



2014 PRICE LIST





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DONE TO PERFECTION.

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.

Vulcan is associated with the Vulcan Food Equipment Group and is a division of the ITW Food Equipment Group.

FRYER CONTROLS



Millivolt Controls (M):

- Millivolt thermostat located behind door
- 200–400°F temperature range
- Easy to clean
- Electric cord and plug not required (freestanding models)



Solid State Analog Knob Control Behind the Door with Melt (A):

- Accurate temperature knob control—200–390°F
- Fast recovery—reacts within 2°F of set temperature
- 2 melt modes: Liquid and Solid
- 1-touch button KleenScreen PLUS® Filtration System



Solid State Digital Controls with Melt Cycle (D):

- Accurate temperature digital control—200–390°F
- Fast recovery—reacts within 2°F of set temperature
- Compensating time adjusts for load capacity
- 3 melt modes: Liquid, Solid and No Melt
- 1-touch button KleenScreen PLUS® Filtration System
- 2 countdown timers
- Automatic temperature controlled boil out

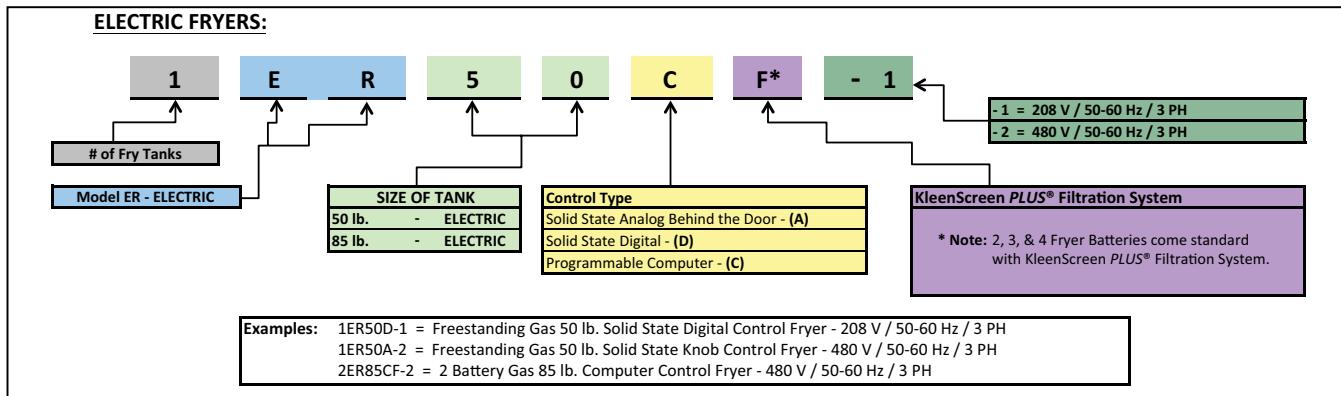
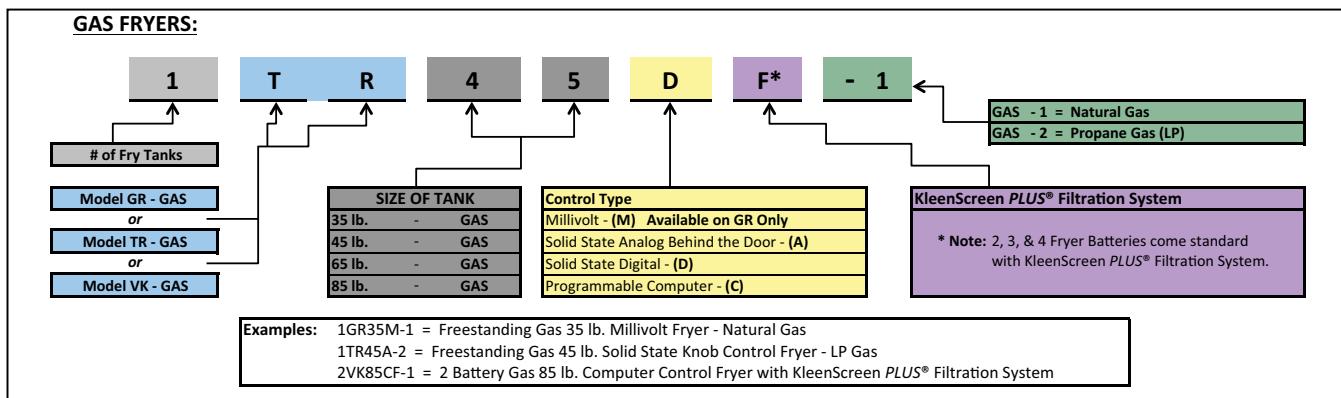


Programmable Computer Controls (C):

- Easy to program through USB interface (laptop or desktop) or through touchpad
- 10 different menu items can be programmed with product names
- Large screens clearly display menu items
- Compensating time adjusts for load capacity
- Fast recovery—reacts within 2°F of set temperature
- Automatic temperature controlled boil out
- Secondary programming: Shake Time, Hold Time and Idle Set Back
- 1-touch button KleenScreen PLUS® Filtration System
- 3 melt modes: Liquid, Solid and No Melt



How To READ FRYER MODEL NUMBERS



GAS FRYERS

POWERFRY5™ SERIES

Faster Recovery for Shorter Cook Times
from the Most Energy-Efficient ENERGY STAR®
Full Tank Gas Fryer You Can Buy.



Standard Features:

- Patent-pending FivePass™ heat transfer system for maximum efficiency and shorter cooking time
- Significantly lower idle rate saves energy
- Lower flue temperature reduces kitchen A/C costs
- Reliable sealed combustion technology
- SoftStart™ ignition system heats cold oil gently, extending oil life
- Available with KleenScreen PLUS® Filtration System
- Electronic ignition standard—1 power button starts the fryer instantly



1VK45DF
Shown with Solid State Digital (D) controls.

PowerFry5™ Series VK Gas Fryers

Model Number	Dimensions (W x D x H)	Tank Size	Total BTU/hr	Total Oil Capacity
1VK45A/D/C	15½" x 30⅛" x 36¼"	14" x 14"	70,000	45 lbs
1VK65A/D/C	21" x 30⅛" x 36¼"	19½" x 14"	80,000	65 lbs
1VK85A/D/C	21" x 34¾" x 36¼"	19½" x 18¼"	90,000	85 lbs
1VK45AF/DF/CF	15½" x 30⅛" x 36¼"	14" x 14"	70,000	45 lbs
1VK65AF/DF/CF	21" x 30⅛" x 36¼"	19½" x 14"	80,000	65 lbs
1VK85AF/DF/CF	21" x 34¾" x 36¼"	19½" x 18¼"	90,000	85 lbs
2VK45AF/DF/CF	31" x 30⅛" x 36¼"	14" x 14"	140,000	90 lbs
2VK65AF/DF/CF	42" x 30⅛" x 36¼"	19½" x 14"	160,000	130 lbs
2VK85AF/DF/CF	42" x 34¾" x 36¼"	19½" x 18¼"	180,000	170 lbs
3VK45AF/DF/CF	46½" x 30⅛" x 36¼"	14" x 14"	210,000	135 lbs
3VK65AF/DF/CF	63" x 30⅛" x 36¼"	19½" x 14"	240,000	195 lbs
3VK85AF/DF/CF	63" x 34¾" x 36¼"	19½" x 18¼"	270,000	255 lbs
4VK45AF/DF/CF	62" x 30⅛" x 36¼"	14" x 14"	280,000	180 lbs
4VK65AF/DF/CF	84" x 30⅛" x 36¼"	19½" x 14"	320,000	260 lbs
4VK85AF/DF/CF	84" x 34¾" x 36¼"	19½" x 18¼"	360,000	340 lbs



Blue Flame 2013
Product of the Year Award



45 lb Gas Fryers

	Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
				Ibs	kg		
Solid State Knob (A)	1VK45A	1	No	201	91	\$11,126	\$556
	1VK45AF	1	Yes	230	104	\$19,212	\$962
	2VK45AF	2	Yes	530	240	\$35,578	\$1,780
	3VK45AF	3	Yes	717	326	\$48,180	\$2,410
	4VK45AF	4	Yes	871	395	\$60,258	\$3,014
Solid State Digital (D)	1VK45D	1	No	230	104	\$12,078	\$604
	1VK45DF	1	Yes	230	104	\$20,162	\$1,008
	2VK45DF	2	Yes	530	240	\$37,202	\$1,860
	3VK45DF	3	Yes	717	326	\$50,612	\$2,532
	4VK45DF	4	Yes	871	395	\$63,532	\$3,178
Programmable Computer (C)	1VK45C	1	No	230	104	\$13,596	\$680
	1VK45CF	1	Yes	230	104	\$21,680	\$1,084
	2VK45CF	2	Yes	530	240	\$39,980	\$2,000
	3VK45CF	3	Yes	717	326	\$54,782	\$2,740
	4VK45CF	4	Yes	871	395	\$69,146	\$3,458

65 lb Gas Fryers

	Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
				Ibs	kg		
Solid State Knob (A)	1VK65A	1	No	237	108	\$12,208	\$610
	1VK65AF	1	Yes	380	172	\$20,292	\$1,016
	2VK65AF	2	Yes	696	316	\$37,354	\$1,868
	3VK65AF	3	Yes	916	416	\$50,476	\$2,524
	4VK65AF	4	Yes	1,136	515	\$61,380	\$3,070
Solid State Digital (D)	1VK65D	1	No	237	108	\$13,154	\$658
	1VK65DF	1	Yes	380	172	\$21,240	\$1,062
	2VK65DF	2	Yes	696	316	\$38,974	\$1,950
	3VK65DF	3	Yes	916	416	\$53,030	\$2,652
	4VK65DF	4	Yes	1,136	515	\$64,912	\$3,246
Programmable Computer (C)	1VK65C	1	No	237	108	\$14,674	\$734
	1VK65CF	1	Yes	380	172	\$22,760	\$1,138
	2VK65CF	2	Yes	696	316	\$41,754	\$2,088
	3VK65CF	3	Yes	916	416	\$57,408	\$2,870
	4VK65CF	4	Yes	1,136	515	\$70,808	\$3,540

85 Ib Gas Fryers

	Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
				lbs	kg		
Solid State Knob (A)	1VK85A	1	No	267	121	\$12,394	\$620
	1VK85AF	1	Yes	420	190	\$20,480	\$1,024
	2VK85AF	2	Yes	700	318	\$40,258	\$1,926
	3VK85AF	3	Yes	968	440	\$52,598	\$2,630
	4VK85AF	4	Yes	1,236	561	\$62,370	\$3,120
Solid State Digital (D)	1VK85D	1	No	267	121	\$14,088	\$704
	1VK85DF	1	Yes	420	190	\$22,174	\$1,110
	2VK85DF	2	Yes	700	318	\$41,878	\$2,004
	3VK85DF	3	Yes	968	440	\$55,152	\$2,758
	4VK85DF	4	Yes	1,236	561	\$65,742	\$3,288
Programmable Computer (C)	1VK85C	1	No	267	121	\$15,602	\$780
	1VK85CF	1	Yes	420	190	\$23,686	\$1,184
	2VK85CF	2	Yes	700	318	\$44,658	\$2,136
	3VK85CF	3	Yes	968	440	\$59,532	\$2,978
	4VK85CF	4	Yes	1,236	561	\$71,520	\$3,576

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

NOTE: 2, 3 and 4 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).



2VK45DF



POWERFRY3™ SERIES

Standard Features:

- Patented ThreePass™ Heat Exchanger providing high energy efficiency
- Sealed combustion system
- Lower flue temperatures reduce kitchen A/C costs
- SoftStart™ ignition system heats cold oil gently, prolonging oil life
- Available with KleenScreen PLUS® Filtration System
- All PowerFry3™ Series Gas Fryers are standard with electronic ignition—power button starts the fryer instantly



ENERGY STAR



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

PowerFry3™ Series TR Gas Fryers

Model Number	Dimensions (W x D x H)	Tank Size	Total BTU/hr	Total Oil Capacity
1TR45/A/D/C	15½" x 30⅛" x 36¼"	14" x 14"	70,000	45 lbs
1TR65/A/D/C	21" x 30⅛" 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 30⅛" x 36¼"	14" x 14"	70,000	45 lbs
1TR65/AF/DF/CF	21" x 30⅛" 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 30⅛" x 36¼"	14" x 14"	140,000	90 lbs
2TR65/AF/DF/CF	42" x 30⅛" 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 30⅛" x 36¼"	14" x 14"	210,000	135 lbs
3TR65/AF/DF/CF	63" x 30⅛" 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 30⅛" x 36¼"	14" x 14"	280,000	180 lbs

New PowerFry3™ Series

Featuring patented ThreePass™ Heat Exchanger.

45 Ib Gas Fryers

	Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
				lbs	kg		
Solid State Knob (A)	1TR45A	1	No	201	91	\$9,556	\$478
	1TR45AF	1	Yes	230	104	\$17,640	\$882
	2TR45AF	2	Yes	530	240	\$30,286	\$1,514
	3TR45AF	3	Yes	717	326	\$41,216	\$2,062
	4TR45AF	4	Yes	871	395	\$52,052	\$2,604
Solid State Digital (D)	1TR45D	1	No	230	104	\$10,660	\$604
	1TR45DF	1	Yes	230	104	\$18,590	\$1,008
	2TR45DF	2	Yes	530	240	\$32,496	\$1,626
	3TR45DF	3	Yes	717	326	\$44,532	\$2,228
	4TR45DF	4	Yes	871	395	\$56,472	\$2,824
Programmable Computer (C)	1TR45C	1	No	230	104	\$11,562	\$680
	1TR45CF	1	Yes	230	104	\$21,680	\$1,084
	2TR45CF	2	Yes	530	240	\$34,296	\$1,716
	3TR45CF	3	Yes	717	326	\$47,228	\$2,362
	4TR45CF	4	Yes	871	395	\$60,066	\$3,004

65 Ib Gas Fryers

	Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
				lbs	kg		
Solid State Knob (A)	1TR65A	1	No	237	108	\$10,324	\$516
	1TR65AF	1	Yes	380	172	\$20,292	\$1,016
	2TR65AF	2	Yes	696	316	\$33,242	\$1,662
	3TR65AF	3	Yes	916	416	\$44,896	\$2,246
	4TR65AF	4	Yes	1,136	515	\$57,320	\$2,866
Solid State Digital (D)	1TR65D	1	No	237	108	\$11,430	\$572
	1TR65DF	1	Yes	380	172	\$19,516	\$976
	2TR65DF	2	Yes	696	316	\$35,452	\$1,774
	3TR65DF	3	Yes	916	416	\$48,212	\$2,412
	4TR65DF	4	Yes	1,136	515	\$61,742	\$3,088
Programmable Computer (C)	1TR65C	1	No	237	108	\$12,330	\$618
	1TR65CF	1	Yes	380	172	\$20,414	\$1,022
	2TR65CF	2	Yes	696	316	\$37,252	\$1,864
	3TR65CF	3	Yes	916	416	\$50,420	\$2,522
	4TR65CF	4	Yes	1,136	515	\$64,848	\$3,242


85 lb Gas Fryers

	Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
				Ibs	kg		
Solid State Knob (A)	1TR85A	1	No	267	121	\$10,922	\$546
	1TR85AF	1	Yes	420	190	\$19,008	\$950
	2TR85AF	2	Yes	700	318	\$34,444	\$1,722
	3TR85AF	3	Yes	968	440	\$46,668	\$2,334
	4TR85AF	4	Yes	1,236	561	\$59,690	\$2,986
Solid State Digital (D)	1TR85D	1	No	267	121	\$12,032	\$602
	1TR85DF	1	Yes	420	190	\$20,116	\$1,006
	2TR85DF	2	Yes	700	318	\$36,656	\$1,834
	3TR85DF	3	Yes	968	440	\$49,984	\$2,500
	4TR85DF	4	Yes	1,236	561	\$64,116	\$3,206
Programmable Computer (C)	1TR85C	1	No	267	121	\$12,930	\$646
	1TR85CF	1	Yes	420	190	\$21,016	\$1,052
	2TR85CF	2	Yes	700	318	\$38,458	\$1,924
	3TR85CF	3	Yes	968	440	\$53,648	\$2,682
	4TR85CF	4	Yes	1,236	561	\$68,676	\$3,434

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).



2TR45AF

GR SERIES GAS FRYERS

Standard Features:

- Long-lasting, easy-to-clean stainless steel fry tank and cabinet
- Trouble-free adjustable casters—2 swivel with locks and 2 rigid
- 10-year limited tank warranty
- Designed to be versatile and used in nearly any location—no electrical hook-up required for fryers without filtration
- Tank brush, clean-out rod and drain extension



1GR45M
Shown with
optional removable
Stainless Steel
Splash Guard.

Model Number	Dimensions (W x D x H)	Tank Size	Total BTU/hr	Total Oil Capacity
1GR35M	15½" x 30⅛" x 36¼"	14" x 14"	90,000	35 lbs
1GR45M	15½" x 30⅛" x 36¼"	14" x 14"	120,000	45 lbs
1GR65M	21" x 30⅛" x 36¼"	19½" x 14"	150,000	65 lbs
1GR85M	21" x 34¾" x 36¼"	19½" x 18¼"	150,000	85 lbs
2GR45MF	31" x 30⅛" x 36¼"	14" x 14"	240,000	90 lbs
2GR65MF	42" x 30⅛" x 36¼"	19½" x 14"	300,000	130 lbs
2GR85MF	42" x 34¾" x 36¼"	19½" x 18¼"	300,000	170 lbs
3GR45MF	46½" x 30⅛" x 36¼"	14" x 14"	360,000	135 lbs
3GR65MF	63" x 30⅛" x 36¼"	19½" x 14"	450,000	195 lbs
3GR85MF	63" x 34¾" x 36¼"	19½" x 18¼"	450,000	255 lbs
4GR45MF	62" x 30⅛" x 36¼"	14" x 14"	480,000	180 lbs

GR Series

Millivolt (M)	Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
				lbs	kg		
	1GR35M	1	No	175	80	\$6,026	\$302
	1GR45M	1	No	195	88	\$7,452	\$374
	2GR45MF	2	Yes	512	232	\$26,296	\$1,316
	3GR45MF	3	Yes	512	232	\$34,094	\$1,706
	4GR45MF	4	Yes	512	232	\$43,344	\$2,168
	1GR65M	1	No	235	107	\$8,210	\$412
	2GR65MF	2	Yes	607	275	\$29,170	\$1,460
	3GR65MF	3	Yes	607	275	\$38,532	\$1,928
	1GR85M	1	No	265	120	\$8,764	\$438
	2GR85MF	2	Yes	688	303	\$30,302	\$1,516
	3GR85MF	3	Yes	688	303	\$41,002	\$2,050

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

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

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



ACCESSORIES

Gas Fryers Field Installed

Accessory	Available on	Accessory Code	List Price
Stainless Steel Tank Covers/ Work Surface Top	All 35 and 45 lb Gas Fryers	COVER-TANK	\$212
	All 65 lb Gas Fryers	COVER-TANK65	\$334
	All 85 lb Gas Fryers	COVER-TANK85	\$366
Twin Baskets	All 35 and 45 lb Gas Fryers	BASKETS-TWINRD	\$280
	All 65 lb Gas Fryers	BASKETS-TWIN65	\$426
	All 85 lb Gas Fryers	VBASKET-TWIN85	\$446
Single Baskets	LG300, GR35 and GR45 Fryers	VBASKET-SINGLE	\$258
	All PowerFry VK45 and TR45 Fryers	SINGLE-BASKET	\$258
	All 65 lb Gas Fryers	BASKET-1TK65	\$362
	All 85 lb Gas Fryers	VBASKET-SING85	\$380
Casters—Adjustable Set of (4)— 2 Swivel with Locks and 2 Rigid	LG300, LG400, LG500	CASTERS-PLTMNT	\$340
10" High Stainless Steel Removable Splash Guard Each	All 35, 45 and 65 lb Gas Fryers	VSPGARD-G/E	\$194
	All 85 lb Gas Fryers	VSPGARD-ELE85	\$366
Crumb Screen Mesh	All LG300, GR35, PowerFry VK45 and TR45 Fryers	CRUMB-SCREEN	\$164
	LG400 and GR45 Gas Fryers	45CRUMB-SCREEN	\$198
	All 65 lb Gas Fryers	65CRUMB-SCREEN	\$256
	All 85 lb Gas Fryers	85CRUMB-SCREEN	\$292
Connecting Kit—Securing 2 or More Fryers Together— Includes Grease Strip and Connecting Hardware	All Freestanding Fryers—1 Connecting Kit Per 2 Fryers	CONNECT-KITVUL	\$140
High Elevation Orifice Conversion Kit (Not Required for PowerFry5™ or PowerFry3™ Series Fryers)	All LG and GR Fryers—Natural	ELVKIT-VULNAT	N/C
	All LG and GR Fryers—Propane (LP)	ELVKIT-VULPRO	N/C
Micro-Filtration Fabric Envelopes (6 Pack)	KleenScreen PLUS® 45 lb Single Wide Filter Pan	VPACK1F-45/50	\$216
	KleenScreen PLUS® 65 and 85 lb Single Wide Filter Pan	VPACK1F-85	\$216
	KleenScreen PLUS® Double Wide Filter Pan	VULPACK-FILTER	\$216
3/4" x 4' Long Gas Flex Hose and Quick Disconnect	All Freestanding Gas Fryers	3/4QD-HOSE-4	\$888
1 1/4" x 4' Long Gas Flex Hose and Quick Disconnect	2, 3 or 4 Battery Gas Fryers with KleenScreen PLUS® Filtration System	11/4QDH-4FT	\$1,480
Flanged Feet NOTE: For 3 and 4 Battery Fryers, Select Both VFLANGD- FEET/4 and FLANGED-FEET/S	All Freestanding Fryers without KleenScreen PLUS® Filtration System	VFLANGD-FEET/4	\$398
	Freestanding and 2 Battery Fryers with KleenScreen PLUS® Filtration System	FLANGED-FEET/S	\$398

Gas Fryers Factory Installed

Accessory	Description	Add Suffix	List Price
Basket Lifts Available Only with (D) and (C) Controls— Priced 1 Per Fry Tank	Double Basket Lifts All 45 lb Gas Fryers	DBL	\$4,346
	Single Basket Lifts All 65 and 85 lb Gas Fryers	SBL	\$4,064
	Double Basket Lift All 65 and 85 lb Gas Fryers	DBL	\$4,708
Rear Oil Reclamation Hook-Up— Not Available with (A) Controls— Priced 1 Per Battery; Not Available for Fryer with Basket Lifts or Single Fryers	Rear Oil Reclamation Hook-Up with Lockable Gate Valve	OR	\$1,074

EXAMPLE: 2TR45DF-DBL = 2 Battery 45 lb Natural Gas Fryer with Solid State Digital (D) Controls, KleenScreen PLUS® Filtration System.

ELECTRIC FRYERS

ER SERIES

Energy-Efficient Performance= Savings.



(50 lb models only)



1ER50C
Shown with
accessory casters.

Model Number	Dimensions (W x D x H)	Tank Size	kW	Total Oil Capacity
1ER50/F	15½" x 34¾" x 36¼"	14⅛" x 15½"	17	50 lbs
1ER85/F	21" x 34¾" x 36¼"	19½" x 18"	24	85 lbs
2ER50F	31" x 34¾" x 36¼"	14⅛" x 15½"	34	100 lbs
2ER85F	42" x 34¾" x 36¼"	19½" x 18"	48	170 lbs
3ER50F	46½" x 34¾" x 36¼"	14⅛" x 15½"	51	150 lbs
4ER50F	62" x 34¾" x 36¼"	14⅛" x 15½"	68	200 lbs

50 lb Electric Fryers Solid State Analog Knob Control (A)

Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
			lbs	kg		
1ER50A-1	1	No	185	84	\$9,030	\$452
1ER50A-2	1	No	185	84	\$9,558	\$478
1ER50AF-1	1	Yes	210	95	\$16,992	\$850
1ER50AF-2	1	Yes	210	95	\$17,488	\$874
2ER50AF-1	2	Yes	530	240	\$30,332	\$1,518
2ER50AF-2	2	Yes	530	240	\$31,390	\$1,570
3ER50AF-1	3	Yes	717	326	\$39,770	\$1,990
3ER50AF-2	3	Yes	717	326	\$41,356	\$2,068
4ER50AF-1	4	Yes	927	420	\$48,380	\$2,420
4ER50AF-2	4	Yes	927	420	\$50,494	\$2,526

NOTE: 2, 3 and 4 Battery Fryers come standard with KleenScreen PLUS® Filtration System.

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

50 lb Electric Fryers Solid State Digital Controls (D)

Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
			Ibs	kg		
1ER50D-1	1	No	185	84	\$10,148	\$508
1ER50D-2	1	No	185	84	\$10,678	\$534
1ER50DF-1	1	Yes	210	95	\$18,110	\$906
1ER50DF-2	1	Yes	210	95	\$18,606	\$930
2ER50DF-1	2	Yes	530	240	\$32,572	\$1,630
2ER50DF-2	2	Yes	530	240	\$33,630	\$1,682
3ER50DF-1	3	Yes	717	326	\$42,940	\$2,148
3ER50DF-2	3	Yes	717	326	\$44,524	\$2,226
4ER50DF-1	4	Yes	927	420	\$52,860	\$2,644
4ER50DF-2	4	Yes	927	420	\$54,974	\$2,750

NOTE: 2, 3 and 4 Battery Fryers come standard with KleenScreen PLUS® Filtration System.

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

50 lb Electric Fryers Programmable Computer Controls (C)

Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
			Ibs	kg		
1ER50C-1	1	No	185	84	\$11,060	\$554
1ER50C-2	1	No	185	84	\$11,590	\$580
1ER50CF-1	1	Yes	210	95	\$19,022	\$952
1ER50CF-2	1	Yes	210	95	\$19,518	\$976
2ER50CF-1	2	Yes	530	240	\$34,396	\$1,720
2ER50CF-2	2	Yes	530	240	\$35,452	\$1,774
3ER50CF-1	3	Yes	717	326	\$45,674	\$2,284
3ER50CF-2	3	Yes	717	326	\$47,260	\$2,364
4ER50CF-1	4	Yes	927	420	\$56,504	\$2,826
4ER50CF-2	4	Yes	927	420	\$58,618	\$2,932

NOTE: 2, 3 and 4 Battery Fryers come standard with KleenScreen PLUS® Filtration System.

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



85 Ib Electric Fryers Solid State Analog Knob Control (A)

Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
			Ibs	kg		
1ER85A-1	1	No	195	88	\$11,854	\$594
1ER85A-2	1	No	195	88	\$12,384	\$620
1ER85AF-1	1	Yes	225	102	\$19,806	\$990
1ER85AF-2	1	Yes	225	102	\$20,312	\$1,016
2ER85AF-1	2	Yes	700	318	\$34,544	\$1,728
2ER85AF-2	2	Yes	700	318	\$35,602	\$1,780

NOTE: 2 Battery Fryers come standard with KleenScreen PLUS® Filtration System.

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

85 Ib Electric Fryers Solid State Digital Controls (D)

Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
			Ibs	kg		
1ER85D-1	1	No	195	88	\$13,244	\$662
1ER85D-2	1	No	195	88	\$13,772	\$690
1ER85DF-1	1	Yes	225	102	\$21,206	\$1,060
1ER85DF-2	1	Yes	225	102	\$21,704	\$1,086
2ER85DF-1	2	Yes	700	318	\$36,788	\$1,840
2ER85DF-2	2	Yes	700	318	\$37,844	\$1,892

NOTE: 2 Battery Fryers come standard with KleenScreen PLUS® Filtration System.

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

85 Ib Electric Fryers Programmable Computer Controls (C)

Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
			Ibs	kg		
1ER85C-1	1	No	195	88	\$14,634	\$732
1ER85C-2	1	No	195	88	\$15,162	\$758
1ER85CF-1	1	Yes	225	102	\$22,596	\$1,130
1ER85CF-2	1	Yes	225	102	\$23,092	\$1,156
2ER85CF-1	2	Yes	700	318	\$38,610	\$1,932
2ER85CF-2	2	Yes	700	318	\$39,668	\$1,984

NOTE: 2 Battery Fryers come standard with KleenScreen PLUS® Filtration System.

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



ACCESSORIES

Electric Fryers Field Installed

Accessory	Available on	Accessory Code	List Price
Twin Baskets	All 50 lb Electric Fryers	BASKETS-TWINRD	\$280
	All 85 lb Electric Fryers	VBASKET-TWIN85	\$446
Single Baskets	All 50 lb Electric Fryers	VBASKET-SINGLE	\$258
	All 85 lb Electric Fryers	VBASKET-SING85	\$380
Casters—Adjustable Set of (4)—2 Swivel with Locks and 2 Rigid	All 2 Battery Fryers with Electric KleenScreen PLUS® Filtration System	CASTERS-VULSCR	\$446
	All Freestanding ER Series Fryers without KleenScreen PLUS® Filtration System	CASTERS-PLTMNT	\$340
Stainless Steel Tank Covers/Work Surface Top	All 50 lb Electric Fryers	COVER-TANK50	\$212
	All 85 lb Electric Fryers	COVER-TNKE85	\$446
10" High Stainless Steel Removable Splash Guard Each	All 50 lb Electric Fryers	VSPGARD-G/E	\$194
	All 85 lb Electric Fryers	VSPGARD-ELE85	\$366
Crumb Screen Mesh	All ER50 Electric Fryers	45CRUMB-SCREEN	\$198
	All ER85 Electric Fryers	85CRUMB-SCREEN	\$292
Micro-Filtration Fabric Envelopes (6 Pack)	KleenScreen PLUS® 50 lb Single Wide Filter Pan	VPACK1F-45/50	\$216
	KleenScreen PLUS® 65 and 85 lb Single Wide Filter Pan	VPACK1F-85	\$216
	KleenScreen PLUS® Double Wide Filter Pan	VULPACK-FILTER	\$216
Connecting Kit—Securing 2 or More Fryers Together—Includes Grease Strip and Connecting Hardware	All Freestanding Fryers—1 Connecting Kit per 2 Fryers	CONNECT-KITVUL	\$140
Flanged Feet NOTE: For 3 Battery Fryers, Select Both VFLANGD-FEET/4 and FLANGED-FEET/S	All Freestanding Fryers without KleenScreen PLUS® Filtration System	VFLANGD-FEET/4	\$398
	Freestanding and 2 Battery Fryers with KleenScreen PLUS® Filtration System	FLANGED-FEET/S	\$398

Electric Fryers Factory Installed

Accessory	Description	Accessory Code	List Price
Basket Lifts Available Only with (D) and (C) Controls—Priced 1 Per Fry Tank	All 50 lb Electric Fryers	SBL	\$3,554
	All 85 lb Electric Fryers	SBL	\$3,986
Rear Oil Reclamation Hook-Up—Not Available with (A) Controls—Priced 1 Per Battery; Not Available for Fryer Basket Lifts or Single Fryers	Rear Oil Reclamation Hook-Up with Lockable Gate Valve	OR	\$1,074

EXAMPLE: 2ER85CF-1-SBL = 2 Battery 85 lb 208 V/3 PH/50-60 Hz Fryer with Programmable Computer Controls (C), KleenScreen PLUS® Filtration System with Single Basket Lifts.

KLEENSCREEN PLUS® FILTRATION

Extended Oil Life, Lower Operating and Oil Costs
and Improved Return on Investment=Savings.

Standard Features:

- Patented filtration system extends oil life 200–400+ percent
- 2 filtering solutions—stainless steel mesh screen and microfiltration fabric envelopes
- 1-touch filter controls
- Lightweight stainless steel pan construction—easy cleaning and dishwasher safe
- Boil Out ByPass™ 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
- High-temperature discard hose
- Operates with most oil reclamation systems

NOTE: Please contact Vulcan Customer Service for additional options required when using solid shortening.

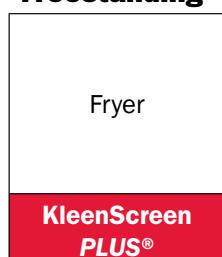


2ER50DF
Shown with
accessory casters.

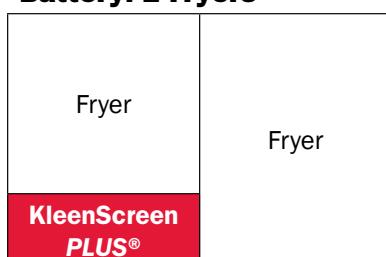
KLEENSCREEN PLUS® FILTRATION LOCATIONS

PowerFry™ and Electric Series Fryers

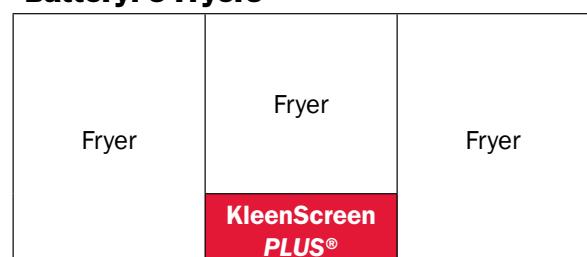
Freestanding



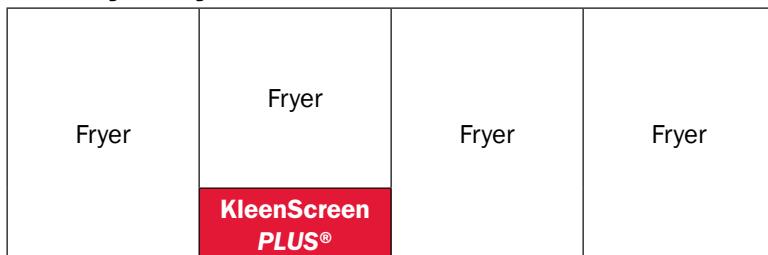
Battery: 2 Fryers



Battery: 3 Fryers



Battery: 4 Fryers





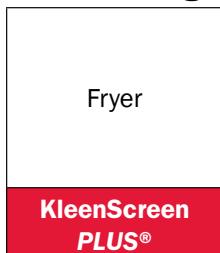
FRYERS



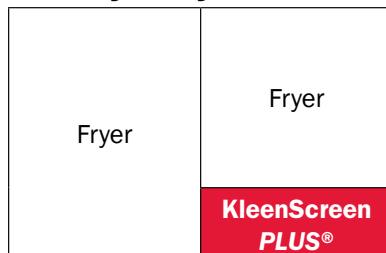
KLEENSCREEN PLUS® FILTRATION LOCATIONS

GRMF Series Fryers

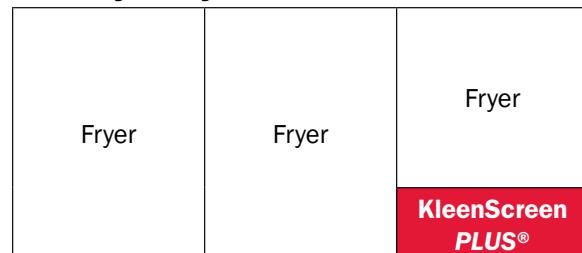
Freestanding



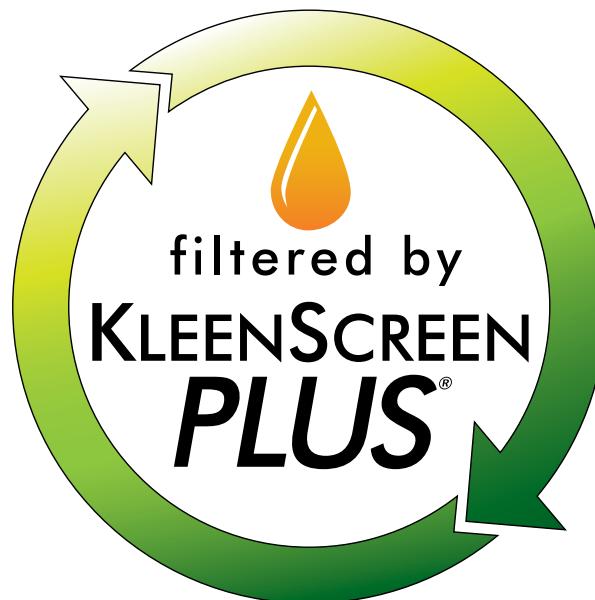
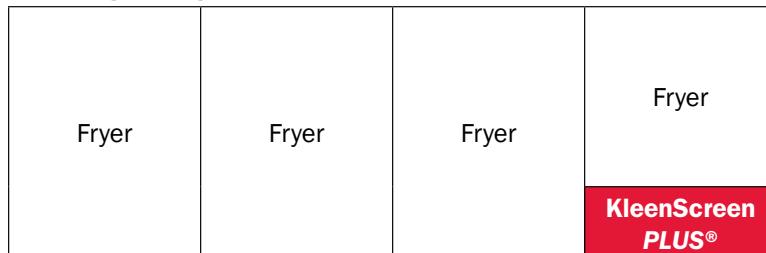
Battery: 2 Fryers



Battery: 3 Fryers



Battery: 4 Fryers





FRYMATE™

Convenient Fry Dump Station for Both Gas and Electric Fryers—“Add-On” or Stand-Alone Model.

