

IT'S NOT JUST ABOUT
SAVING
MONEY.



EVERY DOLLAR COUNTS. SO COUNT ON VULCAN.

No matter what type of foodservice operation you have, greater efficiency leads to greater profits. It's especially true in your kitchen, where utilizing the most energy-efficient equipment is your most effective way to manage ever-increasing monthly power bills.

That's why it makes sense to replace older equipment with ENERGY STAR®-qualified products. They'll not only save you hundreds of dollars every year on your utility bills, they might even qualify you for a credit from your state or energy provider.

VULCAN INNOVATION: BETTER FOR THE ENVIRONMENT, BETTER FOR THE BOTTOM LINE.

Being the industry's leader in innovation goes beyond achieving the ultimate in cooking performance, reliability and durability. It's ensuring that, throughout our product portfolio, we deliver the level of quality you've come to expect from Vulcan while helping you to maintain a profitable, sustainable operation that's efficient, productive and environmentally sound.

2012 ENERGY STAR® SUSTAINED EXCELLENCE AWARD



ITW Food Equipment Group–North America has again been honored with the ENERGY STAR® Sustained Excellence award. This is the third straight year we have received ENERGY STAR's highest honor, after earning back-to-back ENERGY STAR® Partner of the Year awards in 2008 and 2009. We're proud to be the first commercial foodservice equipment manufacturer to receive the Sustained Excellence award, and believe this clearly demonstrates our ongoing commitment to developing new products and technologies that help our customers save money and protect the environment.



3600 North Point Boulevard • Baltimore, Maryland 21222

vulcanequipment.com

1-800-814-2028

IT'S ABOUT
SAVING
GREEN.





GAS FRYERS

POWERFRY™ VK SERIES



Standard Features:

- Patent pending FivePass™ heat transfer system for maximum efficiency and shorter cooking time
- SoftStart™ ignition system heats cold oil gently, extending oil life
- Significantly lower idle rate saves energy
- Reliable sealed combustion technology
- Lower flue temperature reduces kitchen A/C costs.
- PowerFry™ VK Fryers are available with Solid State Analog Knob (A), Solid State Digital (D) or Programmable Computer (C) controls
- Available with KleanScreen PLUS® Filtration System
- 10-year limited tank warranty
- Stainless steel cabinet and fry tank
- Electronic ignition standard—1 power button starts the fryer instantly
- 1¼" full port drain valve



1VK45DF

Shown with digital controls and KleanScreen PLUS® Filtration System.



**Blue Flame 2013
Product of the Year Award**

PowerFry™ VK Gas Fryers—Specifications

Model Number	Dimensions (W x D x H)	Tank Size	Total BTU/hr	Total Oil Capacity
1VK45A/D/C	15½" x 34" x 36¼"	14" x 14"	70,000	45 lbs.
1VK65A/D/C	21" x 34" x 36¼"	19½" x 14"	80,000	65 lbs.
1VK85A/D/C	21" x 34" x 36¼"	19½" x 18¼"	90,000	85 lbs.
1VK45AF/DF/CF	15½" x 34" x 36¼"	14" x 14"	70,000	45 lbs.
1VK65AF/DF/CF	21" x 34" x 36¼"	19½" x 14"	80,000	65 lbs.
1VK85AF/DF/CF	21" x 34" x 36¼"	19½" x 18¼"	90,000	85 lbs.
2VK45AF/DF/CF	31" x 34" x 36¼"	14" x 14"	140,000	90 lbs.
2VK65AF/DF/CF	42" x 34" x 36¼"	19½" x 14"	160,000	130 lbs.
2VK85AF/DF/CF	42" x 34" x 36¼"	19½" x 18¼"	180,000	170 lbs.
3VK45AF/DF/CF	46½" x 34" x 36¼"	14" x 14"	210,000	135 lbs.
3VK65AF/DF/CF	63" x 34" x 36¼"	19½" x 14"	240,000	195 lbs.
3VK85AF/DF/CF	63" x 34" x 36¼"	19½" x 18¼"	270,000	255 lbs.
4VK45AF/DF/CF	62" x 34" x 36¼"	14" x 14"	280,000	180 lbs.
4VK65AF/DF/CF	84" x 34" x 36¼"	19½" x 14"	320,000	260 lbs.
4VK85AF/DF/CF	84" x 34" x 36¼"	19½" x 18¼"	360,000	340 lbs.



