



2016

PRICE LIST



DONE TO PERFECTION.

Phone: 800-814-2028

Fax: 800-444-0602

vulcanequipment.com



Fryers

Fryer Controls.....	5
Gas Fryers	7
Electric Fryers	15
KleenScreen PLUS® Filtration	19
Frymate™	21
Portable Filtration	22



Griddles & Charbroilers

Heavy Duty Gas Griddles	23
Heavy Duty Electric Griddles	31
Manual Clamshell (VMCS) Griddle Accessory	33
Correctional Griddles	34
IRX™ Infrared Charbroilers.....	35
Achiever Charbroilers	37
Wood Assist Achiever Smoker Base.....	39
Low Profile Heavy Duty Gas Charbroilers	39
Wood Assist Smoker Base.....	40
Achiever Hot Plates.....	41
Stock Pot Ranges	42
Cheesemelters.....	43
Counter Restaurant Series	44



Ovens

Convection Ovens	46
Half-Size Convection Ovens	51
Cook & Hold Ovens.....	52



Combi Ovens

ABC Combi Ovens.....	56
----------------------	----



Heated Holding

Holding & Transport Insulated Cabinets	58
Non-Insulated Proofing & Holding Cabinets.....	61
Room Service Carts.....	62
Correctional Holding Cabinets.....	62
Drawer Warmers	63
Chip Warmers	64



Heavy Duty Cooking

V Series (Ranges, Fryers, Broilers, Bases, etc.) Line	65
Heavy Duty Broilers.....	80



Restaurant Ranges

Gas Ranges	83
Salamander Broilers	95
Electric Ranges	96
Electric Salamander Broilers.....	102



Steam

Boilerless/Connectionless Steamers	103
Convection Steamers.....	105
Kettles	113
Braising Pans.....	126
Plug Configurations & Steam Flow Requirements	130
Electrical Current Draw.....	131



WOLF
No worries.

Phone: 800-814-2028
Fax: 800-444-0602
wolfequipment.com



Griddles & Charbroilers

Heavy Duty Gas Griddles	135
Heavy Duty Electric Griddles	139
Teppanyaki Griddles	140
Achiever Charbroilers	140
Low Profile Heavy Duty Gas Charbroilers	142
Wood Assist Smoker Base.....	144
Achiever Hot Plates.....	144
Stock Pot Ranges	146
Cheesemelters.....	146



Restaurant Ranges

Gas Ranges	147
Salamander Broilers	159



Slicers

Entry/Economy	161
Mid-Tier	162
Premier.....	163
Bread	164
Slicer Covers.....	165
Berkel Heritage Prosciutto	165



Processors

Food Processors.....	166
----------------------	-----



Vacuum Packaging

Machines.....	171
---------------	-----



Terms & Return Policy

Equipment Terms & Return Policy.....	172
--------------------------------------	-----

Warranty

Equipment Warranty.....	173-174
-------------------------	---------

Appendix	175
-----------------------	------------



DONE TO PERFECTION.

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

For 150 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):

- 200–400°F temperature range
- Millivolt thermostat located behind door
- 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
- Easy-to-use 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
- 3 melt modes: Liquid, Solid and No Melt
- Easy-to-use KleenScreen PLUS® Filtration System
- Compensating time adjusts for load capacity
- 2 countdown timers
- Automatic temperature controlled boil out



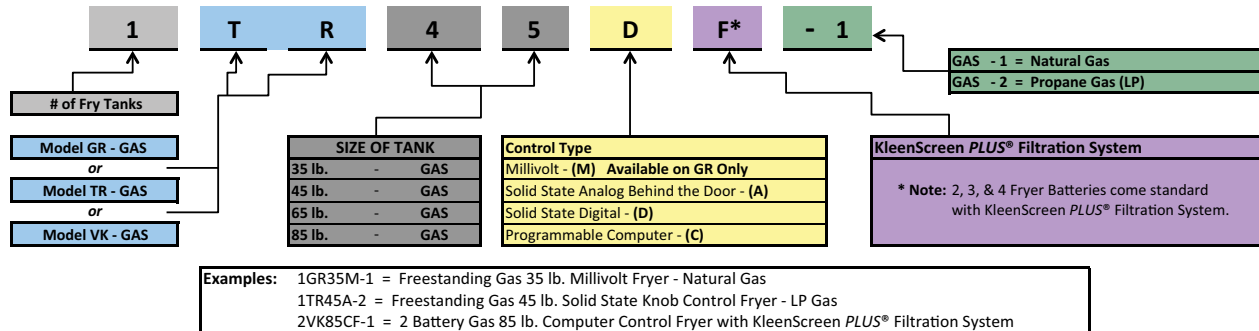
Programmable Computer Controls (C):

- Accurate temperature digital control—200–390°F
- Fast recovery—reacts within 2°F of set temperature
- 3 melt modes: Liquid, Solid and No Melt
- Easy-to-use KleenScreen PLUS® Filtration System
- Compensating time adjusts for load capacity
- 10 different menu items can be programmed with product names
- Automatic temperature controlled boil out
- Easy to program through USB interface (laptop or desktop) or through touchpad
- Large screens clearly display menu items
- Secondary programming: Shake Time and Hold Time

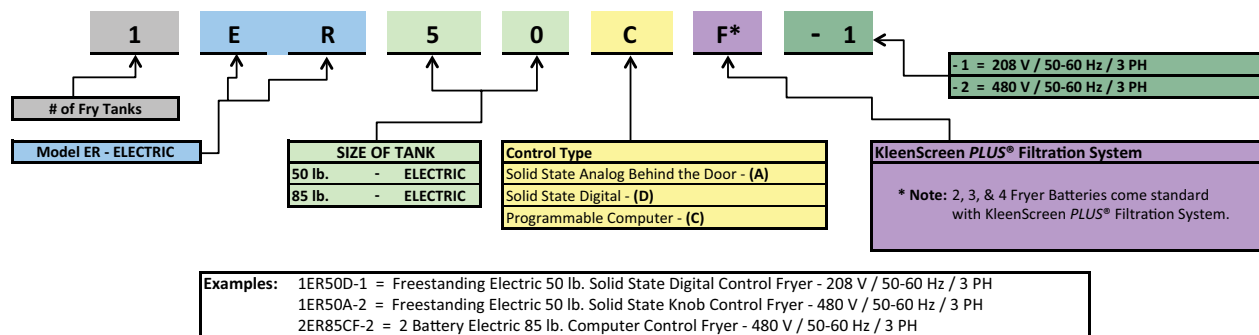


HOW TO READ FRYER MODEL NUMBERS

GAS FRYERS:



ELECTRIC FRYERS:



2VK65CF-1-65CF/45D

Contact factory for modular/mixed-battery requests.



GAS FRYERS

POWERFRY5™ SERIES

Faster Recovery for Shorter Cook Times
from Vulcan's Most Energy-Efficient
ENERGY STAR® Qualified Fryer You Can Buy.

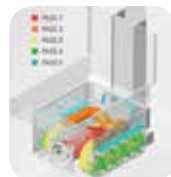


Blue Flame 2013
Product of the Year Award

Standard Features:

- Patented FivePass™ heat transfer system for maximum efficiency and shorter cooking time
- Significantly lower idle rate saves energy
- Less than 500°F flue temperatures at maximum production rate
- Sealed combustion technology for prolonged tank life
- SoftStart™ ignition system heats cold oil gently, extending oil life
- Available with KleenScreen PLUS® Filtration System
- All PowerFry5™ Series Gas Fryers are standard with electronic ignition—power button starts the fryer instantly
- Some models available with basket lifts and rear oil reclamation
- Trouble-free adjustable casters—2 swivel non-locking and 2 swivel locking
- 10-year limited tank warranty

Our Patented Heat Transfer System



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 30⅞" x 36¼"	14" x 14"	70,000	45 lbs
1VK65A/D/C	21" x 30⅞" x 36¼"	19½" x 14"	80,000	65 lbs
1VK85A/D/C	21" x 34⅜" x 36¼"	19½" x 18¼"	90,000	85 lbs
1VK45AF/DF/CF	15½" x 30⅞" x 36¼"	14" x 14"	70,000	45 lbs
1VK65AF/DF/CF	21" x 30⅞" x 36¼"	19½" x 14"	80,000	65 lbs
1VK85AF/DF/CF	21" x 34⅜" x 36¼"	19½" x 18¼"	90,000	85 lbs
2VK45AF/DF/CF	31" x 30⅞" x 36¼"	14" x 14"	140,000	90 lbs
2VK65AF/DF/CF	42" x 30⅞" x 36¼"	19½" x 14"	160,000	130 lbs
2VK85AF/DF/CF	42" x 34⅜" x 36¼"	19½" x 18¼"	180,000	170 lbs
3VK45AF/DF/CF	46½" x 30⅞" x 36¼"	14" x 14"	210,000	135 lbs
3VK65AF/DF/CF	63" x 30⅞" x 36¼"	19½" x 14"	240,000	195 lbs
3VK85AF/DF/CF	63" x 34⅜" x 36¼"	19½" x 18¼"	270,000	255 lbs
4VK45AF/DF/CF	62" x 30⅞" x 36¼"	14" x 14"	280,000	180 lbs
4VK65AF/DF/CF	84" x 30⅞" x 36¼"	19½" x 14"	320,000	260 lbs
4VK85AF/DF/CF	84" x 34⅜" x 36¼"	19½" x 18¼"	360,000	340 lbs



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



45 lb 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)	1VK45A	1	No	201	91	\$11,920	\$596
	1VK45AF	1	Yes	230	104	\$20,580	\$1,000
	2VK45AF	2	Yes	530	240	\$38,112	\$1,850
	3VK45AF	3	Yes	717	326	\$51,612	\$2,506
	4VK45AF	4	Yes	871	395	\$64,548	\$3,134
Solid State Digital (D)	1VK45D	1	No	201	91	\$12,938	\$628
	1VK45DF	1	Yes	230	104	\$21,598	\$1,048
	2VK45DF	2	Yes	530	240	\$39,850	\$1,936
	3VK45DF	3	Yes	717	326	\$54,216	\$2,632
	4VK45DF	4	Yes	871	395	\$68,056	\$3,304
Programmable Computer (C)	1VK45C	1	No	201	91	\$14,564	\$708
	1VK45CF	1	Yes	230	104	\$23,224	\$1,128
	2VK45CF	2	Yes	530	240	\$42,828	\$2,080
	3VK45CF	3	Yes	717	326	\$58,684	\$2,850
	4VK45CF	4	Yes	871	395	\$74,070	\$3,596

65 lb 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)	1VK65A	1	No	237	108	\$13,076	\$654
	1VK65AF	1	Yes	380	172	\$21,738	\$1,088
	2VK65AF	2	Yes	696	316	\$40,014	\$2,002
	3VK65AF	3	Yes	916	416	\$54,070	\$2,704
	4VK65AF	4	Yes	1,136	515	\$65,752	\$3,288
Solid State Digital (D)	1VK65D	1	No	237	108	\$14,090	\$706
	1VK65DF	1	Yes	380	172	\$22,752	\$1,138
	2VK65DF	2	Yes	696	316	\$41,750	\$2,088
	3VK65DF	3	Yes	916	416	\$56,806	\$2,840
	4VK65DF	4	Yes	1,136	515	\$69,534	\$3,478
Programmable Computer (C)	1VK65C	1	No	237	108	\$15,720	\$786
	1VK65CF	1	Yes	380	172	\$24,380	\$1,220
	2VK65CF	2	Yes	696	316	\$44,726	\$2,236
	3VK65CF	3	Yes	916	416	\$61,496	\$3,076
	4VK65CF	4	Yes	1,136	515	\$75,850	\$3,794



85 lb 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	\$13,276	\$664
	1VK85AF	1	Yes	420	190	\$21,940	\$1,098
	2VK85AF	2	Yes	700	318	\$43,124	\$2,156
	3VK85AF	3	Yes	968	440	\$56,344	\$2,818
	4VK85AF	4	Yes	1,236	561	\$66,812	\$3,342
Solid State Digital (D)	1VK85D	1	No	267	121	\$15,092	\$756
	1VK85DF	1	Yes	420	190	\$23,754	\$1,188
	2VK85DF	2	Yes	700	318	\$44,860	\$2,244
	3VK85DF	3	Yes	968	440	\$59,078	\$2,954
	4VK85DF	4	Yes	1,236	561	\$70,424	\$3,522
Programmable Computer (C)	1VK85C	1	No	267	121	\$16,712	\$836
	1VK85CF	1	Yes	420	190	\$25,374	\$1,270
	2VK85CF	2	Yes	700	318	\$47,838	\$2,392
	3VK85CF	3	Yes	968	440	\$63,772	\$3,190
	4VK85CF	4	Yes	1,236	561	\$76,614	\$3,832

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).



2VK65DF

See page 14 for accessories.



POWERFRY3™ SERIES



Standard Features:

- Patented ThreePass™ Heat Exchanger providing high energy efficiency
- Lower idle rate saves energy
- Less than 750°F flue temperatures at maximum production rate
- Sealed combustion system for prolonged tank life
- SoftStart™ ignition system heats cold oil gently, extending oil life
- Available with KleenScreen PLUS® Filtration System
- All PowerFry3™ Series Gas Fryers are standard with electronic ignition—power button starts the fryer instantly
- Some models available with basket lifts and rear oil reclamation
- Trouble-free adjustable casters—2 swivel non-locking and 2 swivel locking
- 10-year limited tank warranty

Our Patented Heat Transfer System



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 30⅞" x 36¼"	14" x 14"	70,000	45 lbs
1TR65/A/D/C	21" x 30⅞" x 36¼"	19½" x 14"	80,000	65 lbs
1TR85/A/D/C	21" x 34⅜" x 36¼"	19½" x 18¼"	90,000	85 lbs
1TR45/AF/DF/CF	15½" x 30⅞" x 36¼"	14" x 14"	70,000	45 lbs
1TR65/AF/DF/CF	21" x 30⅞" x 36¼"	19½" x 14"	80,000	65 lbs
1TR85/AF/DF/CF	21" x 34⅜" x 36¼"	19½" x 14"	90,000	85 lbs
2TR45/AF/DF/CF	31" x 30⅞" x 36¼"	14" x 14"	140,000	90 lbs
2TR65/AF/DF/CF	42" x 30⅞" x 36¼"	19½" x 14"	160,000	130 lbs
2TR85/AF/DF/CF	42" x 34⅜" x 36¼"	19½" x 18¼"	180,000	170 lbs
3TR45/AF/DF/CF	46½" x 30⅞" x 36¼"	14" x 14"	210,000	135 lbs
3TR65/AF/DF/CF	63" x 30⅞" x 36¼"	19½" x 14"	240,000	195 lbs
3TR85/AF/DF/CF	63" x 34⅜" x 36¼"	19½" x 18¼"	270,000	255 lbs
4TR45/AF/DF/CF	62" x 30⅞" x 36¼"	14" x 14"	280,000	180 lbs
4TR65/AF/DF/CF	84" x 30⅞" x 36¼"	19½" x 14"	320,000	260 lbs
4TR85/AF/DF/CF	84" x 34⅜" x 36¼"	19½" x 14"	360,000	340 lbs

To see the PowerFry in action,
visit <http://bit.ly/PowerFry>

45 lb 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	\$10,236	\$512
	1TR45AF	1	Yes	230	104	\$18,896	\$946
	2TR45AF	2	Yes	530	240	\$32,442	\$1,622
	3TR45AF	3	Yes	717	326	\$44,152	\$2,208
	4TR45AF	4	Yes	871	395	\$55,758	\$2,788
Solid State Digital (D)	1TR45D	1	No	201	91	\$11,418	\$572
	1TR45DF	1	Yes	230	104	\$19,914	\$996
	2TR45DF	2	Yes	530	240	\$34,810	\$1,742
	3TR45DF	3	Yes	717	326	\$47,704	\$2,386
	4TR45DF	4	Yes	871	395	\$60,494	\$3,026
Programmable Computer (C)	1TR45C	1	No	201	91	\$12,384	\$620
	1TR45CF	1	Yes	230	104	\$23,224	\$1,162
	2TR45CF	2	Yes	530	240	\$36,738	\$1,838
	3TR45CF	3	Yes	717	326	\$50,592	\$2,530
	4TR45CF	4	Yes	871	395	\$64,344	\$3,218

65 lb 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	\$11,060	\$554
	1TR65AF	1	Yes	380	172	\$20,944	\$1,048
	2TR65AF	2	Yes	696	316	\$35,610	\$1,782
	3TR65AF	3	Yes	916	416	\$48,092	\$2,406
	4TR65AF	4	Yes	1,136	515	\$61,402	\$3,070
Solid State Digital (D)	1TR65D	1	No	237	108	\$12,244	\$612
	1TR65DF	1	Yes	380	172	\$21,270	\$1,064
	2TR65DF	2	Yes	696	316	\$37,976	\$1,900
	3TR65DF	3	Yes	916	416	\$51,644	\$2,582
	4TR65DF	4	Yes	1,136	515	\$66,138	\$3,308
Programmable Computer (C)	1TR65C	1	No	237	108	\$13,208	\$660
	1TR65CF	1	Yes	380	172	\$21,868	\$1,094
	2TR65CF	2	Yes	696	316	\$39,904	\$1,996
	3TR65CF	3	Yes	916	416	\$54,012	\$2,702
	4TR65CF	4	Yes	1,136	515	\$69,466	\$3,474


PowerFry³
85 lb 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)	1TR85A	1	No	267	121	\$11,700	\$586
	1TR85AF	1	Yes	420	190	\$21,146	\$1,058
	2TR85AF	2	Yes	700	318	\$36,896	\$1,846
	3TR85AF	3	Yes	968	440	\$49,992	\$2,500
	4TR85AF	4	Yes	1,236	561	\$63,940	\$3,198
Solid State Digital (D)	1TR85D	1	No	267	121	\$12,890	\$646
	1TR85DF	1	Yes	420	190	\$21,550	\$1,078
	2TR85DF	2	Yes	700	318	\$39,266	\$1,964
	3TR85DF	3	Yes	968	440	\$53,544	\$2,678
	4TR85DF	4	Yes	1,236	561	\$68,682	\$3,434
Programmable Computer (C)	1TR85C	1	No	267	121	\$13,852	\$694
	1TR85CF	1	Yes	420	190	\$22,514	\$1,126
	2TR85CF	2	Yes	700	318	\$41,196	\$2,060
	3TR85CF	3	Yes	968	440	\$57,468	\$2,874
	4TR85CF	4	Yes	1,236	561	\$73,566	\$3,678

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).

See page 14 for accessories.



2TR65AF



GRM SERIES GAS FRYERS

Standard Features:

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

Model Number	Dimensions (W x D x H)	Tank Size	Total BTU/hr	Total Oil Capacity
1GR35M	15½" x 30⅝" x 36¼"	14" x 14"	90,000	35 lbs
1GR45M	15½" x 30⅝" x 36¼"	14" x 14"	120,000	45 lbs
1GR65M	21" x 30⅝" x 36¼"	19½" x 14"	150,000	65 lbs
1GR85M	21" x 34⅜" x 36¼"	19½" x 18¼"	150,000	85 lbs
2GR45MF	31" x 30⅝" x 36¼"	14" x 14"	240,000	90 lbs
2GR65MF	42" x 30⅝" x 36¼"	19½" x 14"	300,000	130 lbs
2GR85MF	42" x 34⅜" x 36¼"	19½" x 18¼"	300,000	170 lbs
3GR45MF	46½" x 30⅝" x 36¼"	14" x 14"	360,000	135 lbs
3GR65MF	63" x 30⅝" x 36¼"	19½" x 14"	450,000	195 lbs
3GR85MF	63" x 34⅜" x 36¼"	19½" x 18¼"	450,000	255 lbs
4GR45MF	62" x 30⅝" x 36¼"	14" x 14"	480,000	180 lbs



1GR45M
Shown with
optional removable
Stainless Steel
Splash Guard.
(VSPGARD-G/E)

GRM Series

	Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
				lbs	kg		
Millivolt (M)	1GR35M	1	No	175	80	\$6,456	\$324
	1GR45M	1	No	195	88	\$7,982	\$400
	2GR45MF	2	Yes	464	210	\$28,168	\$1,408
	3GR45MF	3	Yes	646	292	\$36,522	\$1,826
	4GR45MF	4	Yes	828	375	\$46,430	\$2,322
	1GR65M	1	No	235	107	\$8,794	\$440
	2GR65MF	2	Yes	533	241	\$31,248	\$1,562
	3GR65MF	3	Yes	750	340	\$41,276	\$2,064
	1GR85M	1	No	265	120	\$9,390	\$470
	2GR85MF	2	Yes	563	255	\$32,460	\$1,624
	3GR85MF	3	Yes	795	360	\$43,922	\$2,196

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).



