




























2014 PRODUCT SHOWCASE







TABLE OF CONTENTS








VULCAN

	Endurance™ Restaurant Range	3
	Economy Range	4
	Range Match Salamander Broiler	5
	Achiever Charbroiler	6
	MSA Series Gas Griddle	7
	Medium Duty Manual Control Griddles	8
	Medium Duty Snap Action Griddles	9
	Medium Duty Hot Plates	10
	Medium Duty Charbroilers	11
	VSP Series Stock Pot Ranges	12
	Institutional Series Holding Carts	13
	Non-Insulated Holding Carts	14
	Proofing & Heating Holding Cabinet	15
	Drawer Warmers	16
	Chip Warmers	17
	LG Series Gas Fryers	18
	GR Series Millivolt Fryers	19
	PowerFry3™ ITR45A Solid State Analog Fryer	20
	MF-1 Mobile Filter	21
	VC Series Gas & Electric Convection Ovens	22
	VRH Cook & Hold Ovens	23
	Boilerless/Connectionless Counter Convection Steamer	24
	Electric Counter À La Carte Convection Steamer	25
	ScaleBlocker™ Water Filtration System	26
	Counter Steam Jacketed Kettles	27

WOLF

	Challenger XL™ Gas Restaurant Range	28
	Range Match Salamander Broiler	29
	Heavy Duty Manual Griddles	30
	Achiever Charbroilers	31

BERKEL

	Entry Slicers	32
	Economy Slicers	33
	Professional Slicers	34
	CC Series Food Processors	35
	M Series Food Processors	36
	Vacuum Packaging Machines	37
	Warranty/Terms/Return Policy	38-39

ENDURANCE™ RESTAURANT RANGE



Model 36S-6B
shown with optional casters



ENDURANCE™ RESTAURANT RANGE

Durable, MIG welded construction

Flashtube pilot system can save up to \$300
per year in gas consumption

Versatile 30,000 BTU/hr. burner delivers
rapid boil times, even sauté and superior
turndown

Best repeatable oven bake in the
industry with two oven racks
standard



Done To Perfection.



ECONOMY RANGE



Model V36



ECONOMY RANGE

Durable, welded frame construction

28,000 BTU/hr. two-piece burner for rapid boil

35,000 BTU/hr. oven for consistent baking

Reliable compression hinge/spring for oven door



RANGE MATCH SALAMANDER BROILER

AVAILABLE WITH INFRARED BURNER



Model 36RB



RANGE MATCH SALAMANDER BROILER

AVAILABLE WITH INFRARED BURNER

Stainless steel front, sides and top with 1-gallon
drip pan capacity

Dual temperature controls

6 grid positions

High grid temperatures for consistent productivity



DONE TO PERFECTION.

ACHIEVER CHARBROILER



Model VACB47



ACHIEVER CHARBROILER

Best temperature profile of any charbroiler in its class

More usable heat (600–700°F) for maximum production capacity and productivity

17,000 BTU/hr. burner in each 6" broiler section


Supercharger plates are standard—improving energy utilization and performance

Deflector tray removes for easy cleaning






Model MSA48




MSA SERIES GAS GRIDDLE

- 1"-thick griddle plates distribute burner heat evenly
- Cool bull nose, keeps front rail at around 130°F
- Embedded snap-action thermostat probes are more sensitive to cooking loads
- Fully welded frames, supervised gas pilot protection, heavy gauge knob guards and high capacity grease drawers



VULCAN
DONE TO PERFECTION.



Foodservice
EQUIPMENT
BEST IN CLASS
2013
2012
2011

MEDIUM DUTY MANUAL CONTROL GRIDDLES



Model VCRG36-M1



MEDIUM DUTY MANUAL CONTROL GRIDDLES

The largest and heaviest griddle plate in its class (20½" deep griddle plate 1" thick)

One 25,000 BTU/hr. "U" shaped aluminized steel burner for every 12" of griddle width

One infinite heat control valve for each burner with standing pilot ignition system, LP conversion kit supplied with unit



DONE TO PERFECTION.