Standard Features:

- Stainless steel cabinet
- Stainless steel curved pan to allow for easy removal of food products
- Adjustable casters—2 swivel with locks and 2 rigid
- Storage area behind door
- Grease strip, connecting bracket and all hardware included
- Can be installed on the left, right or both sides of the fryer



Frymate VX15
Shown with optional
ThermoGlo™ Food Warmer.

Frymate™ Dump Station—Freestanding or “Add-On” in the Field

AFC Code	Available Field Installed	Dimensions (W x D x H)	Approx. Shipping Wt.		List Price
			Ibs	kg	
Frymate VX15	All 35, 45, 50 and 65 lb Gas or Electric Fryers	15½" x 30⅛" x 36¼"	122	55	\$2,724
Frymate VX21S	All 85 lb Gas or Electric Fryers	21" x 34¾" x 36¼"	173	78	\$3,110

Freight Classification: 85

ACCESSORIES

Field Installed

Accessory	Available on	Accessory Code	List Price
Stainless Steel Tank Covers/Work Surface Top	Frymate VX15	COVER-TANK	\$212
	Frymate VX21S	COVER-TANK85	\$366
ThermoGlo™ Food Warmer 120 V	All Frymate™ Models	FOOD-WARMER	\$1,942



FRYERS



PORTABLE FILTRATION

Mobile Filter Provides Easy Filtering When Used with Vulcan Fryers or Any Manufacturer's Brand of Freestanding Fryers.



**Stainless Steel
Mesh Screen Assembly**

Standard Features:

- Reusable stainless steel mesh filter screen assembly
- $\frac{1}{3}$ HP motor/pump, 8-gallon/min circulating hot oil
- 6" casters for ease of mobility with stainless steel handle
- 300 Series, 16-gauge stainless steel filter vessel
- 4' high-temperature oil discard hose
- 110 lb oil capacity
- Removable large primary crumb catch basket
- Filter pan removable for cleaning



MF-1

Model Number	Description	Dimensions (W x D x H)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
			lbs	kg		
MF-1	120 V, 60 Hz, 1-Phase	20" x 39 $\frac{3}{8}$ " x 20 $\frac{1}{4}$ "	106	48	\$5,948	\$298

Freight Classification: 85

ACCESSORIES

Field Installed

Accessory	Available on	Accessory Code	List Price
Micro-Filtration Fabric Envelope Conversion Kit—Contains 3 Fabric Envelopes, New Stainless Steel Mesh Insert and Clip	MF-1	MF-FABENV	\$904
Micro-Filtration Fabric Envelopes (6 Pack)	MF-1	VULPACK-FILTER	\$216



**Micro-Filtration Fabric
Envelope Conversion Kit**



HEAVY DUTY GAS GRIDDLES

VULCAN CUSTOM CHAIN GRIDDLE

**IRX™ Technology Delivers High Efficiency,
High Volume Productivity & Flexibility.**

Standard Features:

- Energy-efficient 24,000 BTU/hr infrared burners for effective heat distribution every 12"
- 1" thick steel plate with embedded solid state temperature control over a 150–550°F range
- Electronic ignition and pilot protection system
- Chassis provides working height of 14.5" on 4" adjustable legs
- Heavy gauge knob guards protect your temperature settings
- Cool bull nose design keeps the front rail cool to the touch at all times
- High capacity 6 quart grease drawer—(2) for 60" and 72" sizes



VCCG36

Model Number	Plate Thickness	Total BTU/hr	Approx. Shipping Wt.		List Price
			Ibs	kg	
VCCG24	1"	48,000	380	172	\$8,796
VCCG36	1"	72,000	475	215	\$10,988
VCCG48	1"	96,000	575	261	\$12,596
VCCG60	1"	120,000	665	301	\$15,230
VCCG72	1"	144,000	855	388	\$17,982

Griddle Options Price List				
Unit Size	24" Deep Chrome Plate	Fully Grooved Griddle Plate ¹	10" Backsplash & Tapered Side Splashes	Welded Plate Divider ²
24"	\$3,424	\$1,960	\$342	\$236
36"	\$4,558	\$2,694	\$342	\$236
48"	\$5,588	\$3,426	\$438	\$236
60"	\$6,672	\$4,160	\$552	\$236
72"	\$8,150	\$4,892	\$552	\$236

NOTE: Some options may not be combined. Contact factory with questions.

¹Partial grooving available. Contact factory.

²Cost per divider. Contact factory to specify location on plate.



RAPID RECOVERY™ SERIES

Delivers High Efficiency
and High-Volume Productivity.



Standard Features:

- 18 mm ($\approx \frac{3}{4}$) Rapid Recovery™ composite griddle plate
- 304 Series stainless steel cooking surface offers exceptional cleanability and reduces flavor transfer between foods
- 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 over 40%. Almost 50 lbs/hr production capacity**
- 27,500 BTU/hr atmospheric U-shaped burners for balanced heat distribution
- Electronic ignition with solid state temperature control of 150–450°F range
- Low-profile chassis provides working height of 11" on 4" adjustable legs
- High-capacity 6 quart grease drawer
- Heavy gauge knob guards protect your temperature settings

Model Number	Plate Thickness	Total BTU/hr	Approx. Shipping Wt.		List Price
			Ibs	kg	
24RRG	18 mm	55,000	200	91	\$9,398
36RRG*	18 mm	82,500	255	116	\$11,368
48RRG*	18 mm	110,000	325	147	\$13,878
60RRG*	18 mm	137,500	400	181	\$16,934

*ENERGY STAR® qualified.

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

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

ACCESSORIES

Rapid Recovery™ Series

Model Number	Accessory Code & List Price		
	Plate Rail	Condiment Rail	Cutting Board
24RRG	PLTRAIL-RRG24 \$580	CONRAIL-RRG24 \$650	CUTBD-RRG24 \$986
36RRG	PLTRAIL-RRG36 \$634	CONRAIL-RRG36 \$774	CUTBD-RRG36 \$1,092
48RRG	PLTRAIL-RRG48 \$734	CONRAIL-RRG48 \$800	CUTBD-RRG48 \$1,452
60RRG	PLTRAIL-RRG60 \$908	CONRAIL-RRG60 \$990	CUTBD-RRG60 \$1,796

EXCLUSIVE RAPID RECOVERY™ COMPOSITE PLATE MATERIAL



Composite Plate Aluminum Core with 304 Series Stainless Steel Surface.



900RX & MSA SERIES

High Performance, Convenience, Reliability and Durability.

Standard Features:

- Embedded mechanical snap-action thermostat provides durability and precise temperature control from 200–550°F in every 12" cooking zone
- Temperature control is +/- 15°F to set point
- Fully welded frames, 1" thick and 24" deep griddle plates
- 1 pilot safety valve for every 2 burners; valve will completely shut off gas to pilot and burners if pilot extinguishes
- Heavy gauge 4" stainless steel backsplash and tapered side splashes
- Cool bull nose design keeps the front rail cool to the touch at all times
- High-capacity 6 quart grease drawer—(2) for 60" and 72" sizes
- Heavy gauge knob guards protect your temperature settings
- All units shipped with 4" heavy duty adjustable legs
- Dual (electric/manual) ignition provides convenience to busy operators*
- Front manifold shut-off valve*

*900RX Series only.



948RX



Dual Ignition with Manifold Valve.

See page 28–29 for stands and accessories.

See page 30 for our correctional package.

900RX Series

Model Number	Plate Thickness	Total BTU/hr	Approx. Shipping Wt.		List Price	
			Ibs	kg	Standard Unit with 4" Splash	30" Deep Unit
924RX	1"	54,000	330	150	\$7,930	\$9,512
936RX	1"	81,000	430	195	\$9,608	\$11,530
948RX	1"	108,000	560	254	\$11,338	\$13,606
960RX	1"	135,000	660	299	\$13,018	\$15,616
972RX	1"	162,000	795	361	\$14,738	\$17,684

MSA Series

Model Number	Plate Thickness	Total BTU/hr	Approx. Shipping Wt.		List Price	
			Ibs	kg	Standard Unit with 4" Splash	30" Deep Unit
MSA24	1"	54,000	330	150	\$6,706	\$8,286
MSA36	1"	81,000	430	195	\$8,416	\$10,338
MSA48	1"	108,000	560	254	\$10,194	\$12,460
MSA60	1"	135,000	660	299	\$11,974	\$14,576
MSA72	1"	162,000	795	361	\$13,612	\$16,558



MSA48



HEAVY DUTY ELECTRIC GRIDDLES

HEG SERIES

Dependable Operation and Repeatable Performance.



Standard Features:

- Highly precise snap-action thermostat control and heating elements in each 12" cooking zone
- Fully welded frames, $\frac{1}{2}$ " thick and 24" deep griddle plates
- Temperature adjusts from 200–450°F, illuminated cycle light tells operator when griddle is at set temperature
- Heavy gauge 4" stainless steel backsplash and tapered side splashes
- Cool bull nose design keeps the front rail cool to the touch at all times
- High-capacity 6 quart grease drawer—(2) for 60" and 72" sizes
- Heavy gauge knob guards protect your temperature settings
- Available in 208 or 240 V, 50/60 Hz, 1- or 3-Phase power supply and 480 V, 50/60 Hz, 3-Phase
- All units shipped with 4" heavy duty adjustable legs

See page 28–29 for stands and accessories.

See page 30 for our correctional package.



HEG36E

HEG Series

Model Number	Plate Thickness	Total kW	Approx. Shipping Wt.		List Price	480 V
			Ibs	kg		
HEG24E	$\frac{1}{2}$ "	10.8	165	75	\$4,590	\$432
HEG36E	$\frac{1}{2}$ "	16.2	230	105	\$6,666	\$538
HEG48E	$\frac{1}{2}$ "	21.6	275	125	\$7,648	\$638
HEG60E	$\frac{1}{2}$ "	27.0	345	157	\$9,226	\$754
HEG72E	$\frac{1}{2}$ "	32.4	560	255	\$11,894	\$890

NOTE: Contact factory for 380–415 V options.



RAPID RECOVERY™ SERIES

Delivers High Efficiency and High-Volume Production in a Heavy Duty Electric Platform.

Standard Features:

- Highly precise snap-action thermostat control and heating elements in each 12" cooking zone, control from 200–450°F
- 15 mm ($\approx \frac{5}{8}$ ") Rapid Recovery™ composite griddle plate
- 304 Series stainless steel cooking surface offers exceptional cleanability and reduces flavor transfer between foods
- Stainless steel front, 3" back and tapered side splashes, and 13" cooking height on 4" adjustable legs
- Heavy load cooking efficiency of 76%. Almost 45 lbs/hr production capacity*
- Available in 208 or 240 V, 50/60 Hz, 1- or 3-Phase power supply and 480 V, 50/60 Hz, 3-Phase

*RRE36D model test data from FSTC/ASTM standard F1275 protocol.

See page 29 for stands.

EXCLUSIVE RAPID RECOVERY™ COMPOSITE PLATE MATERIAL



Composite Plate Aluminum Core with 304 Series Stainless Steel Surface.



RRE48D

Rapid Recovery™ Series

Model Number	Plate Thickness	Total kW	Approx. Shipping Wt.		List Price	480 V
			Ibs	kg		
RRE24D	15 mm	10.8	152	69	\$6,506	\$432
RRE36D	15 mm	16.2	180	82	\$8,836	\$538
RRE48D	15 mm	21.6	208	95	\$10,800	\$638

NOTE: Contact factory for 380–415 V options.



OPTIONS & ACCESSORIES

900RX, MSA & HEG Series

Unit Size	Accessory Code & List Price							
	24" Deep Chrome Plate	30" Deep Chrome Plate ¹	Fully Grooved Griddle Plate ²	10" Backsplash & Tapered Side Splashes ¹	Rear Grease Trough ¹	Under-Device Plumbing ¹	Welded Plate Divider ³	Rotary Piezoelectric Ignition System ⁴
24"	\$3,424	\$4,370	\$1,960	\$342	\$942	\$152	\$236	\$216
36"	\$4,558	\$5,806	\$2,694	\$342	\$942	\$152	\$236	\$216
48"	\$5,588	\$7,120	\$3,426	\$438	\$1,178	\$152	\$236	\$216
60"	\$6,672	\$8,498	\$4,160	\$552	\$1,412	\$152	\$236	\$216
72"	\$8,150	\$10,388	\$4,892	\$552	\$1,646	\$152	\$236	\$216

NOTE: Some options may not be combined. Contact factory with questions.

¹Available on 900RX and MSA Series Gas Griddles only.

²Partial grooving available. Contact factory.

³Cost per divider. Contact factory to specify location on plate.

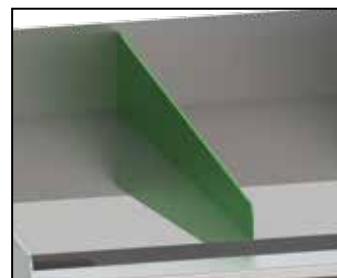
⁴Available on MSA Series Gas Griddles only.

Accessory	Accessory Code	List Price
Gas Flex Hose, 3/4" x 4'	3/4QDH-4FT	\$888
Griddle Banking Strip	BANKING-STRIP	\$74
Transformer 220 V to 120 V	TRANSF-900RE	\$1,420
6" Legs*	LEGS-GRD6	\$412

*Legs shipped separately and field installed. Applies to 900RX, MSA, HEG, VHP & VACB Series only.



10" Back Splash



Welded Plate Divider



Under-Device Plumbing



Rear Grease Trough



Fully Grooved Griddle Plate



Chrome Griddle Plate


900RX, MSA, HEG & VHP Series

Unit Size	Accessory Code & List Price			
	Plate Rail 10 $\frac{5}{8}$ " Deep, Stainless Steel	Condiment Rail 10 $\frac{5}{8}$ " Deep, Stainless Steel	Condiment Rail Capacity 1/6 Pans 1/3 Pans	Cutting Board 10 $\frac{5}{8}$ " Deep with Sani-Tuff
24"	PLTRAIL-24 \$580	CONRAIL-24 \$656	3	CUTBD-24 \$986
			1	
36"	PLTRAIL-36 \$634	CONRAIL-36 \$774	5	CUTBD-36 \$1,092
			2	
48"	PLTRAIL-48 \$734	CONRAIL-48 \$800	7	CUTBD-48 \$1,452
			3	
60"	PLTRAIL-60 \$908	CONRAIL-60 \$990	8	CUTBD-60 \$1,796
			4	
72"	PLTRAIL-72 \$930	CONRAIL-72 \$1,054	10	CUTBD-72 \$2,024
			5	

Universal Equipment Stands

Stand Width	Model Number
26"	STAND/C-24 \$1,240
37"	STAND/C-36 \$1,446
49"	STAND/C-48 \$1,686
61"	STAND/C-60 \$2,180
73"	STAND/C-72 \$2,492

30" deep Stainless Steel Stand
with 1/2" Marine Edge and 5" casters.
Deck height is 24" from floor level.

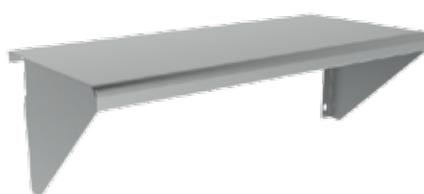
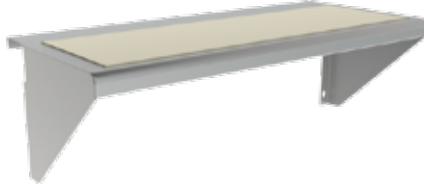


Plate Rail



Condiment Rail



Cutting Board



Universal Equipment Stand



CORRECTIONAL GRIDDLES

900RX, MSA & HEG SERIES

Security, Durability, Performance.

Standard Features:

- Sealed chassis design virtually eliminates access for hidden contraband items
- Lockable control cover and grease can
- Adjustable flanged legs allow unit to be bolted to mounting surface
- Unique front panel protects controls and prevents knob removal*
- Grease, water and heat-resistant controls—no electricity required*
- Robust and convenient rotary piezo electric ignition system*

*Gas griddles only.

Unit Size	Griddle Security Package	Correctional Integrated Stand	Correctional Package—30" Deep Gas Griddles
24"	\$698	\$2,138	\$1,100
36"	\$834	\$2,372	\$1,246
48"	\$972	\$2,524	\$1,384
60"	\$1,110	\$2,672	\$1,522
72"	\$1,318	\$2,952	\$1,730



972RX
Shown with correctional package.



924RX
Enclosed Security Bottom.



900RX
Front Panel and Protected Knobs.



HEG24E
Shown with drop-down lockable cover.



CLAMSHELL GRIDDLE ACCESSORY

GTS12 SERIES

Maximize Product Throughput and Reduce Cooking Times with a High Performance, Mechanical Clamshell Platform.



HEG24E+GTS12

Standard Features:

- 15 mm (5/8") composite construction cooking plate
- Adjustable thermostat that supports cooking temperatures of 200–450°F
- Fully welded, all stainless steel mounting frame and spring-assist lift arm assembly
- Power and heating element indicator lights
- Units are compatible with new or existing RRG, 900RX, MSA and HEG(E) Series units with 4" backsplashes
- Units can be added and field-installed as production requirements increase
- 1-year limited parts and labor warranty
- Gap adjustment accessory (GADJUST-GTS) provided with each GTS12 unit standard

Model Number	Description	Voltage	Total kW	Nominal Amp Draw	Approx. Shipping Wt.		List Price
					Ibs	kg	
GTS12-1	Composite Material Platen	208	3.6	17.3	75	34	\$9,996
GTS12-1GRV	Fully Grooved Steel Platen	208	3.6	17.3	75	34	\$9,996

NOTE: Please specify 208 V single phase or 240 V single phase electrical service.

NOTE: 240 V available at the same price. Contact factory for lead time.

GTS12 Series

Accessory	Accessory Code	List Price
24" Mounting Frame	FRAME-GTS24	\$552
36" Mounting Frame	FRAME-GTS36	\$612
48" Mounting Frame	FRAME-GTS48	\$692
60" Mounting Frame	FRAME-GTS60	\$760
72" Mounting Frame	FRAME-GTS72	\$800

NOTE: Griddles with backsplashes taller than 4" will require field modification.

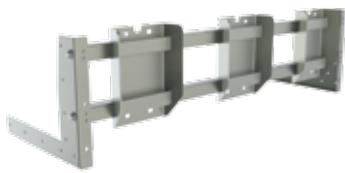
Accessory	Accessory Code	List Price
Teflon Sheets (10)	TEFLON-KIT10B	\$662
Place Spacing (1/32" Increments)	GADJUST-GTS	\$114
GTS Head Stabilizer for Cleaning	STABLZR-GRS	\$68



GTS12-1GRV



TEFLON-KIT10B



FRAME-GTS36



Composite Plate Aluminum Core with 304 Series Stainless Steel Surface.



IRX™ INFRARED CHARBROILER

VTEC SERIES

IRX™ Technology Delivers Increased Production Capacity, Decreased Gas Usage and Increased Food Quality—Experience True Infrared Cooking and Taste the Difference.

Standard Features:

- Patented grate design virtually eliminates flare-ups
- Energy-efficient 22,000 BTU/hr independent burner sections every 12" with high range gas controls
- 11" x 25" stainless steel cooking grids providing $\approx 2 \text{ ft}^2$ of cooking area in each burner zone
- Heavy gauge steel emitter panels produce rapid-cooking infrared energy
- Rotary piezo igniter provides direct spark to burner—no standing pilots
- Cool bull nose design keeps the front rail cool to the touch at all times
- Stainless steel sides, control panel, top trim and removable heat shield
- Full width, stainless steel front crumb tray
- All units shipped with 4" heavy duty adjustable legs



VTEC36



Model Number	Burner Sections	Total BTU/hr	Approx. Shipping Wt.		List Price
			Ibs	kg	
VTEC14	1	22,000	97	44	\$4,576
VTEC25	2	44,000	151	68	\$6,556
VTEC36	3	66,000	210	95	\$8,564
VTEC48	4	88,000	264	120	\$10,510
VTEC60	5	110,000	309	140	\$13,650

ACCESSORIES

VTEC Series

Unit Size	Accessory Code & List Price		
	Plate Rail 10" Deep, Stainless Steel	Condiment Rail 10" Deep, Stainless Steel	Condiment Rail Capacity 1/6 Pans 1/3 Pans
14"	PLTRAIL-VTEC14 \$370	N/A	N/A
25"	PLTRAIL-VTEC25 \$388	CONRAIL-VTEC25 \$434	3
			1
36"	PLTRAIL-VTEC36 \$424	CONRAIL-VTEC36 \$516	5
			2
48"	PLTRAIL-VTEC48 \$490	CONRAIL-VTEC48 \$534	7
			3
60"	PLTRAIL-VTEC60 \$606	CONRAIL-VTEC60 \$660	8
			4

VTEC Accessory

Model Number	Description	List Price
GRATE-VTFISH	Stainless Steel Fish Grate, 22-Ribs; Qty (2)	\$228
EMITTER-VTEC	Replacement Emitter Panels; Qty (2)	\$306



CONRAIL-VTEC25



PLTRAIL-VTEC25



ACHIEVER CHARBROILERS

VACB SERIES

High Production, Uniform Temperature and Durability.

Standard Features:

- Best temperature profile of any charbroiler in its class—more usable heat (600–700°F) into the grate area for maximum production capacity and productivity
- Powerful 17,000 BTU/hr* burner in each 6" broiler section with wide range (220° rotation) manual gas valves for precise zone control
- Vulcan's "Supercharger" plates are standard—improving energy utilization and performance across the burner box

- Fully welded chassis, heavy duty cast iron burners, radiants and grates provide exceptional durability
- Stainless steel sides, control panel, backsplash, top trim and grease trough for easy clean-up
- Deflector tray removes for easy cleaning, improves temperature profile and keeps heat away from expensive under-counter refrigeration
- Easy-to-light design for maximum operator convenience

See page 34 for accessories.



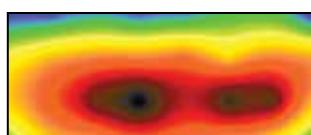
VACB47

VACB Series

Model Number	Number of Grates	Total BTU/hr	Approx. Shipping Wt.		List Price
			Ibs	kg	
VACB25	4	68,000	290	131	\$5,848
VACB36	6	102,000	370	167	\$7,756
VACB47	8	136,000	450	203	\$9,428
VACB60	11	187,000	500	225	\$12,096
VACB72	13	221,000	700	318	\$15,190



VACB47 Achiever
Super-Uniform
Temperature Profile



Competitor
Temperature Profile

*16,000 BTU/hr for propane gas.



ACCESSORIES

VACB Series

Model Number	Accessory Code & List Price					
	Plate Rail 10%" Deep, Stainless Steel	Condiment Rail 10%" Deep, Stainless Steel	Condiment Rail Capacity 1/6 Pans 1/3 Pans	Cutting Board 10%" Deep with Sani-Tuff	6" Splash Kit	Overshelf
VACB25	PLTRAIL-ACB25 \$608	CONRAIL-ACB25 \$648	3	CUTBD-ACB25 \$1,020	SPLASH6-CB25 \$324	OVERSHELF-ACB25 \$1,462
			1			
VACB36	PLTRAIL-ACB36 \$662	CONRAIL-ACB36 \$702	5	CUTBD-ACB36 \$1,234	SPLASH6-CB36 \$394	OVERSHELF-ACB36 \$1,704
			2			
VACB47	PLTRAIL-ACB47 \$764	CONRAIL-ACB47 \$788	7	CUTBD-ACB47 \$1,498	SPLASH6-CB47 \$526	OVERSHELF-ACB47 \$2,008
			3			
VACB60	PLTRAIL-ACB60 \$942	CONRAIL-ACB60 \$966	8	CUTBD-ACB60 \$1,958	SPLASH6-CB60 \$552	OVERSHELF-ACB60 \$2,570
			4			
VACB72	PLTRAIL-ACB72 \$966	CONRAIL-ACB72 \$1,006	10	CUTBD-ACB72 \$2,182	SPLASH6-CB72 \$596	OVERSHELF-ACB72 \$2,918
			5			

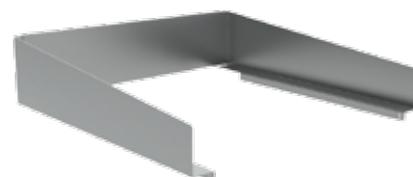
Accessory	Accessory Code	List Price
½" Round Rod	GRATE-RR724	\$252
Griddle Plate, 10" Wide	GRATE-GRID24	\$360
Waffle Grate	GRATE-WAFFLE24	\$146
Fajita Plate Warmer (replaces 2 grates)	GRATE-FAJITA	\$1,062
Cast Straight Grate	GRATE-CSTR24	\$108



GRATE-GRID24



GRATE-RR724



SPLASH6-CB25



OVERSHELF-ACB25



GRATE-WAFFLE24



GRATE-FAJITA



Low PROFILE CHARBROILERS

VCCB SERIES



Standard Features:

- Heavy duty cast iron char-radiants and reversible 5 $\frac{1}{4}$ " wide Flame Arrestor broiling grates are standard
- 14,500 BTU/hr heavy duty cast iron burners in each 6" section
- Deflector panels below burners focus heat into cooking—design keeps crumb tray cool and protects refrigerated bases
- Stainless steel sides, control panel, top rim, backsplash and full width grease trough
- Standing pilot ignition system with manual gas valve burner control
- 13" working height—14 $\frac{3}{4}$ " overall height on 4" adjustable legs
- 3/4" gas connection with pressure regulator
- 1-year parts and labor warranty

See page 36 for accessories.



VCCB47

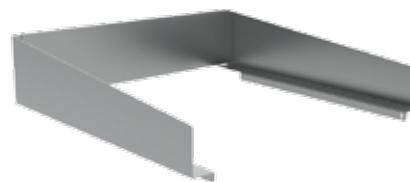
Model Number	Number of Grates	Total BTU/hr	Approx. Shipping Wt.		List Price
			Ibs	kg	
VCCB25	4	58,000	265	120	\$5,848
VCCB36	6	87,000	355	161	\$7,756
VCCB47	8	116,000	460	209	\$9,428
VCCB60	11	159,500	600	272	\$12,096
VCCB72	13	188,500	720	327	\$15,190



ACCESSORIES

VCCB Series

Model Number	Accessory Code & List Price	
	Plate Rail 10" Deep, Stainless Steel	6" Splash Kit
VCCB25	PLTRAIL-VCCB25 \$256	SPLASH6-CB25 \$324
VCCB36	PLTRAIL-VCCB36 \$322	SPLASH6-CB36 \$394
VCCB47	PLTRAIL-VCCB47 \$460	SPLASH6-CB47 \$526
VCCB60	PLTRAIL-VCCB60 \$512	SPLASH6-CB60 \$552
VCCB72	PLTRAIL-VCCB72 \$590	SPLASH6-CB72 \$596



SPLASH6-CB25



PLTRAIL-VCCB25

Accessory	Accessory Code	List Price
Cast Waffle Grate	GRATE-WAFFLE	\$116
Cast Diamond Grate	GRATE-CDIA7	\$90
SS Diamond Grate	GRATE-SSDIA7	\$252
½" Round Rod	GRATE-RROD7	\$252



Waffle Cast Diamond Diamond Round Rod

WOOD ASSIST SMOKER BASE

Standard Features:

- Heavy duty, stainless steel welded construction
- Stainless steel under shelving
- Removable stainless steel water trays
- Heavy duty, removable steel wood racks
- Available for 47", 60" and 72" units only



SMOKER-VCCB72

Description	Accessory Code	List Price
Wood Assisted Smoker Base	SMOKER-VCCB47	\$6,352
	SMOKER-VCCB60	\$6,690
	SMOKER-VCCB72	\$7,316



ACHIEVER HOT PLATES

VHP SERIES

Standard Features:

- Cast iron 30,000 BTU/hr* 2-piece lift-off burners offer superior heat distribution for heavy sauté applications
- 1 protected standing pilot for every 2 burners reduces gas consumption and protects against spill-over
- Heavy duty cast iron top grates, 1 per burner, support heavy pans and stockpots
- Fully welded steel chassis
- Step-up configurations are available in all sizes
- Cool bull nose design keeps the front rail cool to the touch at all times
- All units shipped with 4" heavy duty adjustable legs

*27,500 BTU/hr for propane gas.



VHP424



VHP424U

VHP Series

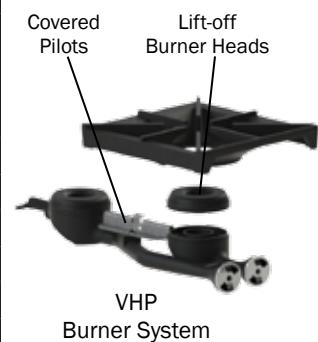
Model Number	Number of Burners	Total BTU/hr	Approx. Shipping Wt.		List Price
			Ibs	kg	
VHP212	2	60,000	148	67	\$2,082
VHP424	4	120,000	224	102	\$2,866
VHP636	6	180,000	291	132	\$4,060
VHP848	8	240,000	310	141	\$4,880

Model Number	List Price
VHP212U	\$2,554
VHP424U	\$3,758
VHP636U	\$5,236
VHP848U	\$6,442

ACCESSORIES

VHP Series

Unit Size	Accessory Code & List Price				
	Stainless Steel Stand with Marine Edge Casters	Plate Rail 10½" Deep, Stainless Steel	Condiment Rail 10½" Deep, Stainless Steel	Condiment Rail Capacity 1/6 Pans 1/3 Pans	Cutting Board 10½" Deep with Sani-Tuff
24"	STAND/C-24 \$1,240	PLTRAIL-24 \$580	CONRAIL-24 \$656	3	CUTBD-24 \$986
				1	
36"	STAND/C-36 \$1,446	PLTRAIL-36 \$634	CONRAIL-36 \$774	5	CUTBD-36 \$1,092
				2	
48"	STAND/C-48 \$1,686	PLTRAIL-48 \$734	CONRAIL-48 \$800	7	CUTBD-48 \$1,452
				3	





STOCK POT RANGES

VSP SERIES

Standard Features:

- 2 high-powered 55,000 BTU/hr ring-type burners*
in each section—110,000 BTU/hr input per section
- Stainless steel front and sides with nickel plated legs standard
- Standing pilot ignition with 2 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
- 22½-24" high working height

*45,000 BTU/hr per ring for propane; 90,000 BTU/hr input per section for propane.



VSP100



VSP200F

VSP Series

Model Number	Description	Dimensions (W x D x H)	Approx. Shipping Wt.		List Price
			Ibs	kg	
VSP100	Single Burner Section	18" x 24" x 22"	160	72	\$1,992
VSP200F	2 Front-To-Back Burner Sections	18" x 49" x 22"	290	131	\$4,348



COUNTER RESTAURANT SERIES

VCRG-T THERMOSTATIC GAS GRIDDLES



Standard Features:

- 1" thick polished steel griddle plate—a full 20½" deep, with 3½" tapered stainless steel splashes fully top-seam welded for easy cleaning
- Embedded, mechanical snap-action thermostats for high performance and optimal response time. Temperature adjusts from 200–450°F
- (1) 25,000 BTU/hr U-shaped burner for every 12" of griddle width
- 1 pilot safety valve for every 2 burners; valve will completely shut off gas to pilot and burners if pilot extinguishes
- Fully welded stainless and aluminized steel chassis frame
- 4½ quart grease can
- 12½" cooking height on 4" adjustable legs
- All units shipped equipped for Natural Gas with conversion kit for propane service



VCRG24-T

NOTE: Elevation orifice kit available free of charge for high-elevation applications.

VCRG-M MANUAL GAS GRIDDLES

Standard Features:

- 1" thick polished steel griddle plate—a full 20½" deep, with 3½" tapered stainless steel splashes fully top-seam welded for easy cleaning
- 1 manual control valve per burner
- (1) 25,000 BTU/hr U-shaped aluminized steel burner for every 12" of griddle width
- Standing pilot system
- Fully welded stainless and aluminized steel chassis frame
- 4½ quart grease can
- 12½" cooking height on 4" adjustable legs
- All units shipped for Natural Gas with conversion kit for propane service



VCRG24-M

NOTE: Elevation orifice kit available free of charge for high-elevation applications.



VCRB RADIANT GAS CHARBROILER

Standard Features:

- Heavy duty cast iron char-radiants and reversible 5 $\frac{1}{4}$ " wide Flame Arrestor broiling grates are standard
- 14,500 BTU/hr heavy duty cast iron burners in each 6" section
- Deflector panels below burners focus heat into cooking—design keeps crumb tray cool and protects refrigerated bases
- Stainless steel sides, control panel, top rim and backsplash
- Standing pilot system with manual gas valves

NOTE: Elevation orifice kit available free of charge for high-elevation applications.

- 13" working height on 4" adjustable legs
- All units shipped for Natural Gas with conversion kit for propane service



VCRB25

VCRH GAS HOT PLATE

Standard Features:

- Cast iron 25,000 BTU/hr 2-piece lift-off burners offer superior heating and flexibility
- 1 manual control valve per burner
- 1 protected standing pilot for every 2 burners reduces gas consumption and protects against spill-over
- Heavy duty cast iron top grates, 1 per burner, are designed to support heavy pans and stockpots
- Fully welded stainless and aluminized steel chassis frame
- All units shipped for Natural Gas with conversion kit for propane service

NOTE: Elevation orifice kit available free of charge for high-elevation applications.



VCRH24



COUNTER RESTAURANT SERIES

Model Number	Unit Size	Total BTU/hr	Approx. Shipping Wt.		List Price
			Ibs	kg	
Manual Griddles					
VCRG24-M	24"	50,000	243	111	\$2,578
VCRG36-M	36"	75,000	340	155	\$3,296
VCRG48-M	48"	100,000	408	185	\$4,002
Embedded Snap-Action Thermostatic Griddles					
VCRG24-T	24"	50,000	243	111	\$4,250
VCRG36-T	36"	75,000	340	155	\$5,190
VCRG48-T	48"	100,000	408	185	\$6,472
Cast Iron Radiant Charbroilers					
VCRB25	25"	58,000	290	131	\$3,084
VCRB36	36"	87,000	370	167	\$3,946
Hot Plates					
VCRH12	12"-2 Burner	50,000	140	63	\$1,552
VCRH24	24"-4 Burner	100,000	207	93	\$2,458
VCRH36	36"-6 Burner	150,000	260	113	\$3,294

ACCESSORIES

Counter Restaurant Series

Accessory	Accessory Code	List Price
Orifice Altitude Kit	ALTIKIT-VCR	N/C
VCRB Charbroiler Backsplash—4"	SPLASH-VCRB	\$174

See page 36 for charbroiler grate accessories.





GAS INFRARED CHEESEMELTERS

VICM SERIES

Standard Features:

- Energy efficient gas infrared burners
- 3-position heavy duty rack guides and wire chrome grid rack
- 21" H x 19" D with all stainless steel interior
- Removable full width stainless steel spillage pan for easy cleaning and maintenance
- Supervised gas pilot and burner safety valve option available
- Wall mount panel included standard, installable on range shelf or legs

VICM Series

Model Number	Number of Burners	Total BTU/hr	Approx. Shipping Wt.		List Price
			lbs	kg	
VICM24	1	20,000	106	48	\$4,284
VICM36	1	30,000	159	72	\$5,550
VICM48	2	40,000	212	95	\$6,942
VICM60	2	50,000	265	119	\$8,562
VICM72	2	60,000	318	143	\$10,128

Available March 2014

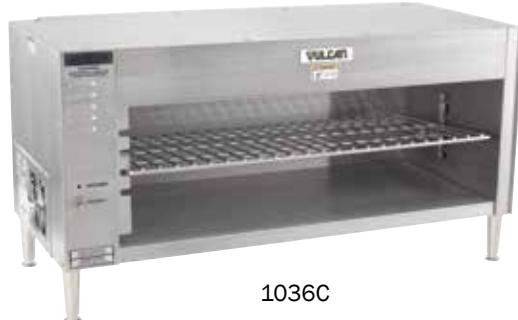


VICM36

ELECTRIC CHEESEMELTERS

Standard Features:

- Stainless steel body construction
- Solid-state controls
- Rack-activated quartz heaters save energy
- 4-position rack locator
- 208 or 240 V, 1-Phase electrical connection required
- High performance electric cheesemelter can be wall- or counter-mounted



1036C

Counter-Top Models

Model Number	Dimensions (W x D x H)	Total kW	Approx. Shipping Wt.		List Price
			lbs	kg	
1024C	27" x 17½" x 19¼"	2.4	75	34	\$4,090
1036C	36½" x 17½" x 19¼"	3.6	100	45	\$4,790
1048C	50" x 17½" x 19¼"	4.8	120	54	\$6,356

Wall-Mounted Models

Model Number	Dimensions (W x D x H)	Total kW	Approx. Shipping Wt.		List Price
			lbs	kg	
1024W	27" x 17½" x 15¼"	2.4	75	34	\$4,090
1036W	36½" x 17½" x 15¼"	3.6	100	45	\$4,790
1048W	50" x 17½" x 15¼"	4.8	120	54	\$6,356

ACCESSORIES

Accessory	Accessory Code	List Price
4" High, 2" Diameter Legs for Counter Mount	LEGS-GRD4	\$176



CONVECTION OVENS

VC SERIES

All-Purpose Ovens Save Operating Costs.