OPTIONS & ACCESSORIES

Gas Fryers Factory Installed

Option	Description	Add Suffix	List Price
Basket Lifts Available Only with (D) and (C) Controls—Priced 1 Per Fry Tank	Double Twin Basket Lifts All 45 lb VK and TR Gas Fryers	DBL	\$4,656
	Single Basket Lifts All 65 lb VK and TR Gas Fryers	SBL	\$4,354
	Double Twin Basket Lifts All 65 and 85 lb VK and TR Gas Fryers	DBL	\$5,042
Rear Oil Reclamation Available with GRMF, DF and CF Fryers—Priced 1 Per Battery; Contact Factory for Unit Compatibility	Rear Oil Reclamation Hook-Up with Lockable Gate Valve	OR	\$1,152

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

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	\$232
	All 65 lb Gas Fryers	COVER-TANK65	\$366
	All 85 lb Gas Fryers	COVER-TANK85	\$402
Twin Baskets	All 35 and 45 lb Gas Fryers	BASKETS-TWINRD	\$306
	All 65 lb Gas Fryers	BASKETS-TWIN65	\$466
	All 85 lb Gas Fryers	VBASKET-TWIN85	\$488
Single Baskets	LG300, GR35 and GR45 Fryers	VBASKET-SINGLE	\$282
	All PowerFry VK45 and TR45 Fryers	SINGLE-BASKET	\$282
	All 65 lb Gas Fryers	BASKET-1TK65	\$394
	All 85 lb Gas Fryers	VBASKET-SING85	\$416
Trouble-free Adjustable Casters—2 Swivel Non-locking and 2 Swivel Locking	LG300, LG400, LG500	CASTERS-PLTMNT	\$372
6" Adjustable Legs (Set of 4)	1GR35M, 1GR45M, 1GR65M and 1GR85M See Page 20 for Configurations; Contact Factory to Order	VULLEGS-PLTMNT	\$274
10" High Stainless Steel Removable Splash Guard Each	All 35, 45 and 65 lb Gas Fryers	VSPGARD-G/E	\$212
	All 85 lb Gas Fryers	VSPGARD-ELE85	\$402
Crumb Screen Mesh—with Handles	All LG300, GR35, PowerFry VK45 and TR45 Fryers	CRUMB-SCREEN	\$190
	LG400 and GR45 Gas Fryers	45CRUMB-SCREEN	\$228
	All 65 lb Gas Fryers	65CRUMB-SCREEN	\$296
	All 85 lb Gas Fryers	85CRUMB-SCREEN	\$338
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	\$154
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 Conversion Kit—Contains Fabric Envelopes, Stainless Steel Mesh Insert and Clip	KleenScreen PLUS® 45 lb Single Wide Filter Pan, Located Under <u>One</u> Fryer	FABENVKIT1F-45/50	\$950
	KleenScreen PLUS® 65 and 85 lb Single Wide Filter Pan, Located Under <u>One</u> Fryer	FABENVKIT-85	\$950
	KleenScreen PLUS® 45, 65 and 85 lb Double Wide Filter Pan, Located Under <u>Two</u> Fryers	FABENVKIT-FILTER	\$950
Micro-Filtration Fabric Envelopes (6 pack)	KleenScreen PLUS® 45 lb Single Wide Filter Pan, Located Under <u>One</u> Fryer	VPACK1F-45/50	\$238
	KleenScreen PLUS® 65 and 85 lb Single Wide Filter Pan, Located Under <u>One</u> Fryer	VPACK1F-85	\$238
	KleenScreen PLUS® 45, 65 and 85 lb Double Wide Filter Pan, Located Under <u>Two</u> Fryers	VULPACK-FILTER	\$238
¾" x 4' Long Gas Flex Hose and Quick Disconnect	All Freestanding Gas Fryers	3/4QD-HOSE-4	\$980
1¼" x 4' Long Gas Flex Hose and Quick Disconnect	2, 3 or 4 Battery Gas Fryers with KleenScreen PLUS® Filtration System	11/4QDH-4FT	\$1,618



(50 lb models only)

ELECTRIC FRYERS

ER SERIES

Energy-Efficient Performance= Savings.

Standard Features:

- Ribbon style heating elements create maximum surface area for quick recovery and tilt up for easy cleaning
- Stainless steel cabinet and fry tank
- Adjustable legs
- 17 kW elements on 50 lb models and 24 kW elements on 85 lb models
- Available with Solid State Analog Knob (A), Solid State Digital (D) and Programmable Computer (C) controls each 50/60 Hz
- Tank brush, clean-out rod and drain extension
- Some models available with basket lifts and rear oil reclamation
- 10-year limited tank warranty

Model Number	Dimensions (W x D x H)	Tank Size	kW	Total Oil Capacity
1ER50/A/D/C	15½" x 34¾" x 36¼"	14½" x 15½"	17	50 lbs
1ER85/A/D/C	21" x 34¾" x 36¼"	19½" x 18"	24	85 lbs
1ER50/AF/DF/CF	15½" x 34¾" x 36¼"	14½" x 15½"	17	50 lbs
1ER85/AF/DF/CF	21" x 34¾" x 36¼"	19½" x 18"	24	85 lbs
2ER50/AF/DF/CF	31" x 34¾" x 36¼"	14½" x 15½"	34	100 lbs
2ER85/AF/DF/CF	42" x 34¾" x 36¼"	19½" x 18"	48	170 lbs
3ER50/AF/DF/CF	46½" x 34¾" x 36¼"	14½" x 15½"	51	150 lbs
3ER85/AF/DF/CF	63" x 34¾" x 36¼"	19½" x 18"	72	255 lbs
4ER50/AF/DF/CF	62" x 34¾" x 36¼"	14½" x 15½"	68	200 lbs



1ER50C
Shown with
accessory casters.
(CASTERS-PLTMNT)

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	\$9,862	\$494
1ER50A-2	1	No	185	84	\$10,390	\$520
1ER50AF-1	1	Yes	210	95	\$18,556	\$928
1ER50AF-2	1	Yes	210	95	\$19,084	\$954
2ER50AF-1	2	Yes	530	240	\$33,124	\$1,656
2ER50AF-2	2	Yes	530	240	\$34,180	\$1,710
3ER50AF-1	3	Yes	717	326	\$43,430	\$2,172
3ER50AF-2	3	Yes	717	326	\$45,014	\$2,252
4ER50AF-1	4	Yes	927	420	\$52,832	\$2,642
4ER50AF-2	4	Yes	927	420	\$54,944	\$2,748

NOTE: 2, 3 and 4 Battery Fryers come standard with KleenScreen PLUS® Filtration System. Contact factory for 4ER85 Fryers.

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.

Models ending in "-3" indicate 240 V/3 PH/50-60 Hz, contact factory for list price adder.


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)
			lbs	kg		
1ER50D-1	1	No	185	84	\$11,082	\$554
1ER50D-2	1	No	185	84	\$11,610	\$582
1ER50DF-1	1	Yes	210	95	\$19,776	\$990
1ER50DF-2	1	Yes	210	95	\$20,304	\$1,016
2ER50DF-1	2	Yes	530	240	\$35,570	\$1,780
2ER50DF-2	2	Yes	530	240	\$36,626	\$1,832
3ER50DF-1	3	Yes	717	326	\$46,892	\$2,346
3ER50DF-2	3	Yes	717	326	\$48,476	\$2,424
4ER50DF-1	4	Yes	927	420	\$57,724	\$2,886
4ER50DF-2	4	Yes	927	420	\$59,836	\$2,992

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)
			lbs	kg		
1ER50C-1	1	No	185	84	\$12,078	\$604
1ER50C-2	1	No	185	84	\$12,606	\$630
1ER50CF-1	1	Yes	210	95	\$20,772	\$1,040
1ER50CF-2	1	Yes	210	95	\$21,300	\$1,066
2ER50CF-1	2	Yes	530	240	\$37,560	\$1,878
2ER50CF-2	2	Yes	530	240	\$38,616	\$1,932
3ER50CF-1	3	Yes	717	326	\$49,876	\$2,494
3ER50CF-2	3	Yes	717	326	\$51,460	\$2,574
4ER50CF-1	4	Yes	927	420	\$61,704	\$3,086
4ER50CF-2	4	Yes	927	420	\$63,816	\$3,192

See page 18 for accessories.



85 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		
1ER85A-1	1	No	195	88	\$12,946	\$648
1ER85A-2	1	No	195	88	\$13,474	\$674
1ER85AF-1	1	Yes	225	102	\$21,628	\$1,082
1ER85AF-2	1	Yes	225	102	\$22,156	\$1,108
2ER85AF-1	2	Yes	700	318	\$37,722	\$1,886
2ER85AF-2	2	Yes	700	318	\$38,778	\$1,940
3ER85AF-1	3	Yes	968	440	\$52,768	\$2,638
3ER85AF-2	3	Yes	968	440	\$54,352	\$2,718

85 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)
			lbs	kg		
1ER85D-1	1	No	195	88	\$14,462	\$724
1ER85D-2	1	No	195	88	\$14,990	\$750
1ER85DF-1	1	Yes	225	102	\$23,156	\$1,158
1ER85DF-2	1	Yes	225	102	\$23,684	\$1,184
2ER85DF-1	2	Yes	700	318	\$40,174	\$2,010
2ER85DF-2	2	Yes	700	318	\$41,230	\$2,062
3ER85DF-1	3	Yes	968	440	\$56,736	\$2,836
3ER85DF-2	3	Yes	968	440	\$58,320	\$2,916

85 lb Electric Fryers Programmable Computer Controls (C)

Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
			lbs	kg		
1ER85C-1	1	No	195	88	\$15,980	\$800
1ER85C-2	1	No	195	88	\$16,508	\$826
1ER85CF-1	1	Yes	225	102	\$24,676	\$1,234
1ER85CF-2	1	Yes	225	102	\$25,204	\$1,260
2ER85CF-1	2	Yes	700	318	\$42,164	\$2,108
2ER85CF-2	2	Yes	700	318	\$43,220	\$2,162
3ER85CF-1	3	Yes	968	440	\$60,244	\$3,012
3ER85CF-2	3	Yes	968	440	\$61,828	\$3,092



OPTIONS & ACCESSORIES

Electric Fryers Factory Installed

Option	Description	Accessory Code	List Price
Basket Lifts Available Only with (D) and (C) Controls—Priced 1 Per Fry Tank	All 50 lb ER Electric Fryers	SBL	\$3,808
	All 85 lb ER Electric Fryers	SBL	\$4,270
Rear Oil Reclamation Available with DF and CF Fryers—Priced 1 Per Battery; Contact Factory for Unit Compatibility	Rear Oil Reclamation Hook-Up with Lockable Gate Valve	OR	\$1,152

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.

Electric Fryers Field Installed

Accessory	Available on	Accessory Code	List Price
Twin Baskets	All 50 lb Electric Fryers	BASKETS-TWINRD	\$306
	All 85 lb Electric Fryers	VBASKET-TWIN85	\$488
Single Baskets	All 50 lb Electric Fryers	VBASKET-SINGLE	\$282
	All 85 lb Electric Fryers	VBASKET-SING85	\$416
Trouble-free Adjustable Casters—2 Swivel Non-locking and 2 Swivel Locking	See Page 19 for Quantity and Configurations	CASTERS-VULSCR	\$488
		CASTERS-PLTMNT	\$372
Stainless Steel Tank Covers/Work Surface Top	All 50 lb Electric Fryers	COVER-TANK50	\$232
	All 85 lb Electric Fryers	COVER-TNKE85	\$488
10" High Stainless Steel Removable Splash Guard Each	All 50 lb Electric Fryers	VSPGARD-G/E	\$212
	All 85 lb Electric Fryers	VSPGARD-ELE85	\$402
Crumb Screen Mesh	All ER50 Electric Fryers	45CRUMB-SCREEN	\$228
	All ER85 Electric Fryers	85CRUMB-SCREEN	\$338
Micro-Filtration Conversion Kit—Contains Fabric Envelopes, Stainless Steel Mesh Insert and Clip	KleenScreen <i>PLUS</i> ® 50 lb Single Wide Filter Pan, Located Under <u>One</u> Fryer	FABENVKIT1F-45/50	\$950
	KleenScreen <i>PLUS</i> ® 85 lb Single Wide Filter Pan, Located Under <u>One</u> Fryer	FABENVKIT-85	\$950
	KleenScreen <i>PLUS</i> ® 50 and 85 lb Double Wide Filter Pan, Located Under <u>Two</u> Fryers	FABENVKIT-FILTER	\$950
Micro-Filtration Fabric Envelopes (6 pack)	KleenScreen <i>PLUS</i> ® 50 lb Single Wide Filter Pan, Located Under <u>One</u> Fryer	VPACK1F-45/50	\$238
	KleenScreen <i>PLUS</i> ® 85 lb Single Wide Filter Pan, Located Under <u>One</u> Fryer	VPACK1F-85	\$238
	KleenScreen <i>PLUS</i> ® 50 and 85 lb Double Wide Filter Pan, Located Under <u>Two</u> Fryers	VULPACK-FILTER	\$238
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	\$154



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 available—stainless steel mesh screen (standard) and microfiltration fabric envelopes (option)
- Easy-to-use 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.

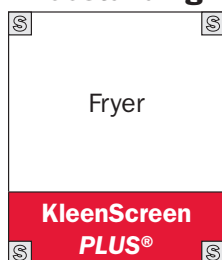


2ER85DF
Shown with accessory casters.
(CASTERS-PLTMNT)

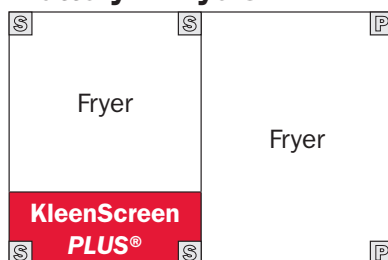
KLEENSCREEN *PLUS*® FILTRATION AND CASTER LOCATIONS

PowerFry™ (VK and TR) and Electric Series (ER) Fryers

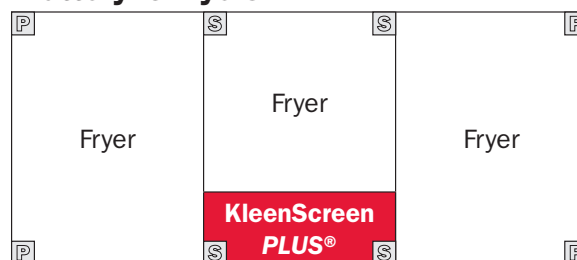
Freestanding



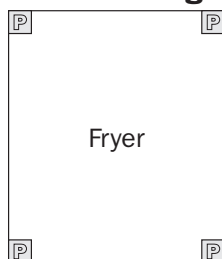
Battery: 2 Fryers



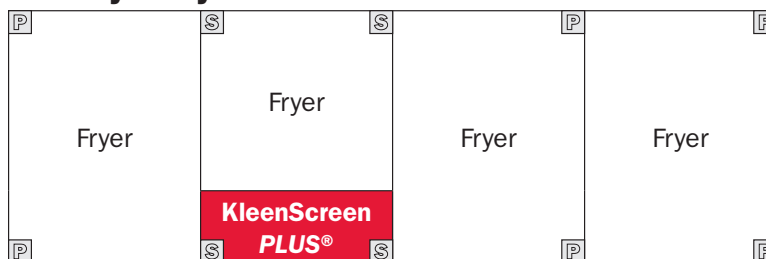
Battery: 3 Fryers



Freestanding



Battery: 4 Fryers



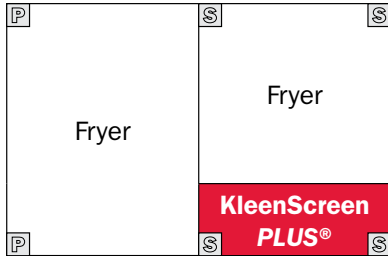
P—Plate Mount
S—Screw Mount



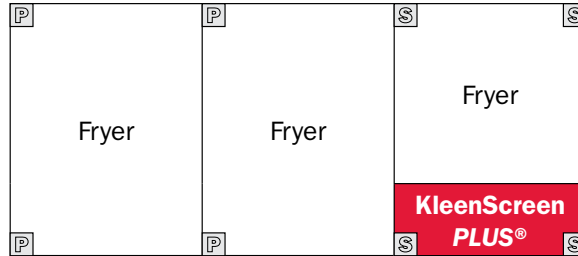
KLEENSCREEN PLUS® FILTRATION AND CASTER LOCATIONS

GRMF Series Fryers

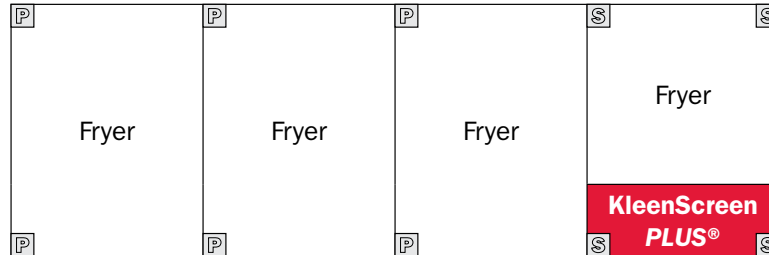
Battery: 2 Fryers





Battery: 3 Fryers



Battery: 4 Fryers



 Plate Mount
 Screw Mount



2GR45MF
 Shown with accessory casters.
 (CASTERS-PLTMNT)



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
- Trouble-free adjustable casters—2 swivel non-locking and 2 swivel locking
- 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

Model Number	Available Field Installed	Dimensions (W x D x H)	Approx. Shipping Wt.		List Price
			lbs	kg	
Frymate VX15	All 35, 45, 50 and 65 lb Gas or Electric Fryers	15½" x 30⅝" x 36¼"	122	55	\$2,976
Frymate VX21S	All 85 lb Gas or Electric Fryers	21" x 34⅜" x 36¼"	173	78	\$3,396

ACCESSORIES

Field Installed

Accessory	Available on	Accessory Code	List Price
Stainless Steel Tank Covers/Work Surface Top	Frymate VX15	COVER-TANK	\$232
	Frymate VX21S	COVER-TANK85	\$402
ThermoGlo™ Food Warmer 120 V (ThermoGlo™ Food Warming Technology Radiates Uniform Heat Across Surface)	All Frymate™ Models	FOOD-WARMER	\$2,122



PORTABLE FILTRATION

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

Standard Features:

- Reusable stainless steel mesh filter screen assembly
- 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



Stainless Steel
Mesh Screen Assembly

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 ³ / ₈ " x 20 ¹ / ₄ "	106	48	\$6,496	\$310



MF-1



HEAVY DUTY GAS GRIDDLES

VULCAN CUSTOM CHAIN GRIDDLE (VCCG SERIES)

IRX™ Infrared technology delivers high efficiency with the ability to truly customize your griddle for your specific operational needs. Choose from three different plate options, grease trough location and many other options and accessories.



(Select models only. View vulcanequipment.com for the latest.)



Customization Features:

- Flexible griddle platform enables you to select from two burner systems (IRX™ Infrared or atmospheric) and three plate materials (Steel, Rapid Recovery™ or Chrome); See chart below for customization options and accessories
- Select models are ENERGY STAR® qualified
- Every 12" is independently zoned with embedded solid state temperature control from 150–550°F on Steel and Chrome plates and 150–450°F on Rapid Recovery™ plate
- Electronic ignition and pilot protection system
- 4" heavy duty adjustable legs
- 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

Vulcan Manual Clamshell (VMCS)
Compatible. See page 33.



