



- Features patented IRX™ infrared burner technology
- Maximizes production in a smaller footprint
- Increases production yield and uses about 50% less energy
- Reduces flare-ups for superior chargrilled results



VTEC36

Introducing the VTEC Series, the new charbroiler platform from Vulcan that delivers enhanced productivity, unmatched energy efficiency, ease of operation and superior food quality.



DONE TO PERFECTION.



# VTEC SERIES CHARBROILER

## Maximized Production

The most even heat distribution of any charbroiler platform allows grill operators to cook with consistency—time after time. Independent burner sections with high range gas controls provide 2 square feet of usable cook surface per burner.

## Energy Efficiency

The patented 100% infrared burner system uses about half the gas of convective radiant charbroilers.

## Ease of Operation

The easy-to-light rotary piezo direct spark ignition system without standing pilots couldn't be simpler. Clean up is easy too, since all debris and grease is vaporized on contact with the emitter panel or turned to ash. Just brush the dry debris from below the stainless steel cooking grates into the crumb tray.

## Increased Product Yield

Unlike traditional charbroiler designs, the VTEC Series eliminates convective air movement that dries out product, allowing food to retain up to 30% more of its original moisture, eliminating waste and increasing product yield to make your restaurant more profitable.


## Virtually No Flare-Ups

VTEC Series' patented grate design virtually eliminates flare-ups by keeping away grease from the open flame and minimizing convective air. Moisture and grease are immediately turned to smoky vapor that enhances the charbroiled flavor customers crave.

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### VTEC Series Charbroiler Gas Savings Comparison Calculator

Click the boxes below to select a competitive charbroiler and unit size

Manufacturer: Model Family <sup>1</sup>	Competitor	Vulcan VTEC48	
(Select) Approx. Unit Width (in)	48		
(Enter) Hours of Operation/day (hr)	10		
(Enter) Cost per 1 therm (\$/therm) <sup>2</sup>	\$1.00		
UNIT Energy Rating (BTU/hr)	200,000		88,000
Operating Cost/day (\$) <sup>3</sup>	\$19.42		\$8.54
Operating Cost/year (\$) <sup>4</sup>	\$6,990	\$3,076	
<b>Cost Savings/year (\$)</b>	-	<b>\$3,915</b>	

<sup>1</sup>: Unit size and models are approximated from spec sheets. Not all sizes are available.  
<sup>2</sup>: \$1.00/therm based on National Average, Natural Gas  
 For Liquefied Propane use \$/gallon and ADD 13%  
 Based on 91,502 BTU/gallon LP versus 103,000 BTU/therm NG

<sup>3</sup>: Operating  $\frac{\$}{\text{day}} = \frac{\frac{\$}{\text{Therm}} \times \text{Operating } \frac{\text{hr}}{\text{day}} \times \text{UNIT } \frac{\text{BTU}}{\text{hr}}}{100 \frac{\text{cuft}}{\text{Therm}} \times (1030 \frac{\text{BTU}}{\text{cuft}})_{\text{NG}}}$

<sup>4</sup>: 360 Operating days per year

To compare the VTEC Series to other charbroilers, use the VTEC Gas Efficiency Calculator at [vulcanequipment.com/VTEC](http://vulcanequipment.com/VTEC)



Vulcan's patented IRX™ technology maximizes productivity and increases energy efficiency. By utilizing true infrared heat, IRX™ takes burner technology to a level of performance unavailable to any other manufacturer and helps operators reach new levels of product quality and profitability.



Scan to  
learn more.

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.

[vulcanequipment.com](http://vulcanequipment.com)  
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