The versatile performance you need for preparing a varied menu with consistently great results. With gentle air circulation and even heat distribution, these all-purpose ovens produce delicious, evenly cooked casseroles, meats, vegetables and baked goods. They also save on operating costs with an energy-efficient heat recovery system. Available in single- and double-stacked configurations.

Standard Features:

- Stainless steel front, sides and top
- Stainless steel doors with double pane windows
- ½ HP 2-speed oven blower motor; 115/60/1 with 6' cord and plug
- Oven cool switch for rapid cool down
- Porcelain enamel on steel oven interior
- 5 nickel-plated oven racks with 11 rack positions
- Interior oven lights
- 1-piece cool-to-the-touch door handles



VC44GD



VC4ED

New & Improved Computer Controls

Choice of Control Systems:



Solid State (D) Controls on VC Series

- Adjusts from 150–500°F, providing instant response to variations in oven temperature for more consistent cooking
- 60-minute timer with audible alarm
- Easy-to-read time and temperature settings



Computer (C) Controls on VC Series

- Digital time and temperature read out
- 3" (diagonal) dot matrix display
- Programmable Roast & Hold setting for unattended cooking
- Choose pre-set or customizable menu options
- Programmable time and temperature
- USB interface for software and menu updates
- Shelf timing capability for up to 5 shelves
- Display shows all menu names
- Display shows time remaining for all items



OVENS



GAS CONVECTION OVENS

VC SERIES

Standard Features:

- 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



Model Number	Cavity Depth	Description	Approx. Shipping Wt.		List Price by Control Type		Add for Casters	Opt. Ext. Warranty (NET)
			lbs	kg	Solid State (D)	Computer (C)		
VC4G	Standard	Single Deck on 23 3/4" Legs	497	225	\$10,832	\$13,062	\$800	\$460
VC6G	Deep	Single Deck on 23 3/4" Legs	500	227	\$12,230	\$14,278	\$800	\$460
VC44G	Standard	Double Deck on 8" Legs	994	450	\$21,664	\$26,124	\$130*	\$920
VC66G	Deep	Double Deck on 8" Legs	1,000	454	\$24,460	\$28,556	\$130*	\$920

*Caster prices for double deck ovens include a deduction for legs.

Freight Classification: 85

NOTE: Model number must have "Control Type" suffix when ordering.

Example: Model VC4G with Computer (C) Controls = VC4GC.

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 54 3/4"	29" x 22 1/8" x 20"	44,000	1/2 HP, 115 V, 8 Amps
VC6G Deep Depth	1	40" x 46 1/4" x 54 3/4"	29" x 26 1/8" x 20"	44,000	1/2 HP, 115 V, 8 Amps
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 Amps
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 Amps

ELECTRIC CONVECTION OVENS

VC SERIES

Standard Features:

- 12.5 kW input burner per oven section
- 208 or 240 V, 60 Hz, 1- or 3-Phase

Model Number	Cavity Depth	Description	Approx. Shipping Wt.		List Price by Control Type		Add for Casters	Opt. Ext. Warranty (NET)
			lbs	kg	Solid State (D)	Computer (C)		
VC4E	Standard	Single Deck on 23 3/4" Legs	450	204	\$10,832	\$13,062	\$800	\$460
VC6E	Deep	Single Deck on 23 3/4" Legs	478	217	\$12,230	\$14,278	\$800	\$460
VC44E	Standard	Double Deck on 8" Legs	900	408	\$21,664	\$26,124	\$130*	\$920
VC66E	Deep	Double Deck on 8" Legs	956	434	\$24,460	\$28,556	\$130*	\$920

*Caster prices for double deck ovens include a deduction for legs.

Freight Classification: 85

NOTE: Model number must have "Control Type" suffix when ordering.

Example: Model VC4E with Computer (C) Controls = VC4EC.



Model Number	Number of Sections	Exterior Dimensions (W x D x H)	Oven Cavity Dimensions (W x D x H)	Total kW	Standard Power Supply
VC4E	1	40" x 42 ¹ / ₄ " x 54 ³ / ₄ "	29" x 22 ¹ / ₈ " x 20"	12.5	208/240 V, 60 Hz, 1- or 3-Phase
VC6E Deep Depth	1	40" x 46 ¹ / ₄ " x 54 ³ / ₄ "	29" x 26 ¹ / ₈ " x 20"	12.5	208/240 V, 60 Hz, 1- or 3-Phase
VC44E	2	40" x 42 ¹ / ₄ " x 70"	29" x 22 ¹ / ₈ " x 20"	25	208/240 V, 60 Hz, 1 -or 3-Phase
VC66E Deep Depth	2	40" x 46 ¹ / ₄ " x 70"	29" x 26 ¹ / ₈ " x 20"	25	208/240 V, 60 Hz, 1- or 3-Phase

OPTIONS & ACCESSORIES

VC Series

Option	List Price	Correctional Facility Options	List Price
Simultaneous Doors (Per Section)—Chain Driven	\$330	Security Screws (Per Section)	\$380
480 V, 60 Hz, 3-Phase (Per Section)—VC Electric Models	\$1,270	Complete Correctional Package (Per Section)—Security Screws, Lockable Control Panel Cover, Oven Door Lock, and Top and Bottom Screen Enclosures	\$2,866
Kosher Friendly Control Package (Per Section)—Includes Standing Pilot and Continuously Operating Fan Functions	\$912		
Left Hand Controls (Per Section)—Control Panel Located on Left Side of Unit	\$618		

Accessory	Available on	Accessory Code	List Price
Rack Hanger	All Models	RACK-HANGRV	\$124
1 Rack	VC4 Models	RACK-1PCNEW	\$212
	VC6 Models	RACK-1PCDDNEW	\$212
3/4" x 4' Long Gas Flex Hose and Quick Disconnect	All Models	3/4QD HOSE-4	\$896
Stainless Steel Drip Pan	All Models	DRIPPAN-SSDDNEW	\$350
Stainless Steel Rear Enclosure (Per Section)	All Models	ENCLSUR-SSBACK	\$490
Down Draft Diverter	All Models	DRAFT-DIVERT	\$408
Stainless Steel Leg Stand with Adjustable Feet, Stainless Steel Shelf and Adjustable Rack Supports for a Single Deck Oven	VC4 Models	OPNSTND-LEGS/SS	\$1,850
Retrofit Stand Kit for Use with Standard Black Painted Legs—Includes Mounting Brackets, Stainless Steel Shelf and Adjustable Rack Supports	VC4 Models	OPNSTND-KIT	\$1,000
Casters (set of 4, 2 locking) for a Single Deck Oven or for Leg Stand	VC4 and VC6 Models and OPNSTND-LEGS/SS	CSTSET-SINGLE	\$800
Oven/Steamer Accessory Kit—Requires 8" Legs (LEGSSST CX299V) in Lieu of Standard Legs	VC4 Models	MARINE-TOP	\$1,020



OVENS



CONVECTION OVENS

SG SERIES

New Design



Exclusive Design for More Effective Convection Cooking.

Standard Features:

- Choice of single- or double-stacked configuration
- Stainless steel front, sides, top and door gaskets
- Easy-to-clean, porcelain-coated enameled steel interior
- 60,000 BTU/hr total input
- Gentle bake mode selector switch for greater flexibility
- Independently operated doors with full-length hinge pins and welded full-door frames
- Full-view door windows
- ½ HP 2-speed fan motor
- Auxiliary fan switch for rapid cool down
- European-style, easy-to-replace interior lights
- 11 position rack guide and 5 nickel-plated oven racks (per section)
- ¾" gas connection with internal combination gas pressure regulator and safety solenoids system (Interconnecting piping supplied on double deck models for single point gas connection.)

Model Number	Cavity Depth	Description	Approx. Shipping Wt.		List Price	Add for Casters	Opt. Ext. Warranty (NET)
			Ibs	kg			
SG4	Standard	Single Deck on 23¾" Legs	500	225	\$12,000	\$800	\$460
SG44	Standard	Double Deck on 8" Legs	1,000	450	\$24,000	\$130*	\$920

*Caster prices for double deck ovens include a deduction for legs.

Freight Classification: 85

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
SG4	1	40" x 42¼" x 54¾"	29" x 22⅛" x 20"	60,000	½ HP, 115 V, 8 Amps
SG44	2	40" x 42¼" x 70"	29" x 22⅛" x 20"	120,000	(2) ½ HP, 115 V, 8 Amps



OPTIONS & ACCESSORIES

SG Series

Accessory	Available on	Accessory Code	List Price
Rack Hanger	All SG Models	RACK-HANGVR	\$124
1 Rack	All SG Models	RACK-1PCNEW	\$212
¾" x 4' Long Gas Flex Hose and Quick Disconnect	All SG Models	3/4QD HOSE-4	\$896
Stainless Steel Drip Pan	All SG Models	DRIPPAN-SSDDNEW	\$350
Down Draft Diverter	All SG Models	DRAFT-DIVERT	\$408
Stainless Steel Leg Stand with Adjustable Feet, Stainless Steel Shelf and Adjustable Rack Supports for a Single Deck Oven	VC4 Models	OPNSTND-LEGS/SS	\$1,850
Retrofit Stand Kit for Use with Standard Black Painted Legs—Includes Mounting Brackets, Stainless Steel Shelf and Adjustable Rack Supports	VC4 Models	OPNSTND-KIT	\$1,000
Casters (set of 4, 2 locking) for a Single Deck Oven or for Leg Stand	VC4 and VC6 Models and OPNSTND-LEGS/SS	CSTSET-SINGLE	\$800

Option	List Price
Simultaneous Doors (Per Section)—Chain Driven	\$380

HALF-SIZE CONVECTION OVENS

Half-Size Ovens with Full-Featured Quality.

Many of the same features that make Vulcan full-size convection ovens such great performers are also available in space-saving GCO Series and ECO Series half-size ovens. Available in gas or electric, you can select the model that's just right for your cooking, roasting and baking needs.

GCO SERIES & ECO SERIES

Standard Features:

- Stainless steel front, top, sides and rear enclosure panel
- Stainless steel door with double pane windows
- 4" adjustable chrome legs
- Porcelain enamel on steel oven interior
- 5 oven racks
- 60-minute timer with audible alarm



GCO2D

ECO2D
Shown with optional leg stand.

Model Number	Description	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
		Ibs	kg		
GCO2D	Single Deck Half-Size Gas Convection Oven	266	120	\$11,390	\$500
ECO2D	Single Deck Half-Size Electric Convection Oven	250	113	\$9,140	\$500

Freight Classification: 85

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
GCO2D	1	30" x 28 ¹ / ₄ " x 30 ⁵ / ₈ "	15 ¹ / ₄ " x 21" x 20"	25,000	½ HP, 115 V, 8 Amps

Model Number	Number of Sections	Exterior Dimensions (W x D x H)	Oven Cavity Dimensions (W x D x H)	Total kW	Standard Power Supply
ECO2D	1	30" x 28 ¹ / ₄ " x 30 ⁵ / ₈ "	15 ¹ / ₄ " x 21" x 20"	5.5	208/240 V, 60 Hz, 1- or 3-Phase

ACCESSORIES

GCO Series & ECO Series

Accessory	Accessory Code	List Price
1 Rack	RACK-HLF1PC	\$160
23 ³ / ₄ " Stainless Steel Leg Stand with Stainless Steel Shelf and Adjustable Rack Supports	OPNSTND-HLFLEG	\$1,750
28" Stainless Steel Leg Stand on Casters with Stainless Steel Shelf and Adjustable Rack Supports	OPNSTND-HLFCST	\$1,900



Low Temperature Cook & Hold Ovens

Low Temperature Cooking Is the Key to Increased Productivity, Profitability and Delicious Results.

Vulcan Cook & Hold Ovens use gently recirculated heated air that moves uniformly and consistently around meats, seafood, poultry, vegetables, baked goods and more. Because the ovens operate at a lower temperature than standard or convection ovens, meats come out richly browned and flavorful, seafood is moist and appetizing and vegetables are colorful and nutritious.

VCH INSTITUTIONAL SERIES

Standard Features:

- Structural components are 100% stainless steel
- Interior pan supports removable for easy cleaning
- Solid state temperature controls
- 2 wire cooking racks with VCH5 and VCH8; 4 racks with VCH16 and VCH88
- Set of (4) 5" casters—2 swivel with locks and 2 rigid
- 208/240 V dual voltage, 50/60 Hz, 1-Phase
- 6' power cord with plug (2 cords with plugs with VCH88)
- 350°F roast thermostat allows for roasting, baking and rethermalization
- Digital time and temperature settings with easy-to-use knob; no touch pads
- Low speed convected air browns and caramelizes with reduced shrinkage

Thick fibrous insulation—maximum thermal efficiency.

Heavy duty door latch.





Model Number	Dimensions	Capacity		Electrical (Per Section)			Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
	(W x D x H)	18" x 26" Sheet Pans	12" x 20" Hotel Pans	Volts	Watts	Amps	lbs	kg		
VCH5	26" x 38" x 35¾"	5	10	208	1,900	9.6	241	109	\$9,330	\$320
				240	2,530	11				
VCH8	26" x 38" x 44½"	8	16	208	3,800	19	278	126	\$11,490	\$320
				240	5,060	22				
VCH16	26" x 38" x 72½"	16	32	208	5,700	28	434	197	\$16,690	\$320
				240	7,590	32				
VCH88	26" x 38" x 82½"	16	32	208	3,800	19	565	256	\$19,206	\$640
				240	5,060	22				

NOTE: Model VCH88 requires 2 separate electrical connections.

Freight Classification: 85

NOTE: Model VCH88 has 2 sections, all other models have 1.

NOTE: Model VCH88 ships with 2 ovens on casters and 1 stacking kit for field installation.

OPTIONS & ACCESSORIES

VCH Institutional Series

Option	List Price
250°F Thermostat Setting	\$300

Accessory	Accessory Code	List Price
Wire Pan Grid with Feet (Each)	RACK-VCH	\$88
Universal Tray Slide Pair	VI/PAN-SLIDES	\$80
Wire Shelf to Sit on Tray Slides	RACK-FLAT	\$88



VRH RESTAURANT SERIES

Standard Features:

- Structural components are 100% stainless steel
- Interior pan supports removable for easy cleaning
- Mechanical temperature controls
- 3 wire cooking shelves with VRH8 and 6 shelves with VRH88
- Set of (4) 5" casters—2 swivel with locks and 2 rigid
- 208/240 V dual voltage, 50/60 Hz, 1-Phase
- 6' power cord with plug (2 cords with plugs with VRH88)
- 250°F roast thermostat allows for roasting and rethermalization
- Low speed convected air browns and caramelizes with reduced shrinkage





Model Number	Dimensions (W x D x H)	Capacity		Electrical (Per Section)			Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
		18" x 26" Sheet Pans	12" x 20" Hotel Pans	Volts	Watts	Amps	lbs	kg		
VRH8	25½" x 33" x 42½"	8	16	208	2,250	10.8	170	78	\$8,630	\$320
				240	3,000	12.5				
VRH88	25½" x 33" x 79½"	16	32	208	2,250	10.8	340	156	\$17,250	\$640
				240	3,000	12.5				

NOTE: Model VRH88 requires 2 separate electrical connections.

Freight Classification: 85

NOTE: Model VRH88 ships with 2 ovens on casters and 1 stacking kit for field installation.

OPTIONS

VRH Restaurant Series

Option	List Price
Stacking Kit	\$144
Adjustable Tray Slide Kit	\$506
Wire Shelf for VRH Oven	\$134

NOTE: See page 58 for caster options.



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:

- Structural components are 100% stainless steel
- Blower provides superior heat distribution and recovery
- Field reversible doors
- (4) 5" casters—2 swivel with locks and 2 rigid (3" casters with VBP5)
- Welded steel frame
- Accepts 18" x 26" or 12" x 20" pans



VBP5



VBP15

Model Number	Dimensions (W x D x H)	Capacity		Electrical			Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
		18" x 26" Sheet Pans	12" x 20" Hotel Pans	Volts	Watts	Amps	lbs	kg		
VBP5*	27" x 34" x 30½"	5	10	120	1,000	8.3	173	79	\$5,260	\$220
VBP7*	27" x 34" x 40"	7	14	120	1,000	8.3	198	90	\$6,570	\$220
VBP13*	27" x 34" x 61"	13	26	120	1,200	10	270	123	\$7,860	\$220
VBP15*	27" x 34" x 66½"	15	30	120	1,200	10	297	135	\$8,590	\$220
VBP7SL**	27" x 34" x 40"	7	14	120	1,000	8.3	198	90	\$6,570	\$220
VBP15SL**	27" x 34" x 66½"	15	30	120	1,200	10	297	135	\$8,590	\$220
VBP7LL***	27" x 34" x 40"	15	N/A	120	1,000	8.3	198	90	\$6,570	\$220
VBP15LL***	27" x 34" x 66½"	30	N/A	120	1,200	10	297	135	\$8,590	\$220

*Base model includes fully adjustable tray slides.

Freight Classification: 100

**SL models include adjustable shelves.

***LL models include fixed lipload racking.

Lipload Racking Now Available on LL Models

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:

- Structural components are 100% stainless steel
- Dutch doors front and back
- Welded steel frame
- 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.		List Price	Opt. Ext. Warranty (NET)
		18" x 26" Sheet Pans	12" x 20" Hotel Pans	Volts	Watts	Amps	Ibs	kg		
VPT7*	27" x 34" x 40"	7	14	120	1,000	8.3	198	90	\$7,190	\$220
VPT13*	27" x 34" x 61"	13	26	120	1,200	10	270	123	\$8,480	\$220
VPT15*	27" x 34" x 66½"	15	30	120	1,200	10	297	135	\$9,220	\$220
VPT7SL**	27" x 34" x 40"	7	14	120	1,000	8.3	198	90	\$7,190	\$220
VPT15SL**	27" x 34" x 66½"	15	30	120	1,200	10	297	135	\$9,220	\$220
VPT7LL***	27" x 34" x 40"	15	N/A	120	1,000	8.3	198	90	\$7,190	\$220
VPT15LL***	27" x 34" x 66½"	15	N/A	120	1,200	10	297	135	\$9,220	\$220

*Base model includes fully adjustable tray slides.

Freight Classification: 100

**SL models include adjustable shelves.

***LL models include fixed lipload racking.

OPTIONS & ACCESSORIES

VBP Series and VPT Pass Through Series

Option	Available on	List Price
Electronic Controls 120 V Only	All VBP and VPT Cabinets	\$438
208/240 V, 50/60 Hz Change	All VBP and VPT Cabinets	\$310
Left Hand Hinged Front	All VBP and VPT Cabinets	\$88
Left Hand Hinged Back	All VPT Cabinets	\$88
Glass Door(s) Front	VBP7 and VPT7	\$748
	VBP15* and VPT15*	\$1,490
Glass Door(s) Rear	VPT7	\$748
	VPT15*	\$1,490
Full Perimeter Bumper	All VBP and VPT Cabinets	\$380

Lipload Racking
Now Available
on LL Models

Accessory	Accessory Code	List Price
Transport Latch (Field Installed)	TRANS-LATCH	\$184
Humidity Pan	PAN-HMD	\$88
Universal Tray Slide Pair	VI/PAN-SLIDES	\$80
Wire Shelf to Sit on Tray Slides	RACK-FLAT	\$88

NOTE: See page 58 for caster options.

*2 dutch doors.



VHP SERIES

Standard Features:

- Structural components are 100% stainless steel
- Field reversible doors
- Removable pan supports
- Accepts 12" x 20" hotel steam pans
- Blower provides superior heat distribution and recovery
- (4) 5" casters—2 swivel with locks and 2 rigid

Model Number	Dimensions (W x D x H)	Capacity 12" x 20" Hotel Pans	Electrical			Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
			Volts	Watts	Amps	Ibs	kg		
VHP7	17 ¹ / ₄ " x 27 ¹ / ₂ " x 36 ³ / ₄ "	7	120	600	5	140	64	\$4,820	\$220
VHP15	17 ¹ / ₄ " x 27 ¹ / ₂ " x 60 ¹ / ₂ "	15	120	1,200	10	196	89	\$6,890	\$220

Freight Classification: 100



VHP15

OPTIONS & ACCESSORIES

VHP Series

Option	List Price
Electronic Controls 120 V Only	\$438
208/240 V, 50/60 Hz Change	\$310
Left Hand Hinged Front	\$88
Full Perimeter Bumper	\$380

Accessory	Accessory Code	List Price
Humidity Pan	PAN-HMD	\$88

NOTE: See page 58 for caster options.

NON-INSULATED PROOFING & HOLDING CABINETS

VP SERIES

Standard Features:

- Structural components are 100% stainless steel
- Blower and air tunnel for superior heat distribution
- Adjustable tray slides
- Switch to convert from proofing to holding mode
- ½-gallon water pan
- Drip trough and water collection pan
- Glass door
- (4) 5" casters—2 swivel with locks and 2 rigid



VP18

Model Number	Dimensions (W x D x H)	Capacity		Electrical			Approx. Shipping Wt.		List Price
		18" x 26" Sheet Pans	12" x 20" Hotel Pans	Volts	Watts	Amps	Ibs	kg	
VP18	25 ¹ / ₄ " x 30 ³ / ₄ " x 71"	18	36	120	2,000	16.7	236	107	\$4,680

Freight Classification: 100

ACCESSORIES

VP Series

Accessory	Accessory Code	List Price
Universal Tray Slide Pair	VI/PAN-SLIDES	\$80



VHFA SERIES

Standard Features:

- Structural components are 100% stainless steel
- Blower and air tunnel for superior heat distribution
- Fixed tray slides on 3" centers
- Glass door
- (4) 5" casters—2 swivel with locks and 2 rigid



VHFA9



VHFA18

Model Number	Dimensions (W x D x H)	Capacity		Electrical			Approx. Shipping Wt.		List Price
		18" x 26" Sheet Pans	12" x 20" Hotel Pans	Volts	Watts	Amps	Ibs	kg	
	25 1/4" x 30 3/4" x 44 1/2"	9	18	120	1,200	10	170	77	\$3,770
VHFA18	25 1/4" x 30 3/4" x 71"	18	36	120	2,000	16.7	220	100	\$4,290

Freight Classification: 100

ROOM SERVICE CARTS

RS SERIES

Standard Features:

- Structural components are 100% stainless steel
- 270° door swing
- Non-marking corner bumpers
- 3-sided top rail
- 1-piece removable tray slides
- (4) 5" casters—2 swivel with locks and 2 rigid



RS-10

Shown with optional full perimeter bumper.

Model Number	Dimensions (W x D x H)	Capacity	Approx. Shipping Wt.		List Price
			Ibs	kg	
	28" x 34 1/2" x 42 1/4"	(10) 14" x 18" or 15" x 20" Trays	120	55	\$3,920
RSP-10	28" x 34 1/2" x 42 1/4"	(10) 14" x 18" or 15" x 20" Trays	120	55	\$4,570

Freight Classification: 100

OPTIONS

RS Series

Option	List Price
Full Perimeter Bumper	\$380



DRAWER WARMERS

STANDARD BUILT-IN & FREESTANDING MODELS

Standard Features:

- Structural components are 100% stainless steel
- Separate heaters and thermostatic controls for each drawer
- Drawers are removable for easy cleaning
- 4" adjustable stainless steel legs (field installed)
- Heavy duty drawer frame allows pan to lift up straight
- Optional trim ring available for built-in applications
- Lifetime warranty on heating elements and drawer rollers



Model Number	Dimensions (W x D x H)	Capacity		Electrical			Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
		12" x 20"	Hotel Pans	Volts	Watts	Amps	Ibs	kg		
VW1S	27½" x 23½" x 11¼"	1	120	475	4	90	41	\$2,540	\$170	
VW2S	27½" x 23½" x 20"	2	120	950	8	135	61	\$4,110	\$320	
VW3S	27½" x 23½" x 28¾"	3	120	1,425	12	180	82	\$5,690	\$320	

NOTE: Add 5" to the freestanding height with legs installed.

Freight Classification: 100

OPTIONS & ACCESSORIES

Standard Drawer Warmers (Built-In Trim Kit)

Accessory	Accessory Code	List Price
Trim Kit to Convert to 1 Drawer Built-In Model	TRIMKIT-1DW	\$48
Trim Kit to Convert to 2 Drawer Built-In Model	TRIMKIT-2DW	\$58
Trim Kit to Convert to 3 Drawer Built-In Model	TRIMKIT-3DW	\$74

NOTE: See page 58 for caster options.

Option	Available on	List Price
208/240 V, 50/60 Hz Change	All Models	\$310



SLIM-LINE BUILT-IN & FREESTANDING DRAWER WARMERS

Standard Features:

- Structural components are 100% stainless steel
- Separate heaters and thermostatic controls for each drawer
- Drawers are removable for easy cleaning
- 120 V, 60 Hz, 1-Phase
- 4" adjustable stainless steel legs (field installed)
- 6' cord and plug

Model Number	Dimensions (W x D x H)	Capacity 12" x 20" Hotel Pans	Electrical			Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
			Volts	Watts	Amps	lbs	kg		
VW1C	20½" x 26¼" x 11"	1	120	475	4	100	45	\$2,540	\$170
VW2C	20½" x 26¼" x 21½"	2	120	950	8	142	64	\$4,110	\$320

NOTE: Add 5" to the freestanding height with legs installed.

Freight Classification: 100

OPTIONS & ACCESSORIES

Slim-Line Drawer Warmers (Built-In Trim Kit)

Accessory	Accessory Code	List Price	Option	Available on	List Price
Trim Kit to Convert to 1 Drawer Built-In Model	TRIMKIT-1LP	\$48	208/240 V, 50/60 Hz Change	All Models	\$310
Trim Kit to Convert to 2 Drawer Built-In Model	TRIMKIT-2LP	\$58			

NOTE: See page 58 for caster options.

CHIP WARMERS

Standard Features:

- Top-load style
- First-in/first-out design
- 22- and 44-gallon capacities
- Clamp-on removable heating module
- 1,250 watts for fast heating



VCD22

VCD44

Model Number	Dimensions (W x D x H)	Capacity	Electrical			Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
			Gallons	Volts	Watts	Amps	lbs		
VCD22	24¼" x 27¾" x 21½"	22	120	1,250	10.5	115	52	\$4,120	\$170
VCD44	24¼" x 27¾" x 39¼"	44	120	1,250	10.5	160	73	\$5,880	\$320

Freight Classification: 100



CASTER KITS

Accessory	Accessory Code	List Price
3" Caster Kit—2 Swivel with Locks and 2 Rigid	WP1143-CASTER	\$128
5" Caster Kit—2 Swivel with Locks and 2 Rigid	WP1145-CASTER	\$128
5" Caster Kit—4 Swivel with Locks	WP83-CASTER	\$128
6" High Modulus Kit—4 Swivel with Locks	WP774-CASTER	\$316

NOTE: All models (except VBP5I) with casters ship with 5" casters. VBP5I ships with 3" casters.

Accessory caster kits fit all models except chip warmers.

CORRECTIONAL HOLDING CABINETS

Security, Durability, Performance.

Standard Features:

- Integral dual layer fully welded steel frame
- Top-mounted forced air heating system
- 3 fully welded 12-gauge hinges
- Fully welded removable tray slides
- 12-gauge lockable transport latch
- Lexan™ covered digital thermometer



CBFT

Model Number	Dimensions (W x D x H)	Capacity		Electrical			Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
		18" x 26" Sheet Pans	12" x 20" Hotel Pans	Volts	Watts	Amps	Ibs	kg		
CBFTHS	28" x 34½" x 45"	6	12	120	1,000	10	375	170	\$8,590	\$320
CBFT	28" x 34½" x 72"	12	24	120	1,000	10	450	205	\$10,430	\$320

Freight Classification: 100

OPTIONS

Option	List Price
No Racking (Stacked Trays)	Deduct \$500



HEAVY DUTY GAS RANGES

V SERIES



V Series

Standard Features:

- Stainless steel front, front top ledge, crumb tray, base and stub back
- 1¼" front gas manifold
- 1¼" rear gas connection (capped)
- 4" stainless steel stub riser
- Heavy duty cast grates and aeration bowls
- 6" stainless steel legs
- 4" flanged feet for all modular top units
- Stainless steel cabinet base doors and adjustable universal slides with stainless steel shelf for cabinet base models (no shelf or slides in 12" wide cabinet bases)
- Porcelain over steel oven cavity
- Griddles available left or right

Options:

- Stainless steel oven cavity
- 650°F Chef's Finishing Oven (standard ovens only)
- Curb mounting
- Dolly frame mounting

Accessories:

- Natural or LP gas regulators
- Standard casters or adjustable casters
- Common front top ledges
- 10", 22" or 34" high back risers with no shelf
- 22" single and 34" double deck risers with solid or flow-thru shelves
- Dolly frames

**48" Wide, Single Section Top**

Model Number	Top View	Base	Top Configuration	Total BTU/hr	Approx. Shipping Wt.		List Price
					lbs	kg	
VCBB48		Modular	Charbroiler	130,000	525	239	\$13,030

36" Wide Top Sections

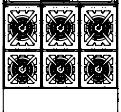
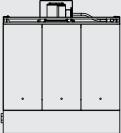
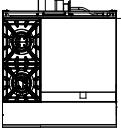
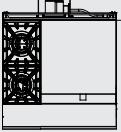
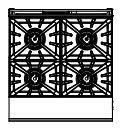
Model Number	Top View	Base	Top Configuration	Total BTU/hr	Approx. Shipping Wt.		List Price
					lbs	kg	
V1FT36		Modular	Single French-Top	45,000	404	183	\$8,890
V1FT36B		Cabinet	Single French-Top	45,000	504	229	\$10,950
V1FT36S		Standard Oven	Single French-Top	95,000	685	311	\$13,820
V1FT36C		Convection Oven	Single French-Top	77,000	736	346	\$18,140
VGM36		Modular	Manual Griddle	90,000	404	183	\$8,680
VGM36B		Cabinet	Manual Griddle	90,000	504	229	\$10,900
VGM36S		Standard Oven	Manual Griddle	140,000	685	229	\$13,720
VGM36C		Convection Oven	Manual Griddle	122,000	763	346	\$18,780
VGMT36		Modular	Thermostatic Griddle	90,000	404	183	\$10,560
VGMT36B		Cabinet	Thermostatic Griddle	90,000	504	229	\$12,700
VGMT36S		Standard Oven	Thermostatic Griddle	140,000	685	229	\$14,370
VGMT36C		Convection Oven	Thermostatic Griddle	122,000	763	346	\$20,170
VCBB36		Modular	Charbroiler	99,000	404	183	\$11,900
VCBB36B		Cabinet	Charbroiler	99,000	504	229	\$13,020
VCBB36S		Standard Oven	Charbroiler	149,000	685	311	\$17,480
VCBB36C		Convection Oven	Charbroiler	131,000	763	346	\$20,250
VWT36		Modular	Work-Top	N/A	520	263	\$6,550
VWT36B		Cabinet	Work-Top	N/A	590	268	\$8,360
VWT36S		Standard Oven	Work-Top	50,000	685	311	\$11,500
VWT36C		Convection Oven	Work-Top	32,000	700	318	\$15,850

*Supplied with side splashes and removable backsplash.



V4B36S

36" Wide Top Sections

Model Number	Top View	Base	Top Configuration	Total BTU/hr	Approx. Shipping Wt.		List Price
					Ibs	kg	
V6B36		Modular	6 Burners	198,000	100	180	\$7,790
V6B36B		Cabinet	6 Burners	198,000	435	196	\$10,030
V6B36S		Standard Oven	6 Burners	248,000	690	329	\$13,060
V6B36C		Convection Oven	6 Burners	230,000	730	311	\$17,670
V336H		Modular	3 Hot-Tops	90,000	370	173	\$8,750
V336HB		Cabinet	3 Hot-Tops	90,000	550	250	\$10,790
V336HS		Standard Oven	3 Hot-Tops	140,000	615	280	\$13,790
V336HC		Convection Oven	3 Hot-Tops	122,000	655	298	\$18,190
V2BG24		Modular	2 Burners and 24" Manual Griddle	126,000	367	167	\$8,830
V2BG24B		Cabinet	2 Burners and 24" Manual Griddle	126,000	467	213	\$10,730
V2BG24S		Standard Oven	2 Burners and 24" Manual Griddle	176,000	648	295	\$13,930
V2BG24C		Convection Oven	2 Burners and 24" Manual Griddle	158,000	726	330	\$18,190
V2BG4T		Modular	2 Burners and 24" Thermostatic Griddle	126,000	367	167	\$10,030
V2BG4TB		Cabinet	2 Burners and 24" Thermostatic Griddle	126,000	467	213	\$12,080
V2BG4TS		Standard Oven	2 Burners and 24" Thermostatic Griddle	176,000	648	295	\$15,220
V2BG4TC		Convection Oven	2 Burners and 24" Thermostatic Griddle	158,000	726	330	\$19,460
V4B36		Modular	4 Burners	132,000	261	119	\$7,790
V4B36B		Cabinet	4 Burners	132,000	380	171	\$9,670
V4B36S		Standard Oven	4 Burners	182,000	675	304	\$13,060
V4B36C		Convection Oven	4 Burners	164,000	715	322	\$17,000

**36" Wide Top Sections**

Model Number	Top View	Base	Top Configuration	Total BTU/hr	Approx. Shipping Wt.		List Price
					lbs	kg	
V236H		Modular	2 Hot-Tops	60,000	280	127	\$8,580
V236HB		Cabinet	2 Hot-Tops	60,000	550	250	\$10,540
V236HS		Standard Oven	2 Hot-Tops	110,000	615	280	\$13,530
V236HC		Convection Oven	2 Hot-Tops	92,000	655	298	\$17,850
V2BG18		Modular	2 Burners and 18" Manual Griddle	96,000	332	151	\$8,780
V2BG18B		Cabinet	2 Burners and 18" Manual Griddle	96,000	432	314	\$10,780
V2BG18S		Standard Oven	2 Burners and 18" Manual Griddle	146,000	613	196	\$13,930
V2BG18C		Convection Oven	2 Burners and 18" Manual Griddle	128,000	691	279	\$18,370
V2BG8T		Modular	2 Burners and 18" Thermostatic Griddle	96,000	332	151	\$9,740
V2BG8TB		Cabinet	2 Burners and 18" Thermostatic Griddle	96,000	432	314	\$11,780
V2BG8TS		Standard Oven	2 Burners and 18" Thermostatic Griddle	146,000	613	196	\$13,480
V2BG8TC		Convection Oven	2 Burners and 18" Thermostatic Griddle	128,000	691	279	\$19,130
V2FT36		Modular	Dual French-Top	50,000	404	183	\$10,900
V2FT36B		Cabinet	Dual French-Top	50,000	504	229	\$13,010
V2FT36S		Standard Oven	Dual French-Top	100,000	685	311	\$15,920
V2FT36C		Convection Oven	Dual French-Top	82,000	763	346	\$20,310
V2P36		Modular	Dual 18" Plancha	35,000	404	183	\$10,270
V2P36B		Cabinet	Dual 18" Plancha	35,000	504	229	\$10,430
V2P36S		Standard Oven	Dual 18" Plancha	85,000	685	311	\$14,020
V2P36C		Convection Oven	Dual 18" Plancha	67,000	763	346	\$18,070


24" Wide Top Sections

Model Number	Top View	Base	Top Configuration	Total BTU/hr	Approx. Shipping Wt.		List Price
					Ibs	kg	
V4B24		Modular	4 Burners	132,000	220	100	\$6,520
V4B24B		Cabinet	4 Burners	132,000	295	134	\$7,770
V224H		Modular	2 Hot-Tops	60,000	340	155	\$7,060
V224HB		Cabinet	2 Hot-Tops	60,000	250	159	\$8,290
VGM24		Modular	Manual Griddle	60,000	285	130	\$7,100
VGM24B		Cabinet	Manual Griddle	60,000	360	164	\$8,400
VGT24		Modular	Thermostatic Griddle	60,000	285	130	\$8,400
VGT24B		Cabinet	Thermostatic Griddle	60,000	360	164	\$9,760
VCBB24		Modular	Charbroiler	65,000	305	139	\$7,980
VCBB24B		Cabinet	Charbroiler	65,000	405	184	\$8,980
VWT24		Modular	Work-Top	N/A	276	126	\$5,450
VWT24B		Cabinet	Work-Top	N/A	295	134	\$6,570

*Supplied with side splashes and removable backsplash.