VCCG36

Easy Customization to Fit Your Operational Needs

① Choose Plate ↓	② Choose Burner ↓		③ Choose Grease Trough Location ↓			④ Select Factory Installed Options ↓			⑤ Select Field Installed Accessories ↓						
	IRX™ Infrared (24,000 BTU/hr)	Atmospheric (30,000 BTU/hr)	Front	Left Side	Rear	Grooved Plate	10" Back Splash	Welded Plate Divider	Plate Rail	Condiment Rail	Cutting Board	Towel Bar	Integrated Stand (34" Cooking Height)	Under-Device Plumbing	Banking Strip
Steel (1" Thick Plate)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Rapid Recovery™ (18mm [≈¾"] Thick Plate)	✓	✓	✓	N/A	N/A	N/A	N/A	✓	✓	✓	✓	✓	✓	✓	✓
Chrome (1" Thick Plate)	✓	✓	✓	✓	✓	✓	✓	N/A	✓	✓	✓	✓	✓	✓	✓



Model Number	Width Inches	Depth Inches	Overall Height Inches	Cooking Height Inches	Base Models		Factory Options		
					Atmospheric/ Steel Plate/ Front Grease Trough	IRX™ Infrared/ Steel Plate/ Front Grease Trough	Rapid Recovery™ Plate	Chrome Plate	Rear Grease Trough**
VCCG24	24	33.1	18.8	14.7	\$8,298	\$9,422	\$2,336	\$3,668	\$1,010
VCCG36	36	33.1	18.8	14.7	\$10,110	\$11,770	\$3,472	\$4,882	\$1,010
VCCG48	48	33.1	18.8	14.7	\$11,298	\$13,494	\$4,436	\$5,986	\$1,262
VCCG60	60	33.1	18.8	14.7	\$13,584	\$16,316	\$5,312	\$7,148	\$1,512
VCCG72	72	33.1	18.8	14.7	\$15,996	\$19,264	N/A*	\$8,730	\$1,764
							LIST Price Adder (+)		

*Rapid Recovery Plate NOT available in 72" plate.

**Left side grease trough option also available on Chrome and Steel plates, contact factory for pricing.

Rear grease trough NOT available on Rapid Recovery™ Plate.

NOTE: BTUs, dimensions and weights depend on customization selection, call factory for further details.

OPTIONS

See page 29 for images of options.

VCCG Factory Installed

Option	Available on	Description	List Price
Grooved*	VCCG24	Up to 24" Grooved Griddle Plate, Steel Only	\$2,100
	VCCG36	36" Grooved Griddle Plate, Steel Only	\$2,886
	VCCG48	48" Grooved Griddle Plate, Steel Only	\$3,670
	VCCG60	60" Grooved Griddle Plate, Steel Only	\$4,456
	VCCG72	72" Grooved Griddle Plate, Steel Only	\$5,240
10" Back Splash	VCCG24	10" Back Splash and Tapered Side Splash, Steel and Chrome Only	\$366
	VCCG36		\$366
	VCCG48		\$470
	VCCG60		\$592
	VCCG72		\$592
Welded Plate Divider	VCCG	Welded Wall or Divider Rail Creates a Non-Removable Cooking Lane which Eliminates Flavor Transfer. Cost is per Single Divider Wall. Available on Steel and Rapid Recovery™ Plate. Not Available on Chrome Plate.	\$254
			**Per Divider

*Partial grooving available. Grooving also available on Chrome plates. Contact factory.

**Cost per divider, contact factory to specify location on plate.

NOTE: Grooved plate or 10" Back Splash NOT available on Rapid Recovery plate. Welded Plate Divider NOT available on Chrome plate.



ACCESSORIES

See page 27 for images of accessories.

VCCG Field Installed

Accessory	Available on	Description	Accessory Code	List Price
Plate Rail	VCCG24	10 $\frac{5}{8}$ " Depth, Stainless Steel Plate Rail	PLTRAIL-CG24	\$878
	VCCG36		PLTRAIL-CG36	\$884
	VCCG48		PLTRAIL-CG48	\$896
	VCCG60		PLTRAIL-CG60	\$1,092
	VCCG72		PLTRAIL-CG72	\$1,306
Condiment Rail	VCCG24	Condiment Rail Capacity—(3) 1/6 Pans or (1) 1/3 Pan	CONRAIL-CG24	\$932
	VCCG36	Condiment Rail Capacity—(5) 1/6 Pans or (2) 1/3 Pans	CONRAIL-CG36	\$948
	VCCG48	Condiment Rail Capacity—(7) 1/6 Pans or (3) 1/3 Pans	CONRAIL-CG48	\$1,082
	VCCG60	Condiment Rail Capacity—(8) 1/6 Pans or (4) 1/3 Pans	CONRAIL-CG60	\$1,260
	VCCG72	Condiment Rail Capacity—(10) 1/6 Pans or (5) 1/3 Pans	CONRAIL-CG72	\$1,360
Cutting Board	VCCG24	10 $\frac{5}{8}$ " Depth, Stainless Steel with Sani-Tuff® Cutting Board (Sani-Tuff® is a Resilient Material Resistant to Cracking, Splintering and Absorption of Liquids)	CUTBD-CG24	\$1,492
	VCCG36		CUTBD-CG36	\$1,798
	VCCG48		CUTBD-CG48	\$2,046
	VCCG60		CUTBD-CG60	\$2,438
	VCCG72		CUTBD-CG72	\$2,780
Under-Device Plumbing	All VCCG	Under-Device Plumbing, Front Left Location	Under-Device Plumbing	\$166
Banking Strip	All VCCG	VCCG Griddle Banking Strip	BANKING-CGSTRIP	\$374
Transformer	All VCCG	Transformer 220V to 120V	TRANSF-900RE	\$1,552

NOTE: Integrated Stand and Towel Bar also available. Contact factory for pricing.



RAPID RECOVERY™ SERIES (RRG SERIES)

The Rapid Recovery™ Composite Plate Griddle with 304 Series stainless steel cooking surface supports high volume kitchen applications while achieving high capacity, consistent results.



Standard Features:

- True “corner-to-corner” temperature control across cooking surface to maximize production capacity
- Rapid Recovery™ Series delivers fast and uniform heat
- 304 Series stainless steel cooking surface is easy to clean, reduces labor and flavor transfer between foods
- 27,500 BTUs per 12" section, U-shaped aluminized steel burners
- 18 mm ($\approx 3/4$ ") Rapid Recovery™ composite plate
- Embedded solid state temperature control from 150–450°F range
- Electronic ignition and pilot protection system
- 4" heavy duty adjustable legs
- High-capacity 6 quart grease drawer (2) for 60"

Vulcan Manual Clamshell (VMCS)
Compatible. See page 33.

EXCLUSIVE RAPID RECOVERY™ COMPOSITE PLATE MATERIAL



Composite Plate with Aluminum Core
and 304 Series Stainless Steel Surface.

Model Number	Total BTU/hr	Width Inches	Depth Inches	Overall Height Inches	Cooking Height Inches	Approx. Shipping Wt.		List Price
						lbs	kg	
24RRG	55,000	24	33	15½	11¾	200	91	\$10,558
36RRG	82,500	36	33	15½	11¾	255	116	\$12,772
48RRG	110,000	48	33	15½	11¾	325	147	\$15,592
60RRG	137,500	60	33	15½	11¾	400	181	\$19,026

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



48RRG



ACCESSORIES

Rapid Recovery™ Series

Accessory	Available on	Description	Accessory Code	List Price
Plate Rail	24RRG	10 ⁵ / ₈ " Depth, Stainless Steel Plate Rail	PLTRAIL-RRG24	\$634
	36RRG		PLTRAIL-RRG36	\$694
	48RRG		PLTRAIL-RRG48	\$802
	60RRG		PLTRAIL-RRG60	\$992
Condiment Rail	24RRG	Condiment Rail Capacity—(3) 1/6 Pans or (1) 1/3 Pan	CONRAIL-RRG24	\$710
	36RRG	Condiment Rail Capacity—(5) 1/6 Pans or (2) 1/3 Pans	CONRAIL-RRG36	\$846
	48RRG	Condiment Rail Capacity—(7) 1/6 Pans or (3) 1/3 Pans	CONRAIL-RRG48	\$874
	60RRG	Condiment Rail Capacity—(8) 1/6 Pans or (4) 1/3 Pans	CONRAIL-RRG60	\$1,082
Cutting Board	24RRG	10 ⁵ / ₈ " Depth, Stainless Steel with Sani-Tuff® Cutting Board (Sani-Tuff® is a Resilient Material Resistant to Cracking, Splintering and Absorption of Liquids)	CUTBD-RRG24	\$1,078
	36RRG		CUTBD-RRG36	\$1,192
	48RRG		CUTBD-RRG48	\$1,586
	60RRG		CUTBD-RRG60	\$1,962
Transformer	All RRG	Transformer 220V to 120V	TRANSF-900RE	\$1,552
Under-Device Plumbing	All RRG	Under-Device Plumbing, Front Left Location	Under-Device Plumbing	\$166

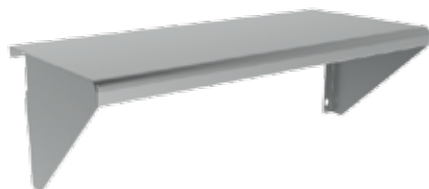
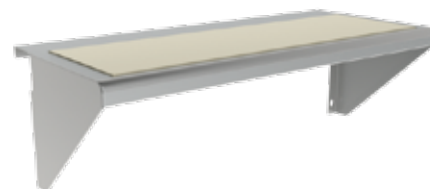


Plate Rail



Condiment Rail



Cutting Board



900RX & MSA SERIES

Heavy Duty Performance,
Convenience and Reliability.

Vulcan Manual Clamshell (VMCS)
Compatible. See page 33.



Standard Features:

- 27,000 BTUs per 12" section, U-shaped steel burners
- 1" thick steel plate, 24" deep (also available in 30" deep)
- Embedded mechanical snap-action thermostat provides accurate temperature control from 200–500°F (+/- 15°F to set point at idle)
- 1 supervised pilot safety valve for every 2 burners; valve will completely shut off gas to pilot and burners if pilot extinguishes or gas supply is interrupted
- 4" heavy duty adjustable legs
- 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
- MSA manual ignition
- 900RX dual (electric/manual) ignition provides convenience to busy operators
- 900RX has a front manifold shut off valve



Dual Ignition
with Manifold Valve.



948RX

900RX Series

Model Number	Total BTU/hr	Width Inches	Depth Inches	Overall Height Inches	Cooking Height Inches	Approx. Shipping Wt. (24" Deep Unit)		List Price	
						lbs	kg	24" Deep Unit	30" Deep Unit
924RX	54,000	24	31½	15¼	11⅝	270	123	\$8,578	\$10,288
936RX	81,000	36	31½	15¼	11⅝	405	184	\$10,392	\$12,472
948RX	108,000	48	31½	15¼	11⅝	535	243	\$12,264	\$14,716
960RX	135,000	60	31½	15¼	11⅝	670	304	\$14,082	\$16,892
972RX	162,000	72	31½	15¼	11⅝	805	365	\$15,942	\$19,128

See page 34 for our correctional package.



MSA48

MSA Series

Model Number	Total BTU/hr	Width Inches	Depth Inches	Overall Height Inches	Cooking Height Inches	Approx. Shipping Wt. (24" Deep Unit)		List Price	
						lbs	kg	24" Deep Unit	30" Deep Unit
MSA24	54,000	24	31½	15¼	11⅝	265	120	\$7,252	\$8,962
MSA36	81,000	36	31½	15¼	11⅝	395	179	\$9,104	\$11,182
MSA48	108,000	48	31½	15¼	11⅝	525	238	\$11,026	\$13,476
MSA60	135,000	60	31½	15¼	11⅝	655	297	\$12,952	\$15,766
MSA72	162,000	72	31½	15¼	11⅝	790	358	\$14,722	\$17,908



OPTIONS

900RX, MSA & HEG Series

Option	Available on	Description	List Price
Rapid Recovery™ Plate	924RX, MSA24, 936RX, MSA36, 948RX, MSA48	Vulcan's Exclusive Composite Plate with Aluminum Core and 304 Series Stainless Steel Surface	Contact Factory
Grooved*	924RX, MSA24, HEG24E	Up to 24" Grooved Griddle Plate, Steel and Chrome	\$2,100
	936RX, MSA36, HEG36E	36" Grooved Griddle Plate, Steel and Chrome	\$2,886
	948RX, MSA48, HEG48E	48" Grooved Griddle Plate, Steel and Chrome	\$3,670
	960RX, MSA60, HEG60E	60" Grooved Griddle Plate, Steel and Chrome	\$4,456
	972RX, MSA72, HEG72E	72" Grooved Griddle Plate, Steel and Chrome	\$5,240
Chrome	924RX, MSA24, HEG24E	24" Depth Chrome Plate / 30" Depth Chrome Plate**	\$3,668 / \$4,682
	936RX, MSA36, HEG36E		\$4,882 / \$6,220
	948RX, MSA48, HEG48E		\$5,986 / \$7,628
	960RX, MSA60, HEG60E		\$7,148 / \$9,104
	972RX, MSA72, HEG72E		\$8,730 / \$11,128
Rear Grease Trough	924RX, MSA24	Grease Trough Located on Rear of Griddle vs Standard Front	\$1,010
	936RX, MSA36		\$1,010
	948RX, MSA48		\$1,262
	960RX, MSA60		\$1,512
	972RX, MSA72		\$1,764
Welded Plate Divider	All 900RX , MSA, HEG	Welded Wall or Divider Rail Creates a Non-Removable Cooking Lane Which Eliminates Flavor Transfer; Cost is per Single Divider Wall; Available on Steel and Rapid Recovery™ Plate; Not Available on Chrome Plate	\$254
			Per Divider***
Under-Device Plumbing	All 900RX, MSA	Under-Device Plumbing, Front Right Location	\$162
10" Back Splash	924RX, MSA24	10" Back Splash and Tapered Side Splash	\$366
	936RX, MSA36		\$366
	948RX, MSA48		\$470
	960RX, MSA60		\$592
	972RX, MSA72		\$592
Piezo Ignition System	All MSA	Rotary Piezoelectric Ignition System (No Electric Needed)	\$232

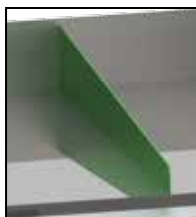
*Partial grooving available. Contact factory.

**30" Chrome plate is NOT available on the HEG Series.

***Cost per divider, contact factory to specify location on plate.



10" Back
Splash



Welded
Plate Divider



Under-Device
Plumbing



Rear Grease
Trough



Fully Grooved
Griddle Plate



Chrome
Griddle Plate



ACCESSORIES

See page 27 for images of accessories.

900RX, MSA & HEG Series

Accessory	Available on	Description	Accessory Code	List Price
Plate Rail	924RX, MSA24, HEG24E, RRE24E	10 $\frac{5}{8}$ " Depth, Stainless Steel Plate Rail	PLTRAIL-24	\$634
	936RX, MSA36, HEG36E, RRE36E		PLTRAIL-36	\$694
	948RX, MSA48, HEG48E, RRE48E		PLTRAIL-48	\$802
	960RX, MSA60, HEG60E		PLTRAIL-60	\$992
	972RX, MSA72, HEG72E		PLTRAIL-72	\$1,016
Condiment Rail	924RX, MSA24, HEG24E, RRE24E	Condiment Rail Capacity—(3) 1/6 Pans or (1) 1/3 Pan	CONRAIL-24	\$716
	936RX, MSA36, HEG36E, RRE36E	Condiment Rail Capacity—(5) 1/6 Pans or (2) 1/3 Pans	CONRAIL-36	\$846
	948RX, MSA48, HEG48E, RRE48E	Condiment Rail Capacity—(7) 1/6 Pans or (3) 1/3 Pans	CONRAIL-48	\$874
	960RX, MSA60, HEG60E	Condiment Rail Capacity—(8) 1/6 Pans or (4) 1/3 Pans	CONRAIL-60	\$1,082
	972RX, MSA72, HEG72E	Condiment Rail Capacity—(10) 1/6 Pans or (5) 1/3 Pans	CONRAIL-72	\$1,150
Cutting Board	924RX, MSA24, HEG24E, RRE24E	10 $\frac{5}{8}$ " Depth, Stainless Steel with Sani-Tuff® Cutting Board (Sani-Tuff® is a Resilient Material Resistant to Cracking, Splintering and Absorption of Liquids)	CUTBD-24	\$1,078
	936RX, MSA36, HEG36E, RRE36E		CUTBD-36	\$1,192
	948RX, MSA48, HEG48E, RRE48E		CUTBD-48	\$1,586
	960RX, MSA60, HEG60E		CUTBD-60	\$1,962
	972RX, MSA72, HEG72E		CUTBD-72	\$2,212
Gas Flex Hose	All 900RX, MSA	Gas Flex Hose, $\frac{3}{4}$ " x 4'	3/4QDH-4FT	\$980
Banking Strip	All 900RX, MSA, HEG, RRE	Griddle Banking Strip	BANKING-STRIP	\$82
6" Legs	All 900RX, MSA, HEG, RRE	6" Legs	LEGS-GRD6	\$450

Universal Equipment Stands

Stands	Available on	Description	Accessory Code	List Price
26" Stand	All 24" Griddles	30" Depth Stainless Steel Stand with $\frac{1}{2}$ " Marine Edge and 5" Casters; Deck Height is 24" from Floor Level	STAND/C-24	\$1,328
37" Stand	All 36" Griddles		STAND/C-36	\$1,550
49" Stand	All 48" Griddles		STAND/C-48	\$1,806
61" Stand	All 60" Griddles		STAND/C-60	\$2,336
73" Stand	All 72" Griddles		STAND/C-72	\$2,670



Universal Equipment Stand



HEAVY DUTY ELECTRIC GRIDDLES

RAPID RECOVERY™ SERIES (RRE SERIES)

The Rapid Recovery™ Composite Plate Griddle with 304 Series stainless steel cooking surface supports high volume kitchen applications while achieving high capacity, consistent results.

Standard Features:

- True “corner-to-corner” temperature control across cooking surface to maximize production capacity
- Rapid Recovery™ Series delivers fast and uniform heat
- 304 Series stainless steel cooking surface is easy to clean, reduces labor and flavor transfer between foods
- Available in 208 or 240 V, 50/60 Hz, 1- or 3-Phase power supply and 480 V, 50/60 Hz, 3-Phase
- 18 mm ($\approx \frac{3}{4}$ ") Rapid Recovery™ composite griddle
- Snap-action thermostatic controls and heating elements every 12" with temperature control from 200–450°F
- 4" heavy duty adjustable legs
- 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

See page 30 for stands.

Vulcan Manual Clamshell (VMCS)
Compatible. See page 33.



RRE36E

EXCLUSIVE RAPID RECOVERY™ COMPOSITE PLATE MATERIAL



Composite Plate with Aluminum Core
and 304 Series Stainless Steel Surface.

Rapid Recovery™ Series

Model Number	Total kW	Width Inches	Depth Inches	Overall Height Inches	Cooking Height Inches	Approx. Shipping Wt.		List Price	480V
						lbs	kg	24" Deep Unit	
RRE24E	10.8	24	31½	15¼	11½	202	92	\$7,570	\$472
RRE36E	16.2	36	31½	15¼	11½	268	122	\$10,728	\$588
RRE48E	21.6	48	31½	15¼	11½	344	156	\$12,690	\$698

NOTE: Contact factory for 380–415 V options.



HEG SERIES

Dependable Operation and Repeatable Performance.

**Standard Features:**

- Available in 208 or 240 V, 50/60 Hz, 1- or 3-Phase power supply, and 480 V, 50/60 Hz, 3-Phase power supply
- ½" steel plate for 24", 36" and 48" units; ¾" steel plate for 60" and 72" units—designed for optimal grill performance
- Snap-action thermostatic controls and heating elements every 12" with temperature control from 200–450°F
- 4" heavy duty adjustable legs
- 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

Vulcan Manual Clamshell
(VMCS) Compatible.
See page 33.

See page 30 for stands
and accessories.



HEG36E

See page 34 for our
correctional package.

HEG Series

Model Number	Total kW	Width Inches	Depth Inches	Overall Height Inches	Cooking Height Inches	Approx. Shipping Wt.		List Price	480V
						lbs	kg	24" Deep Unit	
HEG24E	10.8	24	31½	15¼	11⅝	230	104	\$5,012	\$472
HEG36E	16.2	36	31½	15¼	11⅝	310	141	\$7,280	\$588
HEG48E	21.6	48	31½	15¼	11⅝	400	181	\$8,352	\$698
HEG60E	27	60	31½	15¼	11⅝	535	243	\$10,076	\$824
HEG72E	32.4	72	31½	15¼	11⅝	610	277	\$12,988	\$972



MANUAL CLAMSHELL (VMCS) GRIDDLE ACCESSORY

Maximize Griddle Production, Reduce Cook Times and Add Consistency to Your Cooking Process.