45 lb. Gas Fryers

Model Number			Number of Tanks	KleenScreen PLUS® Filter	Approx. Shipping Wt.	
Solid State Knob (A)	Solid State Digital (D)	Programmable Computer (C)			lbs	kg
1VK45A	1VK45D	1VK45C	1	No	196	89
1VK45AF	1VK45DF	1VK45CF	1	Yes	230	104
2VK45AF	2VK45DF	2VK45CF	2	Yes	530	240
3VK45AF	3VK45DF	3VK45CF	3	Yes	717	325
4VK45AF	4VK45DF	4VK45CF	4	Yes	968	440

NOTE: 2, 3 and 4 Fryer Batteries come standard with KleenScreen PLUS® Filtration Systems.

65 lb. Gas Fryers

Model Number			Number of Tanks	KleenScreen PLUS® Filter	Approx. Shipping Wt.	
Solid State Knob (A)	Solid State Digital (D)	Programmable Computer (C)			lbs	kg
1VK65A	1VK65D	1VK65C	1	No	237	108
1VK65AF	1VK65DF	1VK65CF	1	Yes	380	172
2VK65AF	2VK65DF	2VK65CF	2	Yes	607	275
3VK65AF	3VK65DF	3VK65CF	3	Yes	904	410
4VK65AF	4VK65DF	4VK65CF	4	Yes	1136	515

NOTE: 2, 3 and 4 Fryer Batteries come standard with KleenScreen PLUS® Filtration Systems.

85 lb. Gas Fryers

Model Number			Number of Tanks	KleenScreen PLUS® Filter	Approx. Shipping Wt.	
Solid State Knob (A)	Solid State Digital (D)	Programmable Computer (C)			lbs	kg
1VK85A	1VK85D	1VK85C	1	No	265	129
1VK85AF	1VK85DF	1VK85CF	1	Yes	420	190
2VK85AF	2VK85DF	2VK85CF	2	Yes	688	303
3VK85AF	3VK85DF	3VK85CF	3	Yes	922	418
4VK85AF	4VK85DF	4VK85CF	4	Yes	1236	561

NOTE: 2, 3 and 4 Fryer Batteries come standard with KleenScreen PLUS® Filtration Systems.



TR SERIES

Standard Features:

- Patented ThreePass™ Heat Exchanger
- Stainless steel cabinet and fry tank
- Twin baskets
- ½" ID and ¾" OD rear gas connection
- 1¼" rear connection for 2, 3 or 4 battery fryers
- Adjustable casters—2 swivel with locks and 2 rigid
- Sealed combustion system
- Tank brush, clean-out rod and drain extension
- Available with Solid State Analog Knob (A), Solid State Digital (D) or Programmable Computer (C) controls
- All TR Series Gas Fryers are standard with electronic ignition—power button starts the fryer instantly
- Lower flue temperatures
- 10-year limited tank warranty



1TR45D
Shown with Solid State
Digital (D) controls.

Model Number	Dimensions (W x D x H)	Tank Size	BTU/hr	Total Oil Capacity
1TR45/A/D/C	15½" x 30⅞" x 36¼"	14" x 14"	70,000	45 lbs
1TR65/A/D/C	21" x 30⅞" x 36¼"	19½" x 14"	80,000	65 lbs
1TR85/A/D/C	21" x 34⅜" x 36¼"	19½" x 18¼"	90,000	85 lbs
1TR45/AF/DF/CF	15½" x 30⅞" x 36¼"	14" x 14"	70,000	45 lbs
1TR65/AF/DF/CF	21" x 30⅞" x 36¼"	19½" x 14"	80,000	65 lbs
1TR85/AF/DF/CF	21" x 34⅜" x 36¼"	19½" x 14"	90,000	85 lbs
2TR45/AF/DF/CF	31" x 30⅞" x 36¼"	14" x 14"	140,000	90 lbs
2TR65/AF/DF/CF	42" x 30⅞" x 36¼"	19½" x 14"	160,000	130 lbs
2TR85/AF/DF/CF	42" x 34⅜" x 36¼"	19½" x 18¼"	180,000	170 lbs
3TR45/AF/DF/CF	46½" x 30⅞" x 36¼"	14" x 14"	210,000	135 lbs
3TR65/AF/DF/CF	63" x 30⅞" x 36¼"	19½" x 14"	240,000	195 lbs
3TR85/AF/DF/CF	63" x 34⅜" x 36¼"	19½" x 18¼"	270,000	255 lbs
4TR45/AF/DF/CF	62" x 30⅞" x 36¼"	14" x 14"	280,000	180 lbs

New TR Series

Featuring patented ThreePass™
Heat Exchanger.