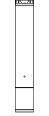
**18" Wide Top Sections**

Model Number	Top View	Base	Top Configuration	Total BTU/hr	Approx. Shipping Wt.		List Price
					lbs	kg	
V2B18		Modular	2 Burners	66,000	165	75	\$5,030
V2B18B		Cabinet	2 Burners	66,000	225	102	\$6,160
V118H		Modular	Single Hot-Top	30,000	210	96	\$5,670
V118HB		Cabinet	Single Hot-Top	30,000	215	98	\$6,870
V1FT18		Modular	Single French-Top	25,000	220	110	\$7,200
V1FT18B		Cabinet	Single French-Top	25,000	285	129	\$8,440
VGM18		Modular	Manual Griddle	30,000	255	116	\$5,930
VGM18B		Cabinet	Manual Griddle	30,000	315	143	\$7,260
VGT18		Modular	Thermostatic Griddle	30,000	255	116	\$6,970
VGT18B		Cabinet	Thermostatic Griddle	30,000	315	143	\$8,210
VWT18		Modular	Work-Top	N/A	210	96	\$4,040
VWT18B		Cabinet	Work-Top	N/A	215	98	\$5,080
VCBB18		Modular	Charbroiler	35,000	245	111	\$6,390
VCBB18B		Cabinet	Charbroiler	35,000	255	116	\$8,030
V1P18		Modular	18" Plancha	17,500	245	111	\$6,920
V1P18B		Cabinet	18" Plancha	17,500	255	116	\$7,510

12" Wide Top Sections

Model Number	Top View	Base	Top Configuration	Total BTU/hr	Approx. Shipping Wt.		List Price
					lbs	kg	
V2B12		Modular	2 Burners	66,000	110	50	\$4,220
V2B12B		Cabinet	2 Burners	66,000	160	73	\$4,940
V112H		Modular	Single Hot-Top	30,000	165	75	\$4,520
V112HB		Cabinet	Single Hot-Top	30,000	225	102	\$5,260
VWT12		Modular	Work-Top	N/A	200	91	\$3,710
VWT12B		Cabinet	Work-Top	N/A	205	93	\$4,430

6" Wide Top Sections

Model Number	Top View	Base	Top Configuration	Total BTU/hr	Approx. Shipping Wt.		List Price
					lbs	kg	
VWT06		Modular	Work-Top	N/A	110	50	\$1,850
VWT06B		Cabinet	Work-Top	N/A	160	73	\$2,740

NOTE: 6" spreaders are not for sale as individual units. They must be battered with another unit.
Cabinet base models have only 2 legs.

**NOTE: 2nd year warranty available for: Modular and cabinet base units for \$370.
Standard oven base units for \$630.
Convection oven base units for \$790.**



MATCHED FRYERS

Model Number	Description	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
			Ibs	kg		
VFRY18F	18" Single Fryer with Filter	120,000	230	105	\$21,810	\$1,100
VFRY18	18" Single Fryer	120,000	201	91	\$13,180	\$660
VFDUMP	18" Dump Station	N/A	N/A	N/A	\$4,080	N/A

ACCESSORIES

Matched Fryers

Accessory	Accessory Code	List Price
Accessory Casters—Adjustable; Set of 4	CASTERS_VULSCR	\$446
10" High Fryer Splash (1 Side Only)	VSPGARD-FRYER	\$378
Heat Lamp for Mounting Over Dump Station	HL1000-LAMP	\$1,942
Fryer Banking Strip	BANKING-VFR	\$196
18" W x 22" H Fryer Riser—for Dump Station	VFR122D	\$980
18" W x 22" H Fryer Riser—for Dump Station with Heat Lamp	VFR122H	\$1,220
18" W x 22" H Fryer Riser with Basket Hanger for Fryer	VFR122B	\$1,620
18" W x 34" H Fryer Riser—for Dump Station	VFR134D	\$1,100
18" W x 34" H Fryer Riser—for Dump Station with Heat Lamp	VFR134H	\$1,200
18" W x 34" H Fryer Riser with Basket Hanger for Fryer	VFR134B	\$1,740
Tank Cover	COVER 1GR45F	\$366
Single, Bulk Fryer Basket	VBASKET SINGLE	\$258
6 Pack Filter Envelopes for Single Wide Filter Tank	VPACK1F 45/50	\$216



Heavy Duty Fryer with Solid State Digital (D) Controls behind the door. Shown with Vulcan's KleenScreen PLUS® Filtration System—available under single fryer.



SALAMANDER BROILERS

Model Number	Description	Mounting	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
				Ibs	kg		
36RB-N	36" Salamander Broiler	Range or Wall	50,000	250	113	\$4,890	\$300
36RB-P							
36IRB-N	36" Infrared Salamander Broiler	Range or Wall	30,000	250	113	\$5,490	\$700
36IRB-P							

ACCESSORIES

Salamander Broilers

Accessory	Accessory Code	List Price
Stainless Steel Wall Bracket	WALLMNT-CHRBKR	\$380
Reinforced Riser*	V36RR	\$1,610
Reinforced Riser*	V48RR	\$3,060
Inter-Plumb Kit (Field Install)	PLUMBIN-KIT	\$770

*If mounting a 36" Salamander on a back riser above the range, you must add this.



REFRIGERATED BASES

VSC MODELS

Self-Contained Models

Model Number	Description	Approx. Shipping Wt.		List Price
		Ibs	kg	
VSC36	36" Self-Contained	290	132	\$14,000
VSC48	48" Self-Contained	325	148	\$16,330
VSC60	60" Self-Contained	340	155	\$17,620
VSC72	72" Self-Contained	440	200	\$19,020
VSC84	84" Self-Contained	490	223	\$20,290
VSC96	96" Self-Contained	525	239	\$25,010

NOTE: VSC Model Refrigerated Bases are for unitized assembly with V Series range components.

NOTE:

When ordering equipment to battery with units on refrigerated bases, you must order the equipment on adjustable casters or legs (no standard casters).

VR MODELS

Remote Models

Model Number	Description	Approx. Shipping Wt.		List Price
		Ibs	kg	
VR36	36" Remote	290	132	\$13,700
VR48	48" Remote	325	148	\$15,940
VR60	60" Remote	340	155	\$17,340
VR72	72" Remote	440	200	\$19,120
VR84	84" Remote	490	223	\$21,360
VR96	96" Remote	525	239	\$24,890

OPTIONS

Option	List Price
Add for Leg Set—36"	\$1,460
Add for Leg Set—48"	\$1,460
Add for Leg Set—60"	\$1,750
Add for Leg Set—72"	\$1,750
Add for Leg Set—84"	\$2,560
Add for Leg Set—96"	\$2,680

ARS MODELS

Self-Contained Models

Model Number	Description	Approx. Shipping Wt.		List Price
		Ibs	kg	
ARS36	36" Self-Contained	290	132	\$14,720
ARS48	48" Self-Contained	325	148	\$15,230
ARS60	60" Self-Contained	340	155	\$16,050
ARS72	72" Self-Contained	440	200	\$17,250
ARS84	84" Self-Contained	490	223	\$18,300
ARS96	96" Self-Contained	525	239	\$23,750

NOTE: ARS Model Refrigerated Bases come with a marine top and are for use with countertop equipment.



V SERIES BASES

Model Number	Description	List Price
VS0136	36" Standard Oven Base*	\$7,660
VC0136	36" Convection Oven Base*	\$8,940
VCB106	6" Cabinet Base Only	\$870
VCB112	12" Cabinet Base Only	\$1,040
VCB118	18" Cabinet Base Only	\$1,410
VCB124	24" Cabinet Base Only	\$1,830
VCB136	36" Cabinet Base Only	\$3,050

*Oven bases not available alone—must be ordered with a top section for gas connection.

OPTIONS & ACCESSORIES

V Series Bases

Accessory	Accessory Code	List Price
Additional Set of Universal Slides	SLIDE-UNIV	\$340
18" Additional Cabinet Base Shelf	SHELF-CAB18	\$260
24" Additional Cabinet Base Shelf	SHELF-CAB24	\$340
36" Additional Cabinet Base Shelf	SHELF-CAB36	\$410



Versatile cabinet bases.

Charbroilers

Accessory	Accessory Code	List Price
Waffle Grate—Each	GRATE-WAFFLE	\$116
7 Rib Cast Diamond Grate	GRATE-CDIA7	\$88
7 Rib Round Rod Grate	GRATE-RROD7	\$252
7 Rib Stainless Steel Diamond Grate	GRATE-SSDIA7	\$252

**Factory Installed—Apply to All V Series Ranges**

Option	List Price
3/4" Rear Gas Connection ^{1*}	N/C
1 1/4" Rear Gas Connection ^{1**}	N/C
650°F Oven Thermostat with 1/2" Steel Hearth for Use with Standard Ovens Only	\$1,850
Fan Cooling Package (Convection Ovens)	\$450
4" Stepped-Up Rear Burner—12" Section	\$280
4" Stepped-Up Rear Burner—18" Section	\$300
Full 12" Hot-Top in Lieu of 12" Section	\$250
Full 18" Hot-Top in Lieu of 18" Section	\$480
18" Wide French-Top in Lieu of 18" Section	\$2,220
Half Hot-Top Rear—12" Section	\$320
Half Hot-Top Rear—18" Section	\$400
12" Work-Top in Lieu of 12" Section	\$490
18" Work-Top in Lieu of 18" Section	\$770
24" Work-Top in Lieu of 24" Section	\$990
Less Legs for Dolly Mounting	N/C
4" Flanged Feet for Modular Units	\$360
Stainless Steel Oven Cavity	\$1,830



650°F oven option.

¹Capped rear gas connection is standard on each unit. If an open rear gas is desired, please specify with that unit, along with desired capping and covering.

²Available only on 18", 24", 36" or 48" charbroilers.

^{**}Not available on any 12" wide units except for modular work-tops and cabinet base spreaders.



General—Apply to All V Series Ranges

Accessory	Accessory Code	List Price
Oven Banking Strip	GSTRIP-BODY	\$230
Single Oven Rack (Standard or Convection Oven)	RACK-OVEN	\$300
Union Wrench	WRENCH-HDNEW	\$200
"S" Grate, 12" Section	SGRATE-VRNG	\$570
48" Manual Overlapping Griddle*	MGRD48-MAN001	\$1,700
60" Manual Overlapping Griddle*	MGRD60-MAN001	\$1,700
72" Manual Overlapping Griddle	MGRD72-MAN001	\$1,700
48" Thermostatic Overlapping Griddle*	TGRD48-TGA001	\$2,300
60" Thermostatic Overlapping Griddle*	TGRD60-TGA001	\$2,800
72" Thermostatic Overlapping Griddle	TGRD72-TGA001	\$3,420

*36" oven on left side only.

NOTE: When ordering an overlapping griddle, you must add for a common front-top ledge (overlapping accessories are located on page 73).

Regulators & Hoses—Apply to All V Series Ranges

Accessory	Accessory Code	List Price
3/4" Gas Pressure Regulator—Natural	PRREGN-3/4	\$200
1" Gas Pressure Regulator—Natural	PRREGN-001	\$380
1 1/4" Gas Pressure Regulator—Natural	PRESREG-NA11/4	\$480
3/4" Gas Pressure Regulator—Propane	PRREGLP-3/4	\$200
1" Gas Pressure Regulator—Propane	PRREGLP-001	\$380
1 1/4" Gas Pressure Regulator—Propane	PRESREG-LP11/4	\$480
3/4" x 4' Gas Flex Hose and Quick Disconnect	3/4QD-HOSE-4	\$888
1 1/4" x 4' Gas Flex Hose and Quick Disconnect	11/4QDH-4FT	\$1,480
Cap and Cover Kit	CAP & CVR-KIT	N/C

Legs & Casters—Apply to All V Series Ranges

Accessory	Accessory Code	List Price
6" Legs for Field Replacement	LEGSST-RR4	\$670
Casters, 5", Set of 4, 2 with Locks	CASTERS-RR4	\$570
Flanged Feet	VFLANGD-FEET/4	\$398
Casters, 6", Adjustable, Set of 4, 2 with Locks	CSTRADJ-RANGE	\$750
3" Toe Base for Curb Mounting—12"	V12-TOE	N/C
3" Toe Base for Curb Mounting—18"	V18-TOE	N/C
3" Toe Base for Curb Mounting—24"	V24-TOE	N/C
3" Toe Base for Curb Mounting—36"	V36-TOE	N/C
3" Toe Base for Curb Mounting—Convection Oven with Cooling Fan	V36C-TOEFAN	\$440

**Dolly Frames & Equipment Stands—Apply to All V Series Ranges**

Accessory	Accessory Code	List Price
36" Dolly Frame	VDOLLY-36	\$1,950
48" Dolly Frame	VDOLLY-48	\$2,600
54" Dolly Frame	VDOLLY-54	\$2,950
60" Dolly Frame	VDOLLY-60	\$3,230
72" Dolly Frame	VDOLLY-72	\$3,880
84" Dolly Frame	VDOLLY-84	\$4,520
96" Dolly Frame	VDOLLY-96	\$5,160
108" Dolly Frame	VDOLLY-108	\$5,560
36" Wide Equipment Stand on Flanged Feet	STAND/F-VCCB36	\$1,770
42" Wide Equipment Stand on Flanged Feet	STAND/F-HD42	\$1,920
48" Wide Equipment Stand on Flanged Feet	STAND/F-VCCB48	\$2,040
54" Wide Equipment Stand on Flanged Feet	STAND/F-HD54	\$2,420
60" Wide Equipment Stand on Flanged Feet	STAND/F-VCCB60	\$2,690
72" Wide Equipment Stand on Flanged Feet	STAND/F-VCCB72	\$3,030
36" Wide Equipment Stand on Casters	STAND/C-VCCB36	\$1,550
42" Wide Equipment Stand on Casters	STAND/C-HD42	\$1,700
48" Wide Equipment Stand on Casters	STAND/C-VCCB48	\$1800
54" Wide Equipment Stand on Casters	STAND/C-HD54	\$2,090
60" Wide Equipment Stand on Casters	STAND/C-VCCB60	\$2,330
72" Wide Equipment Stand on Casters	STAND/C-VCCB72	\$2,660

Risers & Riser Accessories—Non Overlapping—Apply to All V Series Ranges

Accessory	Accessory Code & List Price				
	12"	18"	24"	36"	48"*
Reinforced Riser (Standard or Convection Oven)	N/A	N/A	N/A	V36RR \$1,610	V48RR \$3,060
Stub Riser—4"	V12ST4 \$510	V18ST4 \$620	V24ST4 \$740	V36ST4 \$890	V48ST4 \$1,070
Single Deck Height Riser (No Shelf)	V12ST22 \$850	V18ST22 \$900	V24ST22 \$970	V36ST22 \$1,060	V48ST22 \$1,260
Double Deck Height Riser (No Shelf)	V12ST34 \$900	V18ST34 \$1,020	V24ST34 \$1,120	V36ST34 \$1,320	V48ST34 \$1,810
Single Deck Riser with Hi-Shelf (Solid Shelf—22" High)	V12SD \$1,040	V18SD \$1,220	V24SD \$1,480	V36SD \$1,670	N/A
Double Deck Riser with Hi-Shelf (2 Solid Shelves—34" High)	V12DD \$2,140	V18DD \$2,390	V24DD \$2,460	V36DD \$2,560	N/A
Single Deck Riser with Hi-Shelf (Flow-Thru Shelf—22" High)	V12SFL \$1,410	V18SFL \$1,480	V24SFL \$1,670	V36SFL \$1,720	N/A
Double Deck Riser with Hi-Shelf (2 Flow-Thru Shelves—34" High)	V12DFL \$2,160	V18DFL \$2,330	V24DFL \$2,600	V36DFL \$2,760	N/A
Section of Flow-Thru Grate	OSHELF-GRT12 \$200	OSHELF-GRT18 \$260	OSHELF-GRT24 \$320	N/A	N/A

*For 48" charbroiler only.



Back risers with removable solid or grate-type shelf options. Also accommodates $\frac{1}{2}$ and $\frac{1}{3}$ size pans.

Overlapping—Apply to All V Series Ranges

Accessory	Accessory Code & List Price				
	36"	48"	54"	60"	72"
4" Stub Backs	V36ST4 \$890	VOVER-48ST \$1,070	VOVER-54ST \$1,200	VOVER-60ST \$1,300	VOVER-72ST \$1,540
Single Deck Height Riser (No Shelf—22" High)	V36ST22 \$1,090	22RSR48 \$1,260	22RSR54 \$1,450	22RSR60 \$1,650	22RSR72 \$1,910
Double Deck Height Riser (No Shelf—34" High)	V36ST34 \$1,370	34RSR48 \$1,810	34RSR54 \$2,060	34RSR60 \$2,250	34RSR72 \$2,730
Single Deck Riser with Hi-Shelf (Solid Shelf—22" High)	V36SD \$1,670	22SHS48 \$2,040	22SHS54 \$2,270	22SHS60 \$2,380	22SHS72 \$2,900
Double Deck Riser with Hi-Shelf (2 Solid Shelves—34" High)	V36DD \$2,550	34DHS48 \$3,280	34DHS54 \$3,700	34DHS60 \$4,060	34DHS72 \$4,890
Single Deck Riser with Hi-Shelf (Flow-Thru Shelf—22" High)	V36SFS \$1,720	22SFS48 \$2,060	22SFS54 \$2,200	22SFS60 \$2,710	22SFS72 \$3,030
Double Deck Riser with Hi-Shelf (2 Flow-Thru Shelves—34" High)	V36DFS \$2,760	34DFS48 \$3,500	34DFS54 \$3,940	34DFS60 \$4,340	34DFS72 \$5,140
Common Condiment Type Front-Top	FRTTOP-36CMD \$570	FRTTOP-48CMD \$750	FRTTOP-54CMD \$830	FRTTOP-60CMD \$940	FRTTOP-72CMD \$1,090



HEAVY DUTY BROILERS

THE CHOPHOUSE BROILER

A Broiler That Will Make Your Menu Sizzle
and Your Profits Soar.

Standard Features:

- Stainless steel front, sides and stand
- Casters standard
- Top plate griddle certified
- 45½" wide x 34¾" deep
- Positive positioning grid control handle
- (3) 45,000 BTU/hr ceramic burners
- ½" griddle plate with 2" splashes
- Standard 56" high griddle cooking surface
- Griddle/broiler brush
- ¾" diameter rear gas connection
- 1-year limited parts and labor warranty

Option:

- 4" shorter leg stand with casters

Accessories:

- ¾" x 4' quick disconnect hose
with restraining device
- Additional griddle/broiler brush



VST4B

Model Number	Description	Total BTU/hr	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
			Ibs	kg		
VST4B	Ceramic Broiler with Griddle Plate	135,000	986	447	\$22,980	\$365
VST3B	Ceramic Broiler with Griddle Plate	100,000	675	304	\$17,610	\$365

Freight Classification: 100



MATCHED UPRIGHT BROILERS

Model Number	Description	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
			Ibs	kg		
VIR1SF	Infrared Broiler, Standard Oven Base	150,000	675	304	\$30,020	\$630
VIR1CF	Infrared Broiler, Convection Oven Base	132,000	765	344	\$35,260	\$790
VIR1BF	Infrared Broiler, Cabinet Base	100,000	675	304	\$26,140	\$370
VIR1F	Infrared Broiler, Refrigerated Base*	100,000	525	239	\$20,360	\$370
VBB1SF	Ceramic Broiler, Standard Oven Base	150,000	675	304	\$24,460	\$630
VBB1CF	Ceramic Broiler, Convection Oven Base	132,000	765	344	\$28,330	\$790
VBB1BF	Ceramic Broiler, Cabinet Base	100,000	675	304	\$21,220	\$370
VBB1F	Ceramic Broiler, Refrigerated Base*	100,000	525	239	\$19,060	\$370

*Must add cost of refrigerated base. Can be mounted only on Vulcan base.



VIR1SF



DOUBLE DECK BROILERS

Model Number	Description	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
			Ibs	kg		
VIR2	Double Deck, Infrared Broiler	200,000	1,100	495	\$33,660	\$730
VBB2	Double Deck, Ceramic Broiler	200,000	1,100	495	\$28,320	\$730
VBI2	Double Deck, Infrared Over Ceramic	200,000	1,100	495	\$31,410	\$730
VIB2	Double Deck, Ceramic Over Infrared	200,000	1,100	495	\$31,410	\$730



VIR2



GAS RANGES

Besides total flexibility and adaptability to nearly any location, the Endurance™ Range offers Vulcan's legendary toughness, precision and dependability, and is loaded with innovative features sure to make an impact on your kitchen.



MEDIUM DUTY ENDURANCE™ RANGES

Standard Features:

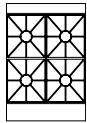
- Fully MIG welded frame
- Stainless steel front, sides and lift-off high shelf
- 6" adjustable legs
- 30,000 BTU/hr open top burners with lift-off heads for easy cleaning
- Cool-to-the-touch control knobs
- Heavy duty cast grates, easy lift-off 12" x 12" in front and 12" x 14" in back
- Extra deep grates in back accommodate large pans or stock pots
- Extra deep pull-out stainless steel crumb tray with welded corners
- 35,000 BTU/hr bakers depth standard oven allows 18" x 26" sheet pans to fit side-to-side or front-to-back in 36", 48" and 72" ranges (sheet pans fit front-to-back in 24" and one side of the 60" ranges)
- Oven thermostat adjusts from 250–500°F with low setting
- Each oven includes 2 racks and 4 rack positions
- 1" thick griddle plate with manual valves or thermostatic controls

NOTE: Standard elevation is sea level.

Kits are available for other elevations.



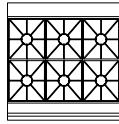
36S-6B



24" Range with Standard Oven and 4 Open Top Burners, Sheet Pan Orientation: Front to Back

Model Number	Oven Base	Top Configuration	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					lbs	kg		
24S-4BN	Standard	4 Burners	Natural	143,000	350	160	\$5,830	\$430
24S-4BP	Standard	4 Burners	Propane	143,000	350	160	\$5,830	\$430

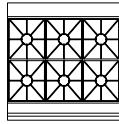
Freight Classification: 85



36" Range with Standard Oven or Convection Oven and 6 Open Top Burners, Sheet Pan Orientation: Both Ways

Model Number	Oven Base	Top Configuration	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					lbs	kg		
36S-6BN	Standard	6 Burners	Natural	215,000	520	236	\$6,250	\$440
36S-6BP	Standard	6 Burners	Propane	215,000	520	236	\$6,250	\$440
36C-6BN	Convection	6 Burners	Natural	215,000	580	263	\$10,430	\$470
36C-6BP	Convection	6 Burners	Propane	215,000	580	263	\$10,430	\$470

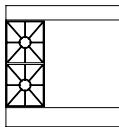
Freight Classification: 85



36" Range with Standard Oven or Convection Oven, 6 Open Top Burners and Manual Rotary Piezo Pilot Ignition for Burner and Oven Pilots, Full Flame Failure, Sheet Pan Orientation: Both Ways

Model Number	Oven Base	Top Configuration	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					lbs	kg		
36SFF-6BN	Standard	6 Burners	Natural	215,000	520	236	\$8,750	\$560
36SFF-6BP	Standard	6 Burners	Propane	215,000	520	236	\$8,750	\$560
36CFF-6BN	Convection	6 Burners	Natural	215,000	580	263	\$12,930	\$600
36CFF-6BP	Convection	6 Burners	Propane	215,000	580	263	\$12,930	\$600

Freight Classification: 85



**36" Range with Standard Oven or Convection Oven,
2 Open Top Burners and 24" Griddle Right, Sheet Pan Orientation: Both Ways**

Model Number	Oven Base	Top Configuration	Griddle Size & Type	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
						Ibs	kg		
36S-2B24GN	Standard	2 Burners and 24" Griddle Right	24" Manual	Natural	135,000	570	259	\$8,080	\$440
36S-2B24GTN	Standard	2 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	135,000	570	259	\$8,740	\$500
36S-2B24GP	Standard	2 Burners and 24" Griddle Right	24" Manual	Propane	135,000	570	259	\$8,080	\$440
36S-2B24GTP	Standard	2 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	135,000	570	259	\$8,740	\$500
36C-2B24GN	Convection	2 Burners and 24" Griddle Right	24" Manual	Natural	135,000	630	288	\$12,390	\$480
36C-2B24GTN	Convection	2 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	135,000	630	288	\$13,310	\$540
36C-2B24GP	Convection	2 Burners and 24" Griddle Right	24" Manual	Propane	135,000	630	288	\$12,390	\$480
36C-2B24GTP	Convection	2 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	135,000	630	288	\$13,310	\$520

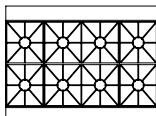
NOTE: Griddles positioned left available upon request. Add \$670 to list price.

Freight Classification: 85

**36" Range with Standard Oven or Convection Oven and 36" Griddle, Sheet Pan****Orientation: Both Ways**

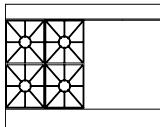
Model Number	Oven Base	Top Configuration	Griddle Size & Type	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
						Ibs	kg		
36S-36GN	Standard	36" Griddle	36" Manual	Natural	95,000	610	277	\$8,850	\$480
36S-36GTN	Standard	36" Griddle	36" Thermostatic Controls	Natural	95,000	610	277	\$9,820	\$540
36S-36GP	Standard	36" Griddle	36" Manual	Propane	95,000	610	277	\$8,850	\$480
36S-36GTP	Standard	36" Griddle	36" Thermostatic Controls	Propane	95,000	610	277	\$9,820	\$540
36C-36GN	Convection	36" Griddle	36" Manual	Natural	95,000	660	299	\$12,960	\$600
36C-36GTN	Convection	36" Griddle	36" Thermostatic Controls	Natural	95,000	660	299	\$13,930	\$660
36C-36GP	Convection	36" Griddle	36" Manual	Propane	95,000	660	299	\$12,960	\$600
36C-36GTP	Convection	36" Griddle	36" Thermostatic Controls	Propane	95,000	660	299	\$13,930	\$660

Freight Classification: 85

**48" Range with Standard Oven or Convection Oven, 8 Open Top Burners and 12" Storage Base, Sheet Pan Orientation: Both Ways**

Model Number	Oven Base	Top Configuration	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					Ibs	kg		
48S-8BN	Standard	8 Burners	Natural	275,000	668	304	\$9,820	\$490
48S-8BP	Standard	8 Burners	Propane	275,000	668	304	\$9,820	\$490
48C-8BN	Convection	8 Burners	Natural	275,000	730	332	\$14,020	\$550
48C-8BP	Convection	8 Burners	Propane	275,000	730	332	\$14,020	\$550

Freight Classification: 85

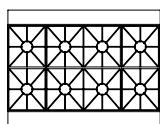


**48" Range with Standard Oven or Convection Oven, 4 Open Top Burners,
24" Griddle Right and 12" Storage Base, Sheet Pan Orientation: Both Ways**

Model Number	Oven Base	Top Configuration	Griddle Size & Type	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
						Ibs	kg		
48S-4B24GN	Standard	4 Burners and 24" Griddle Right	24" Manual	Natural	195,000	720	327	\$11,620	\$530
48S-4B24GTN	Standard	4 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	195,000	720	327	\$12,290	\$560
48S-4B24GP	Standard	4 Burners and 24" Griddle Right	24" Manual	Propane	195,000	720	327	\$11,620	\$530
48S-4B24GTP	Standard	4 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	195,000	720	327	\$12,290	\$560
48C-4B24GN	Convection	4 Burners and 24" Griddle Right	24" Manual	Natural	195,000	780	355	\$15,930	\$560
48C-4B24GTN	Convection	4 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	195,000	780	355	\$16,860	\$610
48C-4B24GP	Convection	4 Burners and 24" Griddle Right	24" Manual	Propane	195,000	780	355	\$15,930	\$560
48C-4B24GTP	Convection	4 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	195,000	780	355	\$16,860	\$610

NOTE: Griddles positioned left available upon request. Add \$670 to list price.

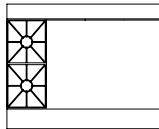
Freight Classification: 85



**48" Range with 2 Standard Ovens and 8 Open Top Burners,
Sheet Pan Orientation: Front to Back**

Model Number	Oven Base	Top Configuration	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					Ibs	kg		
48SS-8BN	Standard	8 Burners	Natural	286,000	700	320	\$11,410	\$610
48SS-8BP	Standard	8 Burners	Propane	286,000	700	320	\$11,410	\$610

Freight Classification: 85

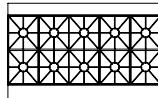


**48" Range with Standard Oven or Convection Oven, 2 Open Top Burners,
36" Griddle Right and 12" Storage Base, Sheet Pan Orientation: Both Ways**

Model Number	Oven Base	Top Configuration	Griddle Size & Type	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
						Ibs	kg		
48S-2B36GN	Standard	2 Burners and 36" Griddle Right	36" Manual	Natural	155,000	750	341	\$12,400	\$550
48S-2B36GTN	Standard	2 Burners and 36" Griddle Right	36" Thermostatic Controls	Natural	155,000	750	341	\$13,180	\$610
48S-2B36GP	Standard	2 Burners and 36" Griddle Right	36" Manual	Propane	155,000	750	341	\$12,400	\$530
48S-2B36GTP	Standard	2 Burners and 36" Griddle Right	36" Thermostatic Controls	Propane	155,000	750	341	\$13,180	\$610
48C-2B36GN	Convection	2 Burners and 36" Griddle Right	36" Manual	Natural	155,000	810	368	\$16,510	\$610
48C-2B36GTN	Convection	2 Burners and 36" Griddle Right	36" Thermostatic Controls	Natural	155,000	810	368	\$17,480	\$670
48C-2B36GP	Convection	2 Burners and 36" Griddle Right	36" Manual	Propane	155,000	810	368	\$16,510	\$610
48C-2B36GTP	Convection	2 Burners and 36" Griddle Right	36" Thermostatic Controls	Propane	155,000	810	368	\$17,480	\$670

NOTE: Griddles and oven bases positioned left available upon request. Add \$670 to list price.

Freight Classification: 85

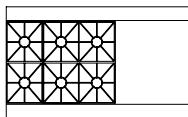


**60" Range with 2 Standard Ovens or Convection Ovens and 10 Open Top Burners,
Sheet Pan Orientation: Front to Back in Left Oven and Both Ways in Right Oven**

Model Number	Oven Base	Top Configuration	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					Ibs	kg		
60SS-10BN	2 Standard	10 Burners	Natural	358,000	890	404	\$12,270	\$610
60SS-10BP	2 Standard	10 Burners	Propane	358,000	890	404	\$12,270	\$610
60SC-10BN	Standard/Convection	10 Burners	Natural	358,000	950	431	\$16,520	\$650
60SC-10BP	Standard/Convection	10 Burners	Propane	358,000	950	431	\$16,520	\$650

NOTE: Convection ovens positioned left available upon request. Add \$670 to list price.

Freight Classification: 85

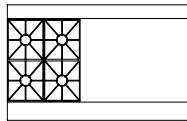


60" Range with Standard Oven or Convection Oven, 6 Open Top Burners and 24" Griddle Right, Sheet Pan Orientation: Front to Back in Left Oven and Both Ways in Right Oven

Model Number	Oven Base	Top Configuration	Griddle Size & Type	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
						lbs	kg		
60SS-6B24GN	2 Standard	6 Burners and 24" Griddle Right	24" Manual	Natural	278,000	990	499	\$14,080	\$650
60SS-6B24GTN	2 Standard	6 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	278,000	990	499	\$14,740	\$680
60SS-6B24GP	2 Standard	6 Burners and 24" Griddle Right	24" Manual	Propane	278,000	990	499	\$14,080	\$650
60SS-6B24GTP	2 Standard	6 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	278,000	990	499	\$14,740	\$680
60SC-6B24GN	Standard/Convection	6 Burners and 24" Griddle Right	24" Manual	Natural	278,000	1,050	476	\$18,460	\$670
60SC-6B24GTN	Standard/Convection	6 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	278,000	1,050	476	\$19,390	\$700
60SC-6B24GP	Standard/Convection	6 Burners and 24" Griddle Right	24" Manual	Propane	278,000	1,050	476	\$18,460	\$670
60SC-6B24GTP	Standard/Convection	6 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	278,000	1,050	476	\$19,390	\$700

NOTE: Griddles and convection ovens positioned left available upon request. Add \$670 to list price.

Freight Classification: 85

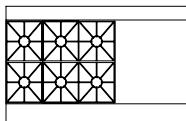


60" Range with Standard Oven or Convection Oven, 4 Open Top Burners and 36" Griddle Right, Sheet Pan Orientation: Front to Back in Left Oven and Both Ways in Right Oven

Model Number	Oven Base	Top Configuration	Griddle Size & Type	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
						Ibs	kg		
60SS-4B36GN	2 Standard	4 Burners and 36" Griddle Right	36" Manual	Natural	238,000	1,015	460	\$14,910	\$680
60SS-4B36GTN	2 Standard	4 Burners and 36" Griddle Right	36" Thermostatic Controls	Natural	238,000	1,015	460	\$15,690	\$740
60SS-4B36GP	2 Standard	4 Burners and 36" Griddle Right	36" Manual	Propane	238,000	1,015	460	\$14,910	\$680
60SS-4B36GTP	2 Standard	4 Burners and 36" Griddle Right	36" Thermostatic Controls	Propane	238,000	1,015	460	\$15,690	\$740
60SC-4B36GN	Standard/Convection	4 Burners and 36" Griddle Right	36" Manual	Natural	238,000	1,075	488	\$19,020	\$680
60SC-4B36GTN	Standard/Convection	4 Burners and 36" Griddle Right	36" Thermostatic Controls	Natural	238,000	1,075	488	\$19,990	\$740
60SC-4B36GP	Standard/Convection	4 Burners and 36" Griddle Right	36" Manual	Propane	238,000	1,075	488	\$19,020	\$680
60SC-4B36GTP	Standard/Convection	4 Burners and 36" Griddle Right	36" Thermostatic Controls	Propane	238,000	1,075	488	\$19,990	\$740

NOTE: Griddles and convection ovens positioned left available upon request. Add \$670 to list price.

Freight Classification: 85

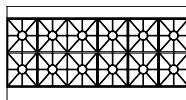


60" Range with Standard Oven or Convection Oven, 6 Open Top Burners and 24" Griddle/Broiler Right, Sheet Pan Orientation: Front to Back in Left Oven and Both Ways in Right Oven

Model Number	Oven Base	Top Configuration	Griddle Size & Type	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
						Ibs	kg		
60SS-6B24GBN	2 Standard	6 Burners and 24" Griddle/Broiler Right	24" Manual	Natural	268,000	1,045	465	\$14,630	\$680
60SS-6B24GBP	2 Standard	6 Burners and 24" Griddle/Broiler Right	24" Manual	Propane	268,000	1,045	465	\$14,630	\$680
60SC-6B24GBN	Standard/Convection	6 Burners and 24" Griddle/Broiler Right	24" Manual	Natural	268,000	1,085	492	\$18,590	\$690
60SC-6B24GBP	Standard/Convection	6 Burners and 24" Griddle/Broiler Right	24" Manual	Propane	268,000	1,085	492	\$18,590	\$690

NOTE: Convection ovens positioned left available upon request. Add \$670 to list price.

Freight Classification: 85

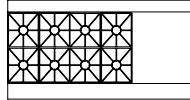


72" Range with 2 Standard Ovens or Convection Ovens and 12 Open Top Burners, Sheet Pan Orientation: Both Ways in Both Ovens

Model Number	Oven Base	Top Configuration	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					Ibs	kg		
72SS-12BN	2 Standard	12 Burners	Natural	430,000	1,000	454	\$13,840	\$640
72SS-12BP	2 Standard	12 Burners	Propane	430,000	1,000	454	\$13,840	\$640
72SC-12BN	Standard/Convection	12 Burners	Natural	430,000	1,060	481	\$18,040	\$720
72SC-12BP	Standard/Convection	12 Burners	Propane	430,000	1,060	481	\$18,040	\$720
72CC-12BN	2 Convection	12 Burners	Natural	430,000	1,120	508	\$22,240	\$810
72CC-12BP	2 Convection	12 Burners	Propane	430,000	1,120	508	\$22,240	\$810

NOTE: Convection ovens positioned left available upon request. Add \$670 to list price.