New Product

Standard Features:

- One-hand lift mechanism holds system in an upright position for ease of operation
- 10.4" W x 22.9" D cooking surface accommodates a variety of menu items
- 15 mm ($\frac{9}{16}$ ") Rapid Recovery™ platen for fast temperature recovery and even heating
- Snap-action thermostat supports cooking range from 200–450°F
- Compatible with most Vulcan gas and electric griddles:
VCCG, RRG, RRE(E), 900RX, MSA and HEG(E) Series units



VMCS-101

Shown with VCCG24 griddle.

Model Number	Available on	Description	Total kW	Nominal Amp Draw	Approx. Shipping Wt.		List Price
					lbs	kg	
VMCS-101	VCCG, RRG, RRE(E), 900RX, MSA and HEG(E)	10.4" Rapid Recovery™ Smooth Platen, Includes Plate Gap Adjustment (GADJUST-VMCS), Teflon Sheet Mounting Hardware and 2 Teflon Sheets	3.6	17.3	75	34	\$8,950
VMCS-201	VCCG, RRG, RRE(E), 900RX, MSA and HEG(E)	10.4" Grooved Steel Platen, Includes Plate Gap Adjustment (GADJUST-VMCS), Teflon Sheet Mounting Hardware and 2 Teflon Sheets	3.6	17.3	75	34	\$8,950

NOTE: Please specify 208V single phase or 240V single phase electrical service. 240V available at the same price. Contact factory for lead time.

Accessory	Available on	Description	Accessory Code	List Price
Plate Gap Adjustment Accessory	VMCS-101, VMCS-201	Gap Adjustment ($\frac{1}{32}$ " Increments)	GADJUST-VMCS	\$120
Rotary Gap Adjustment Accessory	VMCS-101, VMCS-201	Easy-to-Use Rotary Gap Adjustment Allows Customization to Height of Menu Items	GADJUST-ROTARY	\$400
Teflon Sheets	VMCS-101, VMCS-201	10 Teflon Sheets	TEFLON-KIT10B	\$722
Mounting Frame* (Can Be Field Installed or Installed at Factory on Original PO at No Charge)	RRG, RRE(E), 900RX, MSA and HEG(E)	24" Mounting Frame	FRAME-GTS24	\$602
	RRG, RRE(E), 900RX, MSA and HEG(E)	36" Mounting Frame	FRAME-GTS36	\$668
	RRG, RRE(E), 900RX, MSA and HEG(E)	48" Mounting Frame	FRAME-GTS48	\$756
	RRG, RRE(E), 900RX, MSA and HEG(E)	60" Mounting Frame	FRAME-GTS60	\$830
	RRG, RRE(E), 900RX, MSA and HEG(E)	72" Mounting Frame	FRAME-GTS72	\$874

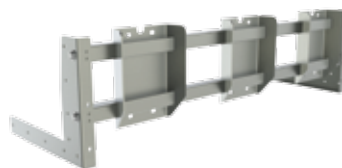
*For VCCG griddles, mounting frame is available with accessory code FRAME-GTSxx-CG.



VMCS-201



TEFLON-KIT10B



FRAME-GTS36



GADJUST-VMCS



CORRECTIONAL GRIDDLES

900RX, MSA & HEG SERIES

Security, Durability, Performance.

Standard Features:

- Sealed chassis design virtually eliminates access for hidden contraband items
- Lockable grease drawer
- 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.

**Available on MSA models only.



972RX
Shown with correctional package.



924RX
Enclosed Security Bottom.



900RX
Front Panel and Protected Knobs.

Unit Size	Griddle Security Package	Correctional Package—30" Deep Gas Griddles***
24" 900RX, MSA, HEG	\$756	\$1,190
36" 900RX, MSA, HEG	\$902	\$1,348
48" 900RX, MSA, HEG	\$1,052	\$1,498
60" 900RX, MSA, HEG	\$1,200	\$1,648
72" 900RX, MSA, HEG	\$1,426	\$1,872

***Not available with the HEG Series.

NOTE: Integrated Stand also available. Contact factory for pricing.



HEG24E
Shown with drop-down lockable cover.



IRX™ INFRARED CHARBROILERS

VTEC SERIES



IRX™ Infrared Technology Delivers Increased Production Capacity, Decreased Gas Usage and Increased Food Quality with Consistent Results—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"
- 11" x 25" stainless steel cooking grids providing ≈2 ft² of cooking area in each burner zone
- Rotary piezo igniter provides direct spark to burner—no standing pilots, no electric needed
- 4" heavy duty adjustable legs
- Cool bull nose design keeps the front rail cool to the touch at all times



VTEC36

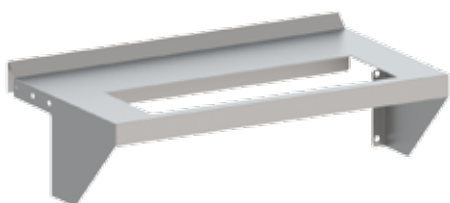
Model Number	Burner Sections	Total BTU/hr	Width Inches	Depth Inches	Overall Height Inches	Cooking Height Inches	Approx. Shipping Wt.		List Price
							lbs	kg	
VTEC14	1	22,000	14 ³ / ₈	35 ¹ / ₈	16 ³ / ₈	12 ¹ / ₂	97	44	\$4,902
VTEC25	2	44,000	25 ³ / ₈	35 ¹ / ₈	16 ³ / ₈	12 ¹ / ₂	151	68	\$7,022
VTEC36	3	66,000	36 ³ / ₈	35 ¹ / ₈	16 ³ / ₈	12 ¹ / ₂	210	95	\$9,176
VTEC48	4	88,000	47 ³ / ₈	35 ¹ / ₈	16 ³ / ₈	12 ¹ / ₂	264	120	\$11,258
VTEC60	5	110,000	58 ³ / ₈	35 ¹ / ₈	16 ³ / ₈	12 ¹ / ₂	309	140	\$14,622



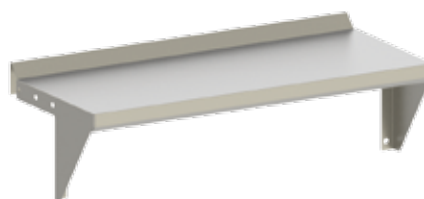
ACCESSORIES

VTEC Series

Accessory	Available on	Description	Accessory Code	List Price
Plate Rail	VTEC14	10" Depth, Stainless Steel Plate Rail	PLTRAIL-VTEC14	\$406
	VTEC25		PLTRAIL-VTEC25	\$424
	VTEC36		PLTRAIL-VTEC36	\$464
	VTEC48		PLTRAIL-VTEC48	\$536
	VTEC60		PLTRAIL-VTEC60	\$662
Condiment Rail	VTEC14	N/A	N/A	N/A
	VTEC25	Condiment Rail Capacity—(3) 1/6 Pans or (1) 1/3 Pan	CONRAIL-VTEC25	\$474
	VTEC36	Condiment Rail Capacity—(5) 1/6 Pans or (2) 1/3 Pans	CONRAIL-VTEC36	\$564
	VTEC48	Condiment Rail Capacity—(7) 1/6 Pans or (3) 1/3 Pans	CONRAIL-VTEC48	\$584
	VTEC60	Condiment Rail Capacity—(8) 1/6 Pans or (4) 1/3 Pans	CONRAIL-VTEC60	\$720
Cutting Board	VTEC14	10 $\frac{5}{8}$ " Depth, Stainless Steel with Sani-Tuff® Cutting Board (Sani-Tuff® is a Resilient Material Resistant to Cracking, Splintering and Absorption of Liquids)	N/A	N/A
	VTEC25		CUTBD-VTEC25	\$814
	VTEC36		CUTBD-VTEC36	\$996
	VTEC48		CUTBD-VTEC48	\$1,206
	VTEC60		CUTBD-VTEC60	\$1,682
Fish Grate	All VTEC Sizes	Stainless Steel Fish Grate 22 Ribs: Qty (1)	GRATE-VTFISH	\$250
Emitter Panel	All VTEC Sizes	Replacement Emitter Panels: Qty (2)	EMITTER-VTEC	\$334



CONRAIL-VTEC25



PLTRAIL-VTEC25



ACHIEVER CHARBROILERS

VACB SERIES

Heavy Duty Performance, High Production and Reliability.

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. Vulcan's “Supercharger” plates are standard—improving energy utilization and performance.

Standard Features:

- Powerful 17,000 BTU/hr* burner in each 6" broiler section with wide range (220° rotation) manual gas valves for precise zone control
- Heavy duty cast iron burners, radiants and grates provide exceptional durability
- Heat deflector panels below burner sections reflect heat into the cooking zone, improving uniformity of temperature across the entire cooking surface as well as protecting your refrigerated chef base
- Easy-to-light design, standing pilot ignition
- 4" heavy duty adjustable legs

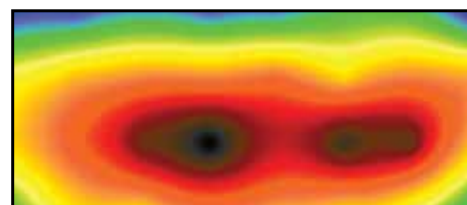
*16,000 BTU/hr for propane gas.



VACB47



VACB47 Achiever
Super-Uniform
Temperature Profile



Competitor
Temperature Profile

Model Number	Number of Grates	Total BTU/hr	Width Inches	Depth Inches	Overall Height Inches	Cooking Height Inches	Approx. Shipping Wt.		List Price
							lbs	kg	
VACB25	4	68,000	25 $\frac{3}{8}$	31	15 $\frac{1}{2}$	12	290	131	\$6,264
VACB36	6	102,000	36	31	15 $\frac{1}{2}$	12	370	167	\$8,308
VACB47	8	136,000	46 $\frac{7}{8}$	31	15 $\frac{1}{2}$	12	450	203	\$10,100
VACB60	11	187,000	62 $\frac{3}{8}$	31	15 $\frac{1}{2}$	12	500	225	\$12,958
VACB72	13	221,000	72 $\frac{1}{2}$	31	15 $\frac{1}{2}$	12	700	318	\$16,272



ACCESSORIES

VACB Series

Accessory	Available on	Description	Accessory Code	List Price
Plate Rail	VACB25	10 ⁵ / ₈ " Depth, Stainless Steel Plate Rail	PLTRAIL-ACB25	\$666
	VACB36		PLTRAIL-ACB36	\$722
	VACB47		PLTRAIL-ACB47	\$836
	VACB60		PLTRAIL-ACB60	\$1,030
	VACB72		PLTRAIL-ACB72	\$1,056
Condiment Rail	VACB25	Condiment Rail Capacity—(3) 1/6 Pans or (1) 1/3 Pan	CONRAIL-ACB25	\$708
	VACB36	Condiment Rail Capacity—(5) 1/6 Pans or (2) 1/3 Pans	CONRAIL-ACB36	\$766
	VACB47	Condiment Rail Capacity—(7) 1/6 Pans or (3) 1/3 Pans	CONRAIL-ACB47	\$862
	VACB60	Condiment Rail Capacity—(8) 1/6 Pans or (4) 1/3 Pans	CONRAIL-ACB60	\$1,056
	VACB72	Condiment Rail Capacity—(10) 1/6 Pans or (5) 1/3 Pans	CONRAIL-ACB72	\$1,098
Cutting Board	VACB25	10 ⁵ / ₈ " Depth, Stainless Steel with Sani-Tuff® Cutting Board (Sani-Tuff® is a resilient material resistant to cracking, splintering and absorption of liquids)	CUTBD-ACB25	\$1,116
	VACB36		CUTBD-ACB36	\$1,348
	VACB47		CUTBD-ACB47	\$1,636
	VACB60		CUTBD-ACB60	\$2,138
	VACB72		CUTBD-ACB72	\$2,384
6" Splash Kit	VACB25	6" Add On Splash Guard Sides and Back (Not Compatible with Overshelf)	SPLASH6-CB25	\$354
	VACB36		SPLASH6-CB36	\$430
	VACB47		SPLASH6-CB47	\$576
	VACB60		SPLASH6-CB60	\$602
	VACB72		SPLASH6-CB72	\$652
Overshelf	VACB25	12 ³ / ₄ " High Shelf	OVRSHLF-ACB25	\$1,596
	VACB36		OVRSHLF-ACB36	\$1,860
	VACB47		OVRSHLF-ACB47	\$2,192
	VACB60		OVRSHLF-ACB60	\$2,808
	VACB72		OVRSHLF-ACB72	\$3,188
Round Rod Grate	All VACB	1 ¹ / ₂ " Round Rod, 6" Wide Section	GRATE-RR724	\$276
Griddle Plate	All VACB	Flat Griddle Plate 10" Wide	GRATE-GRID24	\$392
Waffle Grate	All VACB	Crisscross Cast Iron Grate Design	GRATE-WAFFLE24	\$160
Fajita Plate Warmer	All VACB	Fajita Plate Warmer/Holder (replaces 2 grate sections)	GRATE-FAJITA	\$1,160
Cast Straight Grate	All VACB	Cast Iron Straight Grate	GRATE-CSTR24	\$118
6" Legs	All VACB	6" Legs	LEGS-GRD6	\$450



OVRSHLF-ACB25



GRATE-GRID24



GRATE-WAFFLE24



GRATE-RR724



SPLASH6-CB25



GRATE-FAJITA



WOOD ASSIST ACHIEVER SMOKER BASE

New Product

Infuse Fish, Meat, Chicken and More with a Desirable, Rich Smoky Flavor.

Standard Features:

- Heavy duty, stainless steel welded construction
- Stainless crumb/grease tray with stainless wood platform, which accommodates wood chips, blocks or logs
- Designed to be placed on top of an equipment stand or refrigerated base with a temperature profile that will not affect base's performance
- Available as an accessory on VACB Gas Charbroilers



SMOKER-VACB60
Shown with
VACB60 Charbroiler.

Description	Accessory Code	Number of Wood Trays	List Price
Achiever Smoker Base	SMOKER-VACB25	1	\$1,320
	SMOKER-VACB36	2	\$1,550
	SMOKER-VACB47	2	\$1,920
	SMOKER-VACB60	3	\$2,390

LOW PROFILE HEAVY DUTY GAS CHARBROILERS

VCCB SERIES



Standard Features:

- Powerful 14,500 BTU/hr burner in each 6" broiler section
- Heavy duty cast iron burners, radiants and grates provide exceptional durability
- Deflector panels below burners focus heat into cooking—design keeps crumb tray cool and protects refrigerated bases
- Easy-to-light design, standing pilot ignition
- 4" adjustable legs



VCCB47

See page 40 for accessories.

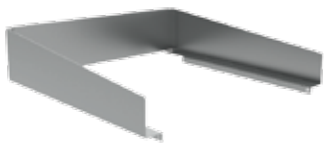
Model Number	Number of Grates	Total BTU/hr	Width Inches	Depth Inches	Overall Height Inches	Cooking Height Inches	Approx. Shipping Wt.		List Price
							lbs	kg	
VCCB25	4	58,000	25 $\frac{1}{4}$	27 $\frac{1}{4}$	14 $\frac{3}{4}$	13	265	120	\$6,324
VCCB36	6	87,000	36	27 $\frac{1}{4}$	14 $\frac{3}{4}$	13	355	161	\$8,388
VCCB47	8	116,000	46 $\frac{3}{4}$	27 $\frac{1}{4}$	14 $\frac{3}{4}$	13	460	209	\$10,198
VCCB60	11	159,500	60	27 $\frac{1}{4}$	14 $\frac{3}{4}$	13	600	272	\$13,084
VCCB72	13	188,500	72	27 $\frac{1}{4}$	14 $\frac{3}{4}$	13	720	327	\$16,428



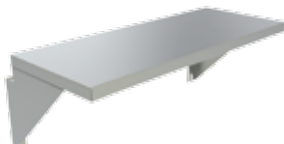
ACCESSORIES

VCCB Series

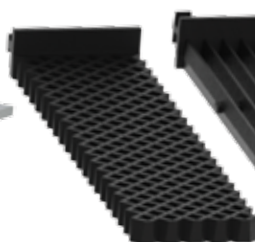
Accessory	Available on	Description	Accessory Code	List Price
Plate Rail	VCCB25	10" Depth, Stainless Steel Plate Rail	PLTRAIL-VCCB25	\$280
	VCCB36		PLTRAIL-VCCB36	\$352
	VCCB47		PLTRAIL-VCCB47	\$502
	VCCB60		PLTRAIL-VCCB60	\$558
	VCCB72		PLTRAIL-VCCB72	\$644
6" Splash Kit	VCCB25	6" Add On Splash Guard Sides and Back (Not Compatible with Overshelf)	SPLASH6-CB25	\$354
	VCCB36		SPLASH6-CB36	\$430
	VCCB47		SPLASH6-CB47	\$576
	VCCB60		SPLASH6-CB60	\$602
	VCCB72		SPLASH6-CB72	\$652
Cast Waffle Grate	VCCB, VCRB	Waffle Grate/Crisscross Grate	GRATE-WAFFLE	\$128
Cast Diamond Grate	VCCB, VCRB	Cast Iron Diamond Grate	GRATE-CDIA7	\$98
SS Diamond Grate	VCCB, VCRB	Stainless Steel Diamond Grate	GRATE-SSDIA7	\$276
Round Rod Grate	VCCB, VCRB	½" Round Rod, 6" Wide Section	GRATE-RROD7	\$276



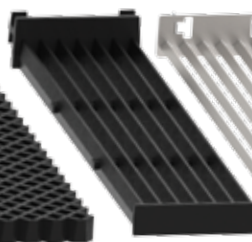
SPLASH6-CB25



PLTRAIL-VCCB25



Cast Iron 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 Assist Smoker Base	SMOKER-VCCB47	\$6,936
	SMOKER-VCCB60	\$7,306
	SMOKER-VCCB72	\$7,990



ACHIEVER HOT PLATES

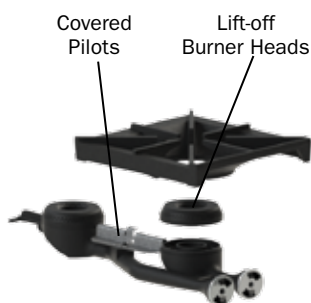
VHP SERIES

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
- Step up configurations are available in all sizes
- 4" heavy duty adjustable legs

*27,500 BTU/hr for propane gas.

**Individual pilot per burner section on the VHP Step Up Series.



VHP
Burner System



VHP424



VHP424U (Step Up Series)

VHP Series

Model Number	Number of Burners	Total BTU/hr	Width Inches	Depth Inches	Overall Height Inches	Cooking Height Inches	Approx. Shipping Wt.		List Price
							lbs	kg	
VHP212	2	60,000	12	31 $\frac{3}{8}$	16 $\frac{5}{8}$	12	148	67	\$2,230
VHP424	4	120,000	24	31 $\frac{3}{8}$	16 $\frac{5}{8}$	12	224	102	\$3,072
VHP636	6	180,000	36	31 $\frac{3}{8}$	16 $\frac{5}{8}$	12	291	132	\$4,348
VHP848	8	240,000	48	31 $\frac{3}{8}$	16 $\frac{5}{8}$	12	310	141	\$5,228

VHP Step Up Series

Model Number	Number of Burners	Total BTU/hr	Width Inches	Depth Inches	Overall Height Inches	Cooking Height Inches	Approx. Shipping Wt.		List Price
							lbs	kg	
VHP212U	2	60,000	12	31 $\frac{3}{8}$	16 $\frac{5}{8}$	16	148	67	\$2,736
VHP424U	4	120,000	24	31 $\frac{3}{8}$	16 $\frac{5}{8}$	16	224	102	\$4,026
VHP636U	6	180,000	36	31 $\frac{3}{8}$	16 $\frac{5}{8}$	16	291	132	\$5,610
VHP848U	8	240,000	48	31 $\frac{3}{8}$	16 $\frac{5}{8}$	16	310	141	\$6,902



ACCESSORIES

VHP & VHP Step Up Series

Accessory	Available on	Description	Accessory Code	List Price
Stand	VHP424, VHP424U	Stainless Steel Stand with Marine Edge Casters	STAND/C-24	\$1,328
	VHP636, VHP636U		STAND/C-36	\$1,550
	VHP848, VHP848U		STAND/C-48	\$1,806
Plate Rail	VHP424, VHP424U	10 $\frac{5}{8}$ " Depth, Stainless Steel Plate Rail	PLTRAIL-24	\$634
	VHP636, VHP636U		PLTRAIL-36	\$694
	VHP848, VHP848U		PLTRAIL-48	\$802
Condiment Rail	VHP424, VHP424U	Condiment Rail Capacity—(3) 1/6 Pans or (1) 1/3 Pan	CONRAIL-24	\$716
	VHP636, VHP636U	Condiment Rail Capacity—(5) 1/6 Pans or (2) 1/3 Pans	CONRAIL-36	\$846
	VHP848, VHP848U	Condiment Rail Capacity—(7) 1/6 Pans or (3) 1/3 Pans	CONRAIL-48	\$874
Cutting Board	VHP424, VHP424U	10 $\frac{5}{8}$ " Depth, Stainless Steel with Sani-Tuff® Cutting Board (Sani-Tuff® is a Resilient Material Resistant to Cracking, Splintering and Absorption of Liquids)	CUTBD-24	\$1,078
	VHP636, VHP636U		CUTBD-36	\$1,192
	VHP848, VHP848U		CUTBD-48	\$1,586
6" Legs	All VHP	6" Legs	LEGS-GRD6	\$450

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**
- 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 stock pots
- Stainless steel front and sides with nickel plated legs standard

*45,000 BTU/hr per ring for propane.