MEDIUM DUTY SNAP ACTION GRIDDLES



Model VCRG36-T1



MEDIUM DUTY SNAP ACTION GRIDDLES

One embedded, mechanical snap-action thermostat per burner provides superior recovery and production capacity on 1" thick griddle plate

One 25,000 BTU/hr. "U" shaped aluminized steel burner for every 12" of griddle width

One pilot safety valve for every two burners; LP conversion kit supplied with unit



Done To Perfection.

MEDIUM DUTY HOT PLATES



Model VCRH36



MEDIUM DUTY HOT PLATES

Fully ported two-piece 25,000 BTU/hr. burners with lift-off heads and cast iron top grates provide fire power for sauté work and turndown for reductions

One infinite heat control valve for each burner with standing pilot ignition system and manual controls

Stainless steel front, sides and front top ledge, full width front crumb trays, LP conversion kit supplied with unit

Flash tube technology saves fuel costs and creates a splash proof pilot



DONE TO PERFECTION.

MEDIUM DUTY CHARBROILERS



Model VCRB36



MEDIUM DUTY CHARBROILERS

One 14,500 BTU/hr. cast iron burner and char-radiant for each broiler grate

One infinite heat control valve for each burner with standing pilot ignition system

5¼" wide cast iron grates are reversible for level or inclined broiling positions

Stainless steel front, sides and front top ledge, LP conversion kit supplied with unit



DONE TO PERFECTION.



VSP SERIES STOCK POT RANGES



Model VSP100



VSP SERIES STOCK POT RANGES

Two 55,000 BTU/hr. ring-type burners in each section — 110,000 BTU/hr. input per section

Standing pilot ignition with two infinite control manual gas valves for each section

Heat shield protects gas valves from high temperature, extending valve component life

Heavy duty cast iron top grates support large stockpots



DONE TO PERFECTION.

INSTITUTIONAL SERIES HOLDING CARTS



Model VBP15I



INSTITUTIONAL SERIES HOLDING CARTS

Now available with adjustable racking,
lip load racking, or shelves

20-gauge stainless steel interior, exterior
and welded frame

Field reversible doors

Forced air gives superior heat distribution
& fast recovery

Lifetime warranty on heating elements

VBP & VPT Series are ENERGY STAR®
qualified



DONE TO PERFECTION.

NON-INSULATED HOLDING CARTS



Model VHFA18



NON-INSULATED HOLDING CARTS

Excellent durability from stainless steel construction

Reaches holding temperature 16% faster and uses 33% less electricity than an aluminum cabinet

Full-length glass door with aluminum frame instead of plastic door & frame

Easy-to-see top-mounted controls are less susceptible to damage

Lifetime warranty on heating elements



Done To Perfection.

PROOFING & HEATING HOLDING CABINET



Model VP18



PROOFING & HEATING HOLDING CABINET

Excellent durability from stainless steel construction

Reaches holding temperature 16% faster and uses 33% less electricity than an aluminum cabinet

Full-length glass door with aluminum frame instead of plastic door & frame

Easy-to-see top-mounted controls are less susceptible to damage

Adjustable racking to hold 18" x 26" or 12" x 20" pans

Lifetime warranty on heating elements



DONE TO PERFECTION.

DRAWER WARMERS



Model VW2S



DRAWER WARMERS

Rugged 16-gauge stainless steel drawer slides and rollers

Heavy duty tubular stainless steel handle and legs

Separate controls for each drawer

Holds various size steam table pans without an adapter

Trim kit for built-in application

Lifetime warranty on heating elements



DONE TO PERFECTION.



Model VCD44



CHIP WARMERS

Removable heating unit for easy maintenance and cleaning

Door opens flat, reducing breakage while scooping out chips

First-in, first-out helps keeps chips fresh

Lifetime warranty on heating elements



DONE TO PERFECTION.