Freight Classification: 85

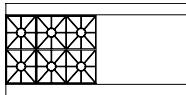


**72" Range with 2 Standard Ovens or Convection Ovens, 8 Open Top Burners
and 24" Griddle Right, Sheet Pan Orientation: Both Ways in Both Ovens**

Model Number	Oven Base	Top Configuration	Griddle Size & Type	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
						Ibs	kg		
72SS-8B24GN	2 Standard	8 Burners and 24" Griddle Right	24" Manual	Natural	350,000	1,050	476	\$15,670	\$650
72SS-8B24GTN	2 Standard	8 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	350,000	1,050	476	\$16,330	\$740
72SS-8B24GP	2 Standard	8 Burners and 24" Griddle Right	24" Manual	Propane	350,000	1,050	476	\$15,670	\$650
72SS-8B24GTP	2 Standard	8 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	350,000	1,050	476	\$16,330	\$740
72SC-8B24GN	Standard/Convection	8 Burners and 24" Griddle Right	24" Manual	Natural	350,000	1,110	503	\$19,980	\$690
72SC-8B24GTN	Standard/Convection	8 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	350,000	1,110	503	\$20,910	\$770
72SC-8B24GP	Standard/Convection	8 Burners and 24" Griddle Right	24" Manual	Propane	350,000	1,110	503	\$19,980	\$690
72SC-8B24GTP	Standard/Convection	8 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	350,000	1,110	503	\$20,910	\$770
72CC-8B24GN	2 Convection	8 Burners and 24" Griddle Right	24" Manual	Natural	350,000	1,170	531	\$24,200	\$710
72CC-8B24GTN	2 Convection	8 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	350,000	1,170	531	\$25,130	\$790
72CC-8B24GP	2 Convection	8 Burners and 24" Griddle Right	24" Manual	Propane	350,000	1,170	531	\$24,200	\$710
72CC-8B24GTP	2 Convection	8 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	350,000	1,170	531	\$25,130	\$790

NOTE: Griddles and convection ovens positioned left available upon request. Add \$670 to list price.

Freight Classification: 85



**72" Range with 2 Standard Ovens or Convection Ovens, 6 Open Top Burners
and 36" Griddle Right, Sheet Pan Orientation: Both Ways in Both Ovens**

Model Number	Oven Base	Top Configuration	Griddle Size & Type	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
						lbs	kg		
72SS-6B36GN	2 Standard	6 Burners and 36" Griddle Right	36" Manual	Natural	310,000	1,090	494	\$16,450	\$700
72SS-6B36GTN	2 Standard	6 Burners and 36" Griddle Right	36" Thermostatic Controls	Natural	310,000	1,090	494	\$17,220	\$760
72SS-6B36GP	2 Standard	6 Burners and 36" Griddle Right	36" Manual	Propane	310,000	1,090	494	\$16,450	\$700
72SS-6B36GTP	2 Standard	6 Burners and 36" Griddle Right	36" Thermostatic Controls	Propane	310,000	1,090	494	\$17,220	\$760
72SC-6B36GN	Standard/Convection	6 Burners and 36" Griddle Right	36" Manual	Natural	310,000	1,150	522	\$20,560	\$740
72SC-6B36GTN	Standard/Convection	6 Burners and 36" Griddle Right	36" Thermostatic Controls	Natural	310,000	1,150	522	\$21,530	\$800
72SC-6B36GP	Standard/Convection	6 Burners and 36" Griddle Right	36" Manual	Propane	310,000	1,150	522	\$20,560	\$740
72SC-6B36GTP	Standard/Convection	6 Burners and 36" Griddle Right	36" Thermostatic Controls	Propane	310,000	1,150	522	\$21,530	\$800
72CC-6B36GN	2 Convection	6 Burners and 36" Griddle Right	36" Manual	Natural	310,000	1,210	549	\$24,770	\$840
72CC-6B36GTN	2 Convection	6 Burners and 36" Griddle Right	36" Thermostatic Controls	Natural	310,000	1,210	549	\$25,740	\$880
72CC-6B36GP	2 Convection	6 Burners and 36" Griddle Right	36" Manual	Propane	310,000	1,210	549	\$24,770	\$840
72CC-6B36GTP	2 Convection	6 Burners and 36" Griddle Right	36" Thermostatic Controls	Propane	310,000	1,210	549	\$25,740	\$880

NOTE: Griddles and convection ovens positioned left available upon request. Add \$670 to list price.

Freight Classification: 85



ACCESSORIES

(Packaged and Sold Separately)

Medium Duty Endurance™ Ranges

Accessory	Accessory Code & List Price				
	24" Range	36" Range	48" Range	60" Range	72" Range
Stub Riser 10"	STUB10-XL24 \$950	STUB10-XL36 \$980	STUB10-XL48 \$1,080	STUB10-XL60 \$1,140	STUB10-XL72 \$1,210
Reinforced High Shelf	RSHELF-XL24 \$410	RSHELF-XL36 \$540	RSHELF-XL48 \$650	RSHELF-XL60 \$800	RSHELF-XL72 \$940
Interplumb Kit for Salamander/Cheesemelter	CONNECT-CHALL \$650				
Extra Oven Rack	OVNRACK-XL20 \$160	OVNRACK-XL26 \$220	OVNRACK-XL26 \$220	OVNRACK-XL20 \$160 OVNRACK-XL26 \$220	OVNRACK-XL26 \$220
Casters	CASTERS-RR4 \$570		CASTERS-RR8 \$820		
Adjustable Casters	CASTERS-ADJRR4 \$750		CASTERS-ADJRR8 \$1,030		
Flanged Feet	VFLANGD-FEET/4 \$398		VFLANGD-FEET/8 \$520		
Quick Disconnect Hose	3/4 QDH-4FT \$888		1INFLEX-4FT \$1,250		
Towel Bar	RCTWLBR-24 \$650	RCTWLBR-36 \$760	RCTWLBR-48 \$790	RCTWLBR-60 \$970	RCTWLBR-72 \$1,030
Cutting Board	RCCUTBD-24 \$940	RCCUTBD-36 \$1,030	RCCUTBD-48 \$1,490	RCCUTBD-60 \$1,730	RCCUTBD-72 \$1,960
Condiment Rail	RCCONRL-24 \$620	RCCONRL-36 \$740	RCCONRL-48 \$760	RCCONRL-60 \$950	RCCONRL-72 \$1,010
Fryer Shield	RCFRYER-SHIELD \$360				

NOTE: For fryer shield, specify left or right.

Accessory	Accessory Code	List Price
Stainless Steel Burner Box Liners with Removable Internal Side Shields for Rapid Cleaning (1 Pair)	STNSTL-INSERT	\$390
Pilot, Burner, Heads, Grates to Refurbish Open Top Configuration (1-12" Section)	OTB-REFURB	\$510
Parts to Convert a Rear Open Top Burner to a Step-Up Rear Open Top Burner (1-12" Section)	OTB-STEPUP	\$510



RCTWLBR-36



RCCUTBD-36



RCCONRL-36



RCFRYER-SHIELD



SALAMANDER BROILERS

Standard Features:

- Stainless steel front, top and sides
- Dual temperature controls
- 6 grid positions
- Grid measures 27½" W x 13" D
- Removable full-width spillage pan
- ¾" gas rear connection and pressure regulator

Infrared (IR) Salamander Broiler

Model Number	Number of Burners	Total BTU/hr	Approx. Shipping Wt.		List Price
			Ibs	kg	
36IRB-N	1	30,000	180	81	\$5,490
36IRB-P	1	30,000	180	81	\$5,490

See page 42 for cheesemelter options.

Radiant Salamander Broiler

Model Number	Number of Burners	Total BTU/hr	Approx. Shipping Wt.		List Price
			Ibs	kg	
36RB-N	6	50,000	180	81	\$4,890
36RB-P	6	50,000	180	81	\$4,890



ACCESSORIES

36RB Models

Accessory	Accessory Code	List Price
SS Wall Mount Brackets—Salamander	WALLMNT-CHRBKR	\$380



ELECTRIC RANGES

EV SERIES



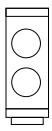
Our EV Series Electric Ranges meet the demands of foodservice cooking with rugged construction and quality features that bring ease of use, added efficiency and improved productivity to your operation. With heavy duty features, it can be sold as a medium or heavy duty electric range.

Standard Features:

- Fully MIG welded frame
- Stainless steel front, sides and lift-off high shelf
- 6" adjustable legs
- 2 kW French Plates with infinite heat controls, ideal for sauté pans and small to medium pots and pans
- Cool-to-the-touch control knobs
- Extra deep pull-out stainless steel crumb tray with welded corners
- 5 kW bakers depth standard oven allows 18" x 26" sheet pans to fit side-to-side or front-to-back in the 36" range, and front-to-back in 24" and 60" ranges
- Top browning control
- Oven thermostat adjusts from 250–500°F with low setting
- Shipped 3-Phase and are easily field convertible to 1-Phase
- 1 oven rack and 4 rack positions
- 5 kW Hot-Top Sections with thermostatic controls, ideal for long term cooking and larger pots and pans
- 1" thick griddle plates with thermostatic controls

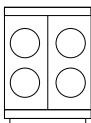


EV36S-6FP


12" Electric Expando Range with 2 French Plates or Hot-Top Section

Model Number	Oven Base	Top Configuration	Volts	Phase	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					Ibs	kg		
EV12-2FP208	N/A	2 French Plates	208	1/3	170	77	\$4,260	\$300
EV12-2FP240	N/A	2 French Plates	240	1/3	170	77	\$4,260	\$300
EV12-2FP480	N/A	2 French Plates	480	1/3	170	77	\$4,470	\$300
EV12-1HT208	N/A	1 Hot-Top	208	1 Only	170	77	\$5,180	\$300
EV12-1HT240	N/A	1 Hot-Top	240	1 Only	170	77	\$5,180	\$300
EV12-1HT480	N/A	1 Hot-Top	480	1 Only	170	77	\$5,400	\$300

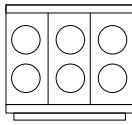
Freight Classification: 85


24" Electric Range with 4 French Plates or 2 Hot-Top Sections and Standard Oven, Sheet Pan Orientation: Front to Back

Model Number	Oven Base	Top Configuration	Volts	Phase	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					Ibs	kg		
EV24S-4FP208	Standard	4 French Plates	208	1/3	325	147	\$10,560	\$490
EV24S-4FP240	Standard	4 French Plates	240	1/3	325	147	\$10,560	\$490
EV24S-4FP480	Standard	4 French Plates	480	1/3	325	147	\$10,990	\$490
EV24S-2HT208	Standard	2 Hot-Tops	208	1/3	325	147	\$12,420	\$490
EV24S-2HT240	Standard	2 Hot-Tops	240	1/3	325	147	\$12,420	\$490
EV24S-2HT480	Standard	2 Hot-Tops	480	1/3	325	147	\$12,920	\$490

NOTE: 380 V available upon request.

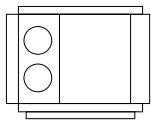
Freight Classification: 85



36" Electric Range with Standard Oven, French Plates, Griddle or Hot-Top Sections, Sheet Pan Orientation: Both Ways

Model Number	Oven Base	Top Configuration	Volts	Phase	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					lbs	kg		
EV36S-6FP208	Standard	6 French Plates	208	1/3	440	200	\$12,230	\$610
EV36S-6FP240	Standard	6 French Plates	240	1/3	440	200	\$12,230	\$610
EV36S-6FP480	Standard	6 French Plates	480	1/3	440	200	\$12,880	\$610
EV36S-3HT208	Standard	3 Hot-Tops	208	1/3	440	200	\$15,000	\$610
EV36S-3HT240	Standard	3 Hot-Tops	240	1/3	440	200	\$15,000	\$610
EV36S-3HT480	Standard	3 Hot-Tops	480	1/3	440	200	\$15,640	\$610
EV36S-4FP1HT208	Standard	4 French Plates and 1 Hot-Top	208	1/3	440	200	\$14,100	\$610
EV36S-4FP1HT240	Standard	4 French Plates and 1 Hot-Top	240	1/3	440	200	\$14,100	\$610
EV36S-4FP1HT480	Standard	4 French Plates and 1 Hot-Top	480	1/3	440	200	\$14,750	\$610
EV36S-2FP2HT208	Standard	2 French Plates and 2 Hot-Tops	208	1/3	440	200	\$14,890	\$610
EV36S-2FP2HT240	Standard	2 French Plates and 2 Hot-Tops	240	1/3	440	200	\$14,890	\$610
EV36S-2FP2HT480	Standard	2 French Plates and 2 Hot-Tops	480	1/3	440	200	\$15,500	\$610
EV36S-4FP12G208	Standard	4 French Plates and 12" Griddle Right	208	1/3	550	250	\$15,420	\$610
EV36S-4FP12G240	Standard	4 French Plates and 12" Griddle Right	240	1/3	550	250	\$15,420	\$610
EV36S-4FP12G480	Standard	4 French Plates and 12" Griddle Right	480	1/3	550	250	\$16,180	\$610
EV36S-2HT12G208	Standard	2 Hot-Tops and 12" Griddle Right	208	1/3	550	250	\$17,290	\$610
EV36S-2HT12G240	Standard	2 Hot-Tops and 12" Griddle Right	240	1/3	550	250	\$17,290	\$610
EV36S-2HT12G480	Standard	2 Hot-Tops and 12" Griddle Right	480	1/3	550	250	\$18,040	\$610

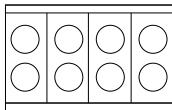
Freight Classification: 85



36" Electric Range with Standard Oven, 2 French Plates and 24" Griddle or 36" Griddle, Sheet Pan Orientation: Both Ways

Model Number	Oven Base	Top Configuration	Volts	Phase	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					Ibs	kg		
EV36S-2FP24G208	Standard	2 French Plates and 24" Griddle Right	208	1/3	500	227	\$14,650	\$700
EV36S-2FP24G240	Standard	2 French Plates and 24" Griddle Right	240	1/3	500	227	\$14,650	\$700
EV36S-2FP24G480	Standard	2 French Plates and 24" Griddle Right	480	1/3	500	227	\$15,010	\$700
EV36S-36G208	Standard	36" Griddle	208	1/3	750	340	\$16,840	\$700
EV36S-36G240	Standard	36" Griddle	240	1/3	750	340	\$16,840	\$700
EV36S-36G480	Standard	36" Griddle	480	1/3	750	340	\$17,580	\$700

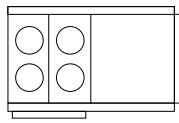
Freight Classification: 85



48" Electric Range with Standard Oven, 8 French Plates or 4 Hot-Top Sections, Sheet Pan Orientation: Both Ways

Model Number	Oven Base	Top Configuration	Volts	Phase	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					Ibs	kg		
EV48S-8FP208	Standard	8 French Plates	208	1/3	590	268	\$16,550	\$640
EV48S-8FP240	Standard	8 French Plates	240	1/3	590	268	\$16,550	\$640
EV48S-8FP480	Standard	8 French Plates	480	1/3	590	268	\$18,240	\$640
EV48S-4HT208	Standard	4 Hot-Tops	208	1/3	590	268	\$20,120	\$640
EV48S-4HT240	Standard	4 Hot-Tops	240	1/3	590	268	\$20,120	\$640
EV48S-4HT480	Standard	4 Hot-Tops	480	1/3	590	268	\$20,980	\$640

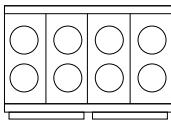
Freight Classification: 85



48" Electric Range with Standard Oven, 4 French Plates and 24" Thermostatic Griddle, Sheet Pan Orientation: Both Ways

Model Number	Oven Base	Top Configuration	Volts	Phase	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					Ibs	kg		
EV48S-4FP24G208	Standard	4 French Plates and 24" Griddle Right	208	1/3	660	300	\$18,840	\$730
EV48S-4FP24G240	Standard	4 French Plates and 24" Griddle Right	240	1/3	660	300	\$18,840	\$730
EV48S-4FP24G480	Standard	4 French Plates and 24" Griddle Right	480	1/3	660	300	\$19,710	\$730

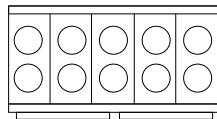
Freight Classification: 85



48" Electric Range with 2 Standard Ovens and 8 French Plates, Sheet Pan Orientation: Front to Back in Both Ovens

Model Number	Oven Base	Top Configuration	Volts	Phase	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					Ibs	kg		
EV48SS-8FP208	2 Standard	8 French Plates	208	1/3	700	318	\$21,120	\$830
EV48SS-8FP240	2 Standard	8 French Plates	240	1/3	700	318	\$21,120	\$830
EV48SS-8FP480	2 Standard	8 French Plates	480	1/3	700	318	\$21,980	\$830

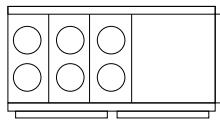
Freight Classification: 85



60" Electric Range with 2 Standard Ovens and 10 French Plates or 5 Hot-Top Sections, Sheet Pan Orientation: Front to Back in Left Oven, Both Ways in Right Oven

Model Number	Oven Base	Top Configuration	Volts	Phase	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					Ibs	kg		
EV60SS-10FP208	2 Standard	10 French Plates	208	1/3	750	341	\$20,090	\$1,070
EV60SS-10FP240	2 Standard	10 French Plates	240	1/3	750	341	\$20,090	\$1,070
EV60SS-10FP480	2 Standard	10 French Plates	480	1/3	750	341	\$20,840	\$1,070
EV60SS-5HT208	2 Standard	5 Hot-Tops	208	1/3	750	341	\$24,760	\$1,070
EV60SS-5HT240	2 Standard	5 Hot-Tops	240	1/3	750	341	\$24,760	\$1,070
EV60SS-5HT480	2 Standard	5 Hot-Tops	480	1/3	750	341	\$25,500	\$1,070

Freight Classification: 85



**60" Electric Range with 2 Standard Ovens, 6 French Plates and
24" Thermostatic Griddle Right, Sheet Pan Orientation: Front to Back
in Left Oven, Both Ways in Right Oven**

Model Number	Oven Base	Top Configuration	Volts	Phase	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					lbs	kg		
EV60SS-6FP24G208	2 Standard	6 French Plates and 24" Griddle	208	1/3	815	370	\$22,130	\$1,150
EV60SS-6FP24G240	2 Standard	6 French Plates and 24" Griddle	240	1/3	815	370	\$22,130	\$1,150
EV60SS-6FP24G480	2 Standard	6 French Plates and 24" Griddle	480	1/3	815	370	\$22,880	\$1,150

Freight Classification: 85

ACCESSORIES

(Packaged and Sold Separately)

Vulcan EV Series

Accessory	Accessory Code & List Price			
	12" Range	24" Range	36" Range	60" Range
Reinforced High Shelf	N/A	RSHELF-XL24 \$410	RSHELF-XL36 \$540	RSHELF-XL60 \$800
Extra Oven Rack	N/A	OVNRACK-XL20 \$160	OVNRACK-XL26 \$220	OVNRACK-XL20 \$160 OVNRACK-XL26 \$220
Casters	N/A	CASTERS-RR4 \$570		CASTERS-RR8 \$820
Adjustable Casters	N/A	CASTERS-ADJRR4 \$750		CASTERS-ADJRR8 \$1,030
Marine Package*	N/A	MARINE-EV24 \$2,820	MARINE-EV36 \$2,820	N/A
Stub Riser 10"	STUB10-XL12 \$520	STUB10-XL24 \$950	STUB10-XL36 \$980	STUB10-XL60 \$1,140

*Marine package includes sea rails, oven lock, crumb tray lock and flanged feet for field installation.



Accessory	Accessory Code & List Price				
	24" Range	36" Range	48" Range	60" Range	72" Range
Towel Bar	RCTWLBR-24 \$650	RCTWLBR-36 \$760	RCTWLBR-48 \$790	RCTWLBR-60 \$970	RCTWLBR-72 \$1,030
Cutting Board	RCCUTBD-24 \$940	RCCUTBD-36 \$1,030	RCCUTBD-48 \$1,490	RCCUTBD-60 \$1,730	RCCUTBD-72 \$1,960
Condiment Rail	RCCONRL-24 \$620	RCCONRL-36 \$740	RCCONRL-48 \$760	RCCONRL-60 \$950	RCCONRL-72 \$1,010
Fryer Shield	RCFRYER-SHIELD \$360				

NOTE: For fryer shield, specify left or right.



RCTWLBR-36



RCCUTBD-36



RCCONRL-36



RCFRYER-SHIELD

ELECTRIC SALAMANDER BROILERS

Standard Features:

- Stainless steel front, top and sides
- Dual temperature controls
- 6-position adjustable grid
- Grid measures 27 1/2" W x 13" D
- Removable full-width spillage pan
- Standard voltage 208V or 140V field convertible to 1-phase



36ESB

Model Number	Description	Available on	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
			Ibs	kg		
36ESB-208	36" Wide Salamander Broiler	Any 36" Electric Range with Standard Oven	180	82	\$7,050	\$260
36ESB-240	36" Wide Salamander Broiler	Any 36" Electric Range with Standard Oven	180	82	\$7,050	\$260
36ESB-480	36" Wide Salamander Broiler	Any 36" Electric Range with Standard Oven	180	82	\$7,700	\$260

NOTE: Salamanders may not be mounted to ranges with Hot-Top Sections or on casters.

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 steel 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
ENERGY STAR® Qualified.

Model Number	Pan Capacity 12" x 20" x 2½"	Input (kW)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
			Ibs	kg		
C24EO3	3	8	140	64	\$11,298	\$340
C24EO5	5	12	170	78	\$15,820	\$476

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.

Freight Classification: 85

NOTE: C24EO5 shipped with 208/60-50/3 or 240/60-50/3 electrical service.
Field converted to 1-Phase.

Chef's Tip

Keep the water clean to prevent foaming from potatoes, pasta and shellfish.



OPTIONS & ACCESSORIES

C24EO Series

Option	Available on	List Price
480 V, 60 Hz, 3-Phase	C24E05/12 kW	\$648
380 V	C24E05	\$972
415 V	C24E05	\$972
440 V	C24E05	\$972
C24CT-PPS Security Screws, Tack Welds and Controls Protected by Lockable Cover (Lock by Others)	C24E03, C24E05	\$2,048

Accessory	Available on	Accessory Code	List Price
Manual Sliding Shelf (12" x 20")	All Models	ADDRACK H	\$188
Perforated Water Cover	C24E03, C24E05	COVER PERF	\$502
Heat Shield for Control Side	C24E03, C24E05	CTOPHTE SHIELD	\$734
4" Legs with Adjustable Foot (Set of 4)	C24E03, C24E05	CNTLEGS 4INCH	\$406
Stand 24" Wide x 28" High	C24E03, C24E05	STAND 28YSGL	\$2,700
Stand 24" Wide x 34" High	C24E03, C24E05	STAND 34YSGL	\$2,710
Pull-Out Shelf for Stand YSGL	STAND 28/34YSGL	S/SHELF YSGL	\$612
Extra Pair of Universal Pan Slides for Stands	STAND 28/34YSGL	Y/PAN SLIDES	\$202
Set of 4 Casters, Locking—Limitation Contact Factory	STAND 28/34YSGL	CASTERS XSGL	\$528
Stacking Kit for 2 Counter Steamers—Counter Mount	C24E03, C24E05	STCKKIT 24EA	\$2,548
Single Point Electrical Connect Kit for Stacked C24E03 or C24E05 (3-Phase Only)	STCKKIT 24EA	C24EA SGLPT	\$1,918
Stand 24" Wide x 15" High for Stacked Steamers	STCKKIT 24EA	STAND 15YSGL	\$2,646
Legs, 6" for Stacking Kit—Floor Mount	STCKKIT 24EA	STCKKIT FLG6	\$524
Casters, 6", 2 Locking for Stacking Kit—Floor Mount	STCKKIT 24EA	STCKKIT CST6	\$588
Cord and Plug Set Rated to 45 Amps, 208-240/1-Phase; Cable 8/3 90C UL*; Angled Plug HBL9462C NEMA 14-60P	C24E03	CORDPLG 3PAN1P	\$480
Cord and Plug Set Rated to 40 Amps, 208-240/3-Phase; Cable 8/4 90C UL*; Angled Plug HBL8462C NEMA 15-60P	C24E03	CORDPLG 3PAN3P	\$514
Cord and Plug Set Rated to 55 Amps, 208-240/3-Phase; Cable 6/4 90C UL*; Angled Plug HBL8462C NEMA 15-60P	C24E05	CORDPLG 5PAN3P	\$514
Cord and Plug Set Rated to 30 Amps, 480/3-Phase; Cable 8/4 90C UL*; Straight Plug HBL2731 NEMA L16-30P	C24E05	CORDPLG 5P480	\$514

*UL Classification (SOW, SOOW, SEO and SEOW).

ELECTRIC COUNTER CONVECTION STEAMERS

POWERSTEAM™ SERIES

PowerSteam™: The Fastest à la carte Counter Steamer, Bar None.

PowerSteam™ enables greater production in a smaller footprint than other types of cooking equipment and requires less labor. Featuring exclusive capabilities with both super-heated steam (235°F as it enters the cooking compartment) and staged filling which prevents “killing the boil.” The result: faster cooking times with continuous high-volume steam.

Chef's Tip

Steam cooking offers labor savings, reduced operating costs, saved space and the elimination of lifting heavy stock pots.

Standard Features:

- Super-heated 235°F high-energy steam
- Staged water fill for superior heat-up and steam quality
- Deluxe 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
- Split water line connection
- External deliming port
- High output stainless steel generator with auto SmartDrain PowerFlush™ System



Two C24EA5 DLX steamers shown with STCKKIT 24EA, STAND 15YSGL and CASTERS XSGL.

Model Number	Pan Capacity 12" x 20" x 2½"	Input (kW)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
			Ibs	kg		
C24EA3 DLX	3	9.25	140	64	\$11,302	\$340
C24EA5 DLX	5	15.75	175	80	\$16,158	\$486

NOTE: Shipped with 208/60-50/3 electrical service.

Freight Classification: 85

Field converted to 208/60-50/1 and 240/60-50/3 and 240/60-50/1.



STEAM



ELECTRIC COUNTER CONVECTION STEAMERS

The Basic à la carte Counter Steamer.

Standard Features:

- Manual controls with 60-minute timer, buzzer and ready light
- Stainless steel exterior
- Stainless steel cooking compartments with coved interior corners
- Heavy duty door and latch mechanism
- Long-life door gasket with **exclusive Vulcan** pan guard
- Split water line connection
- External deliming port
- High output stainless steel steam generator with manual SmartDrain PowerFlush™ System

Model Number	Pan Capacity 12" x 20" x 2½"	Input (kW)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
			Ibs	kg		
C24EA3 BSC	3	8.5	140	64	\$10,168	\$306
C24EA5 BSC	5	15	175	80	\$14,690	\$442

NOTE: 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.

Freight Classification: 85

OPTIONS & ACCESSORIES

Electric Counter Convection Steamers

Option	Available on	List Price
480 V, 60 Hz, 3-Phase	C24EA3, C24EA5	\$648
380 V	C24EA3, C24EA5	\$972
415 V	C24EA3, C24EA5	\$972
440 V	C24EA3, C24EA5	\$972
C24CT-PPS Security Screws, Tack Welds and Controls Protected by Lockable Cover (Lock by Others)	C24EA3, C24EA5	\$2,050

Electric Counter Convection Steamers

Accessory	Available on	Accessory Code	List Price
Manual Sliding Shelf (12" x 20")	All Models	ADDRACK H	\$188
Heat Shield for Control Side	C24EA3, C24EA5	CTOPHTE SHIELD	\$734
4" Legs with Adjustable Foot (Set of 4)	C24EA3, C24EA5	CNTLEGS 4INCH	\$406
Stand 24" Wide x 28" High	C24EA3, C24EA5	STAND 28YSGL	\$2,700
Stand 24" Wide x 34" High	C24EA3, C24EA5	STAND 34YSGL	\$2,710
Extra Pair of Universal Pan Slides for Stands	STAND 28/34YSGL	Y/PAN SLIDES	\$202
Set of 4 Casters, Locking—Limitation Contact Factory	STAND 28/34YSGL	CASTERS XSGL	\$528
Stacking Kit for 2 Counter Steamers—Counter Mount	C24EA3, C24EA5	STCKKIT 24EA	\$2,548
Single Point Electrical Connect Kit for Stacked C24EA3 or C24EA5 (3-Phase Only)	STCKKIT 24EA	C24EA SGLPT	\$1,918
Stand 24" Wide x 15" High for Stacked Steamers	STCKKIT 24EA	STAND 15YSGL	\$2,646
Legs, 6" for Stacking Kit—Floor Mount	STCKKIT 24EA	STCKKIT FLG6	\$524
Casters, 6", 2 Locking for Stacking Kit—Floor Mount	STCKKIT 24EA	STCKKIT CST6	\$588
Cord and Plug Set Rated to 45 Amps, 208-240/1-Phase; Cable 8/3 90C UL*; Angled Plug HBL9462C NEMA 14-60P	C24EA3	CORDPLG 3PAN1P	\$480
Cord and Plug Set Rated to 40 Amps, 208-240/3-Phase; Cable 8/4 90C UL*; Angled Plug HBL8462C NEMA 15-60P	C24EA3	CORDPLG 3PAN3P	\$514
Cord and Plug Set Rated to 55 Amps, 208-240/3-Phase; Cable 6/4 90C UL*; Angled Plug HBL8462C NEMA 15-60P	C24EA3, C24EA5	CORDPLG 5PAN3P	\$514
Cord and Plug Set Rated to 30 Amps, 480/3-Phase; Cable 8/4 90C UL*; Straight Plug HBL2731 NEMA L16-30P	C24EA5	CORDPLG 5P480	\$514
Flex S/S Water Connection 72", 3/4 NSHT on Both Ends, Per Each, 2 Required	C24EA3, C24EA5	HOSEWTR 3/4BBV	\$244
ScaleBlocker® Water Filtration System	C24EA3, C24EA5	SMF600 SYSTEM	\$1,460
ScaleBlocker® Water Filtration PM Kit Includes Cartridge, ScaleRelease™ for Use with SMF Systems Only	SMF600 SYSTEM	SMF600 PMKIT	\$556

*UL Classification (SOW, SOOW, SEO and SEOW).



STEAM



5 PAN GAS CONVECTION STEAMER

The Basic à la carte Counter Steamer.

Standard Features:

- Controls with 60-minute timer, buzzer, cook/ready light and power switch
- Stainless steel exterior and cooking compartment with coved interior corners
- Heavy gauge stainless steel door
- Convenient deliming port
- Split water line connection
- 4" legs



VSX5G

Model Number	Pan Capacity 12" x 20" x 2½"	Input (BTU/hr)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
			Lbs	kg		
VSX5G	5	45,000	625	284	\$22,722	\$682

Freight Classification: 85

OPTIONS & ACCESSORIES

5 Pan Gas Convection Steamer

Option	Available on	List Price
C24CT-PPS Security Screws, Tack Welds and Controls Protected by Lockable Cover (Lock by Others)	VSX5G	\$2,010

Chef's Tip

Steam cooking eggs, both in and out of the shell, is a foolproof method of preparing eggs in quantity. Eggs may be cooked out of the shell if they will be chopped, which eliminates peeling after steaming.

Accessory	Available on	Accessory Code	List Price
Manual Sliding Shelf (12" x 20")	All Models	ADDRACK H	\$188
Stand 24" Wide x 28" High (Bullet Feet)	VSX5G	STAND RL28G	\$2,718
Flex S/S Water Connection 72", 3/4 NSHT on Both Ends, Per Each, 2 Required	VSX5G	HOSEWTR 3/4BBV	\$244
ScaleBlocker® Water Filtration System	VSX5G	SMF600 SYSTEM	\$1,460
ScaleBlocker® Water Filtration PM Kit Includes Cartridge, ScaleRelease™ for Use with SMF Systems Only	SMF600 SYSTEM	SMF600 PMKIT	\$556

FLOOR CONVECTION STEAMERS

POWERSTEAM™ SERIES

The Fastest à la carte and High-Volume Production Floor Steamer on the Market Today. Super-Heated Steam Capability.

Standard Features:

- Super-heated 235°F high-energy steam
- Staged water fill for superior heat-up and steam quality
- Deluxe 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
- Split water line connection
- C24GA includes 115 V cord and plug
- External deliming port
- High output stainless steel mineral tolerant generator



C24GA10 DLX

Gas Convection PowerSteam™ Series Steamers on Cabinet Base

Model Number	Pan Capacity 12" x 20" x 2½"	Input (BTU/hr)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
			Ibs	kg		
C24GA6 DLX	6	125,000	625	284	\$30,514	\$916
C24GA10 DLX	10	125,000	675	306	\$31,638	\$950

Freight Classification: 85

Electric Convection PowerSteam™ Series Steamers on Cabinet Base

Model Number	Pan Capacity 12" x 20" x 2½"	Input (kW)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
			Ibs	kg		
C24EA6 DLX	6	17.2	550	250	\$28,716	\$864
C24EA10 DLX	10	25.6	600	273	\$30,966	\$930

NOTE: Shipped with 208/60/3 electrical service.

Freight Classification: 85

Field converted to 208/60-50/1 or 240/60-50/3 and 240/60-50/1.



STEAM



BASIC À LA CARTE FLOOR CONVECTION STEAMERS

Standard Features:

- Deluxe 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
- Split water line connection
- C24GA includes 115 V cord and plug
- External deliming port
- High output stainless steel mineral tolerant generator

Basic Gas Convection Steamers on Cabinet Base

Model Number	Pan Capacity 12" x 20" x 2½"	Input (BTU/hr)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
			Ibs	kg		
C24GA6 BSC	6	125,000	625	284	\$28,264	\$850
C24GA10 BSC	10	125,000	675	306	\$29,388	\$882

Freight Classification: 85

Basic Electric Convection Steamers on Cabinet Base

Model Number	Pan Capacity 12" x 20" x 2½"	Input (kW)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
			Ibs	kg		
C24EA6 BSC	6	16	550	250	\$27,592	\$828
C24EA10 BSC	10	24	600	273	\$28,708	\$864

NOTE: Shipped with 208/60/3 electrical service.

Freight Classification: 85

Field converted to 208/60-50/1 or 240/60-50/3 and 240/60-50/1.

Direct Steam Convection Steamers (Potable/Clean Steam) on Cabinet Base

Model Number	Pan Capacity 12" x 20" x 2½"	Input (BHP)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
			Ibs	kg		
C24DA6 BSC	6	2.4	515	234	\$20,858	\$828
C24DA10 BSC	10	4	565	257	\$22,918	\$864

Freight Classification: 85

OPTIONS & ACCESSORIES

Floor Convection Steamers

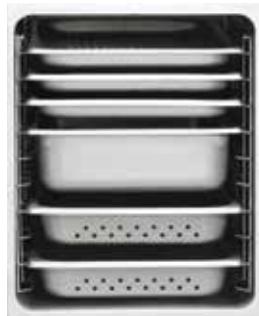
Option	Available on	List Price
480 V, 60 Hz, 3-Phase	C24EA6 DLX or BSC, C24EA10 DLX or BSC	\$1,126
380 V	C24EA6 DLX, C24EA10 DLX	\$1,689
415 V	C24EA6 DLX, C24EA10 DLX	\$1,689
440 V	C24EA6 DLX, C24EA10 DLX	\$1,689
C24FL-PPS Security Screws, Tack Welds and Controls Protected by Lockable Cover (Lock by Others); Perforated Flue Cover	C24EA6 BSC, C24EA10 BSC	\$4,076

Accessory	Available on	Accessory Code	List Price
Manual Sliding Shelf (12" x 20")	All Models	ADDRACK H	\$188
Heat Shield for Control Side	All Models	CSTMHTE SHIELD	\$886
Flex S/S Water Connection 72", 3/4 NSHT on Both Ends, Per Each, 2 Required	All Models	HOSEWTR 3/4BBV	\$244
ScaleBlocker® Water Filtration System	All Models	SMF620 SYSTEM	\$1,686
ScaleBlocker® Water Filtration PM Kit Includes Cartridge, ScaleRelease™ for Use with SMF Systems Only	SMF620 SYSTEM	SMF620 PMKIT	\$672

PAN CAPACITIES

Pressureless Convection Steamer Capacity Per Compartment

Pan Size (W x D x H)	3 Pan Capacity	5 Pan Capacity
12" x 20" x 1"	6	10
12" x 20" x 2½"	3	5
12" x 20" x 4"	2	3
12" x 20" x 6"	1	2



5 Pan Capacity:

Shown:
(3) 1" pan
(1) 4" pan
(2) 2½" pan

Portion Control Guide 12" x 20" Steam Table Pan

Full Size Transport Pan	1 Cup = 8 oz.	½ Cup = 4 oz. #8 Scoop	⅓ Cup = 2⅔ oz. #12 Scoop	¼ Cup = 2 oz. #16 Scoop
2½" Deep (8.3 qts)	33	67	100	134
4" Deep (14 qts)	56	113	176	226
6" Deep (21 qts)	85	171	257	342

NOTE: Portions served based on brimful capacities in Vollrath SuperPan II® steam table pans.

SuperPan II® is a registered trademark of The Vollrath Company, L.L.C.