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



VSP100



VSP200F

VSP Series

Model Number	Total BTU/hr	Width Inches	Depth Inches	Overall Height Inches	Cooking Height Inches	Approx. Shipping Wt.		List Price
						lbs	kg	
VSP100	110,000	18	24 $\frac{1}{2}$	18	22 $\frac{1}{2}$ to 24	160	72	\$2,134
VSP200F	220,000	18	49	18	22 $\frac{1}{2}$ to 24	290	131	\$4,658

NOTE: Elevation orifice kit available free of charge for high-elevation applications and ships separately. Installation is the customer's responsibility. Please indicate elevation while processing your order.



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

Model Number	Number of Burners	Total BTU/hr	Width Inches	Depth Inches	Overall Height Inches	Approx. Shipping Wt.		List Price
						lbs	kg	
VICM Gas Infrared Cheesemelters								
VICM24	1	20,000	24	19	21	106	48	\$4,590
VICM36	1	30,000	36	19	21	159	72	\$5,946
VICM48	2	40,000	48	19	21	212	95	\$7,436
VICM60	2	50,000	60	19	21	265	119	\$9,172
VICM72	2	60,000	72	19	21	318	143	\$10,850



VICM36

ELECTRIC CHEESEMELTERS

Standard Features:

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

Model Number	Total kW	Width Inches	Depth Inches	Overall Height Inches	Approx. Shipping Wt.		List Price
					lbs	kg	
Counter Top Models							
1024C	2.4	27	17⅞	19¼	75	34	\$4,382
1036C	3.6	36½	17⅞	19¼	100	45	\$5,132
1048C	4.8	50	17⅞	19¼	120	54	\$6,808
Wall-Mounted Models							
1024W	2.4	27	17⅞	15¼	75	34	\$4,382
1036W	3.6	36½	17⅞	15¼	100	45	\$5,132
1048W	4.8	50	17⅞	15¼	120	54	\$6,808



1036C

ACCESSORIES

Accessory	Available on	Description	Accessory Code	List Price
Legs	All VICM	4" High Adjustable Legs for Counter Mount	COUNTER-ADJLEG	\$204



COUNTER RESTAURANT SERIES



VCRG-T THERMOSTATIC GAS GRIDDLES

Standard Features:

- 1" thick polished steel griddle plate—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
- 4" heavy duty adjustable legs

VCRG-M MANUAL GAS GRIDDLES

Standard Features:

- 1" thick polished steel griddle plate—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
- 4" heavy duty adjustable legs

VCRB RADIANT GAS CHARBROILER

Standard Features:

- Heavy duty cast iron char-radiants and reversible 5¼" 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 back splash
- Standing pilot system with manual gas valves
- 4" heavy duty adjustable legs

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
- 4" heavy duty adjustable legs



COUNTER RESTAURANT SERIES

Model Number	Total BTU/hr	Width Inches	Depth Inches	Overall Height Inches	Cooking Height Inches	Approx. Shipping Wt.		List Price
						lbs	kg	
Manual Griddles								
VCRG24-M	50,000	24	27	16	12.5	243	111	\$2,790
VCRG36-M	75,000	36	27	16	12.5	340	155	\$3,566
VCRG48-M	100,000	48	27	16	12.5	408	185	\$4,328
Embedded Snap-action Thermostatic Griddles								
VCRG24-T	50,000	24	27	16	12.5	243	111	\$4,598
VCRG36-T	75,000	36	27	16	12.5	340	155	\$5,614
VCRG48-T	100,000	48	27	16	12.5	408	185	\$7,000
Cast Iron Radiant Charbroilers								
VCRB25	58,000	25.4	27	13	13	290	131	\$3,336
VCRB36	87,000	36	27	13	13	370	167	\$4,268
Hot Plates								
VCRH12	50,000	12	29.3	13.3	13	140	63	\$1,678
VCRH24	100,000	24	29.3	13.3	13	207	93	\$2,660
VCRH36	150,000	36	29.3	13.3	13	260	113	\$3,564

NOTE: Models constructed standard for Natural Gas service; propane conversion kit supplied with the unit.

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

Installation is the customer's responsibility. Please indicate elevation while processing your order.

ACCESSORIES

Counter Restaurant Series

Accessory	Available on	Description	Accessory Code	List Price
Altitude Kit	VCRG, VCRB, VCRH	Orifice Altitude Kit	ALTIKIT-VCR	N/C
4" Back Splash	VCRB	4" VCRB Splash Kit	SPLASH-VCRB	\$192
Cast Waffle Grate	VCRB	Waffle Grate/Crisscross Grate	GRATE-WAFFLE	\$128
Cast Diamond Grate	VCRB	Cast Iron Diamond Grate	GRATE-CDIA7	\$98
SS Diamond Grate	VCRB	Stainless Steel Diamond Grate	GRATE-SSDIA7	\$276
Round Rod Grate	VCRB	½" Round Rod, 6" Wide Section	GRATE-RROD7	\$276



CONVECTION OVENS

New Product



VC3 ELECTRIC CONVECTION OVEN

Vulcan's VC3 Next Generation Convection Oven provides high-quality results without sky-high energy costs. It has the best cooking efficiency of all ENERGY STAR® qualified electric convection ovens in the industry. Plus, it features removable doors that are dishwasher safe for easy cleaning and decreased labor costs.



VC3ED



Easy to remove lift-off doors.

Standard Features and Benefits:

- Rear elements provide better bake results
- Plug and play—Ideal for institutional markets
- Simple controls for ease of operation and to facilitate training process
- 3-year warranty on doors

Model Number	Cavity Depth	Description	Approx. Shipping Wt.		List Price	Add for Casters	Opt. Ext. Warranty (NET)
			lbs	kg			
VC3ED	Standard	Single Deck on Adjustable 23¾" Legs*	337	153	\$9,530	\$850	\$500
VC33ED	Standard	Double Deck on 8" Legs	674	306	\$19,060	\$150**	\$1,000

*23¾" legs can adjust an additional 1" in length. Legs with casters are adjustable from 28" to 29½" in length.

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

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
VC3ED	1	40" x 40½" x 54"	29" x 22½" x 20"	12.5	208/240 V, 60 Hz, 1- or 3-Phase
VC33ED	2	40" x 40½" x 70"	29" x 22½" x 20"	25.0	208/240 V, 60 Hz, 1- or 3-Phase

NOTE: Refer to the Options & Accessories chart on page 49 for available selections.

CONVECTION OVENS

VC4 SERIES & VC6 (BAKERY DEPTH) 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
- 1-piece cool-to-the-touch door handles
- 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



VC44GD

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

- Programmable time and temperature
- Digital time and temperature read out
- Programmable Roast & Hold setting
- USB interface for software and menu updates
- Shelf timing capability for up to 5 shelves



GAS CONVECTION OVENS

VC4 SERIES & VC6 (BAKERY DEPTH) SERIES



Standard Features:

- 50,000 BTU/hr burner per oven section
- Electronic spark ignition
- ¾" rear gas connection
- Internal combination gas pressure regulator and safety solenoid system

Now 50k BTU

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 Adjustable 23¾" Legs*	497	225	\$11,520	\$13,900	\$850	\$490
VC6G	Deep	Single Deck on Adjustable 23¾" Legs*	500	227	\$13,020	\$15,190	\$850	\$490
VC44G	Standard	Double Deck on 8" Legs	994	450	\$23,040	\$27,800	\$150**	\$980
VC66G	Deep	Double Deck on 8" Legs	1,000	454	\$26,040	\$30,380	\$150**	\$980

*23¾" legs can adjust an additional 1" in length. Legs with casters are adjustable from 28" to 29½" in length.

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

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 42¼" x 54¾"	29" x 22⅞" x 20"	50,000	½ HP, 115 V, 8 Amps
VC6G Deep Depth	1	40" x 46¼" x 54¾"	29" x 26⅞" x 20"	50,000	½ HP, 115 V, 8 Amps
VC44G	2	40" x 42¼" x 70"	29" x 22⅞" x 20"	100,000	(2) ½ HP, 115 V, 8 Amps
VC66G Deep Depth	2	40" x 46¼" x 70"	29" x 26⅞" x 20"	100,000	(2) ½ HP, 115 V, 8 Amps

ELECTRIC CONVECTION OVENS

VC4 SERIES & VC6 (BAKERY DEPTH) 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 Adjustable 23¾" Legs*	450	204	\$11,520	\$13,900	\$850	\$490
VC6E	Deep	Single Deck on Adjustable 23¾" Legs*	478	217	\$13,020	\$15,190	\$850	\$490
VC44E	Standard	Double Deck on 8" Legs	900	408	\$23,040	\$27,800	\$150**	\$980
VC66E	Deep	Double Deck on 8" Legs	956	434	\$26,040	\$30,380	\$150**	\$980

*23¾" legs can adjust an additional 1" in length. Legs with casters are adjustable from 28" to 29½" in length.

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

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 kW	Standard Power Supply
VC4E	1	40" x 42¼" x 54¾"	29" x 22⅝" x 20"	12.5	208/240 V, 60 Hz, 1- or 3-Phase
VC6E Deep Depth	1	40" x 46¼" x 54¾"	29" x 26⅝" x 20"	12.5	208/240 V, 60 Hz, 1- or 3-Phase
VC44E	2	40" x 42¼" x 70"	29" x 22⅝" x 20"	25	208/240 V, 60 Hz, 1- or 3-Phase
VC66E Deep Depth	2	40" x 46¼" x 70"	29" x 26⅝" x 20"	25	208/240 V, 60 Hz, 1- or 3-Phase

OPTIONS & ACCESSORIES

VC Series

Option	List Price	
	VC3 Series	VC4 Series
Simultaneous Doors (Per Section)—Chain Driven	Not Available	\$360
480 V, 60 Hz, 3-Phase (Per Section)—VC Electric Models	\$1,360	\$1,360
Kosher Friendly Control Package (Per Section)—Includes Standing Pilot and Continuously Operating Fan Functions	Not Available	\$980
Left Hand Controls (Per Section)—Control Panel Located on Left Side of Unit	Not Available	\$660

Accessory	Availability			Accessory Code	List Price
	VC3	VC4	VC6		
Rack Hanger	✓	✓	✓	RACK-HANGRV	\$130
1 Rack	✓	✓		RACK-1PCNEW	\$230
			✓	RACK-1PCDDNEW	
¾" x 4' Long Gas Flex Hose and Quick Disconnect	✓	✓	✓	3/4QD HOSE-4	\$980
Stainless Steel Drip Pan	✓	✓	✓	DRIPPAN-SSDD	\$370
Down Draft Diverter	✓	✓	✓	DRAFT-DIVERT	\$440
Stainless Steel Rear Enclosure (Per Section)		✓	✓	ENCLSUR-SSBACK	\$550
	✓			VC3-ENCLSR-BCK	
Stainless Steel Leg Stand with Adjustable Feet, Stainless Steel Shelf and Adjustable Rack Supports for a Single Deck Oven		✓		OPNSTND-LEGS/SS	\$1,950
	✓			VC3-OPNSTD-LG-SS	
Castors (set of 4, 2 locking) for a Single Deck Oven or for Leg Stand Above	✓	✓	✓	CSTSET-SINGLE	\$850
Retrofit Stand Kit for Use with Standard Black Painted Legs—Includes Mounting Brackets, Stainless Steel Shelf and Adjustable Rack Supports		✓		OPNSTND-KIT	\$1,060
	✓			VC3-OPNSTD-KIT	
Oven/Steamer Accessory Kit—Requires 8" Legs (LEGSSST CX299V) in Lieu of Standard Legs		✓	✓	MARINE-TOP	\$1,100



CONVECTION OVENS

SG SERIES



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)
			lbs	kg			
SG4	Standard	Single Deck on 23¾" Legs	500	225	\$12,500	\$850	\$490
SG44	Standard	Double Deck on 8" Legs	1,000	450	\$25,000	\$150*	\$980

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

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 22½" x 20"	60,000	½ HP, 115 V, 8 Amps
SG44	2	40" x 42¼" x 70"	29" x 22½" x 20"	120,000	(2) ½ HP, 115 V, 8 Amps



SG44

OPTIONS & ACCESSORIES

SG Series

Accessory	Available on	Accessory Code	List Price
Rack Hanger	All SG Models	RACK-HANGRV	\$130
1 Rack	All SG Models	RACK-1PCNEW	\$230
¾" x 4' Long Gas Flex Hose and Quick Disconnect	All SG Models	3/4QD HOSE-4	\$940
Stainless Steel Drip Pan	All SG Models	DRIPPAN-SSDD	\$370
Down Draft Diverter	All SG Models	DRAFT-DIVERT	\$440
Stainless Steel Leg Stand with Adjustable Feet, Stainless Steel Shelf and Adjustable Rack Supports for a Single Deck Oven	VC4 Models	OPNSTND-LEGS/SS	\$1,950
Retrofit Stand Kit for Use with Standard Black Painted Legs—Includes Mounting Brackets, Stainless Steel Shelf and Adjustable Rack Supports	VC4 Models	OPNSTND-KIT	\$1,060
Castors (set of 4, 2 locking) for a Single Deck Oven or for Leg Stand	VC4 and VC6 Models and OPNSTND-LEGS/SS	CSTSET-SINGLE	\$850

Option	List Price
Simultaneous Doors (Per Section)—Chain Driven	\$360



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)
		lbs	kg		
GCO2D	Single Deck Half-Size Gas Convection Oven	266	120	\$12,080	\$550
ECO2D	Single Deck Half-Size Electric Convection Oven	250	113	\$9,690	\$550

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 $\frac{1}{4}$ " x 30 $\frac{5}{8}$ "	15 $\frac{1}{4}$ " x 21" x 20"	25,000	$\frac{1}{2}$ 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 $\frac{1}{4}$ " x 30 $\frac{5}{8}$ "	15 $\frac{1}{4}$ " 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	\$180
23 $\frac{3}{4}$ " Stainless Steel Leg Stand with Stainless Steel Shelf and Adjustable Rack Supports	OPNSTND-HLFLEG	\$1,850
29 $\frac{2}{3}$ " Stainless Steel Leg Stand on Casters with Stainless Steel Shelf and Adjustable Rack Supports	OPNSTND-HLFCST	\$1,990
Stacking Kit, with Legs, for 2 Half-Size Ovens; "G" for Gas Models, "E" for Electric Models	STACK/G-HLFLEG	\$1,050
	STACK/E-HLFLEG	\$1,050



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.

Electronic controls with digital time and temperature settings with easy-to-use knob.

Stainless steel interior and exterior—heavy duty construction for years of use.

Stainless steel frame for maximum durability.

Rugged hinges and silicone gaskets.

Sturdy 5" casters.



VCH16



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	27¼" x 36" x 34"	5	10	208	1,900	9.6	241	109	\$10,030	\$330
				240	2,530	11				
VCH8	27¼" x 36" x 43½"	8	16	208	3,800	19	278	126	\$12,370	\$330
				240	5,060	22				
VCH16	27¼" x 36" x 72¾"	16	32	208	5,700	28	434	197	\$17,970	\$330
				240	7,590	32				
VCH88	27¼" x 36" x 81"	16	32	208	3,800	19	565	256	\$20,670	\$660
				240	5,060	22				

NOTE: Model VCH5 comes standard with 3".

NOTE: Model VCH88 requires 2 separate electrical connections.

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	\$310

Accessory	Accessory Code	List Price
Wire Pan Grid with Feet (Each)	RACK-VCH	\$90
Universal Tray Slide Pair	VI/PAN-SLIDES	\$90



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	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		
VRH8	27¼" x 33¼" x 43½"	8	16	208	2,250	10.8	170	78	\$9,300	\$330
				240	3,000	12.5				
VRH88	27¼" x 33¼" x 81"	16	32	208	2,250	10.8	340	156	\$18,570	\$660
				240	3,000	12.5				

NOTE: Model VRH88 requires 2 separate electrical connections.

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

ACCESSORIES

VRH Restaurant Series

Accessory	Accessory Code	List Price
Stacking Kit	STACKIT-VRH8	\$160
Adjustable Tray Slide Kit	TRAYSLD-VRH8	\$540
Wire Shelf for VRH Oven	SHELF-VRH8	\$150

NOTE: See page 62 for caster options.



GAS & ELECTRIC BOILERLESS COMBI OVEN STEAMER

ABC SERIES

Multiple Cooking Capabilities from One Piece of Equipment.

Standard Features:

- Engineered and assembled with pride in Louisville, KY
- Just 3 knobs, no modes, only temperature, time and humidity
- Patent-pending humidity level control automatically adjusts after setting temperature
- Exclusive Precision Humidity Control ensures accurate humidity for repeatable results while providing efficiency in energy and water usage
- Boilerless steam generation
- Visual recall display of actual temperature and humidity LEDs
- Timer reloads for batch cooking after completion of timed cycle
- Flashing door lights and audible alarm system alert user when cooking cycle is finished
- Standard with (4) unique stainless steel wire racks with cutout design for easy access to pans
- Machine diagnostics through controls or via USB
- Cool-to-the-touch and energy-efficient, heat-reflective tempered glass door



Shown with optional stand.



ABC7

Shown with optional stacking kit.



Combi Ovens

Model Number	Description	BTU/ Electrical	Capacity (with 7 wire racks)		Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
			18" x 26" Pans	12" x 20" Pans	lbs	kg		
ABC7G-NAT	Seven Level Full-Size Gas Combi	80,000	7	14	600	272	\$37,478	\$1,264
ABC7E-208	Seven Level Full-Size Electric Combi	208/60/3	7	14	580	263	\$35,366	\$984
ABC7E-240	Seven Level Full-Size Electric Combi	240/60/3	7	14	580	263	\$36,634	\$984
ABC7E-480	Seven Level Full-Size Electric Combi	480/60/3	7	14	580	263	\$36,634	\$984

OPTIONS & ACCESSORIES

ABC Series

Option	Option Code	List Price
Single Hollow Carbon Filter System with 15,000 Gallon Capacity	CB15K-SYSTEM	\$1,312
Single Hollow Carbon Filter System with 30,000 Gallon Capacity	CB30K-SYSTEM	\$1,598
PM Kit for CK15K-SYSTEM (Cartridge Replacement)— 15,000 Gallon Rated Capacity	CB15K-PMKIT	\$720
PM Kit for CK30K-SYSTEM (Cartridge Replacement)— 30,000 Gallon Rated Capacity	CB30K-PMKIT	\$952
Water Softening System, 2,527 Grains/40 lb. Capacity	WS-40	\$5,504
Water Softening System, 4,818 Grains/80 lb. Capacity	WS-80	\$6,036
K-12 School Nutrition Extended Warranty	K-12 SCHOOLS	Included
Gas Propane & Altitude Kit (2,000–10,000 ft.)	GASKIT-ABC	\$264

Accessory	Available On	Accessory Code	List Price
1 Additional Stainless Steel Wire Rack with Cutout Design	All Models	ADDRACK-ABC1	\$300
3 Additional Stainless Steel Wire Racks with Cutout Design	All Models	ADDRACK-ABC3	\$706
Fry Basket 12" x 20"	All Models	1220-BASKET	\$272
Electric Stacking Kit for 2 ABC7E Combis—Includes Spray Hose, Drip Tray and Vent Kit	Electric Models	STACK-ABC/E	\$3,872
Gas Stacking Kit for 2 ABC7G Combis—Includes Spray Hose, Drip Tray and Vent Kit	Gas Models	STACK-ABC/G	\$4,820
Stacking Kit for ABC7 on Top of VC4, VC6 or SG4, SG6 Convection Oven—Includes Spray Hose Kit and Casters	All Models	STACK-ABC/CONV	\$3,466
Stainless Steel Open-Frame Stand with Adjustable Feet—Includes Spray Hose and Drip Tray	All Models	STAND-ABC/SS	\$2,500
Stainless Steel Water Hose 72" Length, ¾" Female NSHT (2 per unit recommended)	All Models	HOSEWTR-3/4BBV	\$262
¾" x 4' Flex Hose & Quick Disconnect, with Restraining Device	All Models	3/4QDH 4FT	\$938



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.