LG SERIES GAS FRYERS



Model LG300



LG SERIES GAS FRYERS

Durable stainless steel tank and front designed and built to last

Large cold zone designed to prolong the life of your oil

Efficient and innovative design reduces flue temperatures and BTUs, lowering your operating costs

5-year limited tank warranty and entire fryer replacement if tank leaks during first year

Available in 35-, 45-, and 65-lb. oil capacities





Model 1GR45M



GR SERIES MILLIVOLT FRYERS

Long-lasting, easy-to-clean stainless steel fry tank and cabinet

Casters, two locking, two non-locking

Designed to be versatile and used in nearly any location – no electrical hook-up required

Ten-year limited tank warranty

Available in 35-, 45-, 65-, and 85-lb. oil capacities



DONE TO PERFECTION



POWERFRY3™ 1TR45A SOLID STATE ANALOG FRYER

NEW
PowerFry3™
TR FRYER
Featuring Patented
ThreePass™ Heat
Exchanger



Model 1TR45A



POWERFRY3™ 1TR45A SOLID STATE ANALOG FRYER

Increased production allows you to keep up with heavy load demands

ENERGY STAR® qualified so it uses less energy



Fast recovery time gives you precise cooking batch to batch

SOFTSTART™ Ignition System heats cold oil gently prolonging oil life

Available in 45-lb. oil capacity



DONE TO PERFECTION.





Model MF-1



MF-1 MOBILE FILTER

Designed for use with the Vulcan PowerFry™ VK & TR, along with GR, ER, LG Series or with any brand of freestanding fryers

Extends oil life and saves you money

Reusable stainless steel mesh filter screen assembly

Large 6" wheels make portable filtering easy

KleenScreenPLUS® accessory conversion kit available to filter out particulates down to 0.5 microns



VC SERIES GAS & ELECTRIC CONVECTION OVENS



Model VC4ED
shown with optional casters



Model VC44GD
shown with optional casters



VC SERIES GAS & ELECTRIC CONVECTION OVENS

Fully featured heavy duty oven at an
affordable price

ENERGY STAR® qualified savings
of up to \$370/year annually



Cool-to-the-touch handles on independent
doors for long-lasting reliability and easy
operation

44,000 BTU/hr. burner system provides
superior baking performance &
product quality



DONE TO PERFECTION.





Model VRH8



VRH COOK AND HOLD OVENS

Gentle air movement produces natural browning and consistent oven temperatures

Slow roasting produces more finished product to sell

Easy-to-use knob controls

Stackable stainless steel construction

250°F thermostat allows roasting without a hood in most areas

Lifetime warranty on heating elements



DONE TO PERFECTION.

BOILERLESS/CONNECTIONLESS COUNTER CONVECTION STEAMER



Model C24EO3



BOILERLESS/CONNECTIONLESS COUNTER CONVECTION STEAMER

This batch production workhorse is ENERGY STAR® qualified, benefitting your operation with superior water and energy savings



Innovative energy-management technology

Boilerless – no deliming required

Connectionless – no water or drain line required

Heavy duty door latch and mechanism

Exclusive gasket guard/pan pusher



DONE TO PERFECTION.

ELECTRIC COUNTER À LA CARTE CONVECTION STEAMER



Model C24EA5
shown with optional stand



ELECTRIC COUNTER À LA CARTE CONVECTION STEAMER

SmartDrain PowerFlush™ system

High output stainless steel steam generator

External deliming port and staged water fill

Heavy duty door and latch mechanism

Exclusive gasket guard/pan pusher




DONE TO PERFECTION.