(1) 2½" Perforated Pan
over a 1" Catch Pan
and a 4" Food Pan



(3) 4" Food Pans



(5) 2½" Food Pans



SCALEBLOCKER® WATER FILTRATION SYSTEM

ScaleBlocker® is recommended for convection steamers to help minimize limescale build-up and corrosion which can dramatically affect the operation of your steamer or boiler and result in downtime or service calls. It's a safe and economical way to maintain your Vulcan steam equipment.

- Remove problems from water without adding harmful chemicals or additives
- 5 micron filter for removal of particulate matter
- Filter cartridge is a 100% recyclable self-contained system
- Control alkalinity and pH
- Protect flavor and aroma
- Remove chlorine and chloramines
- Certified to NSF Standards 42 and 53



Extended Warranty at No Charge.

When you install and maintain the ScaleBlocker®, you'll receive at **no charge** a Limited Extended Warranty on specified water-related components. See warranty statement below or contact your Vulcan Representative for more details.

Warranty for Vulcan Steamers with ScaleBlocker® Water Filtration System

All Vulcan steamers supplied with ScaleBlocker® water filtration system are standard with a 1-year Original Equipment Warranty and a Second Year Limited Extended Warranty. Use of other water filter systems, other branded cartridges or knockoffs will make your steamer ineligible for the Second Year Limited Extended Warranty coverage, and still require that you properly maintain the steamer and pressure steam boiler under the Original Equipment Warranty. The Vulcan ScaleBlocker® system, when you receive it, may not be correctly configured for local water conditions. The installer or you must verify water quality using the supplied test strips and forward a site condition form to Vulcan for evaluation and further recommendations if deemed necessary by Vulcan. Failure to provide such form to Vulcan or to comply with any recommendations made by Vulcan will void the Original Equipment Warranty and the Extended Warranty coverage. The pressure steam boiler shell has a 7-year prorated boiler shell warranty standard. Boiler shells that have not been properly maintained will not be considered for proration or replacement. There is no labor compensation

beyond the 1-year Original Equipment Warranty or the Extended Warranty contract coverage. Factory inspection of the failed parts may be required. The following pressure steam boiler maintenance supplies carry a 90-day parts warranty: boiler hand gaskets, filter cartridges, cathodic descalers or anodes and other consumables. The ScaleBlocker® system must be installed according to installation instructions. ScaleBlocker® cartridge replacement records must be available showing scheduled 6 month replacements to maintain the warranty. THERE ARE NO OTHER WARRANTIES EXPRESSED OR IMPLIED, INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE. The Limited Second Year Warranty covers the following water-related parts: fill solenoids, CWC solenoids, drain solenoids, probes, elements, high limit thermostat, preheat thermostat, atmospheric steam generator shell, pressure steam boiler shell, cooling solenoids, high limit controls. Other parts that fail will be the owner-user's responsibility. Second Year Warranty is limited to parts and labor as long as the prescribed Preventive Maintenance is followed.

F-32369

2/3-JACKETED DIRECT STEAM KETTLES

K SERIES

Fast-Cooking Kettles Feature Ellipsoidal Design
Kettle Bottom for Superior Heat Transfer.

Standard Features:

- True working capacity
- Embossed gallon/liter markings
- Heavy bar rim
- $\frac{1}{4}'' \times \frac{5}{8}''$ 20-gallon
- $\frac{3}{8}'' \times 1''$ 40 or 60-gallon
- Faucet bracket
- 316 stainless steel liner
- 50 psi
- Steam control assembly including inlet globe valve and steam trap, condensate strainer and check valve

NOTE: See page 110–111 for options and accessories.

Stationary Models:

- 2" compression draw-off valve with perforated strainer
- Spring assist cover with condensate ring



Chef's Tip

The plug draw-off valve (optional) is easier to use over the standard compression draw-off valve. Turn the valve 180° clockwise to fully open and reverse to fully close.

Direct Steam Kettles—Stationary Models

Model Number	True Working Capacity		Input (BHP)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
	Gal	Ltrs		lbs	kg		
K20DL	20	76	1	155	70	\$14,218	\$428
K40DL	40	152	1.5	190	86	\$15,032	\$452
K60DL	60	227	2.3	265	120	\$18,094	\$544

Freight Classification: 150

Gallons–Liters Markings					
6 Gal	12 Gal	20 Gal	40 Gal	60 Gal	
6-23	12-45	20-76	40-151	60-227	
5-19	10-38	18-68	35-132	55-209	
4-15	8-30	16-61	30-114	50-189	
3-11	6-30	14-53	25-95	45-171	
2-8		12-46	20-76	40-151	
		10-38	15-57	35-132	
					25-95
					20-76

Direct Steam Kettles—Tilting Models

Model Number	True Working Capacity		Input (BHP)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
	Gal	Ltrs		lbs	kg		
K20DLT	20	76	1	240	109	\$19,404	\$584
K40DLT	40	152	1.5	332	151	\$20,844	\$626
K60DLT	60	227	2.3	365	166	\$24,170	\$726

Freight Classification: 150



STEAM



2/3-JACKETED ELECTRIC KETTLES

K SERIES

Fast-Cooking Kettles Feature Ellipsoidal Design
Kettle Bottom for Superior Heat Transfer.

Standard Features:

- True working capacity
- Embossed gallon/liter markings
- Heavy bar rim
- $\frac{1}{4}'' \times \frac{5}{8}''$ 20-gallon
- $\frac{3}{8}'' \times 1''$ 40 or 60-gallon
- Faucet bracket
- 316 stainless steel liner
- 50 psi
- Splash-proof housing with on/off switch and intuitive warm/simmer/boil control

Stationary Models:

- 2" compression draw-off valve with perforated strainer
- Spring assist cover with condensate ring



K40ELT

NOTE: See page 110–111 for options and accessories.

Electric Kettles—Stationary Models

Model Number	True Working Capacity		Input (kW)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
	Gal	Ltrs		lbs	kg		
K20EL	20	76	12	196	89	\$24,608	\$740
K40EL	40	152	18	255	116	\$25,598	\$768
K60EL	60	227	18	390	177	\$31,932	\$958

Freight Classification: 150

Chef's Tip

Use the solid disk with a draw-off valve to prevent product from going into the draw-off valve tube during cooking. To remove it, use the stirring paddle to push the solid disk out to use the draw-off valve.

Electric Kettles—Tilting Models

Model Number	True Working Capacity		Input (kW)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
	Gal	Ltrs		lbs	kg		
K20ELT	20	76	12	296	134	\$34,304	\$1,032
K40ELT	40	152	18	352	160	\$35,844	\$1,076
K60ELT	60	227	18	417	189	\$41,600	\$1,248

Freight Classification: 150

2/3-JACKETED GAS KETTLES

K SERIES

Fast-Cooking Kettles Feature Ellipsoidal Design
Kettle Bottom for Superior Heat Transfer.

Standard Features:

- True working capacity
- Embossed gallon/liter markings
- Heavy bar rim
- $\frac{1}{4}$ " x $\frac{5}{8}$ " 20-gallon
- $\frac{3}{8}$ " x 1" 40 or 60-gallon
- Faucet bracket
- 316 stainless steel liner
- 50 psi
- Splash-proof housing with on/off switch and intuitive warm/simmer/boil control
- High-efficiency gas power burner with electronic ignition
- 115 V cord and 3 prong plug

Stationary Models:

- 2" compression draw-off valve with perforated strainer
- Spring assist cover with condensate ring



NOTE: See page 110–111 for options and accessories.

K40GLT

Gas Kettles—Stationary Models

Model Number	True Working Capacity		Input (BTU)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
	Gal	Ltrs		lbs	kg		
K20GL	20	76	100,000	400	200	\$25,316	\$760
K40GL	40	152	100,000	600	272	\$28,444	\$856
K60GL	60	227	100,000	950	430	\$34,520	\$1,038

Freight Classification: 150

Gas Kettles—Tilting Models

Model Number	True Working Capacity		Input (BTU)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
	Gal	Ltrs		lbs	kg		
K20GLT	20	76	100,000	700	318	\$40,672	\$1,222
K40GLT	40	152	100,000	930	422	\$42,488	\$1,276
K60GLT	60	227	100,000	1,142	518	\$51,588	\$1,548

Freight Classification: 150



OPTIONS & ACCESSORIES

K Series—All Electric Models

Option	List Price
480 V, 50/60 Hz, 3-Phase (3 Wire)	\$1,106
380 V	\$1,654
415 V	\$1,654
440 V	\$1,654
Increase from 18 kW to 24 kW, 3-Phase Only (40, 60-Gallon Kettles Only)	\$896
220/50-60/1 Gas Kettle	\$1,076

K Series—Stationary Kettles Only

Option	List Price
SK-PPS Electric and Gas Stationary Kettle Security Screws, Tack Welds and Controls Protected by Lockable Cover (Lock by Others); Draw-Off Valve Secured with Chain; Perforated Flue Cover (Gas Only)	\$5,818
SKDOV PPS Protection for Draw-Off Valve for K Series Stationary Kettles	\$2,410
SKD-PPS Direct Stationary Steam Kettle Security Screws, Tack Welds, Draw-Off Valve Secured with Chain	\$3,706
PIVOT-PPS Reinforced Pivot Assembly for Standard Spring Assist Cover	\$722
HDCOVER-PPS Heavy Duty 14-Gauge Welded Cover for Stationary Kettles, Not Spring Assist	\$2,468
KDOV COMP3, Compression Draw-Off Valve, 3" in Lieu of Standard 2" Valve*	\$4,016
KDOV PLUG2, Plug Draw-Off Valve, 2" in Lieu of Standard 2" Valve	\$1,268

K Series—Tilting Kettles Only

Option	List Price
Motorized Power Tilt	\$1,798
TK-PPS Electric and Gas Tilting Kettle without Draw-Off Valve: Security Screws, Tack Welds and Controls Protected by Lockable Cover (Lock by Others), Tilting Handle Secured with Chain, Perforated Flue Cover (Gas Only)	\$3,508
TKD-PPS Direct Steam Tilting Kettle without Draw-Off Valve: Security Screws, Tack Welds	\$3,186
KDOV CHAIN-PPS Draw-Off Valve Secured with Chain	\$1,754
TKDOV PPS Protection for Draw-Off Valve for K Series Kettles with Chain	\$2,410
KTDOV COMP2, Compression Draw-Off Valve, 2" with Perforated Strainer	\$4,016
KTDOV COMP3, Compression Draw-Off Valve, 3" with Perforated Strainer*	\$6,682
KTDOV PLUG2, Plug Draw-Off Valve, 2" with Perforated Strainer	\$5,030

*20-gallon kettle not available with 3" draw-off valve.

Accessory	Available on	Accessory Code	List Price
Perforated Strainer for Draw-Off Valve	K20	STRAINR DPS20	\$554
	K40	STRAINR DPS40	\$554
	K60	STRAINR DPS60	\$554
Solid Disk for Draw-Off Valve	K20	STRAINR DSS20	\$554
	K40	STRAINR DSS40	\$554
	K60	STRAINR DSS60	\$554
Catch Can with Bail Handle and Drain Hose (1" ID x 48" Length) for Draw-Off Valve	All Models with DOV	CATCH CAN	\$740
Clean-Up Kit Includes Draw-Off Brush, Clean-Up Brush with 36" Handle and Paddle Scraper with 40" Handle	All Models	CLEANUP KIT	\$440
Stainless Steel 48" Whip	All Models	SSTWHIP 48	\$660
Paddle Scraper with 48" Handle with Nylon Blade	All Models	PADDLE 48	\$334
Steam Supply Piping to Connect Direct Steam Kettle	All Direct Steam Kettles	KIP PIPING	\$556
Stainless Steel Lift-Off Cover	20-Gallon Models	COVER K20	\$948
Hinged Cover Direct Steam, Electric and Gas K Series Tilting Kettle (Field Installed)	K20DLT	SACOVER K20DLT	\$1,144
	K40DLT	SACOVER K40DLT	\$1,220
	K60DLT	SACOVER K60DLT	\$1,328
	K20ELT	SACOVER K20ELT	\$1,144
	K40ELT	SACOVER K40ELT	\$1,220
	K60ELT	SACOVER K60ELT	\$1,328
	K20GLT	SACOVER K20GLT	\$1,144
	K40GLT	SACOVER K40GLT	\$1,220
	K60GLT	SACOVER K60GLT	\$1,328
Tilting Kettle Pouring Lip Strainer	20-Gallon Models	STRAINR K20	\$582
	40-Gallon Models	STRAINR K40	\$638
	60-Gallon Models	STRAINR K60	\$706
Stainless Steel Food Receiving Pan Support	Electric and Direct Steam K Series Tilting Kettles	SUPPORT PAN	\$1,952
	Gas K Series Tilting Kettles	SUPPORT PANGLT	\$1,952
Single Basket 20-Gallon	20-Gallon Models	BASKET VSSB20	\$1,986
Tri-Basket	K Series 20-Gallon Models	BASKET TRI20	\$4,754
	K Series 40-Gallon Models	BASKET TRI40	\$4,754
	K Series 60-Gallon Models	BASKET TRI60	\$6,760



STEAM



2/3-JACKETED MANUAL (HAND) TILTING COUNTER KETTLES

K SERIES

Available in Electric and Direct Steam.

Standard Features:

- True working capacity
- Embossed gallon/liter markings
- Heavy bar rim $\frac{1}{4}$ " x $\frac{5}{8}$ "
- Faucet bracket
- 316 stainless steel liner
- 50 psi
- Splash-proof housing with on/off switch and intuitive warm/simmer/boil control

Direct Steam:

- Steam control assembly with gate valve on right leg



K6ETT

Shown with STAND
VSKT30—stainless steel stand,
including sliding drain pan.

Electric Tilting Kettles—Counter Models

Model Number	True Working Capacity			Input (V/kW)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
	Qts	Gal	Ltrs		Ibs	kg		
K6ETT	24	6	23	208/7.5 240/10	130	59	\$10,662	\$322
K12ETT	48	12	45	208/12 240/16	180	82	\$12,928	\$390

NOTE: Shipped with 208/60-50/3 electrical service. Can be field converted to 208/50-60/1 and 240/60-50/3 and 240/60-50/1.
Freight Classification: 150

Chef's Tip

Type 316 stainless steel offers protection from pitting and corrosion from high acid food products such as barbecue and spaghetti sauce.

Electric Tilting Kettles—Floor Model

Model Number	True Working Capacity			Input (V/kW)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
	Qts	Gal	Ltrs		Ibs	kg		
K20ETT	80	20	76	208/12 240/16	225	102	\$20,154	\$608

NOTE: Shipped with 208/60-50/3 electrical service. Can be field converted to 208/60-50/1 and 240/60-50/3 and 240/60-50/1.
Freight Classification: 150

Gallons-Liters Markings		
6 Gal	12 Gal	20 Gal
6-23	12-45	20-76
5-19	10-38	18-68
4-15	8-30	16-61
3-11	6-30	14-53
2-8		12-46
		10-38

Direct Steam Tilting Kettles

Model Number	True Working Capacity			Input (BHP)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
	Qts	Gal	Ltrs		Ibs	kg		
K6DTT	24	6	23	0.6	44	20	\$7,098	\$214
K12DTT	48	12	45	1	90	41	\$9,468	\$286

Freight Classification: 150

OPTIONS & ACCESSORIES

2/3-Jacketed Tilting Counter Kettles

Option	Available on	List Price
480 V, 60 Hz, 3-Phase	K6ETT/7.5 kW, K12ETT/12 kW, K20ETT/12 kW	\$1,074
380 V	K6ETT, K12ETT, K20ETT	\$1,624
415 V	K6ETT, K12ETT, K20ETT	\$1,624
440 V	K6ETT, K12ETT, K20ETT	\$1,624
KETT-PPS Security Fasteners and Tack Welds with Controls Protected by Lockable Cover (Lock by Others)	K6ETT, K12ETT, K20ETT	\$2,050

Accessory	Available on	Accessory Code	List Price
Stainless Steel Stand for Electric Kettle with Sliding Drain Pan	K6ETT, K12ETT	STAND VSkt30	\$3,014
Economy Stand for Electric Kettle without Sliding Drain Pan	K6ETT, K12ETT	STAND VSKTEC	\$1,844
Direct Steam Kettle Adapter for VSkt Kettle Stand	K6DTT, K12DTT and STAND VSkt30	ADAPTER DIRECT	\$1,380
Single Basket 6-Gallon	K6ETT, K6DTT	BASKET VSSB6	\$1,970
Single Basket 20-Gallon	K12ETT, K12DTT, K20ETT	BASKET VSSB20	\$1,986
Stainless Steel Lift-Off Cover 6-Gallon	K6ETT, K6DTT	COVER K6	\$720
Stainless Steel Lift-Off Cover 12-Gallon	K12ETT	COVER K12	\$798
Stainless Steel Lift-Off Cover 20-Gallon	K20ETT	COVER K20	\$948
Tilting Kettle Strainer 6-Gallon	K6ETT, K6DTT	STRAINR K6	\$522
Tilting Kettle Strainer 12-Gallon	K12ETT	STRAINR K12	\$556
Tilting Kettle Strainer 20-Gallon	K20ETT	STRAINR K20	\$582
Cord and Plug Set Rated to 45 Amps, 208-240/1-Phase; Cable 8/3 90C UL*; Angled Plug HBL9462C NEMA 14-60P	K6ETT	CORDPLG 3PAN1P	\$480
Cord and Plug Set Rated to 40 Amps, 208-240/3-Phase; Cable 8/4 90C UL*; Angled Plug HBL8462C NEMA 15-60P	K6ETT	CORDPLG 3PAN3P	\$514
Cord and Plug Set Rated to 55 Amps, 208-240/3-Phase; Cable 6/4 90C UL*; Angled Plug HBL8462C NEMA 15-60P	K12ETT, K20ETT	CORDPLG 5PAN3P	\$514
Cord and Plug Set Rated to 30 Amps, 480/3-Phase; Cable 8/4 90C UL*; Straight Plug HBL2731 NEMA L16-30P	K6ETT, K12ETT, K20ETT	CORDPLG 5P480	\$514

*UL Classification (SOW, SOOW, SEO and SEOW).



SPEC LINE TABLES FOR ELECTRIC COUNTER KETTLES & COUNTER BRAISING TABLES

K SERIES

Standard Features:

- Stainless steel exterior, legs and flanged feet
- Heavy gauge top with formed drain trough
- Sliding drain pan
- Embossed gallon and liter markings

1 Kettle

Model Number	True Working Capacity			Width	Input (kW)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
	Qts	Gal	Ltrs			lbs	kg		
VEKT26/6	24	6	23	26"	7.5	250	113	\$17,730	\$532

2 Kettles or 1 Kettle and 1 Braising Pan

Model Number	Capacity			Width	Input (kW)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
	Qts	Gal	Ltrs			lbs	kg		
VEKT50/66	48	12	46	50"	15	445	202	\$30,168	\$908
VEKT64/612	72	18	68	64"	19.5	555	251	\$34,596	\$1,040
VEKT64/126	72	18	68	64"	19.5	555	251	\$34,596	\$1,040
VEKT64/1212	96	24	90	64"	24	610	227	\$36,864	\$1,108
VEKT64/6B12	72	18	68	64"	16.5	555	251	\$38,682	\$1,162
VEKT64/6B16	88	22	106	64"	15	606	275	\$39,914	\$1,200
VEKT64/12B12	96	24	90	64"	21	606	275	\$38,682	\$1,162
VEKT64/12B16	112	28	106	64"	19.5	661	300	\$39,914	\$1,200
VEKT64/B126	72	18	68	64"	21	555	251	\$38,682	\$1,162
VEKT64/B166	88	22	106	64"	15	606	275	\$39,914	\$1,200
VEKT64/B1212	96	24	90	64"	21	606	275	\$40,950	\$1,230
VEKT64/B1612	112	28	106	64"	19.5	661	300	\$42,182	\$1,268

3 Kettles

Model Number	True Working Capacity			Width	Input (kW)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
	Qts	Gal	Ltrs			lbs	kg		
VEKT80/666	72	18	68	80"	22.5	675	307	\$44,794	\$1,346

NOTE: Capacity equals the quantity of mounted kettle(s) and/or braising pan.

NOTE: All tables are 24" deep x 21.5" high to the table top, refer to the specification sheet for overall height with kettles and/or braising pans.

NOTE: Total kW equals the electric kettles and braising pans mounted on the table—each machine will have separate connections. Refer to appropriate specification sheet for electrical data.

NOTE: Kettles and tables are shipped separately for field assembly. See next page for price of tables only.

NOTE: Faucets are not included in the above prices.

OPTIONS & ACCESSORIES

Electric Counter Kettles

Option	Available on	List Price
480 V, 60 Hz, 3-Phase (Each Kettle)	K6ETT, K12ETT	\$1,074
380 V	K6ETT, K12ETT	\$1,614
415 V	K6ETT, K12ETT	\$1,614
440 V	K6ETT, K12ETT	\$1,614

Accessory	Accessory Code	List Price
26" Table with Sliding Drain Pan	KT26 TABLE	\$6,938
40" Table with Sliding Drain Pan	KT40 TABLE	\$8,684
50" Table with Sliding Drain Pan	KT50 TABLE	\$8,684
64" Table with Sliding Drain Pan	KT64 TABLE	\$10,804
80" Table with Sliding Drain Pan	KT80 TABLE	\$12,576
Single Basket 6-Gallon	BASKET VSSB6	\$1,969
Single Basket 12-Gallon	BASKET VSSB20	\$1,986
Steel Lift-Off Cover 6-Gallon	COVER K6	\$720
Steel Lift-Off Cover 12-Gallon	COVER K12	\$798
Tilting Kettle Strainer 6-Gallon	STRAINR K6	\$522
Tilting Kettle Strainer 12-Gallon	STRAINR K12	\$556
Single Pantry Deck Mount Faucet 12" Swivel Spout, Includes 4" and 12" Riser	SGLTS 12NZL	\$474
Double Pantry Deck Mount Faucet 12" Swivel Spout, Includes 4" and 12" Riser	DBLTS 12NZL	\$628
Single Pantry Deck Mount Faucet 18" Double Jointed Swivel Spout, Includes 4" and 12" Riser	SGLTS 18NZLJ	\$526
Double Pantry Deck Mount Faucet 18" Double Jointed Swivel Spout, Includes 4" and 12" Riser	DBLTS 18NZLJ	\$704

Counter Braising Tables

Option	Available on	List Price
480 V, 60 Hz, 3-Phase	VECTS12, VECTS16	\$1,916
380 V	VECTS12, VECTS16	\$2,516
415 V	VECTS12, VECTS16	\$2,516
440 V	VECTS12, VECTS16	\$2,516
Etched Gallon Marking	VECTS12, VECTS16	\$848

Accessory	Available on	Accessory Code	List Price
Lift-Off Cover	VECTS12	COVER VSC12	\$1,212
Lift-Off Dome Cover	VECTS16	COVER VCTS16	\$1,018
Steam Pan Inserts 12-Gallon Only	VECTS12	BPSTEAM INSERT	\$578
Steam Pan Inserts 16-Gallon Only	VECTS16	PANINST VSPI16	\$582



STEAM



SPEC LINE TABLES FOR DIRECT STEAM COUNTER KETTLES

K SERIES

Standard Features:

- Stainless steel exterior, legs and flanged feet
- Heavy gauge top with formed drain trough
- Sliding drain pan
- Kettles plumbed with steam controls
- Double pantry faucet



	Model Number	True Working Capacity			Width	Total (BHP)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
		Qts	Gal	Ltrs			Ibs	kg		
1 Kettle	VKT26/6	24	6	23	26"	0.6	244	111	\$15,752	\$474
	VKT26/12	48	12	46	26"	1	290	132	\$18,122	\$544
2 Kettles	VKT40/66	48	12	46	40"	1.2	433	196	\$25,196	\$758
	VKT50/1212	96	24	92	50"	2	525	238	\$29,934	\$898
3 Kettles	VKT64/666	72	18	68	64"	1.8	537	244	\$34,796	\$1,046
	VKT64/121212	144	36	138	64"	3	675	306	\$41,902	\$1,260
4 Kettles	VKT80/6666	96	24	92	80"	2.4	752	341	\$44,150	\$1,326

NOTE: Capacity equals the quantity of mounted kettle(s).

NOTE: All tables are 24" deep x 21.5" high to the table top. Refer to the specification sheet for overall height with kettles.

NOTE: Steam flow equals the quantity of mounted kettle(s) at a medium boil and 10 psi of steam.

ACCESSORIES

Direct Steam Counter Kettle Tables

Accessory	Accessory Code	List Price
Single Basket 6-Gallon	BASKET VSSB6	\$1,970
Single Basket 12-Gallon	BASKET VSSB20	\$1,986
Stainless Steel Cover 6-Gallon	COVER K6	\$720
Stainless Steel Cover 12-Gallon	COVER K12	\$798
Tilting Kettle Strainer 6-Gallon	STRAINR K6	\$522
Tilting Kettle Strainer 12-Gallon	STRAINR K12	\$556

FULLY-JACKETED STATIONARY KETTLES

A True Workhorse for Over 50 Years.
Durable, Efficient and Reliable.

Standard Features:

- Heavy 11-gauge rim
- Splash-proof housing with on/off switch and warm/simmer/boil control
- Faucet bracket
- 2" plug draw-off valve with perforated strainer
- 304 Series stainless steel liner
- Spring assist cover with condensate ring
- Sloped bottom for superior draining
- Electronic ignition
- 15 psi

Gas

Model Number	Capacity		Input (BTU)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
	Gal	Ltrs		lbs	kg		
GL40E	40	152	105,000	618	280	\$31,982	\$960
GS60E	60	227	135,000	819	371	\$40,686	\$1,222
GL80E	80	303	135,000	899	408	\$41,548	\$1,248
GT100E	100	379	135,000	944	428	\$51,334	\$1,540
GT125E	125	475	135,000	1,024	485	\$51,664	\$1,550
GT150E	150	570	135,000	1,124	510	\$54,248	\$1,630

Freight Classification: 150



GL40E

Electric

Model Number	Capacity		Input (kW)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
	Gal	Ltrs		lbs	kg		
EL80	80	303	36	734	333	\$44,802	\$1,346
ET100	100	379	36	824	374	\$48,590	\$1,460
ET125	125	475	36	899	408	\$50,840	\$1,526
ET150	150	570	36	974	442	\$53,346	\$1,602

Freight Classification: 150

Direct Steam

Model Number	Capacity		Input (BHP)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
	Gal	Ltrs		lbs	kg		
SL80	80	303	3.4	575	261	\$30,514	\$918
ST100	100	379	4	600	259	\$38,426	\$1,154
ST125	125	475	5	625	284	\$40,666	\$1,222
ST150	150	570	6	725	329	\$43,070	\$1,294

Freight Classification: 150



OPTIONS & ACCESSORIES

Fully-Jacketed Stationary Kettles

Option	List Price
480 V, 60 Hz, 3-Phase (3 Wire)	\$1,392
380 V	\$2,080
415 V	\$2,080
440 V	\$2,080
220/50-60/1 Gas	\$1,076
FJDOV COM3 3" Compression Draw-Off Valve in Lieu of 2" Plug Draw-Off Valve	\$3,532
316 SST Steel Liner 40-Gallon	\$4,134
316 SST Steel Liner 60 and 80-Gallon	\$4,480
316 SST Steel Liner 100, 125 and 150-Gallon	\$4,878
FJK-PPS Electric and Gas Stationary Kettle Security Screws, Tack Welds and Controls Protected by Lockable Cover (Lock by Others); Perforated Flue Cover (Gas Only)	\$3,184
FJKSTEP PPS Protection for Draw-Off Valve for FJ Series Stationary Kettles with Chain	\$2,410
FJKD-PPS Direct Stationary Steam Kettle Security Screws, Tack Welds	\$1,066
LKCOVER-PPS Cover with Lock Hasp (Lock by Others)	\$1,130
PIVOT-PPS Reinforced Pivot Assembly for Standard Spring Assist Cover	\$1,358
HDCOVER-PPS Heavy Duty 14-Gauge Welded Cover for Stationary Kettles, Not Spring Assist	\$2,468
HDCOVER-SPLITLID Heavy Duty 14-Gauge 2-Piece Cover for Stationary Kettles, Not Spring Assist	\$2,768

Accessory	Available on	Accessory Code	List Price
Clean-Up Kit Includes Draw-Off Brush, Clean-Up Brush with 36" Handle and Paddle Scraper with 40" Handle	All Models	CLEANUP KIT	\$440
Stainless Steel 48" Whip	All Models	SSTWHIP 48	\$660
Paddle Scraper with 48" Handle with Nylon Blade	All Models	PADDLE 48	\$334
Heat Shield	40-Gallon Models	KTSMHTE-SHIELD	\$1,098
Heat Shield	60, 80, 100, 125, 150-Gallon Models	KTLGHTE SHIELD	\$1,098
Tri-Baskets	40-Gallon Models	BASKET ROT40	\$4,754
	60-Gallon Models	BASKET ROT60	\$4,754
	80, 100, 125, 150-Gallon Models	BASKET ROT80	\$6,760

COMMON FAUCETS FOR KETTLES & BRAISING PANS

Standard Features:

- NSF compliant
- All faucets and fillers comply with the new “Reduction of Lead in Drinking Water Act”

	Model Number	Description	List Price
	SGLTS 12NZL	Single Pantry Deck Mount Faucet 12" Swivel Spout, Includes 4" and 12" Riser	\$474
	DBLTS 12NZL	Double Pantry Deck Mount Faucet 12" Swivel Spout, Includes 4" and 12" Riser	\$628
	SGLTS 18NZLJ	Single Pantry Deck Mount Faucet 18" Double Jointed Swivel Spout, Includes 4" and 12" Riser	\$526
	DBLTS 18NZLJ	Double Pantry Deck Mount Faucet 18" Double Jointed Swivel Spout, Includes 4" and 12" Riser	\$704
	DBLPTS POTFIL	Double Pantry Deck Mount Faucet with Backflow Preventer and Pot Filler with 60" Braided SST Flex Hose	\$1,368
	DBFCTTS WSHDWN	Double Pantry Deck Mount Faucet Washdown Hose with Backflow Preventer and Low Flow and Pre Rinse Spray Valve with 60" Braided SST Flex Hose	\$1,322
	DBPTYTS WSHDWN	Double Pantry Deck Mount Faucet Washdown Hose with Backflow Preventer and Low Flow Pre Rinse Spray Valve with 60" Braided SST Flex Hose and 16" Add-On Faucet	\$1,642

NOTE: 12" Swivel spout NOT recommended for KDLT, KELT and KGLT kettles.

NOTE: Faucets with 18" swivel spout or 16" add-on faucet recommended for KDLT, KELT and KGLT kettles.

NOTE: Washdown hose and pot filler assembly includes backflow preventer.



STEAM



BRAISING PANS

V SERIES

Braise, Sauté, Simmer, Fry, Grill and More.

Vulcan's popular V Series braising pans offer more standard features than the competition, including stainless steel, fully welded 1-piece design with coved corners and satin finish, interior and exterior.

Standard Features:

- Stainless steel exterior, frame and flanged feet
- Stainless steel pan with embossed gallon markings and pouring lip strainer
- Watertight controls and enclosure
- Electronic ignition (gas models)
- Stainless steel hinged cover with drip edge
- Stainless steel drop-down food receiving pan support
- Solid state temperature controls adjust from 50–425°F
- "L" faucet bracket adds 3" to width, field installed left or right side



VG30 shown with casters
(CASTER BP) and washdown hose
(DBFCTTS WSHDWN).

Chef's Tips

- Braising pans are the most versatile cooking equipment; use them to sauté or steam vegetables, brown roasts, grill burgers and much more
- Use of the cover will reduce heat-up time by 50%
- A draw-off valve is ideal for removing waste, such as fat, during cooking ground beef or clean up; use the Catch Can to facilitate draining the waste when using the draw-off valve

Gas

Model Number	True Working Capacity		Dimensions (W x D)	Input (BTU)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
	Gal	Ltrs			Ibs	kg		
VG30	30	114	36" x 35½"	90,000	630	286	\$29,664	\$890
VG40	40	152	46" x 35½"	120,000	760	345	\$31,690	\$952

Freight Classification: 85

Electric

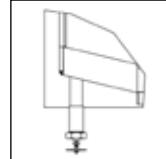
Model Number	True Working Capacity		Dimensions (W x D)	Input (V/kW)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
	Gal	Ltrs			Ibs	kg		
VE30	30	114	36" x 35½"	208/9 240/12	600	272	\$24,328	\$732
VE40	40	152	46" x 35½"	208/12 240/16	720	327	\$26,798	\$806

Freight Classification: 85

OPTIONS & ACCESSORIES

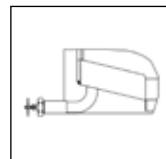
V Series Braising Pans

Option	List Price
480 V, 60 Hz, 3-Phase	\$780
380 V	\$1,162
415 V	\$1,162
440 V	\$1,162
220/50-60/1 Gas	\$1,076
Motorized Pan Lift	\$1,798
BPDOV-1 (2") Draw-Off Valve Left Front Straight with Strainer; Pan Support Not Available on 30-Gallon	\$1,608
BPDOV-2 (2") Draw-Off Valve Left Front 90° Left with Strainer; Pan Support Not Available on 30-Gallon	\$3,134
BPDOV-3 (2") Draw-Off Valve Left Side 90° Front with Strainer	\$3,436
BP-PPS Security Screws, Tack Welds, Heavy Gauge Chain Securing Crank Handle and Pan Strainer, Controls Protected by Lockable Cover (Lock by Others), Perforated Flue Cover (Gas Models Only) or Perforated Lid Support Cover (Electric Models Only)	\$4,696
BPDOV-PPS Heavy Gauge Chain Securing Handle and Stem	\$2,176



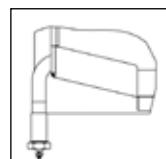
BPDOV-1

BPDOV-1
2" Draw-Off Valve—left front straight with strainer. Pan support not available on 30-gallon.



BPDOV-2

BPDOV-2
2" Draw-Off Valve—left front 90° left with strainer. Pan support not available on 30-gallon.



BPDOV-3

BPDOV-3
2" Draw-Off Valve—left side 90° front with strainer with pan support.

Accessory	Available on	Accessory Code	List Price
Casters	All Models	CASTERS BP	\$900
Drain Pan and Hose (1½" x 7/8" ID Food Grade 36" Length)	All Models	20X4 DRNPAN	\$504
Steam Pan Insert (Pan Not Included)	All Models	BPSTEAM INSERT	\$578
Enclosed Box Faucet Bracket—Adds 3"	All Models	FCTBRKT BP	\$832
Catch Can with Bail Handle and Drain Hose (1" ID x 48" Length) for Draw-Off Valve	All Models with DOV	CATCH CAN	\$740
Stainless Steel Perforated Boiling Basket (12" x 20" x 6" Deep) with Handles	All Models	BOILING BASKET	\$686
Pouring Lip Strainer	All Models	STRAINR BPPOUR	\$436
Draw-Off Strainer	All Models	STRAINR BPDOV	\$468
Cord and Plug Set Rated to 55 Amps, 208-240/3-Phase; Cable 6/4 90C UL*; Angled Plug HBL8462C NEMA 15-60P	VE30, VE40	CORDPLG 5PAN3P	\$514
Cord and Plug Set Rated to 30 Amps, 480/3-Phase; Cable 8/4 90C UL*; Straight Plug HBL2731 NEMA L16-30P	VE30, VE40	CORDPLG 5P480	\$514

*UL Classification (SOW, SOOW, SEO and SEOW).



STEAM



COUNTER BRAISING PANS

Braise, Sauté, Simmer, Fry, Grill and More Using Less Space.

Standard Features:

- Stainless steel front and sides
- Faucet bracket
- Thermostatic temperature control
- Temperature range 160–450°F
- Electronic ignition and stainless steel stand with sliding drawer (VGCTS16)



VECTS16

Electric Counter Braising Pans

Model Number	Capacity		Input (kW)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
	Gal	Ltrs		lbs	kg		
VECTS12	12	45	9	160	73	\$16,686	\$502
VECTS16	16	61	7.5	220	99	\$17,890	\$538

Gas Counter Braising Pan

Model Number	Capacity		Input (BTU)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
	Gal	Ltrs		lbs	kg		
VGCTS16 with STAND*	16	61	30,000	315	142	\$23,878	\$718

*Available with natural gas only.