VPT PASS THROUGH SERIES

Most Durable Pass Through Available.

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

Standard Features:

- All components are 100% stainless steel
- Digital controls
- Dutch doors front and back
- Welded 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	lbs	kg		
VPT7*	27¼" x 36½" x 40"	7	14	120	1,500	12.5	198	90	\$7,670	\$230
VPT13*	27¼" x 36½" x 59¾"	13	26	120	1,500	12.5	270	123	\$9,050	\$230
VPT15*	27¼" x 36½" x 65¼"	15	30	120	1,500	12.5	297	135	\$9,830	\$230
VPT18	27¼" x 36½" x 69½"	18	36	120	1,500	12.5	337	153	\$10,650	\$230
VPT7SL**	27¼" x 36½" x 40"	7	14	120	1,500	12.5	198	90	\$7,670	\$230
VPT15SL**	27¼" x 36½" x 65¼"	15	30	120	1,500	12.5	297	135	\$9,830	\$230
VPT7LL***	27¼" x 36½" x 40"	15	N/A	120	1,500	12.5	198	90	\$7,670	\$230
VPT15LL***	27¼" x 36½" x 65¼"	30	N/A	120	1,500	12.5	297	135	\$9,830	\$230

*Base model includes fully adjustable tray slides.

**SL models include adjustable shelves.

***LL models include fixed lipload racking.



VBP INSTITUTIONAL SERIES

Ideal for Schools, Restaurants and Hospitals.



Standard Features:

- All components are 100% stainless steel
- Digital controls
- Field reversible doors
- Welded 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 (3" casters with VBP5)



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*	27¼" x 33¼" x 30½"	5	10	120	1,500	12.5	173	79	\$5,610	\$230
VBP7*	27¼" x 33¼" x 40"	7	14	120	1,500	12.5	198	90	\$7,010	\$230
VBP13*	27¼" x 33¼" x 59¾"	13	26	120	1,500	12.5	270	123	\$8,380	\$230
VBP15*	27¼" x 33¼" x 65¼"	15	30	120	1,500	12.5	297	135	\$9,160	\$230
VBP18*	27¼" x 33¼" x 69¼"	18	36	120	1,500	12.5	337	153	\$9,940	\$230
VBP7SL**	27¼" x 33¼" x 40"	7	14	120	1,500	12.5	198	90	\$7,010	\$230
VBP15SL**	27¼" x 33¼" x 65¼"	15	30	120	1,500	12.5	297	135	\$9,160	\$230
VBP7LL***	27¼" x 33¼" x 40"	15	N/A	120	1,500	12.5	198	90	\$7,010	\$230
VBP15LL***	27¼" x 33¼" x 65¼"	30	N/A	120	1,500	12.5	297	135	\$9,160	\$230

*Base model includes fully adjustable tray slides.

**SL models include adjustable shelves.

***LL models include fixed lipload racking.

Lipload Racking Now Available on LL Models



VHP SLIM-LINE HOTEL PAN SERIES

Standard Features:

- All 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	Electrical			Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
		12" x 20" Hotel Pans	Volts	Watts	Amps	Lbs	kg		
VHP7	17¼" x 27½" x 36¾"	7	120	1,500	12.5	140	64	\$5,190	\$230
VHP15	17¼" x 27½" x 60½"	15	120	1,500	12.5	196	89	\$7,420	\$230



VHP15

OPTIONS & ACCESSORIES

VBP Series, VPT Pass Through Series and VHP Series

Option	Available on	List Price
208/240 V, 50/60 Hz Change	All VBP, VPT and VHP Cabinets	\$470
Left Hand Hinged Front	All VBP, VPT and VHP Cabinets	\$330
Left Hand Hinged Back	All VPT Cabinets	\$100
Glass Door(s) Front	VBP7 and VPT7	\$800
	VBP15* and VPT15*	\$1,600
Glass Door(s) Rear	VPT7	\$800
	VPT15*	\$1,600
Full Perimeter Bumper	All VBP, VPT and VHP Cabinets	\$400
Twist-Lock Magnetic Transport Latch	TRANS-LATCH	\$200

*2 dutch doors.

Lipload Racking
Now Available
on LL Models

Accessory	Accessory Code	List Price
Stacking Kit	STACKIT-VBP	\$160
Humidity Pan	PAN-HMD	\$100
Universal Tray Slide Pair	VI/PAN-SLIDES	\$90

NOTE: See page 62 for caster options.



NON-INSULATED PROOFING & HOLDING CABINETS

VP SERIES

Standard Features:

- All 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	lbs	kg	
VP18	25¼" x 30¾" x 71"	18	36	120	2,000	16.7	236	107	\$5,060
VP18-IM3PN*	25¼" x 30¾" x 71"	18	36	120	2,000	16.7	236	107	\$5,400

*With 30 amp plug, required for Canada.

ACCESSORIES

VP Series

Accessory	Accessory Code	List Price
Universal Tray Slide Pair	VI/PAN-SLIDES	\$90

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	Volts	Watts	Amps	lbs	kg	
VHFA9	25¼" x 30¾" x 45"	9	120	1,200	10	170	77	\$4,080
VHFA18	25¼" x 30¾" x 71"	18	120	2,000	16.7	220	100	\$4,640
VHFA18-IM3PN*	25¼" x 30¾" x 71"	18	120	2,000	16.7	220	100	\$4,980

*With 30 amp plug, required for Canada.



ROOM SERVICE CARTS

RS SERIES

Standard Features:

- All components are 100% stainless steel
- 270° door swing
- Full perimeter bumper
- 3-sided top rail
- 1-piece removable tray slides
- (4) 5" casters—2 swivel with locks and 2 rigid



RS-10

Model Number	Dimensions	Capacity	Approx. Shipping Wt.		List Price
	(W x D x H)		lbs	kg	
RS-10	28" x 36" x 42¼"	(10) 14" x 18" or 15" x 20" Trays	120	55	\$4,220
RSP-10	28" x 36" x 42¼"	(10) 14" x 18" or 15" x 20" Trays	120	55	\$4,920

CASTER KITS

Accessory	Accessory Code	List Price
3" Caster Kit—2 Swivel with Locks and 2 Rigid	WP1143-CASTER	\$140
5" Caster Kit—2 Swivel with Locks and 2 Rigid	WP1145-CASTER	\$140
5" Caster Kit—4 Swivel with Locks	WP83-CASTER	\$140
6" High Modulus Kit—4 Swivel with Locks	WP774-CASTER	\$340

NOTE: All models (except VBP5) with casters ship with 5" casters. VBP5 ships with 3" casters.

Accessory caster kits fit all models except Crimsco Series cabinets, chip warmers and drawer warmers.

CORRECTIONAL HOLDING CABINETS

Security, Durability, Performance.

Standard Features:

- All components are 100% stainless steel
- Integral dual layer fully welded frame
- 3 fully welded 12-gauge hinges
- 12-gauge lockable transport latch
- Top-mounted forced air heating system
- Fully welded removable tray slides
- 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	lbs	kg		
CBFTHS	28" x 36" x 45"	6	12	120	1,000	8.3	375	170	\$9,240	\$330
CBFT	28" x 36" x 72"	12	24	120	1,000	8.3	450	205	\$11,220	\$330

OPTION

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



DRAWER WARMERS

STANDARD BUILT-IN & FREESTANDING MODELS

Standard Features:

- All 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



VW2S

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	lbs	kg		
VW1S	27½" x 23½" x 11¼"	1	120	475	4	90	41	\$2,730	\$180
VW2S	27½" x 23½" x 20"	2	120	950	8	135	61	\$4,420	\$330
VW3S	27½" x 23½" x 28¾"	3	120	1,425	12	180	82	\$6,130	\$430

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

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-VW1S	\$50
Trim Kit to Convert to 2 Drawer Built-In Model	TRIMKIT-VW2S	\$70
Trim Kit to Convert to 3 Drawer Built-In Model	TRIMKIT-VW3S	\$80
3" Caster Kit—4 Swivel, 2 with Locks	WP1143SI-CASTER	\$140

NOTE: See page 62 for holding cabinet casters.

Option	Available on	List Price
208/240 V, 50/60 Hz Change	All Models	\$330



SLIM-LINE BUILT-IN & FREESTANDING DRAWER WARMERS

Standard Features:

- All 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	Capacity 12" x 20" Hotel Pans	Electrical			Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
	(W x D x H)		Volts	Watts	Amps	lbs	kg		
VSL1	20½" x 30½" x 11½"	1	120	475	4	100	45	\$2,730	\$180
VSL2	20½" x 30½" x 20½"	2	120	950	8	142	64	\$4,420	\$330

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

OPTIONS & ACCESSORIES

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

Accessory	Accessory Code	List Price
Trim Kit to Convert to 1 Drawer Built-In Model	TRIMKIT-VSL1	\$50
Trim Kit to Convert to 2 Drawer Built-In Model	TRIMKIT-VSL2	\$70

Option	Available on	List Price
208/240 V, 50/60 Hz Change	All Models	\$330

CHIP WARMERS

Standard Features:

- Top-load style
- First-in/first-out design
- 26- and 46-gallon capacities
- Adjustable thermostat with easy-to-use on/off switch
- 1,500 watts for fast heating



VCW46

Model Number	Dimensions	Capacity	Electrical			Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
	(W x D x H)	Gallons	Volts	Watts	Amps	lbs	kg		
VCW26	26½" x 30½" x 30½"	26	120	1,500	12.5	115	52	\$4,430	\$180
VCW46	26½" x 30½" x 38"	46	120	1,500	12.5	153	70	\$6,320	\$180



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" adjustable 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

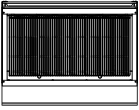
Options:

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

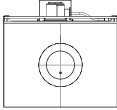
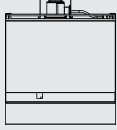
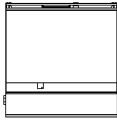
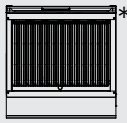
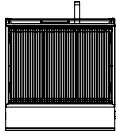
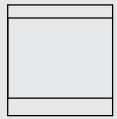
Accessories:

- Natural or LP gas regulators
- Standard casters or adjustable casters
- Common front top ledges
- 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	\$13,892

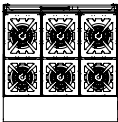
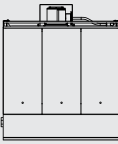
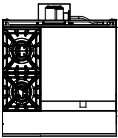
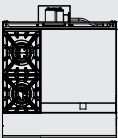
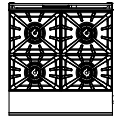
36" Wide Top Sections

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	\$9,526
V1FT36B		Cabinet	Single French-Top	45,000	504	229	\$11,734
V1FT36S		Standard Oven	Single French-Top	95,000	685	311	\$14,804
V1FT36C		Convection Oven	Single French-Top	77,000	736	346	\$19,432
VGM36		Modular	Manual Griddle	90,000	404	183	\$9,346
VGM36B		Cabinet	Manual Griddle	90,000	504	229	\$11,734
VGM36S		Standard Oven	Manual Griddle	140,000	685	229	\$14,770
VGM36C		Convection Oven	Manual Griddle	122,000	763	346	\$20,216
VGMT36		Modular	Thermostatic Griddle	90,000	404	183	\$11,368
VGMT36B		Cabinet	Thermostatic Griddle	90,000	504	229	\$13,672
VGMT36S		Standard Oven	Thermostatic Griddle	140,000	685	229	\$15,470
VGMT36C		Convection Oven	Thermostatic Griddle	122,000	763	346	\$21,712
VCBB36		Modular	Charbroiler	99,000	404	183	\$12,686
VCBB36B		Cabinet	Charbroiler	99,000	504	229	\$13,882
VCBB36S		Standard Oven	Charbroiler	149,000	685	311	\$18,636
VCBB36C		Convection Oven	Charbroiler	131,000	763	346	\$21,588
VTC36		Modular	VTEC Charbroiler	66,000	404	183	\$13,550
VTC36B		Cabinet	VTEC Charbroiler	66,000	504	229	\$14,744
VTC36S		Standard Oven	VTEC Charbroiler	116,000	685	311	\$19,498
VTC36C		Convection Oven	VTEC Charbroiler	98,000	763	346	\$22,452
VWT36		Modular	Work-Top	N/A	520	263	\$7,018
VWT36B		Cabinet	Work-Top	N/A	590	268	\$8,958
VWT36S		Standard Oven	Work-Top	50,000	685	311	\$12,320
VWT36C		Convection Oven	Work-Top	32,000	700	318	\$16,980

*Supplied with side splashes and removable back splash.



36" Wide Top Sections

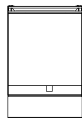
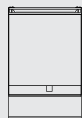
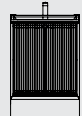
Model Number	Top View	Base	Top Configuration	Total BTU/hr	Approx. Shipping Wt.		List Price
					lbs	kg	
V6B36		Modular	6 Burners	198,000	100	180	\$8,306
V6B36B		Cabinet	6 Burners	198,000	435	196	\$10,694
V6B36S		Standard Oven	6 Burners	248,000	690	329	\$13,924
V6B36C		Convection Oven	6 Burners	230,000	730	311	\$18,838
V336H		Modular	3 Hot-Tops	90,000	370	173	\$9,374
V336HB		Cabinet	3 Hot-Tops	90,000	550	250	\$11,558
V336HS		Standard Oven	3 Hot-Tops	140,000	615	280	\$14,774
V336HC		Convection Oven	3 Hot-Tops	122,000	655	298	\$19,486
V2BG24		Modular	2 Burners and 24" Manual Griddle	126,000	367	167	\$9,506
V2BG24B		Cabinet	2 Burners and 24" Manual Griddle	126,000	467	213	\$11,496
V2BG24S		Standard Oven	2 Burners and 24" Manual Griddle	176,000	648	295	\$14,996
V2BG24C		Convection Oven	2 Burners and 24" Manual Griddle	158,000	726	330	\$19,582
V2BG4T		Modular	2 Burners and 24" Thermostatic Griddle	126,000	367	167	\$10,798
V2BG4TB		Cabinet	2 Burners and 24" Thermostatic Griddle	126,000	467	213	\$13,004
V2BG4TS		Standard Oven	2 Burners and 24" Thermostatic Griddle	176,000	648	295	\$16,384
V2BG4TC		Convection Oven	2 Burners and 24" Thermostatic Griddle	158,000	726	330	\$20,948
V4B36		Modular	4 Burners	132,000	261	119	\$8,306
V4B36B		Cabinet	4 Burners	132,000	380	171	\$10,694
V4B36S		Standard Oven	4 Burners	182,000	675	304	\$13,924
V4B36C		Convection Oven	4 Burners	164,000	715	322	\$18,838

**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	\$9,194
V236HB		Cabinet	2 Hot-Tops	60,000	550	250	\$11,292
V236HS		Standard Oven	2 Hot-Tops	110,000	615	280	\$14,494
V236HC		Convection Oven	2 Hot-Tops	92,000	655	298	\$19,122
V2BG18		Modular	2 Burners and 18" Manual Griddle	96,000	332	151	\$9,404
V2BG18B		Cabinet	2 Burners and 18" Manual Griddle	96,000	432	314	\$11,548
V2BG18S		Standard Oven	2 Burners and 18" Manual Griddle	146,000	613	196	\$14,996
V2BG18C		Convection Oven	2 Burners and 18" Manual Griddle	128,000	691	279	\$19,774
V2BG8T		Modular	2 Burners and 18" Thermostatic Griddle	96,000	332	151	\$10,486
V2BG8TB		Cabinet	2 Burners and 18" Thermostatic Griddle	96,000	432	314	\$12,680
V2BG8TS		Standard Oven	2 Burners and 18" Thermostatic Griddle	146,000	613	196	\$14,512
V2BG8TC		Convection Oven	2 Burners and 18" Thermostatic Griddle	128,000	691	279	\$20,590
V2FT36		Modular	Dual French-Top	50,000	404	183	\$11,678
V2FT36B		Cabinet	Dual French-Top	50,000	504	229	\$13,936
V2FT36S		Standard Oven	Dual French-Top	100,000	685	311	\$17,054
V2FT36C		Convection Oven	Dual French-Top	82,000	763	346	\$21,756
V2P36		Modular	Dual 18" Plancha	35,000	404	183	\$11,058
V2P36B		Cabinet	Dual 18" Plancha	35,000	504	229	\$11,998
V2P36S		Standard Oven	Dual 18" Plancha	85,000	685	311	\$15,092
V2P36C		Convection Oven	Dual 18" Plancha	67,000	763	346	\$19,452



24" Wide Top Sections

Model Number	Top View	Base	Top Configuration	Total BTU/hr	Approx. Shipping Wt.		List Price
					lbs	kg	
V4B24		Modular	4 Burners	132,000	220	100	\$6,952
V4B24B		Cabinet	4 Burners	132,000	295	134	\$8,286
V224H		Modular	2 Hot-Tops	60,000	340	155	\$7,564
V224HB		Cabinet	2 Hot-Tops	60,000	250	159	\$8,882
VGM24		Modular	Manual Griddle	60,000	285	130	\$7,644
VGM24B		Cabinet	Manual Griddle	60,000	360	164	\$9,042
VGT24		Modular	Thermostatic Griddle	60,000	285	130	\$9,042
VGT24B		Cabinet	Thermostatic Griddle	60,000	360	164	\$10,506
VCBB24		Modular	Charbroiler	65,000	305	139	\$8,508
VCBB24B		Cabinet	Charbroiler	65,000	405	184	\$9,574
VTC24		Modular	VTEC Charbroiler	44,000	305	139	\$9,262
VTC24B		Cabinet	VTEC Charbroiler	44,000	405	184	\$10,330
VWT24		Modular	Work-Top	N/A	276	126	\$5,840
VWT24B		Cabinet	Work-Top	N/A	295	134	\$7,038

*Supplied with side splashers and removable back splash.






V6B36S

**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	\$5,364
V2B18B		Cabinet	2 Burners	66,000	225	102	\$6,570
V118H		Modular	Single Hot-Top	30,000	210	96	\$6,076
V118HB		Cabinet	Single Hot-Top	30,000	215	98	\$7,360
V1FT18		Modular	Single French-Top	25,000	220	110	\$7,714
V1FT18B		Cabinet	Single French-Top	25,000	285	129	\$9,042
VGM18		Modular	Manual Griddle	30,000	255	116	\$6,384
VGM18B		Cabinet	Manual Griddle	30,000	315	143	\$7,816
VGT18		Modular	Thermostatic Griddle	30,000	255	116	\$7,504
VGT18B		Cabinet	Thermostatic Griddle	30,000	315	143	\$8,838
VWT18		Modular	Work-Top	N/A	210	96	\$4,328
VWT18B		Cabinet	Work-Top	N/A	215	98	\$5,474
VCBB18		Modular	Charbroiler	49,000	245	111	\$6,814
VCBB18B		Cabinet	Charbroiler	49,000	255	116	\$8,562
V1P18		Modular	18" Plancha	17,500	245	111	\$7,450
V1P18B		Cabinet	18" Plancha	17,500	255	116	\$9,018



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	\$4,500
V2B12B		Cabinet	2 Burners	66,000	160	73	\$5,268
V112H		Modular	Single Hot-Top	30,000	165	75	\$4,844
V112HB		Cabinet	Single Hot-Top	30,000	225	102	\$5,636
VWT12		Modular	Work-Top	N/A	200	91	\$3,976
VWT12B		Cabinet	Work-Top	N/A	205	93	\$4,746

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	\$1,984
VWT06B		Cabinet	Work-Top	N/A	160	73	\$2,936

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 \$450.