Available with PowerSteam super-heated steam


SCALEBLOCKER® WATER FILTRATION SYSTEM



Model SMF600

**SCALEBLOCKER®**
WATER FILTRATION SYSTEM
RECOMMENDED FOR CONVECTION STEAMERS

- Minimizes limescale build-up and corrosion
- Removes problems from water without adding harmful chemicals or additives
- Removes chlorine and chloramines and meets NSF Standard 42 and 53
- Dramatically reduces downtime & service calls
- Install & maintain for an additional one-year limited extended warranty at no additional charge

**VULCAN**
DONE TO PERFECTION.

COUNTER STEAM JACKETED KETTLES



Model K6ETT
shown with optional stand and faucet



COUNTER STEAM JACKETED KETTLES

True working capacity

Embossed gallon-liter markings

Heavy bar rim

316 stainless steel liner

Locking feature facilitates fast cleanup
and turnaround

Reduces your total kitchen energy load



DONE TO PERFECTION.

CHALLENGER XL™ GAS RESTAURANT RANGE



Model C36S-6BN
shown with optional casters



CHALLENGER XL™ GAS RESTAURANT RANGE

Durable, MIG welded construction

Flashtube pilot system can save up to \$300
per year in gas consumption

Versatile 30,000 BTU/hr. burner delivers rapid
boil times, even sauté and superior turndown

Best repeatable oven bake in the industry with
two oven racks standard



WOLF
No worries.

RANGE MATCH SALAMANDER BROILER

AVAILABLE WITH INFRARED BURNER



Model C36RB



RANGE MATCH SALAMANDER BROILER

AVAILABLE WITH INFRARED BURNER

Stainless steel front, sides and top with 1-gallon
drip pan capacity

Dual temperature controls

6 grid positions

High grid temperatures for consistent productivity



WOLF
No worries.

HEAVY DUTY MANUAL GRIDDLES



Model AGM48



HEAVY DUTY MANUAL GRIDDLES

1"-thick griddle plates distributes burner heat evenly

Cool bull nose keeps front rail at around 130°F

Fully welded frames to provide a lifetime of durability

Fully grooved plates offer the "look" of charbroiled menu offerings without the higher gas usage

Wide-range (220° rotation) gas valves for making fine adjustments to heat input for more consistent cooking results



WOLF
No worries.



Model ACB47



ACHIEVER CHARBROILER

Best temperature profile of any charbroiler in its class

More usable heat (600–700°F) for maximum production capacity and productivity

17,000 BTU/hr. burner in each 6" broiler section

Supercharger plates are standard—improving energy utilization and performance

Deflector tray removes for easy cleaning



WOLF
No worries.

ENTRY SLICERS



Model 827E-PLUS



ENTRY SLICERS

Easy to operate for great results

Slice from wafer thin up to $\frac{3}{16}$ "

Disassemble without tools for easy cleaning

Top-mounted stone sharpener and a permanent tapered ring guard for safety

Complies with NSF/ANSI Standard #8

Berkel

Get more done.



Model 827A-PLUS



ECONOMY SLICERS

Powerful $\frac{1}{3}$ - and $\frac{1}{2}$ -HP motors

Easy to operate for great results

Slice from wafer thin up to $\frac{9}{16}$ "

Disassemble without tools for easy cleaning

Complies with NSF/ANSI Standard #8

Berkel

Get more done.

PROFESSIONAL SLICERS



Model X13-PLUS



PROFESSIONAL SLICERS

World's easiest slicer to clean and sharpen

13" stainless knife that slices up to $1\frac{5}{16}$ " thick

Powerful $\frac{1}{2}$ -HP motor and 45° quick-feed product table

Complies with NSF/ANSI Standard #8

Berkel

Get more done.



Model CC34



CC SERIES FOOD PROCESSORS

Powerful 1½-HP motor with 4 speeds

Durable cast aluminum base with integrated handles

Slices, dices, shreds, grates, juliennes, chops, mixes and purees

Berkel

Get more done.

M SERIES FOOD PROCESSORS



Model M2000



M SERIES FOOD PROCESSORS

High performance motor for productivity
and slice quality

Durable stainless base

Slices, dices, shreds, grates, crimps and
juliennes

Berkel

Get more done.



