









2014 PRODUCT SHOWCASE







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ENDURANCE™ RESTAURANT RANGE



Model 36S-6B shown with optional casters



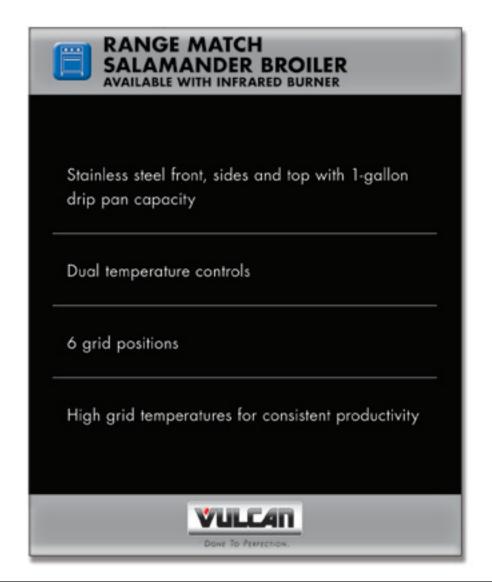


Model V36





Model 36RB



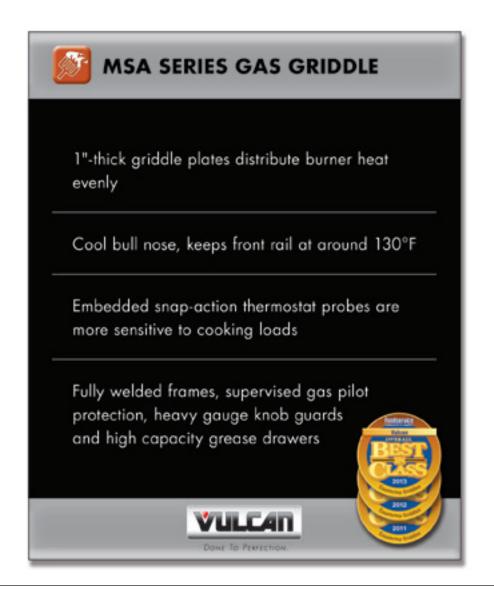


Model VACB47





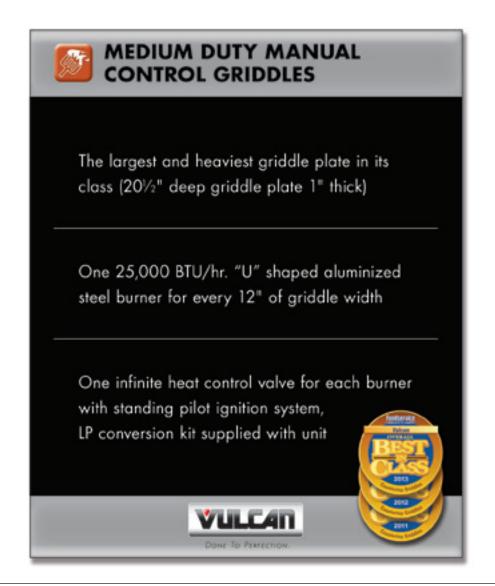
Model MSA48



MEDIUM DUTY MANUAL CONTROL GRIDDLES



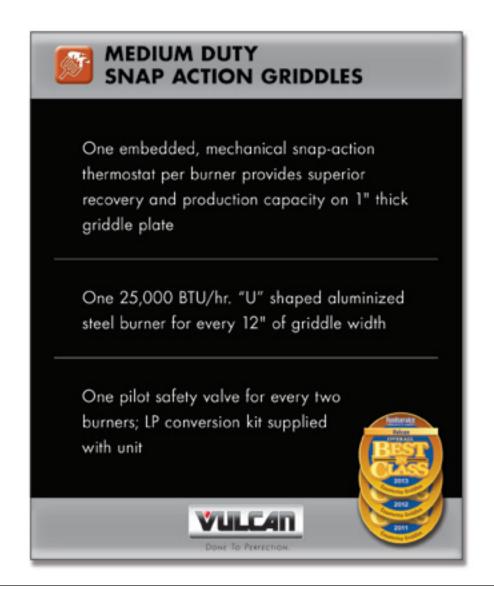
Model VCRG36-M1



MEDIUM DUTY SNAP ACTION GRIDDLES

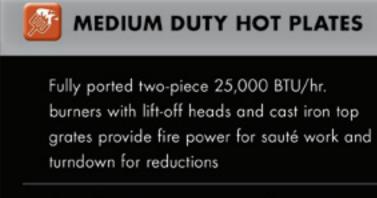


Model VCRG36-T1





Model VCRH36



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

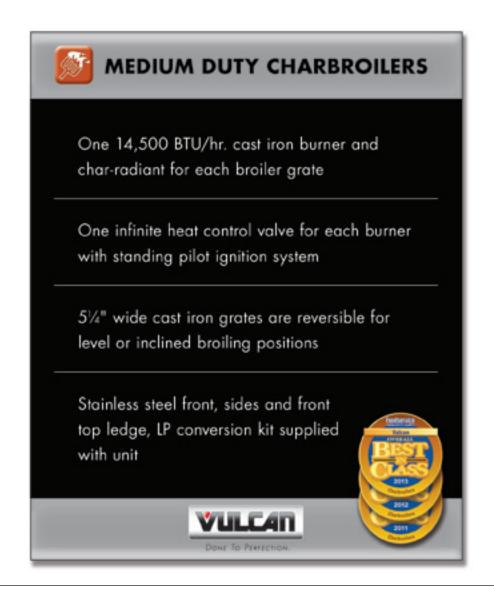
Stainless steel front, sides and front top ledge, full width front crumb trays, LP conversion kit supplied with unit

