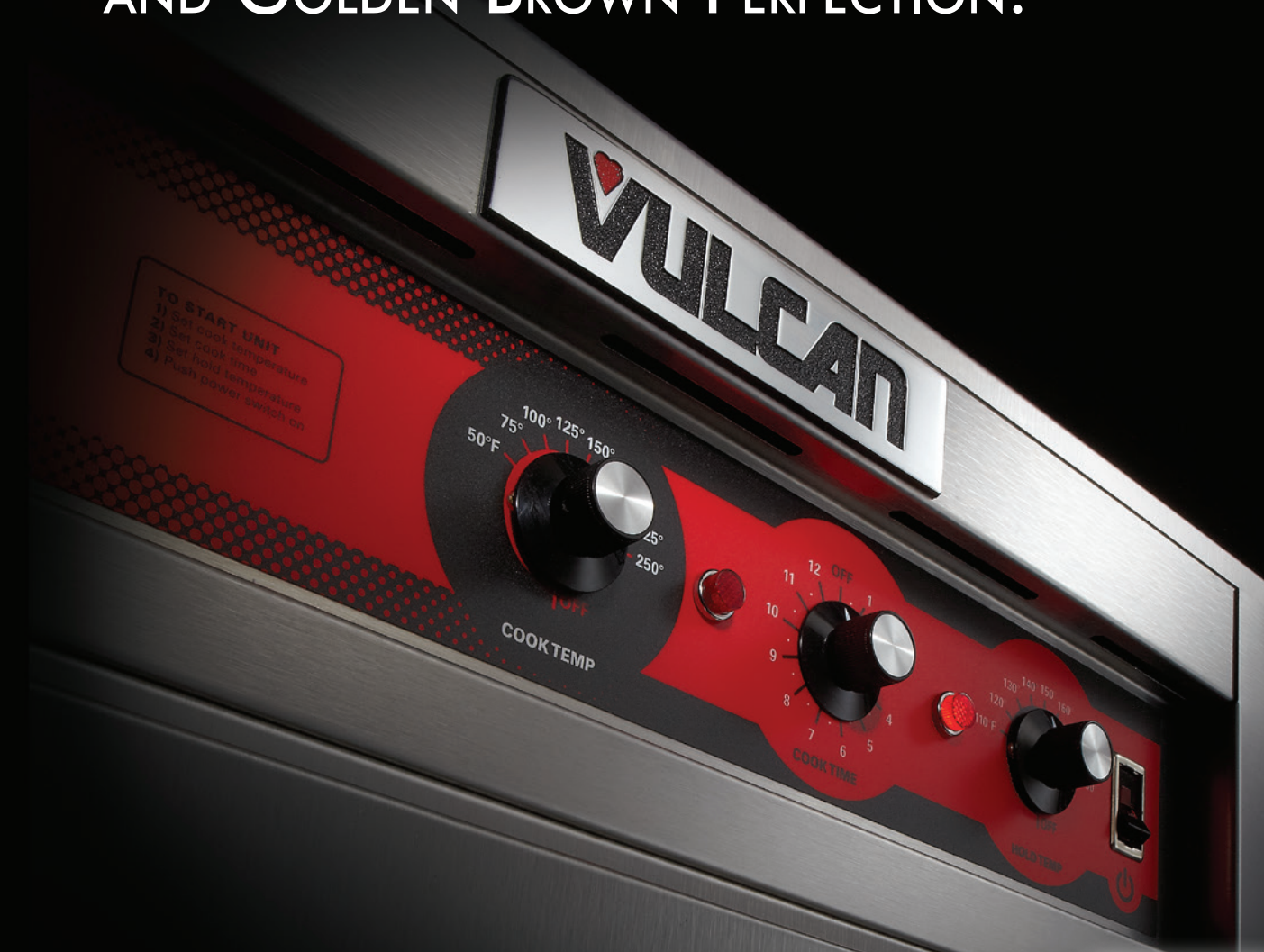


INCREASED PRODUCTIVITY AND GOLDEN BROWN PERFECTION.



VRH8

- Achieve superior taste, appearance and texture with reduced shrinkage
- Intuitive, easy-to-use cooking controls



DONE TO PERFECTION.



Vulcan's VCH Institutional Series and VRH Restaurant Series Low Temperature Cook & Hold Ovens reduce shrinkage with ease while providing the naturally browned and flavorful foods customers love. With durable construction and a lifetime warranty on heating elements, they're the perfect long-lasting solution for any operation.

VCH INSTITUTIONAL SERIES

DELICIOUS RESULTS, DAY IN DAY OUT.

- Electronic controls with 350°F baking capability
- Adjustable tray slides
- 4 models to meet your needs
- Low-temperature cooking reduces product shrinkage
- Circulated air allows even heat distribution for consistent results
- Low-speed air circulation naturally caramelizes meat products



VRH RESTAURANT SERIES

IMPRESSIVE PERFORMANCE, SERIOUS VALUE.

- 250°F thermostat allows cooking without a hood in some areas
- Features wire cooking shelves with drip pan
- Low-temperature cooking reduces product shrinkage
- Circulated air allows even heat distribution for consistent results
- Low-speed air circulation naturally caramelizes meat products

Masterful design. Precision performance. State-of-the-art innovation. For over 130 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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DONE TO PERFECTION.