Model 350



VACUUM PACKAGING MACHINES

Vacuum packaging models with durable stainless steel housings and vacuum chambers

Fast and durable Busch vacuum pumps

Gas-flush capable (not available on 250 model)

Berkel

Get more done.



LIMITED ORIGINAL COMMERCIAL EQUIPMENT WARRANTY

Vulcan warrants its new product(s) (the "Products") to be free from defects in material and workmanship for a period of one (1) year from the date of original installation.

Wolf is affiliated with Vulcan and thus Wolf products carry the same warranty as the Products. This warranty is subject to the following conditions and limitations:

1. This warranty is limited to Product(s) sold by Vulcan to the original user in the continental United States, Hawaii and Canada. Dealer shipments of Products outside the United States, Hawaii and Canada are not covered under this warranty agreement.
2. Original installation must occur within eighteen (18) months of the date of manufacture, and written proof of the installation date must be provided to Vulcan. The Products must be located at the original installation location.
3. Vulcan's sole liability shall be at Vulcan's option, for Vulcan to repair or replace any Product(s) found to be defective.
4. Vulcan will bear normal labor charges incurred in the repair or replacement of a warranted Product within 50 miles (80 kilometers) of an authorized service agency. Time and travel charges in excess of 50 miles (80 kilometers) will be the responsibility of the Buyer requesting the service.
5. This warranty does not apply to any Product(s) which have not been used, maintained or installed in accordance with the directions published in the appropriate installation and operation manuals. Vulcan will bear no responsibility or liability for any Product(s) which have been mishandled, abused, misapplied, misused, subjected to harsh chemical action or poor water quality, modified by unauthorized personnel, damaged by flood, fire or other acts of nature, or which have altered or missing serial numbers.
6. Vulcan does not recommend or authorize the use of any Product(s) in a non-commercial application, including but not limited to residential use. The use or installation of Product(s) in non-commercial applications renders all warranties, expressed or implied, including the warranties of MERCHANTABILITY and FITNESS FOR A PARTICULAR PURPOSE, null and void, including any responsibility for damage, costs and legal actions resulting from the use or installation of Product(s) in any non-commercial setting.
7. Adjustments such as calibrations, leveling, tightening of fasteners or utility connections normally associated with original installation are the responsibility of the installer and not that of Vulcan.
8. Exceptions to the one-year part warranty period are as listed:
 - Fryer equipment is supplied with limited fry tank warranty based on model. (See separate warranty statement.)
 - Steam equipment supplied with ScaleBlocker® water filtration system. (See separate warranty statement.)
 - Pressure steam boilers—5 years prorated warranty from the original equipment installation date. (Boilers not properly maintained will not be considered for prorated warranty.)
 - Rubber seals, light bulbs and gaskets—90 days from the original equipment installation date.
 - Heating elements on drawer warmers, chip warmers, cook & hold ovens and holding & transport cabinets have a lifetime warranty. Drawer rollers in drawer warmers have a lifetime warranty.
 - Labor, travel and mileage will be covered during the first year only.
 - Heating elements on models 1024, 1036 and 1048—90 days from installation.
 - Refrigeration compressor part—5 years from the date of installation, the date of end user invoice or the date of dealer invoice, whichever is later, but in any case not to exceed 18 months from dealer invoice date.
9. Original purchased replacement parts manufactured by Vulcan will be warranted for 90 days from the parts invoice date. Exceptions are stainless steel fry tanks, refrigeration appliance compressors and pressure steam boilers which will be warranted as stated in item 8. This warranty is for parts cost only, and does not include freight or labor charges.
10. This states the exclusive remedy against Vulcan relating to the Product(s), whether in contract or in tort or under any other legal theory, and whether arising out of warranties, representations, instructions, installations or defects from any cause. Vulcan shall not be liable, under any legal theory, for loss of use, revenue or profit, or for substitute use or performance, or for incidental, indirect, punitive or special or consequential damages or for any other loss of cost of similar type. In no event shall Vulcan's liability exceed the purchase price of the Products.
11. THIS WARRANTY AND THE LIABILITIES SET FORTH HEREIN ARE EXCLUSIVE AND IN LIEU OF ALL OF THEIR LIABILITIES AND WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO, IMPLIED WARRANTIES OR MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY OF VULCAN WITH RESPECT TO THE PRODUCT(S).