Standard oven base units for \$750.

Convection oven base units for \$900.



MATCHED FRYERS

PowerFry3™ Series

Model Number	Description	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
			lbs	kg		
VFRY18F	18" Single Fryer with Filter	120,000	230	105	\$23,362	\$1,170
VFRY18	18" Single Fryer	120,000	201	91	\$14,120	\$706
VFDUMP	18" Dump Station	N/A	N/A	N/A	\$4,202	N/A

ACCESSORIES

Matched Fryers

Accessory	Accessory Code	List Price
Accessory Casters—Adjustable; Set of 4 for Fryer	CASTERS-VULSCR	\$488
Accessory Casters—Adjustable; Set of 4 for Dump Station	CASTERS-PLTMNT	\$372
10" High Fryer Splash (1 Side Only)	VSPGARD-VFRY	\$210
Heat Lamp for Mounting Over Dump Station	HL1000-LAMP	\$2,002
Fryer Banking Strip	BANKING-VFR	\$212
18" W x 22" H Fryer Riser—for Dump Station	VFR122D	\$1,058
18" W x 22" H Fryer Riser—for Dump Station with Heat Lamp	VFR122H	\$1,316
18" W x 22" H Fryer Riser with Basket Hanger for Fryer	VFR122B	\$1,746
18" W x 34" H Fryer Riser—for Dump Station	VFR134D	\$1,186
18" W x 34" H Fryer Riser—for Dump Station with Heat Lamp	VFR134H	\$1,292
18" W x 34" H Fryer Riser with Basket Hanger for Fryer	VFR134B	\$1,876
Tank Cover	COVER-TANK	\$232
Single, Bulk Fryer Basket	SINGLE-BASKET	\$282
6 Pack Filter Envelopes for Single Wide Filter Tank	VPACK1F 45/50	\$238
Micro-Filtration Conversion Kit—Contains Fabric Envelopes, Stainless Steel Mesh Insert and Clip	FABENVKIT1F-45/50	\$950



Heavy Duty Fryer with solid state controls behind the door.



SALAMANDER BROILERS

Model Number	Description	Mounting	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
				lbs	kg		
36RB-N	36" Salamander Broiler	Range or Wall	50,000	250	113	\$5,264	\$320
36RB-P							
36IRB-N	36" Infrared Salamander Broiler	Range or Wall	30,000	250	113	\$5,914	\$730
36IRB-P							

ACCESSORIES

Salamander Broilers

Accessory	Accessory Code	List Price
Stainless Steel Wall Bracket	WALLMNT-CHRBKR	\$408
Leg Set for Counter Installation	COUNTER-ADJLEG	\$204
Stainless Bottom Panel*	BOTTOM-SLMNDR	\$322
Stainless Back Panel	BACK-SLMNDR	\$220
Reinforced Riser**	V36RR	\$1,736
Reinforced Riser**	V48RR	\$3,296
Inter-Plumb Kit (Field Install)	PLUMBIN-KIT	\$824

*Required with wall bracket.

**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
		lbs	kg	
VSC36	36" Self-Contained	290	132	\$15,070
VSC48	48" Self-Contained	325	148	\$17,578
VSC60	60" Self-Contained	340	155	\$18,968
VSC72	72" Self-Contained	440	200	\$20,582
VSC84	84" Self-Contained	490	223	\$21,842
VSC96	96" Self-Contained	525	239	\$26,922

NOTE:

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

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

VR MODELS

Remote Models

Model Number	Description	Approx. Shipping Wt.		List Price
		lbs	kg	
VR36	36" Remote	290	132	\$14,750
VR48	48" Remote	325	148	\$17,160
VR60	60" Remote	340	155	\$18,668
VR72	72" Remote	440	200	\$20,584
VR84	84" Remote	490	223	\$22,996
VR96	96" Remote	525	239	\$26,796

OPTIONS

Option	List Price
Add for Leg Set—36"	\$1,572
Add for Leg Set—48"	\$1,572
Add for Leg Set—60"	\$1,884
Add for Leg Set—72"	\$1,884
Add for Leg Set—84"	\$2,756
Add for Leg Set—96"	\$2,756

ARS MODELS

Self-Contained Models

Model Number	Description	Approx. Shipping Wt.		List Price
		lbs	kg	
ARS36	36" Self-Contained	290	132	\$15,846
ARS48	48" Self-Contained	325	148	\$16,394
ARS60	60" Self-Contained	340	155	\$17,278
ARS72	72" Self-Contained	440	200	\$18,570
ARS84	84" Self-Contained	490	223	\$19,698
ARS96	96" Self-Contained	525	239	\$25,566

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*	\$8,208
VC0136	36" Convection Oven Base*	\$9,578
VCB106	6" Cabinet Base Only	\$932
VCB112	12" Cabinet Base Only	\$1,116
VCB118	18" Cabinet Base Only	\$1,512
VCB124	24" Cabinet Base Only	\$1,962
VCB136	36" Cabinet Base Only	\$3,268

*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	\$366
18" Additional Cabinet Base Shelf	SHELF-CAB18	\$282
24" Additional Cabinet Base Shelf	SHELF-CAB24	\$366
36" Additional Cabinet Base Shelf	SHELF-CAB36	\$442



Versatile cabinet bases.

Charbroilers

Accessory	Accessory Code	List Price
Waffle Grate—Each	GRATE-WAFFLE	\$128
7 Rib Cast Diamond Grate	GRATE-CDIA7	\$98
7 Rib Round Rod Grate	GRATE-RR0D7	\$276
7 Rib Stainless Steel Diamond Grate	GRATE-SSDIA7	\$276
Stainless Steel Fish Grate for VTEC Charbroiler	GRATE-VTFISH	\$250
Replacement Emitter Panel	EMITTER-VTEC	\$334

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

Option	List Price
¾" Rear Gas Connection ^{1*}	N/C
1¼" Rear Gas Connection ^{1**}	N/C
650°F Oven Thermostat with ½" Steel Hearth for Use with Standard Ovens Only	\$1,982
Fan Cooling Package (Convection Ovens)	\$482
4" Stepped-Up Rear Burner—12" Section	\$300
4" Stepped-Up Rear Burner—18" Section	\$322
Full 12" Hot-Top in Lieu of 12" Section	\$268
Full 18" Hot-Top in Lieu of 18" Section	\$516
18" Wide French-Top in Lieu of 18" Section	\$2,378
Half Hot-Top Rear—12" Section	\$342
Half Hot-Top Rear—18" Section	\$428
12" Work-Top in Lieu of 12" Section	\$526
18" Work-Top in Lieu of 18" Section	\$824
24" Work-Top in Lieu of 24" Section	\$1,062
Less Legs for Dolly Mounting	N/C
4" Flanged Feet for Modular Units	\$386
Stainless Steel Oven Cavity	\$1,962

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.

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

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



650°F oven option.



General—Apply to All V Series Ranges

Accessory	Accessory Code	List Price
Oven Banking Strip	GSTRIP-BODY	\$248
Single Oven Rack (Standard or Convection Oven)	RACK-OVEN	\$322
Union Wrench	WRENCH-HDNEW	\$216
"S" Grate, 12" Section	SGRATE-VRNG	\$612
48" Manual Overlapping Griddle*	MGRD48-MAN001	\$1,830
60" Manual Overlapping Griddle*	MGRD60-MAN001	\$1,830
72" Manual Overlapping Griddle	MGRD72-MAN001	\$1,830
48" Thermostatic Overlapping Griddle*	TGRD48-TGA001	\$2,478
60" Thermostatic Overlapping Griddle*	TGRD60-TGA001	\$3,014
72" Thermostatic Overlapping Griddle	TGRD72-TGA001	\$3,682

*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 79).

Regulators & Hoses—Apply to All V Series Ranges

Accessory	Accessory Code	List Price
¾" Gas Pressure Regulator—Natural	PRREGN-3/4	\$218
1" Gas Pressure Regulator—Natural	PRREGN-001	\$408
1¼" Gas Pressure Regulator—Natural	PRESREG-NA11/4	\$516
¾" Gas Pressure Regulator—Propane	PRREGLP-3/4	\$218
1" Gas Pressure Regulator—Propane	PRREGLP-001	\$408
1¼" Gas Pressure Regulator—Propane	PRESREG-LP11/4	\$516
¾" x 4' Gas Flex Hose and Quick Disconnect	3/4QD-HOSE-4	\$980
1" x 4' Gas Flex Hose and Quick Disconnect	1INFLEX-4FT	\$1,340
1¼" x 4' Gas Flex Hose and Quick Disconnect	11/4QDH-4FT	\$1,618
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	\$720
Castors, 5", Set of 4, 2 with Locks	CASTERS-RR4	\$612
Flanged Feet	VFLANGD-FEET/4	\$428
Castors, 6", Adjustable, Set of 4, 2 with Locks	CSTRADJ-RANGE	\$804
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	\$486

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

Accessory	Accessory Code	List Price
36" Dolly Frame	VDOLLY-36	\$2,100
48" Dolly Frame	VDOLLY-48	\$2,800
54" Dolly Frame	VDOLLY-54	\$3,178
60" Dolly Frame	VDOLLY-60	\$3,478
72" Dolly Frame	VDOLLY-72	\$4,178
84" Dolly Frame	VDOLLY-84	\$4,866
96" Dolly Frame	VDOLLY-96	\$5,556
108" Dolly Frame	VDOLLY-108	\$6,104
36" Wide Equipment Stand on Flanged Feet	STAND/F-VCCB36	\$1,910
42" Wide Equipment Stand on Flanged Feet	STAND/F-HD42	\$2,068
48" Wide Equipment Stand on Flanged Feet	STAND/F-VCCB48	\$2,202
54" Wide Equipment Stand on Flanged Feet	STAND/F-HD54	\$2,604
60" Wide Equipment Stand on Flanged Feet	STAND/F-VCCB60	\$2,902
72" Wide Equipment Stand on Flanged Feet	STAND/F-VCCB72	\$3,262
36" Wide Equipment Stand on Casters	STAND/C-VCCB36	\$1,670
42" Wide Equipment Stand on Casters	STAND/C-HD42	\$1,830
48" Wide Equipment Stand on Casters	STAND/C-VCCB48	\$1,940
54" Wide Equipment Stand on Casters	STAND/C-HD54	\$2,252
60" Wide Equipment Stand on Casters	STAND/C-VCCB60	\$2,510
72" Wide Equipment Stand on Casters	STAND/C-VCCB72	\$2,868

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 \$1,736	V48RR \$3,296
Stub Riser—4"	V12ST4 \$552	V18ST4 \$670	V24ST4 \$800	V36ST4 \$960	V48ST4 \$1,152
Single Deck Height Riser (No Shelf)	V12ST22 \$918	V18ST22 \$972	V24ST22 \$1,046	V36ST22 \$1,142	V48ST22 \$1,358
Double Deck Height Riser (No Shelf)	V12ST34 \$972	V18ST34 \$1,098	V24ST34 \$1,208	V36ST34 \$1,422	V48ST34 \$1,950
Single Deck Riser with Hi-Shelf (Solid Shelf—22" High)	V12SD \$1,122	V18SD \$1,316	V24SD \$1,596	V36SD \$1,800	N/A
Double Deck Riser with Hi-Shelf (2 Solid Shelves—34" High)	V12DD \$2,306	V18DD \$2,574	V24DD \$2,650	V36DD \$2,758	N/A
Single Deck Riser with Hi-Shelf (Flow-Thru Shelf—22" High)	V12SFL \$1,520	V18SFL \$1,596	V24SFL \$1,800	V36SFL \$1,852	N/A
Double Deck Riser with Hi-Shelf (2 Flow-Thru Shelves—34" High)	V12DFL \$2,326	V18DFL \$2,510	V24DFL \$2,800	V36DFL \$2,974	N/A
Section of Flow-Thru Grate	OSHELF-GRT12 \$218	OSHELF-GRT18 \$284	OSHELF-GRT24 \$350	N/A	N/A

*For 48" charbroiler only.



Back risers with removable solid or grate-type shelf options. Also accommodates ½ and ⅓ size pans.

Overlapping—Apply to All V Series Ranges

Accessory	Accessory Code & List Price				
	36"	48"	54"	60"	72"
4" Stub Backs	V36ST4 \$960	VOVER-48ST \$1,154	VOVER-54ST \$1,292	VOVER-60ST \$1,402	VOVER-72ST \$1,660
Single Deck Height Riser (No Shelf—22" High)	V36ST22 \$1,142	22RSR48 \$1,358	22RSR54 \$1,562	22RSR60 \$1,778	22RSR72 \$2,056
Double Deck Height Riser (No Shelf—34" High)	V36ST34 \$1,422	34RSR48 \$1,950	34RSR54 \$2,220	34RSR60 \$2,424	34RSR72 \$2,940
Single Deck Riser with Hi-Shelf (Solid Shelf—22" High)	V36SD \$1,800	22SHS48 \$2,196	22SHS54 \$2,446	22SHS60 \$2,564	22SHS72 \$3,124
Double Deck Riser with Hi-Shelf (2 Solid Shelves—34" High)	V36DD \$2,758	34DHS48 \$3,532	34DHS54 \$3,986	34DHS60 \$4,372	34DHS72 \$5,266
Single Deck Riser with Hi-Shelf (Flow-Thru Shelf—22" High)	V36SFS \$1,852	22SFS48 \$2,220	22SFS54 \$2,370	22SFS60 \$2,918	22SFS72 \$3,264
Double Deck Riser with Hi-Shelf (2 Flow-Thru Shelves—34" High)	V36DFS \$2,974	34DFS48 \$3,768	34DFS54 \$4,242	34DFS60 \$4,674	34DFS72 \$5,534
Common Condiment Type Front-Top	FRTTOP-36CMD \$614	FRTTOP-48CMD \$808	FRTTOP-54CMD \$896	FRTTOP-60CMD \$1,014	FRTTOP-72CMD \$1,176



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" splashers
- Standard 56" high griddle cooking surface
- Griddle/broiler brush
- ¾" diameter rear gas connection with regulator
- 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)
			lbs	kg		
VST4B	Ceramic Broiler with Griddle Plate	135,000	986	447	\$23,786	\$390
VST3B	Ceramic Broiler with Griddle Plate	100,000	675	304	\$18,228	\$390



MATCHED UPRIGHT BROILERS

Model Number	Description	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
			lbs	kg		
VIR1SF	Infrared Broiler, Standard Oven Base	150,000	675	304	\$31,072	\$660
VIR1CF	Infrared Broiler, Convection Oven Base	132,000	765	344	\$36,496	\$830
VIR1BF	Infrared Broiler, Cabinet Base	100,000	675	304	\$27,056	\$380
VIR1F	Infrared Broiler, Refrigerated Base*	100,000	525	239	\$21,074	\$380
VBB1SF	Ceramic Broiler, Standard Oven Base	150,000	675	304	\$25,318	\$660
VBB1CF	Ceramic Broiler, Convection Oven Base	132,000	765	344	\$29,322	\$830
VBB1BF	Ceramic Broiler, Cabinet Base	100,000	675	304	\$21,964	\$380
VBB1F	Ceramic Broiler, Refrigerated Base*	100,000	525	239	\$19,728	\$380

*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)
			lbs	kg		
VIR2	Double Deck, Infrared Broiler	200,000	1,100	495	\$34,840	\$770
VBB2	Double Deck, Ceramic Broiler	200,000	1,100	495	\$29,312	\$770
VB12	Double Deck, Infrared Over Ceramic	200,000	1,100	495	\$32,510	\$770
VIB2	Double Deck, Ceramic Over Infrared	200,000	1,100	495	\$32,510	\$770



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

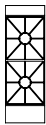
Standard Features:

- 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.**

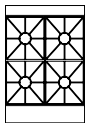


36S-6B



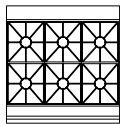
12" Range with Cabinet Base, Accepts Full-Size Sheet Pans

Model Number	Oven Base	Top Configuration	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					lbs	kg		
12B-2BN	Cabinet	2 Burners	Natural	60,000	175	80	\$4,348	\$230
12B-2BP	Cabinet	2 Burners	Propane	60,000	175	80	\$4,348	\$230



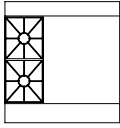
24" Range with Standard Oven and 4 Open Top Burners, Accepts Full-Size Sheet Pans

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	\$6,268	\$450
24S-4BP	Standard	4 Burners	Propane	143,000	350	160	\$6,268	\$450



36" Range with Standard Oven or Convection Oven and 6 Open Top Burners, Accepts Full-Size Sheet Pans

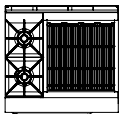
Model Number	Oven Base	Top Configuration	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					lbs	kg		
36S-6BN	Standard	6 Burners	Natural	215,000	520	236	\$6,722	\$460
36S-6BP	Standard	6 Burners	Propane	215,000	520	236	\$6,722	\$460
36C-6BN	Convection	6 Burners	Natural	215,000	580	263	\$11,218	\$490
36C-6BP	Convection	6 Burners	Propane	215,000	580	263	\$11,218	\$490



**36" Range with Standard Oven or Convection Oven,
2 Open Top Burners and 24" Griddle Right, Accepts Full-Size Sheet Pans**

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		
36S-2B24GN	Standard	2 Burners and 24" Griddle Right	24" Manual	Natural	135,000	570	259	\$8,690	\$460
36S-2B24GTN	Standard	2 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	135,000	570	259	\$9,400	\$530
36S-2B24GP	Standard	2 Burners and 24" Griddle Right	24" Manual	Propane	135,000	570	259	\$8,690	\$460
36S-2B24GTP	Standard	2 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	135,000	570	259	\$9,400	\$530
36C-2B24GN	Convection	2 Burners and 24" Griddle Right	24" Manual	Natural	135,000	630	288	\$13,326	\$500
36C-2B24GTN	Convection	2 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	135,000	630	288	\$14,314	\$570
36C-2B24GP	Convection	2 Burners and 24" Griddle Right	24" Manual	Propane	135,000	630	288	\$13,326	\$500
36C-2B24GTP	Convection	2 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	135,000	630	288	\$14,314	\$570

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



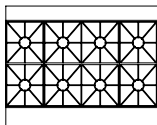
**36" Range with Standard Oven or Convection Oven, 2 Open Top Burners
and 24" Charbroiler Right, Accepts Full-Size Sheet Pans**

Model Number	Oven Base	Top Configuration	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					lbs	kg		
36S-2B24CBN	Standard	2 Burners and 24" Charbroiler Right	Natural	159,000	610	277	\$9,254	\$460
36S-2B24CBP	Standard	2 Burners and 24" Charbroiler Right	Propane	159,000	610	277	\$9,254	\$460
36C-2B24CBN	Convection	2 Burners and 24" Charbroiler Right	Natural	159,000	630	286	\$13,848	\$570
36C-2B24CBP	Convection	2 Burners and 24" Charbroiler Right	Propane	159,000	630	286	\$13,848	\$570



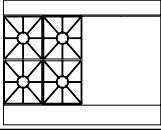
36" Range with Standard Oven or Convection Oven and 36" Griddle, Accepts Full-Size Sheet Pans

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		
36S-36GN	Standard	36" Griddle	36" Manual	Natural	95,000	610	277	\$9,520	\$500
36S-36GTN	Standard	36" Griddle	36" Thermostatic Controls	Natural	95,000	610	277	\$10,558	\$570
36S-36GP	Standard	36" Griddle	36" Manual	Propane	95,000	610	277	\$9,520	\$500
36S-36GTP	Standard	36" Griddle	36" Thermostatic Controls	Propane	95,000	610	277	\$10,558	\$570
36C-36GN	Convection	36" Griddle	36" Manual	Natural	95,000	660	299	\$13,944	\$630
36C-36GTN	Convection	36" Griddle	36" Thermostatic Controls	Natural	95,000	660	299	\$14,984	\$690
36C-36GP	Convection	36" Griddle	36" Manual	Propane	95,000	660	299	\$13,944	\$630
36C-36GTP	Convection	36" Griddle	36" Thermostatic Controls	Propane	95,000	660	299	\$14,984	\$690



