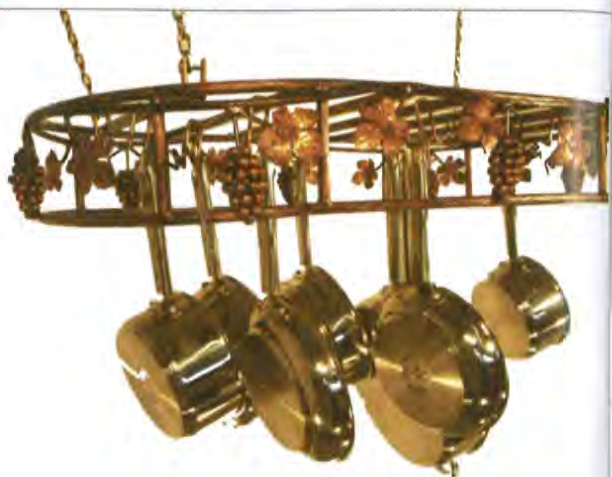


In the Kitchen with ...

by *Russel Bean, CFSP*

As we continue our series "In the Kitchen With..." our equipment editor, Russell Bean takes us to the back-of-the-house to discover more about four innovative manufacturers: APW Wyott, a Standex Company, T&S Brass & Bronze Works, Vulcan, and XLT Ovens. We hope you enjoy the stories about the people and companies behind the appliances. We welcome your feedback about this new series and invite your comments on experiences you've had with any of these companies and their equipment. You may write to us at comments@cookingforprofit.com and reference "In the Kitchen with" in the subject line.

Colleen Phalen, Publisher/Editor-In-Chief



Vulcan

*Masterful design. Precision performance.
State-of-the-art innovation.*

In Roman mythology Vulcan (in Latin: Vulcanus) is the God of Fire. Can you think of a more perfect name for a gas cooking equipment manufacturer? Vulcan has that powerful name, a great history, a broad hot-side product line and enough innovative gas-fired equipment to make Vulcanus proud of his namesake. The history of Vulcan can be traced all the way back to 1865, and a small foundry company in Louisville, Kentucky that built cooking stoves. That company later became a part of Hart Manufacturing Company. In 1890, the Vulcan Gas Heating Company was founded and in 1949, Vulcan-Hart was formed when Hart Manufacturing acquired the Vulcan name, along with its line of commercial products.

Today, they just go by Vulcan, even though the "heart" still shows in their logotype and probably in the love put into their equipment designs and quality products. Vulcan is a big company by foodservice E&S standards, arguably the world's largest single-brand manufacturer of commercial cooking equipment. But this God of Fire is also part of a much larger entity: ITW (formerly Illinois Tool Works). ITW is a Fortune 200 diversified industrial manufacturer with 2011 revenues reported at \$17.8 billion dollars US.

Even before ITW came knocking, Vulcan was part of

Premark International, along with other seminal brands including: Hobart and Traulsen. ITW acquired Premark in 1999. Today, they are all part of ITW's Food Equipment Group, in addition to more recent acquisitions including: Avery-Berkel, Bonnet, Foster Refrigerator, and Kairak.

Like most successful multi-company conglomerates, ITW gives companies and operating groups considerable operating autonomy, providing investment cash when needed and encouraging multi-company cooperation when beneficial to the customer and companies involved. When it comes to knowing their markets and developing new equipment solutions to meet customer needs, the operating companies are allowed to pretty much do their own thing, just so they meet ITW's financial performance goals.

Vulcan is probably best known for their range lines, steam line, and convection ovens, but with the exception of large and small specialty ovens, they can do it all. In recent years Vulcan has been working through its major equipment categories to upgrade and improve designs and performance. A few years back, their steam kettle line relied heavily on OEM Canadian-built product. Vulcan Steam has since designed and tooled up production to build their own self-contained steam jacketed kettles, including stationary and tilting gas models.



Vulcan
Heavy-Duty Gas Range

They have also developed some innovative new countertop equipment and fryer technology. They began with the introduction of their Rapid Recovery Griddle (RRG Series), which uses a unique composite griddle plate (with stainless steel cooking surface) and solid state thermostats with plate-embedded thermocouples to provide rapid recovery, more consistent surface temperature and more usable cooking area. The RRG Series uses one modest 27,500 BTU/hr. 'U' shaped burner per foot to deliver high performance. It also includes electronic ignition, a rarity among griddles.

Vulcan has also introduced a new fryer in their PowerFry™ VK Series, which employs a unique FivePass™ heat transfer system to deliver more heat into the oil more efficiently, with faster recovery. They claim their ENERGY STAR® qualified VK Series fryers cook 25 percent faster, producing more product in less time. They have a SoftStart™ ignition system that prolongs oil life, a reliable sealed combustion system and a limited 10-year tank warranty. The VK Series is available in a 45 pound (oil capacity) model with 70,000 BTU/hr. input; a

65 pound model with 80,000 BTU/hr. input; and an 85 pound model with a 90,000 BTU/hr. firing rate. All three sizes can be ordered with your choice of solid state knob-set controls, solid state digital controls or computer controls.

And last but not least, Vulcan has earned 2012 National Restaurant Association (NRA) Kitchen Innovations Award recognition for their new VTEC Series Infrared Charbroiler. This charbroiler features a patented IRX™ 100 percent infrared burner system that delivers high production in a smaller footprint and uses up to 50 percent less energy. Available in 14.5-, 25.5-, 36.5-, 47.5- and 58.5-inch wide models, it features energy-efficient 22,000 BTU/hr. infrared burners and emitter panels for each foot of broiler. The VTEC Series comes standard with piezo spark igniters and 11-inch wide stainless steel cooking grids.

As part of ITW, Vulcan both contributes to and shares in the glory from the Food Equipment Group's 2012 ENERGY STAR® Sustained Excellence Award. This is the third consecutive year ITW FEG has been so honored by the U.S. Environmental Protection Agency. 