



Holding &
Transport

Masterful design. Precision performance. State-of-the-art innovation. For over 130 years, Vulcan has been recognized by chefs and operators throughout the world for top-quality, energy-efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your culinary creations turn out just right—each and every time.



Fryers



Griddles
& Charbroilers



Ovens



Holding &
Transport



Heavy Duty
Cooking



Restaurant
Ranges



Steam



DONE TO PERFECTION.

3600 North Point Blvd. • Baltimore, MD 21222

vulcanequipment.com
1-800-814-2028

A Division of ITW Food Equipment Group LLC

To Be the Best, You Need the Best.

Designed to meet all of your foodservice demands, our complete lineup of innovative holding cabinets delivers the masterful design and precision performance Vulcan is known for. From our VBP Institutional Series to our durable VHFA Series non-insulated cabinets, there's a Vulcan that's right for you.

Many of our holding cabinets are ENERGY STAR® Qualified and all are designed to keep foods hot and delicious from cooking to serving. Every Vulcan insulated holding cabinet offers quality features like integrated steel frames and 20-gauge stainless steel construction inside and out. Their design is so efficient they provide fast recovery times, yet require only 10 amps, allowing you to plug into any 15-amp circuit.



- Lifetime warranty on all heating elements
- 2-year school warranty on parts and labor

A Combination of Standard Features You'll Find Only on a Vulcan.

Further proof of the legendary toughness, innovation and durability Vulcan is famous for.



Vulcan is committed to ongoing energy efficient product innovation. By working closely with governmental agencies, the Federal Energy Management Program and local utility companies across the U.S., we develop equipment specifications that meet today's needs as well as anticipate future opportunities.

VBP15I