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





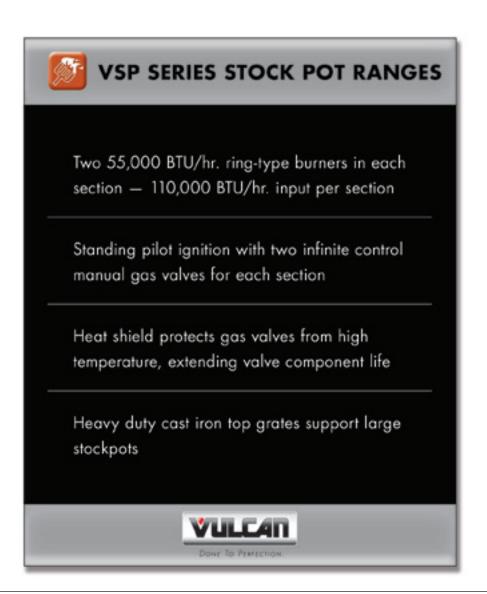
Model VCRB36



VSP SERIES STOCK POT RANGES



Model VSP100



INSTITUTIONAL SERIES HOLDING CARTS



Model VBP15I



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NON-INSULATED HOLDING CARTS



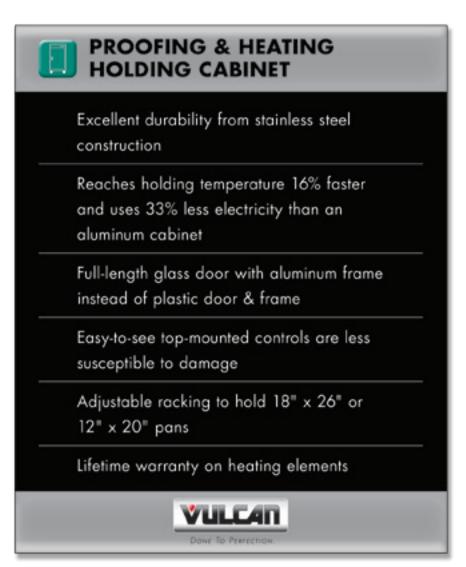
Model VHFA18



PROOFING & HEATING HOLDING CABINET



Model VP18



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DRAWER WARMERS



Model VW2S





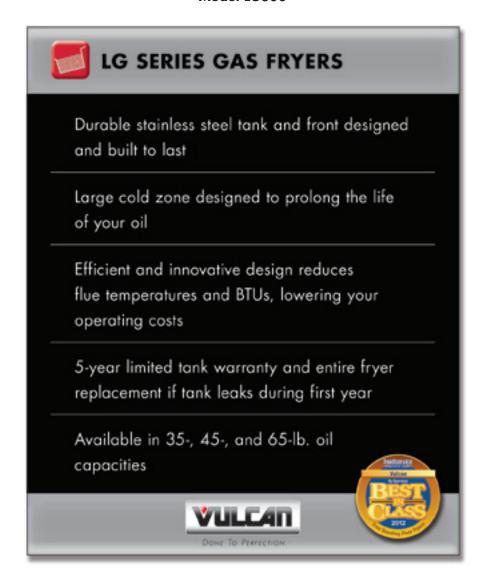
Model VCD44



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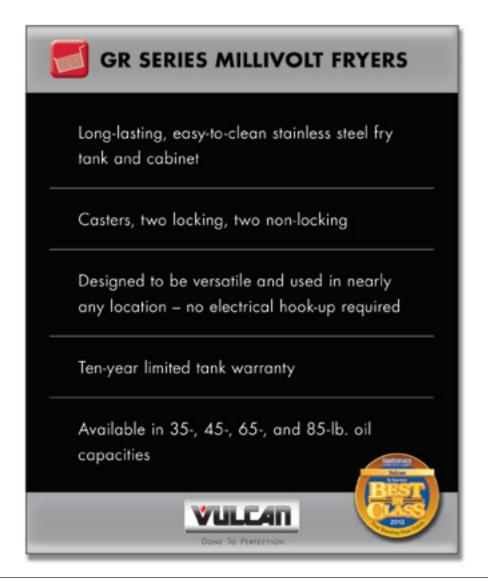
Model LG300