45 lb Gas Fryers

	Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.	
				lbs	kg
Solid State Knob (A)	1TR45A	1	No	201	91
	1TR45AF	1	Yes	230	104
	2TR45AF	2	Yes	530	240
	3TR45AF	3	Yes	717	326
	4TR45AF	4	Yes	871	395
Solid State Digital (D)	1TR45D	1	No	201	91
	1TR45DF	1	Yes	230	104
	2TR45DF	2	Yes	530	240
	3TR45DF	3	Yes	717	326
	4TR45DF	4	Yes	871	395
Programmable Computer (C)	1TR45C	1	No	201	91
	1TR45CF	1	Yes	230	104
	2TR45CF	2	Yes	530	240
	3TR45CF	3	Yes	717	326
	4TR45CF	4	Yes	871	395

65 lb Gas Fryers

	Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.	
				lbs	kg
Solid State Knob (A)	1TR65A	1	No	237	108
	1TR65AF	1	Yes	380	172
	2TR65AF	2	Yes	696	316
	3TR65AF	3	Yes	916	416
Solid State Digital (D)	1TR65D	1	No	237	108
	1TR65DF	1	Yes	380	172
	2TR65DF	2	Yes	696	316
	3TR65DF	3	Yes	916	416
Programmable Computer (C)	1TR65C	1	No	237	108
	1TR65CF	1	Yes	380	172
	2TR65CF	2	Yes	696	316
	3TR65CF	3	Yes	916	416



85 lb Gas Fryers

	Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.	
				lbs	kg
Solid State Knob (A)	1TR85A	1	No	267	121
	1TR85AF	1	Yes	420	190
	2TR85AF	2	Yes	700	318
	3TR85AF	3	Yes	968	440
Solid State Digital (D)	1TR85D	1	No	267	121
	1TR85DF	1	Yes	420	190
	2TR85DF	2	Yes	700	318
	3TR85DF	3	Yes	968	440
Programmable Computer (C)	1TR85C	1	No	267	121
	1TR85CF	1	Yes	420	190
	2TR85CF	2	Yes	700	318
	3TR85CF	3	Yes	968	440

For 45 lb, 65 lb and 85 lb Gas Fryers:

NOTE: 2 and 3 Battery Fryers come standard with KleenScreen PLUS® Filtration Systems.

NOTE: Models ending in "-1" indicate fryer uses Natural Gas. Models ending in "-2" indicate fryer uses Propane Gas (LP).



ELECTRIC FRYERS

ER SERIES



(50-lb. models only)

Energy-Efficient Performance=\$avings

Standard Features:

- Flat ribbon style heat elements create more surface area for quick recovery
- Stainless steel cabinet and fry tank
- 10-year limited tank warranty
- 1¼" full port drain valve
- Nickel-plated, non-corrosive adjustable legs
- Twin baskets
- 17 kW elements on 50 lb and 24 kW elements on 85 lb models
- ER Series Electric Fryers are available with Solid State Analog Knob (A), Solid State Digital (D) or Programmable Computer (C) controls each 50/60 Hz
- Tank brush, clean-out rod and drain extension



1ER50C
Shown with
accessory casters.

ELECTRIC KLEENSCREEN *PLUS*® FILTRATION

Extend the Life of the Oil=\$avings



(50-lb. models only)

Standard Features:

- 1-touch filter controls standard on (A), (D) and (C) controls
- Lightweight stainless steel pan construction—easy cleaning and dishwasher safe
- Boil-Out By-Pass™ for each tank
- Oil drain valve interlock switch with (A), (D) and (C) controls for each tank
- Hands-free oil return line is self-seating when drawer is closed
- Adjustable legs standard (on electric models only)
- Tank brush and clean-out rod standard
- Operates with most oil reclamation systems
- High-temperature discard hose
- 1¼" full port drain valve



2ER50DF
Shown with accessory casters.

NOTE: KleenScreen *PLUS*® Filtration is not recommended for use with solid shortening.



