



## 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.



*DONE TO PERFECTION.*  
vulcanequipment.com

# VULCAN VCCG GRIDDLES



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

## Optional Exclusive Rapid Recovery™ Composite Plate Material



Composite plate with aluminum core and 304 series stainless steel surface



VCCG36

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.



(Select models only)



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.

[vulcanequipment.com](http://vulcanequipment.com)

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