GR SERIES MILLIVOLT FRYERS



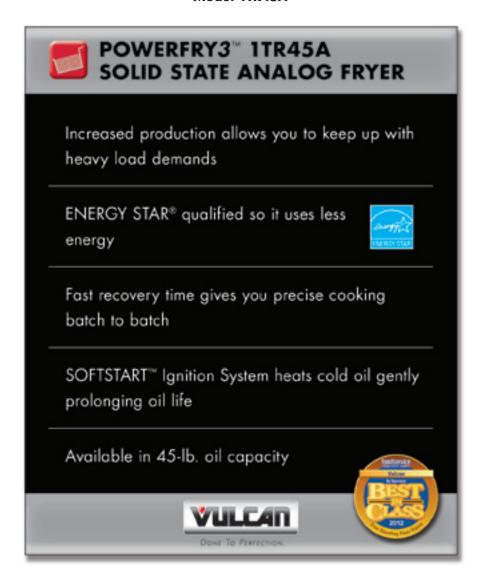
Model 1GR45M



POWERFRY3™ 1TR45A SOLID STATE ANALOG FRYER

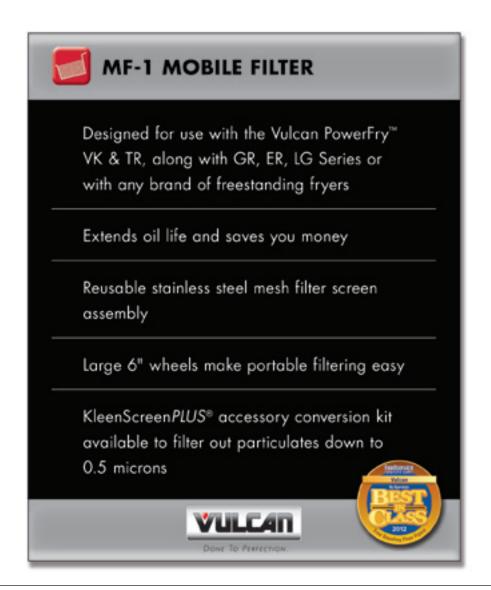


Model 1TR45A





Model MF-1



VC SERIES GAS & ELECTRIC CONVECTION OVENS







Model VC44GD shown with optional casters



VRH COOK & HOLD OVENS



Model VRH8





Model C24EO3



ELECTRIC COUNTER À LA CARTE CONVECTION STEAMER



Model C24EA5 shown with optional stand

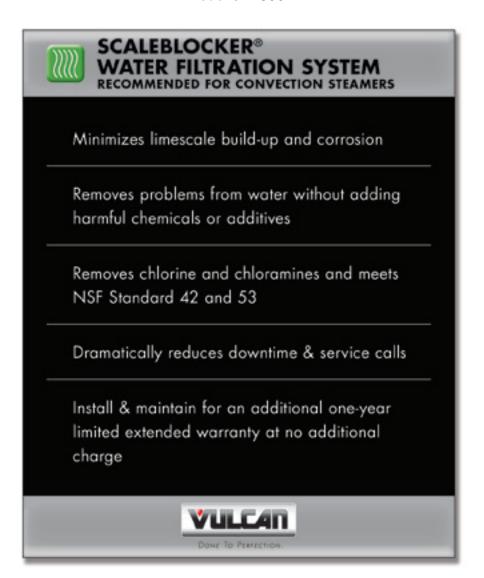


Available with PowerSteam super-heated steam

SCALEBLOCKER® WATER FILTRATION SYSTEM



Model SMF600



COUNTER STEAM JACKETED KETTLES



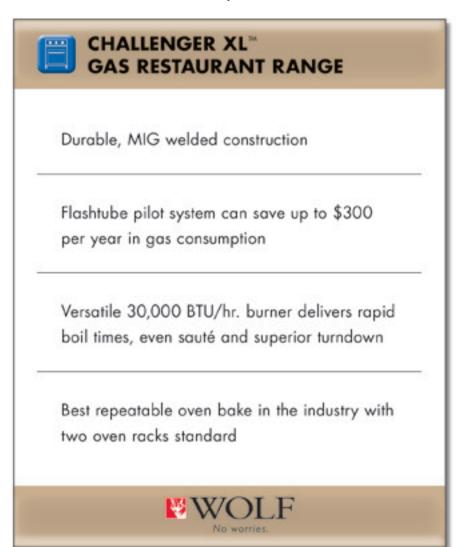
Model K6ETT shown with optional stand and faucet



CHALLENGER XL™ GAS RESTAURANT RANGE



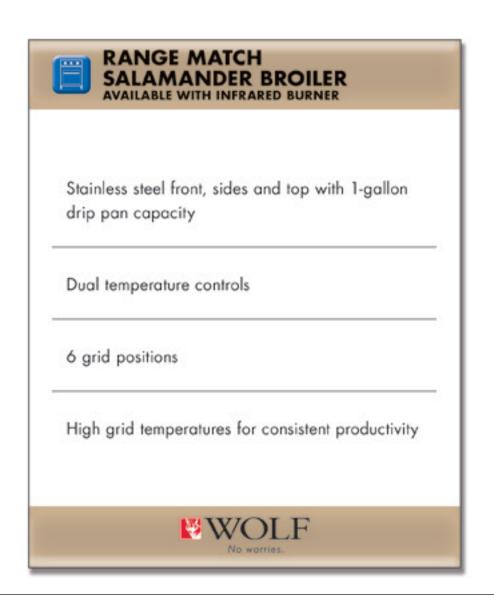
Model C36S-6BN shown with optional casters



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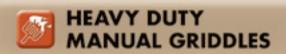
Model C36RB



HEAVY DUTY MANUAL GRIDDLES



Model AGM48



1"-thick griddle plates distributes burner heat evenly

Cool bull nose keeps front rail at around 130°F

Fully welded frames to provide a lifetime of durability

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

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



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Model ACB47



Best temperature profile of any charbroiler in its class

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

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

Supercharger plates are standard—improving energy utilization and performance

Deflector tray removes for easy cleaning



www.wolfequipment.com



Model 827E-PLUS



Easy to operate for great results

Slice from wafer thin up to %16"

Disassemble without tools for easy cleaning

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

Complies with NSF/ANSI Standard #8





Model 827A-PLUS



Powerful 1/3- and 1/2-HP motors

Easy to operate for great results

Slice from wafer thin up to %10"

Disassemble without tools for easy cleaning

Complies with NSF/ANSI Standard #8