Berkel Company ("Berkel") warrants to the buyer of new equipment that said equipment, when installed in accordance with our instructions and subjected to normal use, is free from defects in material or workmanship for a period of one (1) year from the date of sale. (Model 180 slicers carry a 90-day warranty.)

BERKEL SPECIFICALLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESS OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

Berkel's obligation and liability under this warranty is expressly limited to repairing or replacing equipment that proves to be defective in material or workmanship within the applicable warranty period. Berkel or a Designated Berkel Service Location will perform all repairs pursuant to this warranty. Berkel expressly excludes responsibility for incidental or consequential damages to buyer or any third party, including, without limitation, damages arising from personal injuries, lost profits, loss of business opportunity, loss of property, economic losses, or statutory or exemplary damages, whether in negligence, warranty, strict liability or otherwise.

This warranty does not apply to: periodic maintenance of equipment including but not limited to lubrication, replacement of worn blades, knives, stones, knobs, accessories and miscellaneous expendable supply items, and other adjustments required due to installation set-up or normal wear.

These warranties are given only to the first purchaser from a Berkel Authorized Channel of Distribution. No warranty is given to subsequent transferees. The foregoing warranty provisions are a complete and exclusive statement of the warranty between the buyer and seller. Berkel neither assumes nor authorizes any persons to assume any other obligation or liability connection with said equipment. This warranty supersedes any and all prior warranties to the subject hereof.

Berkel
2006 Northwestern Parkway
Louisville, KY 40203
Phone: 800-348-0251 Fax: 800-444-0602
www.berkelequipment.com



EQUIPMENT TERMS AND RETURN POLICY

TERMS: Vulcan payment terms are ½% 10 days, net 30 days from date of INVOICE. A cash discount will not apply to shipping charges, C.O.D. payment or sight draft billing. All orders are subject to approval by Vulcan.

PRICES: All prices are F.O.B Shipping Point

Prices do not include any municipal, state or sales tax. Options in this list are available only at time of shipment. Accessory items can be ordered at any time from current published equipment price lists, or from any Vulcan Parts Depot. Accessory exceptions are flue risers and convection oven stands. Order as you would standard equipment.

CHECK THAT ORDERS ARE COMPLETE – DO THEY INCLUDE:

- | | |
|--|---|
| 1. Type of gas and/or specific electric characteristics (voltage, phase and hertz). | 4. Optional equipment and/or accessories. |
| 2. Name and address of end-user installation (if known). | 5. Type of finish. |
| 3. Position of units that are to be battered together (left to right facing equipment).
A sketch is preferable. | 6. Specify shipping date (month, day and year). |

SHIPMENTS: Upon acceptance of the merchandise by the carrier, title passes to the purchaser and the Vulcan equipment travels at the risk of the purchaser.

RETURN POLICY: Vulcan products cannot be returned without prior written factory authorization. The restocking charge is 20% plus any costs to recondition the equipment. No returns accepted after 90 days from date of invoice. Returns for credit must be freight prepaid. Orders cancelled or changed after production has started are subject to a charge of up to 20%. Any special merchandise built to a buyer's specifications will be subject to a 50% minimum cancellation charge.

PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

VULCAN & WOLF
2006 Northwestern Parkway
Louisville, KY 40203
Phone: 800-814-2028
Fax: 800-444-0602
www.vulcanequipment.com, www.wolfequipment.com

Vulcan Food Equipment Group

Representing these premier brands



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Fax: 800-444-0602



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Phone: 800-814-2028
Fax: 800-444-0602



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Fax: 800-444-0602