Electric ER Series Fryers—Specifications:

Model Number	Dimensions (W x D x H)	Tank Size	kW	Total Oil Capacity
1ER50/1ER50F	15½" x 34¾" x 36¼"	14⅛" x 15½"	17	50 lb
2ER50F	31" x 34¾" x 36¼"	14⅛" x 15½"	34	100 lb
3ER50F	46½" x 34¾" x 36¼"	14⅛" x 15½"	51	150 lb
4ER50F	62" x 34¾" x 36¼"	14⅛" x 15½"	68	200 lb

50 lb. Electric Fryers

Model Number			Number of Tanks	KleenScreen <i>PLUS</i> ® Filter	Approx. Shipping Wt.	
Solid State Knob (A)	Solid State Digital (D)	Programmable Computer (C)			lbs	kg
1ER50A-1	1ER50D-1	1ER50C-1	1	No	185	84
1ER50A-2	1ER50D-2	1ER50C-2	1	No	185	84
1ER50AF-1	1ER50DF-1	1ER50CF-1	1	Yes	185	84
1ER50AF-2	1ER50DF-2	1ER50CF-2	1	Yes	185	84
2ER50AF-1	2ER50DF-1	2ER50CF-1	2	Yes	530	240
2ER50AF-2	2ER50DF-2	2ER50CF-2	2	Yes	530	240
3ER50AF-1	3ER50DF-1	3ER50CF-1	3	Yes	717	326
3ER50AF-2	3ER50DF-2	3ER50CF-2	3	Yes	717	326
4ER50AF-1	4ER50DF-1	4ER50CF-1	4	Yes	927	420
4ER50AF-2	4ER50DF-2	4ER50CF-2	4	Yes	927	420

NOTE: 2, 3 and 4 Fryer Batteries come standard with KleenScreen *PLUS*® Filtration Systems.

NOTE: Models ending in "-1" indicates 208 V/3 PH/50-60 Hz. Models ending in "-2" indicates 480 V/3 PH/50-60 Hz



CONVECTION OVENS

SG SERIES



Exclusive Design for More Effective Convection Cooking.

Standard Features:

- Stainless steel front, sides, top, rear enclosure panel and legs
- Stainless steel doors with double pane windows
- Porcelain enamel on steel oven interior
- 11 position nickel-plated guides and 5 oven racks
- (2) 30,000 BTU/hr burners, 60,000 BTU/hr total input
- Electronic spark ignition
- ½ HP 2-speed oven blower motor; 115/60/1 with 6' cord and plug
- Deluxe solid state controls adjusts from 150-500 °F
- 60-minute timer with audible alarm
- Energy-saving "Power Level" control
- ¾" rear gas connection
- Internal combination gas pressure regulator and safety solenoid system
- Interior oven light



SG44D
Shown with optional casters.

Model Number	Cavity Depth	Description	Approx. Shipping Wt.	
			lbs	kg
SG4D	Standard	Single Deck on 25¾" Legs	557	253
SG44D	Standard	Double Deck on 8" Legs	1,114	505

SG Series - Full-Size Model Number	Number of Sections	Exterior Dimensions (W x D x H)	Oven Cavity Dimensions (W x D x H)	Total BTU/hr	Motor Size
SG4D	1	40" x 42¼" x 58¾"	29" x 22⅞" x 20"	60,000	½ HP, 115 V, 8 Amp
SG44D	2	40" x 42¼" x 72"	29" x 22⅞" x 20"	120,000	(2) ½ HP, 115 V, 8 Amp



GAS CONVECTION OVENS

VC SERIES



- 44,000 BTU/hr burner per oven section
- Electronic spark ignition
- 3/4" rear gas connection
- Internal combination gas pressure regulator and safety solenoid system



VC4GD
Shown with optional casters
and oven rack hanger.

Model Number	Cavity Depth	Description	Approx. Shipping Wt.	
			lbs	kg
VC4G	Standard	Single Deck on 25 3/4" Legs	497	225
VC6G	Deep	Single Deck on 25 3/4" Legs	500	227
VC44G	Standard	Double Deck on 8" Legs	994	450
VC66G	Deep	Double Deck on 8" Legs	1,000	454

NOTE: Model number must have "Control Type" suffix when ordering. Example: Model VC4G with Computer Controls (C) = VC4GC.