PROFESSIONAL SLICERS



Model X13-PLUS



World's easiest slicer to clean and sharpen

13" stainless knife that slices up to 15/16" thick

Powerful ½-HP motor and 45° quick-feed product table

Complies with NSF/ANSI Standard #8



CC SERIES FOOD PROCESSORS



Model CC34



CC SERIES FOOD PROCESSORS

Powerful 11/2-HP motor with 4 speeds

Durable cast aluminum base with integrated handles

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



M SERIES FOOD PROCESSORS



Model M2000



High performance motor for productivity and slice quality

Durable stainless base

Slices, dices, shreds, grates, crimps and juliennes





Model 350



Vacuum packaging models with durable stainless steel housings and vacuum chambers

Fast and durable Busch vacuum pumps

Gas-flush capable (not available on 250 model)



WARRANTY/TERMS/RETURN POLICY





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 MERCHANT-ABILITY AND FITNESS FOR PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY OF VULCAN WITH RESPECT TO THE PRODUCT(S).

WARRANTY/TERMS/RETURN POLICY



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

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

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

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

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

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





EQUIPMENT TERMS AND RETURN POLICY

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

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

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

CHECK THAT ORDERS ARE COMPLETE - DO THEY INCLUDE:

- 1. Type of gas and/or specific electric characteristics (voltage, phase and hertz).
- 2. Name and address of end-user installation (if known).
- 3. Position of units that are to be batteried 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.

VULCAN & WOLF

2006 Northwestern Parkway Louisville, KY 40203 Phone: 800-814-2028 Fax: 800-444-0602

 $www.vulcan equipment.com,\ www.wolfequipment.com$

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