OPTIONS & ACCESSORIES

Counter Braising Pans

Option	Available on	List Price
480 V, 60 Hz, 3-Phase	VECTS12, VECTS16	\$1,936
380 V	VECTS12, VECTS16	\$2,542
415 V	VECTS12, VECTS16	\$2,542
440 V	VECTS12, VECTS16	\$2,542
Etched Gallon Marking	VECTS12, VECTS16	\$858

Accessory	Available on	Accessory Code	List Price
Lift-Off Flat Rectangle Cover	VECTS12	COVER VSC12	\$1,188
Lift-Off Dome Cover	VECTS16	COVER VCTS16	\$1,000
Steam Pan Inserts 12-Gallon Only	VECTS12	BPSTEAM INSERT	\$566
Steam Pan Inserts 16-Gallon Only	VECTS16	PANINST VSPI16	\$570
Stainless Steel Stand with Sliding Drain Pan	VECTS12, VECTS16	STAND VSKT30	\$2,956
Economy Stand without Sliding Drain Pan	VECTS12, VECTS16	STAND VSKTEC	\$1,810
Cord and Plug Set Rated to 45 Amps, 208-240/1-Phase; Cable 8/3 90C UL*; Angled Plug HBL9462C NEMA 14-60P	VECTS12, VECTS16	CORDPLG 3PAN1P	\$472
Cord and Plug Set Rated to 40 Amps, 208-240/3-Phase; Cable 8/4 90C UL*; Angled Plug HBL8462C NEMA 15-60P	VECTS12, VECTS16	CORDPLG 3PAN3P	\$504
Cord and Plug Set Rated to 30 Amps, 480/3-Phase; Cable 8/4 90C UL*; Straight Plug HBL2731 NEMA L16-30P	VECTS12, VECTS16	CORDPLG 5P480	\$504

*UL Classification (SOW, SOOW, SEO and SEOW).



STEAM



Accessory Code	Cable—SOOW, 90°C GA/#	Plug PN	Plug Configuration
Application	8/3	HBL9462C	 NEMA 14-60P
CORDPLG 3PAN1P 45A, 208-240V, 1-Phase, Right Angle Plug			
Application	8/4	HBL8462C	 NEMA 15-60P
CORDPLG 3PAN3P 40A, 208-240V, 3-Phase, Right Angle Plug			
Application	6/4	HBL8462C	 NEMA 15-60P
CORDPLG 5PAN3P 55A, 208-240V, 3-Phase, Right Angle Plug			
Application	8/4	HBL2731	 NEMA 16-30P
CORDPLG 5P480 30A, 480V, 3-Phase, Straight Plug			

BHP Conversion

1 BHP = Approximately 33,475 BTU*

1 BHP = Approximately 10 kW

*Delivered BHP is a function of kW/BTU input and operating efficiency.

Example:
$$\frac{200,000}{33,475 \text{ BTU}} \times \text{Boiler Efficiency} = \text{Delivered BHP}$$

Steam Flow Requirements for Direct Kettles

Capacity	lbs/hr	kgs/hr	lbs/hr	kgs/hr	lbs/hr	kgs/hr
Fast Boil (12 minutes)			Medium Boil (20 minutes)		Stock Boil (30 minutes)	
6-Gallon	39	18	21	10	14	6
12-Gallon	78	36	43	20	29	13
Fast Boil (30 minutes)			Medium Boil (45 minutes)		Stock Boil (60 minutes)	
20-Gallon	48	22	32	15	24	11
40-Gallon	96	44	64	29	48	22
60-Gallon	143	65	96	44	72	33
80-Gallon	191	87	127	58	96	44
Fast Boil (40 minutes)			Medium Boil (50 minutes)		Stock Boil (65 minutes)	
100-Gallon	179	81	143	65	110	50
125-Gallon	224	102	179	81	138	63
150-Gallon	269	122	215	98	165	75

Maximum Flow Rate of Dry Steam
in Pounds Per Hour

Supply Pressure	1/2"	3/4"	1"	1 1/4"	1 1/2"	2"
5 psig	20	40	70	140	210	380
10 psig	30	60	110	220	320	600
15 psig	40	80	150	290	430	N/A
20 psig	50	100	180	360	530	N/A
25 psig	60	120	220	430	N/A	N/A
30 psig	70	140	250	500	N/A	N/A
35 psig	80	160	290	570	N/A	N/A
50 psig	100	210	380	760	N/A	N/A

NOTE: Based on 100' of clean iron pipe. Steam loss due to elbows, reductions, heat loss or condensing steam were not considered.

NOTE: Steam flow rate at 10 psig at the kettle.

1 boiler horsepower = 34.5 lbs of steam per hour.

Heat-up time to bring 70°F water to boiling (212°F) at sea level.

ELECTRICAL CURRENT DRAW

Countertop Steamers—Boilerless/Connectionless

Model Number	V (L-L)	Rated Line Current (A)				Rated Power (kW)
		3ø			1ø	
		L1	L2	L3		
C24E03	208	22.2	22.2	22.2	38.5	8
	240	19.2	19.2	19.2	33.3	8
C24E05	208	33.3	33.3	33.3	57.7	12
	240	28.9	28.9	28.9	50	12
	380	15.2	15.2	15.2	N/A	10
	415	16.6	16.6	16.6	N/A	12
	440	13.2	13.2	13.2	N/A	10.1
	480	14.4	14.4	14.4	N/A	12

Countertop Steamers—à la carte

Model Number	V (L-L)	Rated Line Current (A)				Rated Power (kW)
		3ø			1ø	
		L1	L2	L3		
C24EA3 BSC	208	27.1	27.1	17.7	40.9	8.5
	240	20.4	20.4	20.4	35.4	8.5
	480	10.2	10.2	10.2	N/A	8.5
C24EA5 BSC	208	31.3	47.8	47.8	72.2	15
	240	36.1	36.1	36.1	62.5	15
	480	18	18	18	N/A	15
C24EA3 DLX	208	27.1	29.2	20.1	43.6	9.1
	240	20.4	23.2	23.2	38.5	9.3
	*	380	12.5	11.3	N/A	7.7
	*	415	13.7	12.3	N/A	9.2
	*	440	10.9	9.8	N/A	7.7
	*	480	11.9	10.7	N/A	9.2
C24EA5 DLX	208	47.8	49.9	33.6	74.9	15.6
	240	36.1	38.8	38.8	65.6	15.8
	*	380	20.9	19.5	N/A	13.2
	*	415	22.8	21.3	N/A	15.7
	*	440	18.1	17	N/A	13.2
	*	480	19.8	18.5	N/A	15.7

*Non-standard configuration—consult factory for limitations and availability.



STEAM



Floor Convection Steamers

Model Number	V (L-L)	Rated Line Current (A)			Rated Power (kW)
		3Ø		1Ø	
		L1	L2	L3	
C24EA6 BSC	208	44.2	44.2	44.2	16
	240	39	39	51	17.8
	480	19.2	19.2	19.2	N/A
C24EA10 BSC	208	66.6	66.6	66.6	24
	240	64.5	51.2	64.5	24.9
	480	28.9	28.9	28.9	N/A
C24EA6 DLX	208	46.3	48.2	46.3	16.9
	240	41.1	43.4	53.4	19
	*	380	28	28.8	N/A
	*	415	30.5	31.5	N/A
	*	440	18.6	19.6	N/A
	480	20.3	21.4	20.3	N/A
C24EA10 DLX	208	69.1	71.6	69.1	25.2
	240	67.2	57	67.2	26.5
	*	380	41.6	42.7	N/A
	*	415	45.4	46.7	N/A
	*	440	27.8	29.2	N/A
	480	30.4	31.8	30.4	N/A

*Non-standard configuration—consult factory for limitations and availability.

2/3-Jacketed Kettles

Model Number	V (L-L)	Rated Line Current (A)			Rated Power (kW)
		3Ø		1Ø	
		L1	L2	L3	
K6ETT	208	19.7	22.1	20.6	7.5
	240	22.7	25.5	23.8	10
	380	11.1	13	14.1	N/A
	415	12.1	14.2	15.4	N/A
	*	440	8.3	8.3	N/A
	480	9	9	9	N/A
K12ETT, K20ETT, K20EL, K20ELT	208	33.3	33.3	33.3	12
	240	38.5	38.5	38.5	16
	380	20.4	20.4	20.4	N/A
	415	22.2	22.2	22.2	N/A
	*	440	13.2	13.2	N/A
	480	14.4	14.4	14.4	N/A
K40E, K60E, 18kW, nom	208	50	50	50	18
	240	43.3	43.3	43.3	18
	380	27.3	27.3	27.3	N/A
	415	25	25	25	N/A
	*	440	19.9	19.9	N/A
	480	21.7	21.7	21.7	N/A
K40E, K60E, 24kW, nom	208	66.6	66.6	66.6	24
	240	57.7	57.7	57.7	24
	380	36.5	36.5	36.5	N/A
	415	33.4	33.4	33.4	N/A
	*	440	26.5	26.5	N/A
	480	28.9	28.9	28.9	N/A

*Non-standard configuration—consult factory for limitations and availability.

Fully-Jacketed Kettles

Model Number	V (L-L)	Rated Line Current (A)				Rated Power (kW)
		3Ø			1Ø	
		L1	L2	L3		
EL80, ET100, ET125, ET150, 36kW, nom	208	99.9	99.9	99.9	N/A	36
	240	86.6	86.6	86.6	N/A	36
	*	380	45.8	45.8	N/A	30.2
	*	415	50	50	N/A	36
	*	440	39.7	39.7	N/A	30.3
		480	43.3	43.3	N/A	36

*Non-standard configuration—consult factory for limitations and availability.

Braising Pans

Model Number	V (L-L)	Rated Line Current (A)				Rated Power (kW)
		3Ø			1Ø	
		L1	L2	L3		
VE30	208	25	25	25	43.3	9
	*	220	26.4	26.4	45.8	10
		240	28.8	28.8	50	12
	*	380	18.2	18.2	N/A	12
	*	415	16.6	16.6	N/A	12
	*	440	13.2	13.2	N/A	10.1
		480	14.4	14.4	N/A	12
VE40	208	38.2	25	38.2	57.8	12
	*	220	40.4	26.4	61	13.4
		240	44.1	28.9	66.7	16
	*	380	27.9	18.2	N/A	16
	*	415	19	19	24.9	N/A
	*	440	20.2	13.2	20.2	N/A
		480	22.1	14.4	22.1	N/A

*Non-standard configuration—consult factory for limitations and availability.



WOLF

No worries.

For more than 70 years, Wolf commercial cooking equipment has provided the foodservice industry with simple, trouble-free performance, exceptional durability and outstanding energy efficiency. In even the most demanding kitchen environments, depend on Wolf's hardworking, easy-to-use products to deliver the superior value your operation needs to succeed.

Wolf is associated with the Vulcan Food Equipment Group and is a division of the ITW Food Equipment Group.



HEAVY DUTY GAS GRIDDLES

AGM SERIES

Value, Durability, Simplicity.

Standard Features:

- Fully welded frames, 1" thick and 24" deep griddle plates
- Cool bull nose design keeps the front rail cool to the touch at all times
- High Range (220° rotation) manual gas valve
- Manual controls are designed to take the heat
- Heavy gauge 4" stainless steel backsplash and tapered side splashes
- Griddle plates are available fully grooved for marking of product
- High-capacity 6 quart grease drawer—(2) for 60" and 72" sizes
- All units shipped with 4" heavy duty adjustable legs



AGM48

Model Number	Plate Thickness	Total BTU/hr	Approx. Shipping Wt.		List Price Standard Unit with 4" Splash
			lbs	kg	
AGM24	1"	54,000	330	150	\$3,530
AGM36	1"	81,000	430	195	\$4,812
AGM48	1"	108,000	560	254	\$6,182
AGM60	1"	135,000	660	299	\$7,614
AGM72	1"	162,000	795	361	\$9,348

See page 130 for options.

See page 29 for stands and accessories.



HEAVY DUTY GAS GRIDDLES

ASA SERIES

Standard Features:

- Embedded mechanical snap-action thermostat provides durability and precise temperature control from 200–550°F in every 12" cooking zone
- Temperature control is +/- 15°F to set point
- Fully welded frames, 1" thick and 24" deep griddle plates
- 1 pilot safety valve for every 2 burners; valve will completely shut off gas to pilot and burners if pilot extinguishes
- Heavy gauge 4" stainless steel backsplash and tapered side splashes
- Cool bull nose design keeps the front rail cool to the touch at all times
- High capacity 6 quart grease drawer—(2) for 60" and 72" sizes
- Chromed knob bezels protect your temperature settings
- All units shipped with 4" heavy duty adjustable legs

See page 29 for stands and accessories.



ASA48

OPTIONS

Model Number	Plate Thickness	Total BTU/hr	Approx. Shipping Wt.		List Price	
			lbs.	kg	Standard Unit with 4" Splash	30" Deep Unit with 4" Splash
ASA24	1"	54,000	330	150	\$6,706	\$8,286
ASA36	1"	81,000	430	195	\$8,416	\$10,338
ASA48	1"	108,000	560	254	\$10,194	\$12,460
ASA60	1"	135,000	660	299	\$11,974	\$14,576
ASA72	1"	162,000	795	361	\$13,612	\$16,558

AGM, ASA & WEG Series

Unit Size	Options List Price						
	24" Deep Chrome Plate	30" Deep Chrome Plate ³	Fully Grooved Griddle Plate ¹	10" Backsplash & Tapered Side Splashes ³	Rear Grease Trough ³	Under-Device Plumbing ³	Welded Plate Divider ²
24"	\$3,424	\$4,370	\$1,960	\$342	\$942	\$152	\$236
36"	\$4,558	\$5,806	\$2,694	\$342	\$942	\$152	\$236
48"	\$5,588	\$7,120	\$3,426	\$438	\$1,178	\$152	\$236
60"	\$6,672	\$8,498	\$4,160	\$552	\$1,412	\$152	\$236
72"	\$8,150	\$10,388	\$4,892	\$552	\$1,646	\$152	\$236

NOTE: Some options may not be combined. Contact factory with questions.

¹Partial grooving available. Contact factory.

²Contact factory to specify location on plate.

³Not available for WEG models.



HEAVY DUTY ELECTRIC GRIDDLES

WEG SERIES

Dependable Operation and Repeatable Performance.

Standard Features:

- Precise snap-action thermostat control and heating elements in each 12" cooking zone
- Fully welded frames, $\frac{1}{2}$ " thick and 24" deep griddle plates
- Temperature adjusts from 200–450°F, illuminated cycle light tells operator when griddle is at set temperature
- Heavy gauge 4" stainless steel backsplash and tapered side splashes
- Cool bull nose design keeps the front rail cool to the touch at all times
- High-capacity 6 quart grease drawer—(2) for 60" and 72" sizes
- Heavy gauge knob guards protect your temperature settings
- Available in 208 or 240 V, 50/60 Hz, 1- or 3-Phase power supply and 480 V, 50/60 Hz, 3-Phase
- All units shipped with 4" heavy duty adjustable legs

See page 130 for options.

See page 29 for stands and accessories.



WEG36E

Model Number	Plate Thickness	Total kW	Approx. Shipping Wt.		List Price	480 V
			Ibs	kg		
WEG24E	$\frac{1}{2}$ "	10.8	165	75	\$4,590	\$432
WEG36E	$\frac{1}{2}$ "	16.2	230	105	\$6,666	\$548
WEG48E	$\frac{1}{2}$ "	21.6	275	125	\$7,648	\$638
WEG60E	$\frac{1}{2}$ "	27.0	345	157	\$9,226	\$754
WEG72E	$\frac{1}{2}$ "	32.4	560	255	\$11,894	\$890

NOTE: Contact factory for 380–415 V options.



TEPPANYAKI GRIDDLES

Standard Features:

- Polished $\frac{3}{4}$ " thick steel griddle plate
- 30,000 BTU/hr circular atmospheric burner provides concentrated heat
- Manual ignition with manual gas valve control
- Integrated flue design keeps griddle enclosure clean and eliminates the need to purchase custom trim pieces to complete your installation
- Standing pilot and burner safety system
- Available in 48" and 60" widths



TYG48C

Model Number	Plate Thickness	Total BTU/hr	Approx. Shipping Wt.		List Price
			Ibs	kg	
TYG48C	$\frac{3}{4}$ "	30,000	346	147	\$5,512
TYG60C	$\frac{3}{4}$ "	30,000	415	189	\$6,426

ACHIEVER GAS CHARBROILERS

ACB SERIES

High Production, Uniform Temperature and Durability.

Standard Features:

- Best temperature profile of any charbroiler in its class—more usable heat (600–700°F) into the grate area for maximum production capacity and productivity
- Powerful 17,000 BTU/hr* burner in each 6" broiler section with wide range (220° rotation) manual gas valves for precise zone control
- “Supercharger” plates are standard—improving energy utilization and performance across the burner box
- Fully welded chassis, heavy duty cast iron burners, radiants and grates provide exceptional durability
- Stainless steel sides, control panel, backsplash, top trim and grease trough for easy clean-up
- Deflector tray removes for easy cleaning, improves temperature profile and keeps heat away from expensive under-counter refrigeration
- Easy-to-light design for maximum operator convenience

Model Number	Number of Grates	Total BTU/hr	Approx. Shipping Wt.		List Price
			Ibs	kg	
ACB25	4	68,000	290	131	\$5,848
ACB36	6	102,000	370	167	\$7,756
ACB47	8	136,000	450	203	\$9,428
ACB60	11	187,000	500	225	\$12,096
ACB72	13	221,000	700	318	\$15,190

*16,000 BTU/hr for propane gas.



ACB47



ACCESSORIES

ACB Series

Model Number	Accessory Code & List Price					
	Plate Rail 10%" Deep, Stainless Steel	Condiment Rail 10%" Deep, Stainless Steel	Condiment Rail Capacity 1/6 Pans 1/3 Pans	Cutting Board 10%" Deep with Sani-Tuff	6" Splash Kit	Overshelf
ACB25	PLTRAIL-ACB25 \$608	CONRAIL-ACB25 \$648	3	CUTBD-ACB25 \$1,020	SPLASH6-CB25 \$324	OVERSHELF-ACB25 \$1,462
			1			
ACB36	PLTRAIL-ACB36 \$662	CONRAIL-ACB36 \$702	5	CUTBD-ACB36 \$1,234	SPLASH6-CB36 \$394	OVERSHELF-ACB36 \$1,704
			2			
ACB47	PLTRAIL-ACB47 \$764	CONRAIL-ACB47 \$788	7	CUTBD-ACB47 \$1,498	SPLASH6-CB47 \$526	OVERSHELF-ACB47 \$2,008
			3			
ACB60	PLTRAIL-ACB60 \$942	CONRAIL-ACB60 \$966	8	CUTBD-ACB60 \$1,958	SPLASH6-CB60 \$552	OVERSHELF-ACB60 \$2,570
			4			
ACB72	PLTRAIL-ACB72 \$966	CONRAIL-ACB72 \$1,006	10	CUTBD-ACB72 \$2,182	SPLASH6-CB72 \$596	OVERSHELF-ACB72 \$2,918
			5			

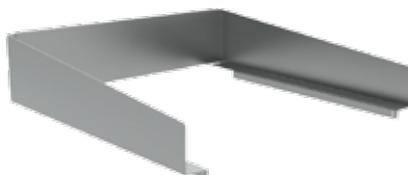
Accessory	Accessory Code	List Price
½" Round Rod	GRATE-RR724	\$252
Griddle Plate, 10" Wide	GRATE-GRID24	\$360
Waffle Grate	GRATE-WAFFLE24	\$146
Fajita Plate Warmer (replaces 2 grates)	GRATE-FAJITA	\$1,062
Cast Straight Grate	GRATE-CSTR24	\$108



GRATE-GRID24



GRATE-RR724



SPLASH6-CB25



OVERSHELF-ACB25



GRATE-WAFFLE24



GRATE-FAJITA



LOW PROFILE GAS CHARBROILERS

SCB SERIES

Standard Features:

- Heavy duty cast iron char-radiants and reversible 5 $\frac{1}{4}$ " wide Flame Arrestor broiling grates are standard
- 14,500 BTU/hr heavy duty cast iron burners in each 6" section
- Deflector panels below burners focus heat into cooking—design keeps crumb tray cool and protects refrigerated bases
- Stainless steel sides, control panel, top rim, backsplash and full width grease trough
- Standing pilot ignition system with manual gas valve burner control
- 13" working height—14 $\frac{3}{4}$ " overall height on 4" adjustable legs
- $\frac{3}{4}$ " gas connection with pressure regulator
- 1-year parts and labor warranty



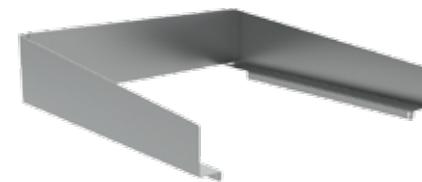
SCB47

Model Number	Number of Grates	Total BTU/hr	Approx. Shipping Wt.		List Price
			Ibs	kg	
SCB25	4	58,000	265	120	\$5,848
SCB36	6	87,000	355	161	\$7,756
SCB47	8	116,000	460	209	\$9,428
SCB60	11	159,500	600	272	\$12,096
SCB72	13	188,500	720	327	\$15,190

ACCESSORIES

SCB Series

	Accessory Code & List Price	
Model Number	Plate Rail 10" Deep, Stainless Steel	6" Splash Kit
SCB25	PLTRAIL-VCCB25 \$256	SPLASH6-CB25 \$324
SCB36	PLTRAIL-VCCB36 \$322	SPLASH6-CB36 \$394
SCB47	PLTRAIL-VCCB47 \$460	SPLASH6-CB47 \$526
SCB60	PLTRAIL-VCCB60 \$512	SPLASH6-CB60 \$552
SCB72	PLTRAIL-VCCB72 \$590	SPLASH6-CB72 \$596



SPLASH6-CB25



PLTRAIL-VCCB25



ACCESSORIES

Accessory Grates—SCB Series

Accessory	Accessory Code	List Price
Cast Waffle Grate	GRATE-WAFFLE	\$116
Cast Diamond Grate	GRATE-CDIA7	\$90
SS Diamond Grate	GRATE-SSDIAT	\$252
½" Round Rod	GRATE-RROD7	\$252



WOOD ASSIST SMOKER BASE

Standard Features:

- Heavy duty, stainless steel welded construction
- Stainless steel under shelving
- Removable stainless steel water trays
- Heavy duty, removable steel wood racks
- Available for 47", 60" and 72" units only



Description	Accessory Code	List Price
Wood Assist Smoker Base	SMOKER-VCCB47	\$6,352
	SMOKER-VCCB60	\$6,690
	SMOKER-VCCB72	\$7,316

STOCK POT RANGES

Standard Features:

- 2 high-powered 55,000 BTU/hr ring-type burners* in each section—110,000 BTU/hr input per section
- Stainless steel front and sides with nickel plated legs standard
- Standing pilot ignition with 2 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
- 22½" to 24" high working height



*45,000 BTU/hr per ring for propane; 90,000 BTU/hr input per section for propane.

Model Number	Description	Dimensions (W x D x H)	Approx. Shipping Wt.		List Price
			Ibs	kg	
WSPR1	Single Burner Section	18" x 24" x 22"	160	72	\$1,992
WSPR2F	Two Front-To-Back Burner Sections	18" x 49" x 22"	290	131	\$4,348





ACHIEVER HOT PLATES

AHP SERIES

Standard Features:

- Cast iron 30,000 BTU/hr* 2-piece lift-off burners offer superior heat distribution for heavy sauté applications
- 1 protected standing pilot for every 2 burners reduces gas consumption and protects against spill-over
- Heavy duty cast iron top grates, 1 per burner, support heavy pans and stockpots
- Fully welded steel chassis
- Step-up configurations are available in all sizes
- Cool bull nose design keeps the front rail cool to the touch at all times
- All units shipped with 4" heavy duty adjustable legs

*27,500 BTU/hr for propane gas.



AHP424U



AHP424

AHP Series

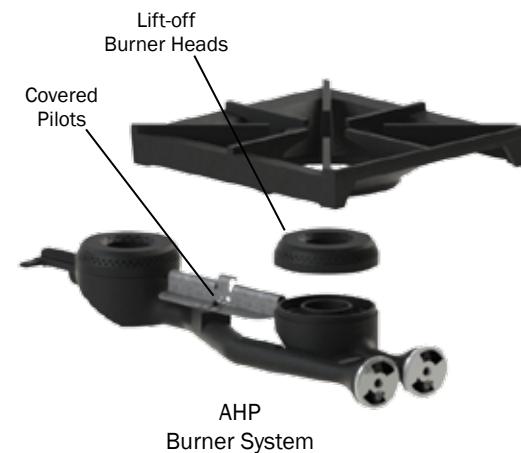
Model Number	Number of Burners	Total BTU/hr	Approx. Shipping Wt.		List Price
			Ibs	kg	
AHP212	2	60,000	148	67	\$2,082
AHP424	4	120,000	224	102	\$2,866
AHP636	6	180,000	291	132	\$4,060
AHP848	8	240,000	310	141	\$4,880

AHP Series Step-Up Hot Plates

Model Number	List Price
AHP212U	\$2,554
AHP424U	\$3,758
AHP636U	\$5,236
AHP848U	\$6,442

AHP Series

Unit Size	Accessory Code & List Price				
	Stainless Steel Stand with Marine Edge Casters	Plate Rail 10%" Deep, Stainless Steel	Condiment Rail 10%" Deep, Stainless Steel	Condiment Rail Capacity 1/6 Pans 1/3 Pans	Cutting Board 10%" Deep with Sani-Tuff
24"	STAND/C-24 \$1,240	PLTRAIL-24 \$580	CONRAIL-24 \$656	3	CUTBD-24 \$986
				1	
36"	STAND/C-36 \$1,446	PLTRAIL-36 \$634	CONRAIL-36 \$774	5	CUTBD-36 \$1,092
				2	
48"	STAND/C-48 \$1,686	PLTRAIL-48 \$734	CONRAIL-48 \$800	7	CUTBD-48 \$1,452
				3	





CHEESEMELTERS

WICM SERIES

Standard Features:

- Energy efficient gas infrared burners
- 3-position heavy duty rack guides and wire chrome grid rack
- 21" H x 19" D with all stainless steel interior
- Removable full width stainless steel spillage pan for easy cleaning and maintenance
- Supervised gas pilot and burner safety valve option available
- Wall mount panel included standard, installable on range shelf or legs



WICM36

WICM Series

Model Number	Number of Burners	Total BTU/hr	Approx. Shipping Wt.		List Price
			Ibs	kg	
WICM24	1	20,000	106	48	\$4,284
WICM36	1	30,000	159	72	\$5,550
WICM48	2	40,000	212	95	\$6,942
WICM60	2	50,000	265	119	\$8,562
WICM72	2	60,000	318	143	\$10,128

ACCESSORIES

WICM Series

Accessory	Accessory Code	List Price
4" High, 2" Diameter Legs for Counter Mount	LEGS-GRD4	\$176



GAS RANGES

Wolf Gas Ranges are built with legendary toughness and dependability, and are loaded with features sure to make an impact on your kitchen.

MEDIUM DUTY CHALLENGER XL™ RANGES

Standard Features:

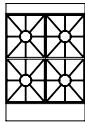
- Fully MIG welded frame
- Stainless steel front, sides and lift-off high shelf
- 6" adjustable legs
- 30,000 BTU/hr open top burners with lift-off heads for easy cleaning
- Cool-to-the-touch control knobs
- Heavy duty cast grates, easy lift-off 12" x 12" in front and 12" x 14" in back
- Extra deep grates in back accommodate large pans or stock pots
- Extra deep pull-out stainless steel crumb tray with welded corners
- 35,000 BTU/hr bakers depth standard oven allows 18" x 26" sheet pans to fit side-to-side or front-to-back in 36", 48" and 72" ranges (sheet pans fit front-to-back in 24" and one side of the 60" ranges)
- Oven thermostat adjusts from 250–500°F with low setting
- Each oven includes 2 racks and 4 rack positions
- 1" thick griddle plate with manual valves or thermostatic controls

NOTE: Standard elevation is sea level.

Kits are available for other elevations.



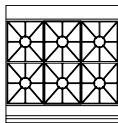
C36S-6B



24" Range with Standard Oven and 4 Open Top Burners, Sheet Pan Orientation: Front to Back

Model Number	Oven Base	Top Configuration	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					Ibs	kg		
C24S-4BN	Standard	4 Burners	Natural	143,000	350	160	\$5,830	\$430
C24S-4BP	Standard	4 Burners	Propane	143,000	350	160	\$5,830	\$430

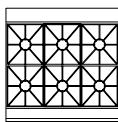
Freight Classification: 85



36" Range with Standard Oven or Convection Oven and 6 Open Top Burners, Sheet Pan Orientation: Both Ways

Model Number	Oven Base	Top Configuration	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					Ibs	kg		
C36S-6BN	Standard	6 Burners	Natural	215,000	520	236	\$6,250	\$440
C36S-6BP	Standard	6 Burners	Propane	215,000	520	236	\$6,250	\$440
C36C-6BN	Convection	6 Burners	Natural	215,000	580	263	\$10,430	\$470
C36C-6BP	Convection	6 Burners	Propane	215,000	580	263	\$10,430	\$470

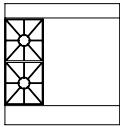
Freight Classification: 85



36" Range with Standard Oven or Convection Oven, 6 Open Top Burners and Manual Rotary Piezo Pilot Ignition for Burner and Oven Pilots, Full Flame Failure, Sheet Pan Orientation: Both Ways

Model Number	Oven Base	Top Configuration	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					Ibs	kg		
C36SFF-6BN	Standard	6 Burners	Natural	215,000	520	236	\$8,750	\$560
C36SFF-6BP	Standard	6 Burners	Propane	215,000	520	236	\$8,750	\$560
C36CFF-6BN	Convection	6 Burners	Natural	215,000	580	263	\$12,930	\$600
C36CFF-6BP	Convection	6 Burners	Propane	215,000	580	263	\$12,930	\$600

Freight Classification: 85



**36" Range with Standard Oven or Convection Oven,
2 Open Top Burners and 24" Griddle Right, Sheet Pan Orientation: Both Ways**

Model Number	Oven Base	Top Configuration	Griddle Size & Type	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
						Ibs	kg		
C36S-2B24GN	Standard	2 Burners and 24" Griddle Right	24" Manual	Natural	135,000	570	259	\$8,080	\$440
C36S-2B24GTN	Standard	2 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	135,000	570	259	\$8,740	\$500
C36S-2B24GP	Standard	2 Burners and 24" Griddle Right	24" Manual	Propane	135,000	570	259	\$8,080	\$440
C36S-2B24GTP	Standard	2 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	135,000	570	259	\$8,740	\$500
C36C-2B24GN	Convection	2 Burners and 24" Griddle Right	24" Manual	Natural	135,000	630	288	\$12,390	\$480
C36C-2B24GTN	Convection	2 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	135,000	630	288	\$13,310	\$540
C36C-2B24GP	Convection	2 Burners and 24" Griddle Right	24" Manual	Propane	135,000	630	288	\$12,390	\$480
C36C-2B24GTP	Convection	2 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	135,000	630	288	\$13,310	\$520

NOTE: Griddles positioned left available upon request. Add \$670 to list price.

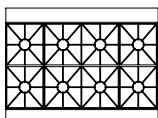
Freight Classification: 85



36" Range with Standard Oven or Convection Oven and 36" Griddle, Sheet Pan Orientation: Both Ways

Model Number	Oven Base	Top Configuration	Griddle Size & Type	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
						Ibs	kg		
C36S-36GN	Standard	36" Griddle	36" Manual	Natural	95,000	610	277	\$8,850	\$480
C36S-36GTN	Standard	36" Griddle	36" Thermostatic Controls	Natural	95,000	610	277	\$9,820	\$540
C36S-36GP	Standard	36" Griddle	36" Manual	Propane	95,000	610	277	\$8,850	\$480
C36S-36GTP	Standard	36" Griddle	36" Thermostatic Controls	Propane	95,000	610	277	\$9,820	\$540
C36C-36GN	Convection	36" Griddle	36" Manual	Natural	95,000	660	299	\$12,960	\$600
C36C-36GTN	Convection	36" Griddle	36" Thermostatic Controls	Natural	95,000	660	299	\$13,930	\$660
C36C-36GP	Convection	36" Griddle	36" Manual	Propane	95,000	660	299	\$12,960	\$600
C36C-36GTP	Convection	36" Griddle	36" Thermostatic Controls	Propane	95,000	660	299	\$13,930	\$660

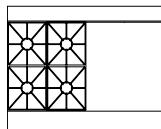
Freight Classification: 85



48" Range with Standard Oven or Convection Oven, 8 Open Top Burners and 12" Storage Base, Sheet Pan Orientation: Both Ways

Model Number	Oven Base	Top Configuration	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					Ibs	kg		
C48S-8BN	Standard	8 Burners	Natural	275,000	668	304	\$9,820	\$490
C48S-8BP	Standard	8 Burners	Propane	275,000	668	304	\$9,820	\$490
C48C-8BN	Convection	8 Burners	Natural	275,000	730	332	\$14,020	\$550
C48C-8BP	Convection	8 Burners	Propane	275,000	730	332	\$14,020	\$550

Freight Classification: 85

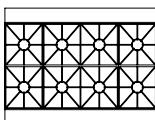


**48" Range with Standard Oven or Convection Oven, 4 Open Top Burners,
24" Griddle Right and 12" Storage Base, Sheet Pan Orientation: Both Ways**

Model Number	Oven Base	Top Configuration	Griddle Size & Type	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
						Ibs	kg		
C48S-4B24GN	Standard	4 Burners and 24" Griddle Right	24" Manual	Natural	195,000	720	327	\$11,620	\$530
C48S-4B24GTN	Standard	4 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	195,000	720	327	\$12,290	\$560
C48S-4B24GP	Standard	4 Burners and 24" Griddle Right	24" Manual	Propane	195,000	720	327	\$11,620	\$530
C48S-4B24GTP	Standard	4 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	195,000	720	327	\$12,290	\$560
C48C-4B24GN	Convection	4 Burners and 24" Griddle Right	24" Manual	Natural	195,000	780	355	\$15,930	\$560
C48C-4B24GTN	Convection	4 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	195,000	780	355	\$16,860	\$610
C48C-4B24GP	Convection	4 Burners and 24" Griddle Right	24" Manual	Propane	195,000	780	355	\$15,930	\$560
C48C-4B24GTP	Convection	4 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	195,000	780	355	\$16,860	\$610

NOTE: Griddles positioned left available upon request. Add \$670 to list price.

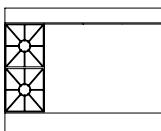
Freight Classification: 85



**48" Range with 2 Standard Ovens and 8 Open Top Burners,
Sheet Pan Orientation: Front to Back**

Model Number	Oven Base	Top Configuration	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					Ibs	kg		
C48SS-8BN	Standard	8 Burners	Natural	286,000	700	320	\$11,410	\$610
C48SS-8BP	Standard	8 Burners	Propane	286,000	700	320	\$11,410	\$610

Freight Classification: 85

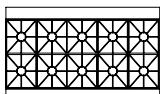


**48" Range with Standard Oven or Convection Oven, 2 Open Top Burners,
36" Griddle Right and 12" Storage Base, Sheet Pan Orientation: Both Ways**

Model Number	Oven Base	Top Configuration	Griddle Size & Type	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
						lbs	kg		
C48S-2B36GN	Standard	2 Burners and 36" Griddle Right	36" Manual	Natural	155,000	750	341	\$12,400	\$550
C48S-2B36GTN	Standard	2 Burners and 36" Griddle Right	36" Thermostatic Controls	Natural	155,000	750	341	\$13,180	\$610
C48S-2B36GP	Standard	2 Burners and 36" Griddle Right	36" Manual	Propane	155,000	750	341	\$12,400	\$530
C48S-2B36GTP	Standard	2 Burners and 36" Griddle Right	36" Thermostatic Controls	Propane	155,000	750	341	\$13,180	\$610
C48C-2B36GN	Convection	2 Burners and 36" Griddle Right	36" Manual	Natural	155,000	810	368	\$16,510	\$610
C48C-2B36GTN	Convection	2 Burners and 36" Griddle Right	36" Thermostatic Controls	Natural	155,000	810	368	\$17,480	\$670
C48C-2B36GP	Convection	2 Burners and 36" Griddle Right	36" Manual	Propane	155,000	810	368	\$16,510	\$610
C48C-2B36GTP	Convection	2 Burners and 36" Griddle Right	36" Thermostatic Controls	Propane	155,000	810	368	\$17,480	\$670

NOTE: Griddles and oven bases positioned left available upon request. Add \$670 to list price.

Freight Classification: 85

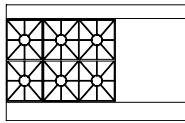


**60" Range with 2 Standard Ovens or Convection Ovens and 10 Open Top Burners,
Sheet Pan Orientation: Front to Back in Left Oven and Both Ways in Right Oven**

Model Number	Oven Base	Top Configuration	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					lbs	kg		
C60SS-10BN	2 Standard	10 Burners	Natural	358,000	890	404	\$12,270	\$610
C60SS-10BP	2 Standard	10 Burners	Propane	358,000	890	404	\$12,270	\$610
C60SC-10BN	Standard/Convection	10 Burners	Natural	358,000	950	431	\$16,520	\$650
C60SC-10BP	Standard/Convection	10 Burners	Propane	358,000	950	431	\$16,520	\$650

NOTE: Convection ovens positioned left available upon request. Add \$670 to list price.