VCG Series - Full-Size Model Number	Number of Sections	Exterior Dimensions (W x D x H)	Oven Cavity Dimensions (W x D x H)	Total BTU/hr	Motor Size
VC4G	1	40" x 42 1/4" x 56 3/4"	29" x 22 1/8" x 20"	44,000	1/2 HP, 115 V, 8 Amp
VC6G Deep Depth	1	40" x 46 1/4" x 56 3/4"	29" x 26 1/8" x 20"	44,000	1/2 HP, 115 V, 8 Amp
VC44G	2	40" x 42 1/4" x 70"	29" x 22 1/8" x 20"	88,000	(2) 1/2 HP, 115 V, 8 Amp
VC66G Deep Depth	2	40" x 46 1/4" x 70"	29" x 26 1/8" x 20"	88,000	(2) 1/2 HP, 115 V, 8 Amp

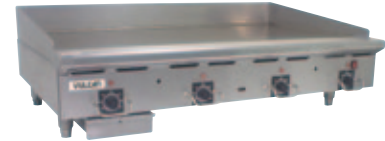


HEAVY DUTY GAS GRIDDLES

RAPID RECOVERY SERIES



Delivers High Efficiency and High Volume Productivity.



48RRG

Standard Features:

- Electronic ignition with solid state temperature control of 150-450 °F range
- ¾" Rapid Recovery composite griddle plate
- True "corner-to-corner" temperature control (+/- 12 °F to set point at idle) across cooking surface to maximize production capacity in every size
- Heavy load cooking efficiency of 40.5%; idle energy rate 15,107 BTU/hr; 49.3 lbs/hr production capacity**
- 27,500 BTU/hr atmospheric U-shaped burners for balanced heat distribution
- Low-profile chassis provides working height of 11" on 4" adjustable legs
- High capacity grease drawer holds over 6 quarts
- ¾" rear gas connection with pressure regulator—specify gas type
- 1-year parts and labor warranty
- 304 Series stainless steel cooking surface offers exceptional cleanability and reduces flavor transfer between foods

Model Number	Plate Thickness	Total BTUs	Approx. Shipping Wt.	
			lbs	kg
36RRG	¾"	82,500	255	116
48RRG	¾"	110,000	325	147
60RRG	¾"	137,500	400	181

**36RRG model test data from FSTC/ASTM Standard F1275 protocol.

NOTE: Standard thermostat knob guards. 120 V, 50/60 Hz, 1 Amp single phase with NEMA 5-15 USA plug.



HOLDING & TRANSPORT INSULATED CABINETS

Designed to keep foods hot and delicious from cooking to serving. With quality features like energy-efficient cabinet design for quicker preheating and recovery times and rugged construction, you'll find our Holding & Transport Cabinets a valuable addition to your operation.

VBP INSTITUTIONAL SERIES

Ideal for Schools, Restaurants and Hospitals.

Standard Features:

- All stainless steel construction
- Field reversible doors
- Removable interior pan supports
- Accepts 18" x 26" or 12" x 20" pans
- Blower provides superior heat distribution and recovery
- (4) 5" casters, 2 swivel with locks and 2 rigid



VBP15I

Model Number	Dimensions (W x D x H)	Capacity		Electrical			Approx. Shipping Wt.	
		18" x 26" Sheet Pans	12" x 20" Hotel Pans	Volts	Watts	Amps	lbs	kg
VBP7I	25½" x 35" x 41½"	7	14	120	1,000	8.3	198	90
VBP13I	25½" x 35" x 62½"	13	26	120	1,200	10	270	123
VBP15I	25½" x 35" x 67¾"	15	30	120	1,200	10	297	135
VBP77I	25½" x 35" x 76¾"	14	28	120	2,000	16.7	342	155

NOTE: VBP77I requires two separate electrical connections. Listed electrical requirements are total for the entire unit.

VPT PASS THROUGH SERIES

Most Durable Pass Through Available.

Designed from the ground up to be the strongest, most durable pass through heated cabinets available. The integrated frame design provides the strength of a reach-in cabinet with the flexibility of a pass through.

Standard Features:

- All stainless steel construction
- Dutch doors front and back
- Removable interior pan supports
- Accepts 18" x 26" or 12" x 20" pans
- Blower provides superior heat distribution and recovery
- (4) 5" casters—2 swivel with locks and 2 rigid



VPT15

Model Number	Dimensions (W x D x H)	Capacity		Electrical			Approx. Shipping Wt.	
		18" x 26" Sheet Pans	12" x 20" Hotel Pans	Volts	Watts	Amps	lbs	kg
VPT7	27" x 34" x 40"	7	14	120	1,000	8.3	198	90
VPT13	27" x 34" x 61"	13	26	120	1,200	10	270	123
VPT15	27" x 34" x 66½"	15	30	120	1,200	10	297	135
VPT77	27" x 34" x 75"	14	28	120	2,000	16.7	342	155

NOTE: VPT77 requires two separate electrical connections. Listed electrical requirements are total for the entire unit.