Freight Classification: 85

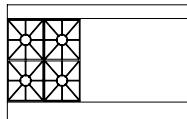


60" Range with Standard Oven or Convection Oven, 6 Open Top Burners and 24" Griddle Right, Sheet Pan Orientation: Front to Back in Left Oven and Both Ways in Right Oven

Model Number	Oven Base	Top Configuration	Griddle Size & Type	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
						lbs	kg		
C60SS-6B24GN	2 Standard	6 Burners and 24" Griddle Right	24" Manual	Natural	278,000	990	499	\$14,080	\$650
C60SS-6B24GTN	2 Standard	6 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	278,000	990	499	\$14,740	\$680
C60SS-6B24GP	2 Standard	6 Burners and 24" Griddle Right	24" Manual	Propane	278,000	990	499	\$14,080	\$650
C60SS-6B24GTP	2 Standard	6 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	278,000	990	499	\$14,740	\$680
C60SC-6B24GN	Standard/Convection	6 Burners and 24" Griddle Right	24" Manual	Natural	278,000	1,050	476	\$18,460	\$670
C60SC-6B24GTN	Standard/Convection	6 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	278,000	1,050	476	\$19,390	\$700
C60SC-6B24GP	Standard/Convection	6 Burners and 24" Griddle Right	24" Manual	Propane	278,000	1,050	476	\$18,460	\$670
C60SC-6B24GTP	Standard/Convection	6 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	278,000	1,050	476	\$19,390	\$700

NOTE: Griddles and convection ovens positioned left available upon request. Add \$670 to list price.

Freight Classification: 85

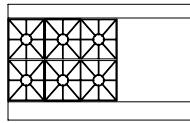


60" Range with Standard Oven or Convection Oven, 4 Open Top Burners and 36" Griddle Right, Sheet Pan Orientation: Front to Back in Left Oven and Both Ways in Right Oven

Model Number	Oven Base	Top Configuration	Griddle Size & Type	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
						Ibs	kg		
C60SS-4B36GN	2 Standard	4 Burners and 36" Griddle Right	36" Manual	Natural	238,000	1,015	460	\$14,910	\$680
C60SS-4B36GTN	2 Standard	4 Burners and 36" Griddle Right	36" Thermostatic Controls	Natural	238,000	1,015	460	\$15,690	\$740
C60SS-4B36GP	2 Standard	4 Burners and 36" Griddle Right	36" Manual	Propane	238,000	1,015	460	\$14,910	\$680
C60SS-4B36GTP	2 Standard	4 Burners and 36" Griddle Right	36" Thermostatic Controls	Propane	238,000	1,015	460	\$15,690	\$740
C60SC-4B36GN	Standard/Convection	4 Burners and 36" Griddle Right	36" Manual	Natural	238,000	1,075	488	\$19,020	\$680
C60SC-4B36GTN	Standard/Convection	4 Burners and 36" Griddle Right	36" Thermostatic Controls	Natural	238,000	1,075	488	\$19,990	\$740
C60SC-4B36GP	Standard/Convection	4 Burners and 36" Griddle Right	36" Manual	Propane	238,000	1,075	488	\$19,020	\$680
C60SC-4B36GTP	Standard/Convection	4 Burners and 36" Griddle Right	36" Thermostatic Controls	Propane	238,000	1,075	488	\$19,990	\$740

NOTE: Griddles and convection ovens positioned left available upon request. Add \$670 to list price.

Freight Classification: 85

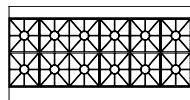


60" Range with Standard Oven or Convection Oven, 6 Open Top Burners and 24" Griddle/Broiler Right, Sheet Pan Orientation: Front to Back in Left Oven and Both Ways in Right Oven

Model Number	Oven Base	Top Configuration	Griddle Size & Type	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
						lbs	kg		
C60SS-6B24GBN	2 Standard	6 Burners and 24" Griddle/Broiler Right	24" Manual	Natural	268,000	1,045	465	\$14,630	\$680
C60SS-6B24GBP	2 Standard	6 Burners and 24" Griddle/Broiler Right	24" Manual	Propane	268,000	1,045	465	\$14,630	\$680
C60SC-6B24GBN	Standard/Convection	6 Burners and 24" Griddle/Broiler Right	24" Manual	Natural	268,000	1,085	492	\$18,590	\$690
C60SC-6B24GBP	Standard/Convection	6 Burners and 24" Griddle/Broiler Right	24" Manual	Propane	268,000	1,085	492	\$18,590	\$690

NOTE: Convection ovens positioned left available upon request. Add \$670 to list price.

Freight Classification: 85

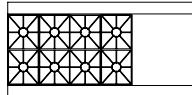


72" Range with 2 Standard Ovens or Convection Ovens and 12 Open Top Burners, Sheet Pan Orientation: Both Ways in Both Ovens

Model Number	Oven Base	Top Configuration	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					lbs	kg		
C72SS-12BN	2 Standard	12 Burners	Natural	430,000	1,000	454	\$13,840	\$640
C72SS-12BP	2 Standard	12 Burners	Propane	430,000	1,000	454	\$13,840	\$640
C72SC-12BN	Standard/Convection	12 Burners	Natural	430,000	1,060	481	\$18,040	\$720
C72SC-12BP	Standard/Convection	12 Burners	Propane	430,000	1,060	481	\$18,040	\$720
C72CC-12BN	2 Convection	12 Burners	Natural	430,000	1,120	508	\$22,240	\$810
C72CC-12BP	2 Convection	12 Burners	Propane	430,000	1,120	508	\$22,240	\$810

NOTE: Convection ovens positioned left available upon request. Add \$670 to list price.

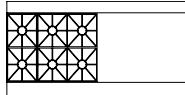
Freight Classification: 85


**72" Range with 2 Standard Ovens or Convection Ovens, 8 Open Top Burners
and 24" Griddle Right, Sheet Pan Orientation: Both Ways in Both Ovens**

Model Number	Oven Base	Top Configuration	Griddle Size & Type	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
						lbs	kg		
C72SS-8B24GN	2 Standard	8 Burners and 24" Griddle Right	24" Manual	Natural	350,000	1,050	476	\$15,670	\$650
C72SS-8B24GTN	2 Standard	8 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	350,000	1,050	476	\$16,330	\$740
C72SS-8B24GP	2 Standard	8 Burners and 24" Griddle Right	24" Manual	Propane	350,000	1,050	476	\$15,670	\$650
C72SS-8B24GTP	2 Standard	8 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	350,000	1,050	476	\$16,330	\$740
C72SC-8B24GN	Standard/Convection	8 Burners and 24" Griddle Right	24" Manual	Natural	350,000	1,110	503	\$19,980	\$690
C72SC-8B24GTN	Standard/Convection	8 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	350,000	1,110	503	\$20,910	\$770
C72SC-8B24GP	Standard/Convection	8 Burners and 24" Griddle Right	24" Manual	Propane	350,000	1,110	503	\$19,980	\$690
C72SC-8B24GTP	Standard/Convection	8 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	350,000	1,110	503	\$20,910	\$770
C72CC-8B24GN	2 Convection	8 Burners and 24" Griddle Right	24" Manual	Natural	350,000	1,170	531	\$24,200	\$710
C72CC-8B24GTN	2 Convection	8 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	350,000	1,170	531	\$25,130	\$790
C72CC-8B24GP	2 Convection	8 Burners and 24" Griddle Right	24" Manual	Propane	350,000	1,170	531	\$24,200	\$710
C72CC-8B24GTP	2 Convection	8 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	350,000	1,170	531	\$25,130	\$790

NOTE: Griddles and convection ovens positioned left available upon request. Add \$670 to list price.

Freight Classification: 85



**72" Range with 2 Standard Ovens or Convection Ovens, 6 Open Top Burners
and 36" Griddle Right, Sheet Pan Orientation: Both Ways in Both Ovens**

Model Number	Oven Base	Top Configuration	Griddle Size & Type	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
						lbs	kg		
C72SS-6B36GN	2 Standard	6 Burners and 36" Griddle Right	36" Manual	Natural	310,000	1,090	494	\$16,450	\$700
C72SS-6B36GTN	2 Standard	6 Burners and 36" Griddle Right	36" Thermostatic Controls	Natural	310,000	1,090	494	\$17,220	\$760
C72SS-6B36GP	2 Standard	6 Burners and 36" Griddle Right	36" Manual	Propane	310,000	1,090	494	\$16,450	\$700
C72SS-6B36GTP	2 Standard	6 Burners and 36" Griddle Right	36" Thermostatic Controls	Propane	310,000	1,090	494	\$17,220	\$760
C72SC-6B36GN	Standard/Convection	6 Burners and 36" Griddle Right	36" Manual	Natural	310,000	1,150	522	\$20,560	\$740
C72SC-6B36GTN	Standard/Convection	6 Burners and 36" Griddle Right	36" Thermostatic Controls	Natural	310,000	1,150	522	\$21,530	\$800
C72SC-6B36GP	Standard/Convection	6 Burners and 36" Griddle Right	36" Manual	Propane	310,000	1,150	522	\$20,560	\$740
C72SC-6B36GTP	Standard/Convection	6 Burners and 36" Griddle Right	36" Thermostatic Controls	Propane	310,000	1,150	522	\$21,530	\$800
C72CC-6B36GN	2 Convection	6 Burners and 36" Griddle Right	36" Manual	Natural	310,000	1,210	549	\$24,770	\$840
C72CC-6B36GTN	2 Convection	6 Burners and 36" Griddle Right	36" Thermostatic Controls	Natural	310,000	1,210	549	\$25,740	\$880
C72CC-6B36GP	2 Convection	6 Burners and 36" Griddle Right	36" Manual	Propane	310,000	1,210	549	\$24,770	\$840
C72CC-6B36GTP	2 Convection	6 Burners and 36" Griddle Right	36" Thermostatic Controls	Propane	310,000	1,210	549	\$25,740	\$880

NOTE: Griddles and convection ovens positioned left available upon request. Add \$670 to list price.

Freight Classification: 85



ACCESSORIES

(Packaged and Sold Separately)

Medium Duty Challenger XL™ Ranges

Accessory	Accessory Code & List Price				
	24" Range	36" Range	48" Range	60" Range	72" Range
Stub Riser 10"	STUB10-XL24 \$950	STUB10-XL36 \$980	STUB10-XL48 \$1,080	STUB10-XL60 \$1,140	STUB10-XL72 \$1,210
Reinforced High Shelf	RSHELF-XL24 \$410	RSHELF-XL36 \$540	RSHELF-XL48 \$650	RSHELF-XL60 \$800	RSHELF-XL72 \$940
Interplumb Kit for Salamander/Cheesemelter	CONNECT-CHALL \$650				
Extra Oven Rack	OVNRACK-XL20 \$160	OVNRACK-XL26 \$220	OVNRACK-XL26 \$220	OVNRACK-XL20 \$160 OVNRACK-XL26 \$220	OVNRACK-XL26 \$220
Casters	CASTERS-RR4 \$570		CASTERS-RR8 \$820		
Adjustable Casters	CASTERS-ADJRR4 \$750		CASTERS-ADJRR8 \$1,030		
Flanged Feet	VFLANGD-FEET/4 \$398		VFLANGD-FEET/8 \$520		
Quick Disconnect Hose	3/4 QDH-4FT \$888		1INFLEX-4FT \$1,250		
Towel Bar	RCTWLBR-24 \$650	RCTWLBR-36 \$760	RCTWLBR-48 \$790	RCTWLBR-60 \$970	RCTWLBR-72 \$1,030
Cutting Board	RCCUTBD-24 \$940	RCCUTBD-36 \$1,030	RCCUTBD-48 \$1,490	RCCUTBD-60 \$1,730	RCCUTBD-72 \$1,960
Condiment Rail	RCCONRL-24 \$620	RCCONRL-36 \$740	RCCONRL-48 \$760	RCCONRL-60 \$950	RCCONRL-72 \$1,010
Fryer Shield	RCFRYER-SHIELD \$360				

NOTE: For fryer shield, specify left or right.

Accessory	Accessory Code	List Price
Stainless Steel Burner Box Liners with Removable Internal Side Shields for Rapid Cleaning (1 Pair)	STNSTL-INSERT	\$390
Pilot, Burner, Heads, Grates to Refurbish Open Top Configuration (1-12" Section)	OTB-REFURB	\$510
Parts to Convert a Rear Open Top Burner to a Step-Up Rear Open Top Burner (1-12" Section)	OTB-STEPUP	\$510



RCTWLBR-36



RCCUTBD-36



RCCONRL-36



RCFRYER-SHIELD



SALAMANDER BROILERS

Infrared (IR) Salamander Broiler

Model Number	Number of Burners	Total BTU/hr	Approx. Shipping Wt.		List Price
			lbs	kg	
C36IRB-N	1	30,000	180	81	\$5,490
C36IRB-P	1	30,000	180	81	\$5,490



C36IRB-N

Radiant Salamander Broiler

Model Number	Number of Burners	Total BTU/hr	Approx. Shipping Wt.		List Price
			lbs	kg	
C36RB-N	6	50,000	180	81	\$4,890
C36RB-P	6	50,000	180	81	\$4,890

ACCESSORIES

CMJ & RB36 Models

Accessory	Accessory Code	List Price
SS Wall Mount Brackets—Salamander	WALLMNT-CHRBKR	\$380



Get more done.

For over 100 years, Berkel has produced reliable equipment that chefs and operators depend on for consistently great results. Berkel's unique combination of experience and innovation has made it a name synonymous with quality foodservice slicers, vacuum packaging equipment and more. Maximize your time in the kitchen. Choose Berkel.

Berkel is associated with the Vulcan Food Equipment Group and is a division of the ITW Food Equipment Group.



SLICERS

Berkel

ENTRY SLICERS

800E-PLUS SERIES

Standard Features:

- CETL Listed, NSF #8 Certified
- Slice thickness up to $\frac{1}{16}$ "
- Built-in, top-mounted, 2-stone sharpener
- Permanent tapered ring guard
- Disassemble for cleaning without tools
- Moisture protected on/off switch
- New higher capacity product trays
- 1-year warranty coverage of all parts, labor and travel excluding wear items



827E-PLUS

Model Number	Description	HP	Input	Approx. Shipping Wt.		List Price
				lbs	kg	
823E-PLUS	Gravity Feed Slicer with 9" CS Knife, Permanent Knife Guard and Built-In Sharpener	$\frac{1}{4}$	115/60/1	36	17	\$1,470
825E-PLUS	Gravity Feed Slicer with 10" CS Knife, Permanent Knife Guard and Built-In Sharpener	$\frac{1}{4}$	115/60/1	40	19	\$1,760
827E-PLUS	Gravity Feed Slicer (45°) with 12" CS Knife, Permanent Knife Guard and Built-In Sharpener	$\frac{1}{3}$	115/60/1	49	23	\$2,510

ECONOMY SLICERS

800A-PLUS SERIES

Standard Features:

- CETL Listed, NSF #8 Certified
- Slice thickness up to $\frac{1}{16}$ "
- New higher capacity product trays
- Permanent tapered ring guard
- Disassemble for cleaning without tools
- 1-year warranty coverage of all parts, labor and travel excluding wear items



827A-PLUS

Model Number	Description	HP	Input	Approx. Shipping Wt.		List Price
				lbs	kg	
825A-PLUS	Gravity Feed Slicer (45°) with 10" CS Knife, Permanent Knife Guard and Built-In Sharpener	$\frac{1}{3}$	115/60/1	47	22	\$2,100
827A-PLUS	Gravity Feed Slicer (45°) with 12" CS Knife, Permanent Knife Guard and Built-In Sharpener	$\frac{1}{2}$	115/60/1	74	34	\$2,980



MID-TIER SLICERS

829-PLUS SERIES

Standard Features:

- Sanitary anodized aluminum finish
- Higher capacity product trays
- Slice thickness up to $\frac{3}{4}$ "
- 1-speed, $\frac{1}{2}$ HP motor
- Nominal 14" (350 mm) diameter; hollow ground, hardened and polished forged chromium-plated carbon steel knife
- Built-in, top-mounted, 2-stone knife sharpener with single lever, dual-action system
- Permanent, tapered knife ring guard covers non-slicing portion of knife, even when the center plate is removed; design provides more room behind the knife for easy cleaning
- 1-year warranty coverage of all parts, labor and travel excluding wear items
- CETL Listed, NSF #8 Certified



829E-PLUS

Model Number	Description	HP	Input	Approx. Shipping Wt.		List Price
				lbs	kg	
829E-PLUS	Gravity Feed Slicer (45°) with 14" CS Knife, Permanent Knife Guard and Built-In Sharpener	$\frac{1}{2}$	115/60/1	106	49	\$3,940
829A-PLUS	Gravity Feed Slicer (45°) with 14" CS Knife, Gauge Plate Interlock, Permanent Knife Guard and Dual-Action Sharpener	$\frac{1}{2}$	115/60/1	119	54	\$4,990

ACCESSORIES

827A-PLUS and 829-PLUS Series

Accessory	Available for	Accessory Code	List Price
SS Vegetable Chute with Pusher— $7\frac{1}{2}$ " x 16"	827A-PLUS, 829E-PLUS and 829A-PLUS	4975-00315	\$880



827A-PLUS
Shown with SS Vegetable Chute with Pusher.



PREMIER SLICERS

X13-PLUS SERIES

Leading the Way the Industry Slices.

Berkel's X13-PLUS Series is the next generation of professional slicers. Designed using the latest technology in motion, geometry, energy and hygiene, the X13-PLUS Series gives operators what they need in the kitchen.

Standard Features:

- NSF approved food grade non-staining polymers and anodized aluminum
- 45° removable product table
- Slice thickness up to $1\frac{5}{16}$ " (34 mm)
- Kick stand for easy cleaning under the slicer
- Nominal 13" (330 mm) diameter; hollow ground, hardened and polished stainless steel knife
- Table-mounted sharpener with Borazon stones that is submersible for cleaning
- All controls located out of the drip zone
- Permanent, tapered knife ring guard covers non-slicing portion of knife, even when the center plate is removed
- Product fence
- Significant room behind knife for easy cleaning
- ETL Listed (safety and sanitation)
- 1-year warranty coverage of all parts, labor and travel excluding wear items
- Complies with NSF/ANSI Standard 8



X13AE-PLUS

Model Number	Description	HP	Input	Approx. Shipping Wt.		List Price
				Ibs	kg	
X13E-PLUS	Manual Gravity Feed Slicer	½	120/60/1	120	54	\$6,010
X13-PLUS	Manual Gravity Feed Slicer with Gauge Plate Interlock	½	120/60/1	120	54	\$6,440
X13AE-PLUS	Automatic Gravity Feed Slicer with 3 Stroke Lengths and 3 Stroke Speeds	½	120/60/1	141	65	\$8,480
X13A-PLUS	Automatic Gravity Feed Slicer with Gauge Plate Interlock, 3 Stroke Lengths and 3 Stroke Speeds	½	120/60/1	141	65	\$9,020



ACCESSORIES

X13-PLUS Series

Accessory	Accessory Code	List Price
SS Vegetable Chute with Pusher—7½" x 16"	X13-CHUTE	\$880
Slaw Tray	X13-TRAY	\$400
Product Fence	X13-FENCE	\$70



X13A-PLUS
Shown with SS Vegetable Chute with Pusher.

BREAD SLICERS

MB SERIES

Standard Features:

- Powerful $\frac{1}{3}$ HP motor
- Available in $\frac{3}{8}$ " (10 mm), $\frac{7}{16}$ " (11 mm), $\frac{1}{2}$ " (13 mm) or $\frac{3}{4}$ " (19 mm) pre-set slice thickness
- Premium white powder coat finish
- Convenient front-mounted, stainless steel bagging trough
- Removable scrap pan
- Hardened, long-lasting blades
- 1-year warranty coverage of all parts, labor and travel excluding wear items



MB $\frac{7}{16}$

Model Number	Description	HP	Input	Approx. Shipping Wt.		List Price
				lbs	kg	
MB $\frac{3}{8}$	Bread Slicer— $\frac{3}{8}$ " Slices	$\frac{1}{3}$	115/60/1	219	100	\$10,600
MB $\frac{7}{16}$	Bread Slicer— $\frac{7}{16}$ " Slices	$\frac{1}{3}$	115/60/1	219	100	\$10,600
MB $\frac{1}{2}$	Bread Slicer— $\frac{1}{2}$ " Slices	$\frac{1}{3}$	115/60/1	219	100	\$10,600
MB $\frac{3}{4}$	Bread Slicer— $\frac{3}{4}$ " Slices	$\frac{1}{3}$	115/60/1	219	100	\$10,600

ACCESSORIES

MB Series

Accessory	Accessory Code	List Price
4" Extension Legs (Set of 4)*	4975-00052	\$220
Stand (without Casters)	4975-00418	\$1,980

*Available for $\frac{3}{8}$ ", $\frac{7}{16}$ ", $\frac{1}{2}$ " or $\frac{3}{4}$ " bread slicer.



SLICER COVERS

Accessory Code	Description	Approx. Shipping Wt.		List Price
		Ibs	kg	
SLCRCVR-SM	Clear Vinyl with Red Border, 17 $\frac{3}{8}$ " W x 23 $\frac{1}{2}$ " D x 16 $\frac{1}{4}$ " H, Fits Standard Berkel Slicers: 823E-PLUS, 825E-PLUS, 825A-PLUS, 827A-PLUS	2	1	\$94
SLCRCVR-LG	Clear Vinyl with Black Border, 22 $\frac{3}{4}$ " W x 26 $\frac{1}{2}$ " D x 20 $\frac{1}{4}$ " H, Fits Standard Berkel Slicers: 829E-PLUS, 829A-PLUS, 825A-PLUS, 827E-PLUS, 827A-PLUS, 300M, 330M, 808, 818, 909, 919	2	1	\$98



SLCRCVR-SM

BERKEL HERITAGE PROSCIUTTO SLICERS

Model Number	Description	Approx. Shipping Wt.		List Price
		Ibs	kg	
330M	Flywheel Slicer with Nominal 13" CS Knife, Knife Guard, Clamping Device, Automatic Feeding and Dual Action Sharpener, Classic "Berkel" Heritage Red Color, No Motor, NSF Certified with Flower Flywheel	192	87	\$18,230
300M	Flywheel Slicer with Nominal 12" CS Knife, Knife Guard, Clamping Device, Automatic Feeding and Dual Action Sharpener, Classic "Berkel" Heritage Red Color, No Motor, NSF Certified with Flower Flywheel	154	70	\$14,530
330M STANDC	330M Slicer Stand with Casters	84	38	\$3,690
300M STANDC	300M Slicer Stand with Casters	88	40	\$3,690
330M STAND	330M Slicer Round Pedestal Stand without Casters	132	60	\$3,690
300M STAND	300M Slicer Round Pedestal Stand without Casters	132	60	\$3,690



330M and 300M Slicers



330M and 300M STANDC



330M and 300M STAND



FOOD PROCESSORS

CC34, C32 & B32 MODELS

Standard Features:

- Powerful 1½ HP motor
- Solid aluminum base
- Integrated handles on the base
- CC34 Combi unit has 4 speeds
- C32 and B32 unit have 2 speeds
- Vortex mixing action to the bottom of the bowl
- Integrated bowl scraper
- Serrated blade for longer life and improved cutting performance; angled blade and concave bowl bottom for uniform mixing to the bottom of the bowl (B32)
- 1-year parts, labor and travel warranty (all models)



CC34

Model Number	Description	HP	Input	Approx. Shipping Wt.		List Price
				Ibs	kg	
CC34/2	Combination Cutter/Mixer and Continuous Feed Unit with Stainless Steel Bowl and Knife Unit, 3.2 qt Capacity, Continuous Feed Attachment, 4.4 lb per Minute Capacity, $\frac{5}{32}$ " (4 mm) Shredder Plate and $\frac{5}{32}$ " (4 mm) Slicing Plate, Pulse Function, 4 Speeds with Suresense™ Automatic Speed Setting	1½	120/60/1	33	15	\$3,320
CC34	Above Unit without Slicing and Shredding Plates	1½	120/60/1	32	15	\$3,070
B32	Cutter/Mixer Unit with Stainless Steel Bowl and Knife Unit, 3.2 qt Capacity, Pulse Function, 2 Speeds	1½	120/60/1	31	14	\$2,750
C32/2	Continuous Feed Unit with Feed Attachment, 4.4 lb per Minute Capacity, $\frac{5}{32}$ " (4 mm) Shredder Plate and $\frac{5}{32}$ " (4 mm) Slicing Plate, 2 Speeds	1½	120/60/1	32	15	\$2,790
C32	Above Unit without Slicing and Shredding Plates	1½	120/60/1	31	14	\$2,550



ACCESSORIES

CC34 & C32 Models (Not for M2000 & M3000)

Accessory	Accessory Code	List Price
Continuous Feed Attachment, Ejector Plate and Pestle Assembly	CC34-24308	\$280
Wall Rack, Holds 3 Cutting Plates	CC34-01071	\$70
Slicing Plate $\frac{1}{32}$ " (1 mm)	CC34-85001	\$170
Slicing Plate $\frac{1}{16}$ " (1.5 mm)	CC34-63109	\$280
Slicing Plate $\frac{5}{64}$ " (2 mm)	CC34-85002	\$170
Slicing Plate $\frac{3}{32}$ " (4 mm)	CC34-85004	\$170
Slicing Plate $\frac{1}{32}$ " (6 mm)	CC34-85006	\$170
Slicing Plate $\frac{1}{16}$ " (8 mm)	CC34-83375	\$280
Slicing Plate $\frac{3}{8}$ " (10 mm)	CC34-83304	\$250
Slicing Plate $\frac{15}{32}$ " (12 mm)	CC34-83385	\$280
Slicing Plate $\frac{1}{8}$ " (15 mm)	CC34-83362	\$540
Julienne Plate $\frac{5}{64}$ " x $\frac{5}{64}$ " (2 x 2 mm)	CC34-85057	\$260
Julienne Plate $\frac{5}{32}$ " x $\frac{5}{32}$ " (4 x 4 mm)	CC34-85050	\$260
Julienne Plate $\frac{3}{4}$ " x $\frac{3}{8}$ " (10 x 10 mm)	CC34-63154	\$330
Crimping Plate $\frac{5}{32}$ " (4 mm)	CC34-85048	\$260
Crimping Plate $\frac{5}{16}$ " (8 mm)—Extra Fancy/Deep	CC34-82624	\$396
Grater Plate—Extra Fine	CC34-83284	\$310
Grater Plate—Fine	CC34-83215	\$170
Shredder Plate $\frac{1}{16}$ " (1.5 mm)	CC34-83210	\$260
Shredder Plate $\frac{5}{64}$ " (2 mm)	CC34-85044	\$170
Shredder Plate $\frac{1}{8}$ " (3 mm)	CC34-83212	\$260
Shredder Plate $\frac{5}{32}$ " (4 mm)	CC34-85040	\$170
Shredder Plate $\frac{7}{32}$ " (6 mm)	CC34-85045	\$170
Shredder Plate $\frac{5}{16}$ " (8 mm)	CC34-83214	\$170
Dicing Grid $\frac{5}{16}$ " x $\frac{5}{16}$ " (8 x 8 mm)—Must Use $\frac{5}{16}$ " Slicing Plate (CC34-83375) Only	CC34-82539	\$540
Dicing Grid $\frac{3}{8}$ " x $\frac{3}{8}$ " (10 x 10 mm)—Must Use $\frac{3}{8}$ " Slicing Plate (CC34-83304) Only	CC34-83267	\$290
Dicing Grid $\frac{15}{32}$ " x $\frac{15}{32}$ " (12 x 12 mm)—Must Use $\frac{15}{32}$ " Slicing Plate (CC34-83385) Only	CC34-82571	\$540
Dicing Grid $\frac{5}{8}$ " x $\frac{5}{8}$ " (15 x 15 mm)—Must Use $\frac{5}{8}$ " Slicing Plate (CC34-83304) Only	CC34-83269	\$300
Replacement Blade for Slicing Plates—(84050, 84051, 84052 and 84053)	CC34-37420	\$110
Replacement Blade for Slicing Plates—(83304)	CC34-36530	\$110
Replacement Blade for $\frac{5}{16}$ " Crimping Plate—(82624)	CC34-82622	\$110
Replacement Blade for $\frac{3}{16}$ " Crimping Plate—(84057)	CC34-36880	\$110
Replacement Blade for Slicing Plates—(83385, 82571 and 83375)	CC34-82515	\$110
Replacement Blade for Slicing Plates—(83310 and 83362)	CC34-03742	\$110

NOTE: Use only specified slicing plates for dicing grids.

B32 Cutter/Mixer Food Processors

Accessory	Accessory Code	List Price
Stainless Steel Cutter/Mixer Bowl Assembly	CC34-24122	\$556
Stainless Steel Cutter/Mixer Bowl (Bowl Only)	CC34-24151	\$310
Knife Unit (Knife Only)	CC34-24153	\$240



M2000 & M3000 MODELS

Standard Features:

- Powerful heavy duty motors for high-capacity output
- Stainless steel and cast aluminum housings
- Made in USA
- Dual feed openings with safety interlock
- 1-year parts, labor and travel warranty



M2000



M3000

Model Number	Description	HP	Input	Approx. Shipping Wt.		List Price
				Ibs	kg	
M2000-5	Continuous Gravity Feed Food Processor, 600–650 lbs/hr Slicing and 650–800 lbs/hr Dicing, Disc Ejection System, Polished Cast Aluminum and S/S Housing, Includes $\frac{1}{8}$ " Slicing Plate and $\frac{1}{8}$ " Shredding Plate, Made in USA, NSF®, UL Listed	$\frac{1}{2}$	115/60/1	48	22	\$4,840
M3000-7	Continuous Gravity Feed Food Processor, 800–950 lbs/hr Slicing and 1400–1500 lbs/hr Dicing, Disc Ejection System, Polished Cast Aluminum and S/S Housing, Includes $\frac{1}{8}$ " Slicing Plate and $\frac{1}{8}$ " Shredding Plate, Made in USA, NSF®, UL Listed	$\frac{3}{4}$	115/60/1	60	27	\$5,800
M3000-10	Continuous Gravity Feed Food Processor, 800–950 lbs/hr Slicing and 1400–1500 lbs/hr Dicing, Wiper Blade Ejection System, Polished Cast Aluminum and S/S Housing, Includes $\frac{1}{8}$ " Slicing Plate and $\frac{1}{8}$ " Shredding Plate, Made in USA, NSF®, UL Listed	$\frac{3}{4}$	230/60/1	60	27	\$6,000
M3000-12	Continuous Gravity Feed Food Processor, 800–950 lbs/hr Slicing and 1400–1500 lbs/hr Dicing, Wiper Blade Ejection System, Polished Cast Aluminum and S/S Housing, Includes $\frac{1}{8}$ " Slicing Plate and $\frac{1}{8}$ " Shredding Plate, Made in USA, NSF®, UL Listed	$\frac{3}{4}$	220/50/1	60	27	\$6,300



ACCESSORIES



M2000 & M3000 Models (Not for CC34 & C32)

Accessory	Accessory Code	List Price
Accessory Storage Rack—6 Disc	ACCY-RACK6	\$152
Dicing Grid, $\frac{3}{8}$ " (11 mm), Use with SLICER-S11 Slicer for Dicing, or SLICER-J4X4 or SLICER-J6X6 Julienne Slicer for Brunoise Style Onions and Celery	DICE-D11	\$458
Dicing Grid, $\frac{1}{2}$ " (14 mm), Use with SLICER-S14 Slicer for Dicing	DICE-D14	\$458
Dicing Grid, $\frac{7}{8}$ " (22 mm), Use with SLICER-S14 Slicer for Dicing	DICE-D22	\$458
Dicing Grid, $\frac{1}{4}$ " (8 mm), Use with SLICER-S8 Slicer for Dicing, or SLICER-J2X2 and SLICER-J4X4 Julienne Slicer for Brunoise Style Onions and Celery	DICE-D8	\$458
Accessory Package, Includes SLICER-S2, SLICER-S3, SLICER-S11, SHRED-SH3, DICE-D11, SLICER-J6X6	MPLATE-6PACK	\$2,426
Shredder, $\frac{1}{16}$ " (2 mm), Extra Fine	SHRED-SH2	\$392
Shredder, $\frac{1}{8}$ " (3 mm)	SHRED-SH3	\$392
Shredder, $\frac{3}{16}$ " (4 mm), Extra Fine	SHRED-SH4	\$392
Shredder, $\frac{7}{16}$ " (7 mm)	SHRED-SH7	\$392
Shredder, Fine, for Parmesan/Bread Crumbs	SHRED-SHP	\$392
Julienne Slicer Plate, $\frac{3}{32}$ " x $\frac{3}{32}$ ", Replaceable Cutting Edges and Bars	SLICER-J2X2	\$458
Julienne Slicer Plate, $\frac{3}{16}$ " x $\frac{3}{16}$ ", Replaceable Cutting Edges and Bars	SLICER-J4X4	\$458
Julienne Slicer Plate, $\frac{1}{4}$ " x $\frac{1}{4}$ ", Replaceable Cutting Edges and Bars	SLICER-J6X6	\$458
Slicer Plate, $\frac{3}{8}$ " (11 mm), Use Alone for Slicing or with DICE-D11 Dicing Grid for $\frac{3}{8}$ " Dice, Replaceable Cutting Edges	SLICER-S11	\$392
Slicer Plate, $\frac{1}{2}$ ", Use with Dicing Grids DICE-D14 or DICE-D22, Replaceable Cutting Edges	SLICER-S14	\$392
Slicer Plate, $\frac{1}{16}$ " (2 mm), Replaceable Cutting Edges	SLICER-S2	\$392
Slicer Plate, $\frac{1}{8}$ " (3 mm), Replaceable Cutting Edges	SLICER-S3	\$392
Slicer Plate, $\frac{3}{16}$ " (5 mm), Replaceable Cutting Edges	SLICER-S5	\$392
Crinkle Cut Slicer Plate, $\frac{3}{16}$ " (5 mm), Replaceable Cutting Edges	SLICER-S5C	\$392
Slicer Plate, $\frac{5}{16}$ " (8 mm), Use Alone for Slicing or with DICE-D8 Dicing Grid for $\frac{1}{4}$ " Dice, Replaceable Cutting Edges	SLICER-S8	\$392

NOTE: Use only specified slicing plates with dicing grids.

VACUUM PACKAGING MACHINES

Standard Features:

- Stainless steel housing and vacuum chamber
- Seal bar provides high integrity double sealing with electric cut-off
- Adjustable vacuum levels
- Gas flush capable for the addition of an anaerobic gas mixture and/or pillow-pack seal (not available on 250 model)
- Simple-to-operate electronic touch pad controls with 25+ storable programs
- 1-year warranty coverage of all parts, labor and travel excluding wear items
- High-quality Busch vacuum pumps



350

Model Number	Description	Input	Approx. Shipping Wt.		List Price
			Ibs	kg	
250	14" x 15" x 4" SS Chamber with 13" Seal Bar, 6 cmh Busch Pump	115/60/1	200	91	\$10,040
350	20" x 18" x 6.8" SS Chamber with 19" Seal Bar, Gas Flush, 21 cmh Busch Pump	115/60/1	242	110	\$12,680
350D	20" x 18" x 6.8" SS Chamber with (2) 19" Seal Bars, Gas Flush, 21 cmh Busch Pump	115/60/1	242	110	\$15,040
450A	27½" x 20" x 9½" SS Chamber with (2) 19" Seal Bars, Gas Flush, 6' Cord with No Plug, 63 cmh Busch Pump	220/60/3	405	184	\$23,300
550A	28" x 28" x 8" SS Chamber with (2) 25" Seal Bars, Gas Flush, 6' Cord with No Plug, 100 cmh Busch Pump	220/60/3	585	263	\$29,100

ACCESSORIES

Vacuum Packaging Machines

Accessory Code	Description	Approx. Shipping Wt.		List Price
		Ibs	kg	
CONTSYS-250LIQ	Liquid Control System—for Enhancing the Control of Sealing Soups and Liquids with the Model 250	10	5	\$200
CONTSYS-350LIQ	Liquid Control System—for Enhancing the Control of Sealing Soups and Liquids with Model 350 and 350D	16	7	\$250



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

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

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

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



EQUIPMENT TERMS AND RETURN POLICY

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 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.

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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.

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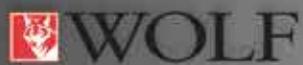
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NOTES

Vulcan Food Equipment Group

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