Freight Classification: 100



BOILERLESS/CONNECTIONLESS STEAMERS

C24EO SERIES

A Real Production Steamer with Superior Energy and Water Savings.

Standard Features:

- High efficient boilerless steam control system
- No water connect for flexible installation
- Manual controls with 60-minute timer, buzzer and constant steam feature, cook/ready light and power switch
- Stainless steel exterior and cooking compartments with coved interior corners
- Heavy duty door and latch mechanism
- Long-life door gasket with **exclusive Vulcan** pan guard
- Flexible drain standard out the rear or field convert to the bottom



C24EO3

Model Number	Pan Capacity 12" x 20" x 2½"	Input (kW)	Approx. Shipping Wt.	
			lbs	kg
C24EO3	3	8	140	64
C24EO5	5	12	170	78

NOTE: C24EO3 shipped with 208/60-50/3 electrical service. Field converted to 208/60-50/1 and 240/60-50/3 and 240/60-50/1.

NOTE: C24EO3 Not available in 380/400/415/480 volt service.

NOTE: C24EO5 shipped with 208/60-50/3 or 240/60-50/3 electrical service. Field converted to single phase.



GENERIC PARTS ARE NOT SUITABLE FOR YOUR EQUIPMENT.
PROTECT YOUR INVESTMENT WITH GENUINE OEM PARTS.

ENHANCE PERFORMANCE AND EFFICIENCY WITH OEM PARTS FOR ALL YOUR VULCAN & WOLF EQUIPMENT.



RELIABILITY

Designed specifically for your equipment to provide maximum performance and the most uptime.



ENERGY SAVINGS

Designed and tested for exact equipment specifications to work more efficiently, resulting in energy savings over time.



AVAILABILITY

Readily available from 160 Hobart and 103 Authorized Parts and Service Agencies.



WARRANTY PROTECTION

Keeps your equipment under product warranty and saves you money when repairs are needed.

VULCAN & WOLF

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www.wolfequipment.com



WOLF

LIMITED ORIGINAL COMMERCIAL EQUIPMENT WARRANTY

Vulcan warrants its new product(s) 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 Vulcan 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 and Canada.
2. Original installation must occur within 3 years of date of manufacture, and proof of the installation date must be provided to Vulcan. Equipment must be located at the original installation location regardless if same owner.
3. The liability of Vulcan is limited to the repair or replacement of any part found to be defective.
4. Vulcan will bear normal labor charges incurred in the repair or replacement of a warranted piece of equipment 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 person or firm requesting the service.
5. This warranty does not apply to any product(s) which have not been installed in accordance with the directions published in the appropriate installation and operation manuals.
6. 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, field modified by unauthorized personnel, damaged by flood, fire or other acts of nature, or which have altered or missing serial numbers.
7. 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, express 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.
8. 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.
9. 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)
 - Refrigeration appliance compressors - 5 years limited.
 - Steam equipment supplied with ScaleBlocker® water filtration system. (see separate warranty statement)
 - Pressure steam boilers - 5 years prorated. (boilers not properly maintained will not be considered for prorated warranty)
 - Rubber seals, light bulbs and gaskets - 90 days from installation.
 - Heating elements on drawer warmers, cook & hold ovens, and holding & transport cabinets have a lifetime warranty.
 - Drawer slides in drawer warmers have a lifetime warranty.
 - Labor, travel and mileage will be covered during the first year only.
 - Heating elements on all models 1024, 1036 and 1048-90 days from installation.
10. 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 9. This warranty is for parts cost only, and does not include freight or labor charges.
11. 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, or special or consequential damages or for any other loss of cost of similar type.
12. THIS WARRANTY AND THE LIABILITIES SET FORTH HEREIN ARE EXCLUSIVE AND IN LIEU OF ALL OF THEIR LIABILITIES AND WARRANTIES, EXPRESS 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).

TERMS: Vulcan payment terms are 1/2% 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).
2. Name and address of end-user installation (if known).
3. Position of units that are to be battered together (left to right facing equipment). A sketch is preferable.
4. Optional equipment and/or accessories.
5. Type of finish.
6. Specify shipping date (month, day & 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.

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