48" Range with Standard Oven or Convection Oven, 8 Open Top Burners and 12" Storage Base, Accepts Full-Size Sheet Pans

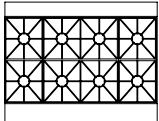
Model Number	Oven Base	Top Configuration	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					lbs	kg		
48S-8BN	Standard	8 Burners	Natural	275,000	668	304	\$10,558	\$510
48S-8BP	Standard	8 Burners	Propane	275,000	668	304	\$10,558	\$510
48C-8BN	Convection	8 Burners	Natural	275,000	730	332	\$15,076	\$580
48C-8BP	Convection	8 Burners	Propane	275,000	730	332	\$15,076	\$580



**48" Range with Standard Oven or Convection Oven, 4 Open Top Burners,
24" Griddle Right and 12" Storage Base, Accepts Full-Size Sheet Pans**

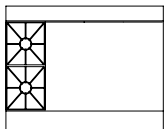
Model Number	Oven Base	Top Configuration	Griddle Size & Type	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
						lbs	kg		
48S-4B24GN	Standard	4 Burners and 24" Griddle Right	24" Manual	Natural	195,000	720	327	\$12,504	\$560
48S-4B24GTN	Standard	4 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	195,000	720	327	\$13,224	\$590
48S-4B24GP	Standard	4 Burners and 24" Griddle Right	24" Manual	Propane	195,000	720	327	\$12,504	\$560
48S-4B24GTP	Standard	4 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	195,000	720	327	\$13,224	\$590
48C-4B24GN	Convection	4 Burners and 24" Griddle Right	24" Manual	Natural	195,000	780	355	\$17,134	\$590
48C-4B24GTN	Convection	4 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	195,000	780	355	\$18,132	\$640
48C-4B24GP	Convection	4 Burners and 24" Griddle Right	24" Manual	Propane	195,000	780	355	\$17,134	\$590
48C-4B24GTP	Convection	4 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	195,000	780	355	\$18,132	\$640

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



**48" Range with 2 Standard Ovens and 8 Open Top Burners,
Accepts Full-Size Sheet Pans**

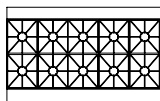
Model Number	Oven Base	Top Configuration	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					lbs	kg		
48SS-8BN	Standard	8 Burners	Natural	286,000	700	320	\$12,266	\$640
48SS-8BP	Standard	8 Burners	Propane	286,000	700	320	\$12,266	\$640



48" Range with Standard Oven or Convection Oven, 2 Open Top Burners, 36" Griddle Right and 12" Storage Base, Accepts Full-Size Sheet Pans

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		
48S-2B36GN	Standard	2 Burners and 36" Griddle Right	36" Manual	Natural	155,000	750	341	\$13,336	\$580
48S-2B36GTN	Standard	2 Burners and 36" Griddle Right	36" Thermostatic Controls	Natural	155,000	750	341	\$14,170	\$640
48S-2B36GP	Standard	2 Burners and 36" Griddle Right	36" Manual	Propane	155,000	750	341	\$13,336	\$580
48S-2B36GTP	Standard	2 Burners and 36" Griddle Right	36" Thermostatic Controls	Propane	155,000	750	341	\$14,170	\$640
48C-2B36GN	Convection	2 Burners and 36" Griddle Right	36" Manual	Natural	155,000	810	368	\$17,752	\$640
48C-2B36GTN	Convection	2 Burners and 36" Griddle Right	36" Thermostatic Controls	Natural	155,000	810	368	\$18,800	\$700
48C-2B36GP	Convection	2 Burners and 36" Griddle Right	36" Manual	Propane	155,000	810	368	\$17,752	\$640
48C-2B36GTP	Convection	2 Burners and 36" Griddle Right	36" Thermostatic Controls	Propane	155,000	810	368	\$18,800	\$700

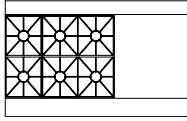
NOTE: Griddles and oven bases positioned left available upon request. Add \$670 to list price.



60" Range with 2 Standard Ovens or Convection Ovens and 10 Open Top Burners, Accepts Full-Size Sheet Pans

Model Number	Oven Base	Top Configuration	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					lbs	kg		
60SS-10BN	2 Standard	10 Burners	Natural	358,000	890	404	\$13,204	\$640
60SS-10BP	2 Standard	10 Burners	Propane	358,000	890	404	\$13,204	\$640
60SC-10BN	Standard/Convection	10 Burners	Natural	358,000	950	431	\$17,772	\$680
60SC-10BP	Standard/Convection	10 Burners	Propane	358,000	950	431	\$17,772	\$680

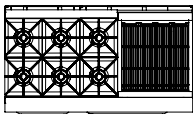
NOTE: Convection ovens positioned left available upon request. Add \$670 to list price.



**60" Range with Standard Oven or Convection Oven, 6 Open Top Burners
and 24" Griddle Right, Accepts Full-Size Sheet Pans**

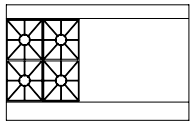
Model Number	Oven Base	Top Configuration	Griddle Size & Type	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
						lbs	kg		
60SS-6B24GN	2 Standard	6 Burners and 24" Griddle Right	24" Manual	Natural	278,000	990	499	\$15,148	\$680
60SS-6B24GTN	2 Standard	6 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	278,000	990	499	\$15,848	\$710
60SS-6B24GP	2 Standard	6 Burners and 24" Griddle Right	24" Manual	Propane	278,000	990	499	\$15,148	\$680
60SS-6B24GTP	2 Standard	6 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	278,000	990	499	\$15,848	\$710
60SC-6B24GN	Standard/Convection	6 Burners and 24" Griddle Right	24" Manual	Natural	278,000	1,050	476	\$19,850	\$700
60SC-6B24GTN	Standard/Convection	6 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	278,000	1,050	476	\$20,858	\$730
60SC-6B24GP	Standard/Convection	6 Burners and 24" Griddle Right	24" Manual	Propane	278,000	1,050	476	\$19,850	\$700
60SC-6B24GTP	Standard/Convection	6 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	278,000	1,050	476	\$20,858	\$730

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



**60" Range with Standard Oven or Convection Oven, 6 Open Top Burners
and 24" Charbroiler Right, Accepts Full-Size Sheet Pans**

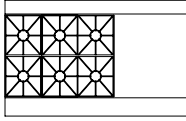
Model Number	Oven Base	Top Configuration	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					lbs	kg		
60SS-6B24CBN	2 Standard	6 Burners and 24" Charbroiler Right	Natural	302,000	930	422	\$15,652	\$680
60SS-6B24CBP	2 Standard	6 Burners and 24" Charbroiler Right	Propane	302,000	930	422	\$15,652	\$680
60SC-6B24CBN	Standard/Convection	6 Burners and 24" Charbroiler Right	Natural	302,000	990	491	\$20,316	\$730
60SC-6B24CBP	Standard/Convection	6 Burners and 24" Charbroiler Right	Propane	302,000	610	277	\$20,316	\$730



60" Range with Standard Oven or Convection Oven, 4 Open Top Burners and 36" Griddle Right, Accepts Full-Size Sheet Pans

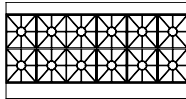
Model Number	Oven Base	Top Configuration	Griddle Size & Type	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
						lbs	kg		
60SS-4B36GN	2 Standard	4 Burners and 36" Griddle Right	36" Manual	Natural	238,000	1,015	460	\$16,032	\$710
60SS-4B36GTN	2 Standard	4 Burners and 36" Griddle Right	36" Thermostatic Controls	Natural	238,000	1,015	460	\$16,876	\$780
60SS-4B36GP	2 Standard	4 Burners and 36" Griddle Right	36" Manual	Propane	238,000	1,015	460	\$16,032	\$710
60SS-4B36GTP	2 Standard	4 Burners and 36" Griddle Right	36" Thermostatic Controls	Propane	238,000	1,015	460	\$16,876	\$780
60SC-4B36GN	Standard/Convection	4 Burners and 36" Griddle Right	36" Manual	Natural	238,000	1,075	488	\$20,458	\$710
60SC-4B36GTN	Standard/Convection	4 Burners and 36" Griddle Right	36" Thermostatic Controls	Natural	238,000	1,075	488	\$21,496	\$780
60SC-4B36GP	Standard/Convection	4 Burners and 36" Griddle Right	36" Manual	Propane	238,000	1,075	488	\$20,458	\$710
60SC-4B36GTP	Standard/Convection	4 Burners and 36" Griddle Right	36" Thermostatic Controls	Propane	238,000	1,075	488	\$21,496	\$780

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



**60" Range with Standard Oven or Convection Oven, 6 Open Top Burners
and 24" Griddle/Broiler Right, Accepts Full-Size Sheet Pans**

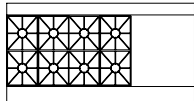
Model Number	Oven Base	Top Configuration	Griddle Size & Type	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
						lbs	kg		
60SS-6B24GBN	2 Standard	6 Burners and 24" Griddle/Broiler Right	24" Manual	Natural	268,000	1,045	465	\$15,734	\$710
60SS-6B24GBP	2 Standard	6 Burners and 24" Griddle/Broiler Right	24" Manual	Propane	268,000	1,045	465	\$15,734	\$710
60SC-6B24GBN	Standard/Convection	6 Burners and 24" Griddle/Broiler Right	24" Manual	Natural	268,000	1,085	492	\$19,994	\$730
60SC-6B24GBP	Standard/Convection	6 Burners and 24" Griddle/Broiler Right	24" Manual	Propane	268,000	1,085	492	\$19,994	\$730



**72" Range with 2 Standard Ovens or Convection Ovens
and 12 Open Top Burners, Accepts Full-Size Sheet Pans**

Model Number	Oven Base	Top Configuration	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					lbs	kg		
72SS-12BN	2 Standard	12 Burners	Natural	430,000	1,000	454	\$14,880	\$670
72SS-12BP	2 Standard	12 Burners	Propane	430,000	1,000	454	\$14,880	\$670
72SC-12BN	Standard/Convection	12 Burners	Natural	430,000	1,060	481	\$19,398	\$750
72SC-12BP	Standard/Convection	12 Burners	Propane	430,000	1,060	481	\$19,398	\$750
72CC-12BN	2 Convection	12 Burners	Natural	430,000	1,120	508	\$23,914	\$850
72CC-12BP	2 Convection	12 Burners	Propane	430,000	1,120	508	\$23,914	\$850

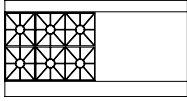
NOTE: Convection ovens positioned left available upon request. Add \$670 to list price.



72" Range with 2 Standard Ovens or Convection Ovens, 8 Open Top Burners and 24" Griddle Right, Accepts Full-Size Sheet Pans

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-8B24GN	2 Standard	8 Burners and 24" Griddle Right	24" Manual	Natural	350,000	1,050	476	\$16,856	\$680
72SS-8B24GTN	2 Standard	8 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	350,000	1,050	476	\$17,556	\$770
72SS-8B24GP	2 Standard	8 Burners and 24" Griddle Right	24" Manual	Propane	350,000	1,050	476	\$16,856	\$680
72SS-8B24GTP	2 Standard	8 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	350,000	1,050	476	\$17,556	\$770
72SC-8B24GN	Standard/Convection	8 Burners and 24" Griddle Right	24" Manual	Natural	350,000	1,110	503	\$21,486	\$720
72SC-8B24GTN	Standard/Convection	8 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	350,000	1,110	503	\$22,484	\$810
72SC-8B24GP	Standard/Convection	8 Burners and 24" Griddle Right	24" Manual	Propane	350,000	1,110	503	\$21,486	\$720
72SC-8B24GTP	Standard/Convection	8 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	350,000	1,110	503	\$22,484	\$810
72CC-8B24GN	2 Convection	8 Burners and 24" Griddle Right	24" Manual	Natural	350,000	1,170	531	\$26,024	\$740
72CC-8B24GTN	2 Convection	8 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	350,000	1,170	531	\$27,022	\$830
72CC-8B24GP	2 Convection	8 Burners and 24" Griddle Right	24" Manual	Propane	350,000	1,170	531	\$26,024	\$740
72CC-8B24GTP	2 Convection	8 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	350,000	1,170	531	\$27,022	\$830

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



72" Range with 2 Standard Ovens or Convection Ovens, 6 Open Top Burners and 36" Griddle Right, Accepts Full-Size Sheet Pans

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	\$17,690	\$740
72SS-6B36GTN	2 Standard	6 Burners and 36" Griddle Right	36" Thermostatic Controls	Natural	310,000	1,090	494	\$18,512	\$800
72SS-6B36GP	2 Standard	6 Burners and 36" Griddle Right	36" Manual	Propane	310,000	1,090	494	\$17,690	\$740
72SS-6B36GTP	2 Standard	6 Burners and 36" Griddle Right	36" Thermostatic Controls	Propane	310,000	1,090	494	\$18,512	\$800
72SC-6B36GN	Standard/Convection	6 Burners and 36" Griddle Right	36" Manual	Natural	310,000	1,150	522	\$22,114	\$780
72SC-6B36GTN	Standard/Convection	6 Burners and 36" Griddle Right	36" Thermostatic Controls	Natural	310,000	1,150	522	\$23,154	\$840
72SC-6B36GP	Standard/Convection	6 Burners and 36" Griddle Right	36" Manual	Propane	310,000	1,150	522	\$22,114	\$780
72SC-6B36GTP	Standard/Convection	6 Burners and 36" Griddle Right	36" Thermostatic Controls	Propane	310,000	1,150	522	\$23,154	\$840
72CC-6B36GN	2 Convection	6 Burners and 36" Griddle Right	36" Manual	Natural	310,000	1,210	549	\$26,590	\$880
72CC-6B36GTN	2 Convection	6 Burners and 36" Griddle Right	36" Thermostatic Controls	Natural	310,000	1,210	549	\$27,682	\$930
72CC-6B36GP	2 Convection	6 Burners and 36" Griddle Right	36" Manual	Propane	310,000	1,210	549	\$26,590	\$880
72CC-6B36GTP	2 Convection	6 Burners and 36" Griddle Right	36" Thermostatic Controls	Propane	310,000	1,210	549	\$27,682	\$930

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



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 \$1,030	STUB10-XL36 \$1,062	STUB10-XL48 \$1,164	STUB10-XL60 \$1,236	STUB10-XL72 \$1,310
Reinforced High Shelf	RSHELF-XL24 \$444	RSHELF-XL36 \$608	RSHELF-XL48 \$702	RSHELF-XL60 \$866	RSHELF-XL72 \$1,020
Interplumb Kit for Salamander/Cheesemelter	CONNECT-CHALL \$702				
Extra Oven Rack	OVNRACK-XL20 \$176	OVNRACK-XL26 \$238	OVNRACK-XL26 \$238	OVNRACK-XL20 \$176 OVNRACK-XL26 \$238	OVNRACK-XL26 \$238
Casters	CASTERS-RR4 \$618		CASTERS-RR8 \$886		
Adjustable Casters	CASTERS-ADJRR4 \$804		CASTERS-ADJRR8 \$1,112		
Flanged Feet	VFLANGD-FEET/4 \$428		VFLANGD-FEET/8 \$578		
Quick Disconnect Hose	3/4 QDH-4FT \$980		1INFLEX-4FT \$1,340		
Towel Bar	RCTWLBR-24 \$722	RCTWLBR-36 \$824	RCTWLBR-48 \$856	RCTWLBR-60 \$1,052	RCTWLBR-72 \$1,114
Cutting Board	RCCUTBD-24 \$1,020	RCCUTBD-36 \$1,114	RCCUTBD-48 \$1,608	RCCUTBD-60 \$1,854	RCCUTBD-72 \$2,112
Condiment Rail	RCCONRL-24 \$670	RCCONRL-36 \$804	RCCONRL-48 \$824	RCCONRL-60 \$1,030	RCCONRL-72 \$1,104
Fryer Shield	RCFRYER-SHIELD \$392				

NOTE: For fryer shield, specify left or right.

Factory-Installed Option	Option Code	List Price
Convert a Rear Open Top Burner to a Step-Up Rear Open Top Burner (1-12" Section)	OTB-STEPUP	\$556
Spark Igniter with Flame Safety Device for Open-Top Burners or Griddles (per 12" Section)	F-DEVICE	\$900



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
			lbs	kg	
36IRB-N	1	30,000	180	81	\$5,914
36IRB-P	1	30,000	180	81	\$5,914

See page 43 for cheesemelter options.

Radiant Salamander Broiler

Model Number	Number of Burners	Total BTU/hr	Approx. Shipping Wt.		List Price
			lbs	kg	
36RB-N	6	50,000	180	81	\$5,264
36RB-P	6	50,000	180	81	\$5,264



36RB-N

ACCESSORIES

36RB Models

Accessory	Accessory Code	List Price
SS Wall Mount Brackets—Salamander	WALLMNT-CHRBKR	\$408
Leg Set for Counter Installation	COUNTER-ADJLEG	\$204
Stainless Bottom Panel*	BOTTOM-SLMNDR	\$292
Stainless Back Panel	BACK-SLMNDR	\$322

*Required with wall bracket.



ELECTRIC RANGES

EV SERIES



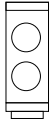
Our EV Series Electric Ranges meet the demands of foodservice cooking with rugged construction and quality features that bring ease of use, added efficiency and improved productivity to your operation. With heavy duty features, it can be sold as a medium or heavy duty electric range.

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

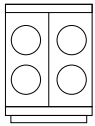


EV36S-6FP



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

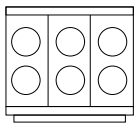
Model Number	Oven Base	Top Configuration	Volts	Phase	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					lbs	kg		
EV12-2FP208	N/A	2 French Plates	208	1/3	170	77	\$4,580	\$300
EV12-2FP240	N/A	2 French Plates	240	1/3	170	77	\$4,580	\$300
EV12-2FP480	N/A	2 French Plates	480	1/3	170	77	\$4,806	\$300
EV12-1HT208	N/A	1 Hot-Top	208	1 Only	170	77	\$5,568	\$300
EV12-1HT240	N/A	1 Hot-Top	240	1 Only	170	77	\$5,568	\$300
EV12-1HT480	N/A	1 Hot-Top	480	1 Only	170	77	\$5,804	\$300



24" Electric Range with 4 French Plates or 2 Hot-Top Sections and Standard Oven, Accepts Full-Size Sheet Pans

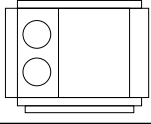
Model Number	Oven Base	Top Configuration	Volts	Phase	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					lbs	kg		
EV24S-4FP208	Standard	4 French Plates	208	1/3	325	147	\$11,362	\$490
EV24S-4FP240	Standard	4 French Plates	240	1/3	325	147	\$11,362	\$490
EV24S-4FP480	Standard	4 French Plates	480	1/3	325	147	\$11,824	\$490
EV24S-2HT208	Standard	2 Hot-Tops	208	1/3	325	147	\$13,358	\$490
EV24S-2HT240	Standard	2 Hot-Tops	240	1/3	325	147	\$13,358	\$490
EV24S-2HT480	Standard	2 Hot-Tops	480	1/3	325	147	\$13,892	\$490

NOTE: 380 V available upon request.



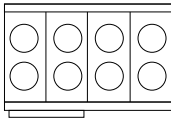
36" Electric Range with Standard Oven, French Plates, Griddle or Hot-Top Sections, Accepts Full-Size Sheet Pans

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	\$13,152	\$610
EV36S-6FP240	Standard	6 French Plates	240	1/3	440	200	\$13,152	\$610
EV36S-6FP480	Standard	6 French Plates	480	1/3	440	200	\$13,852	\$610
EV36S-3HT208	Standard	3 Hot-Tops	208	1/3	440	200	\$16,126	\$610
EV36S-3HT240	Standard	3 Hot-Tops	240	1/3	440	200	\$16,126	\$610
EV36S-3HT480	Standard	3 Hot-Tops	480	1/3	440	200	\$16,814	\$610
EV36S-4FP1HT208	Standard	4 French Plates and 1 Hot-Top	208	1/3	440	200	\$15,168	\$610
EV36S-4FP1HT240	Standard	4 French Plates and 1 Hot-Top	240	1/3	440	200	\$15,168	\$610
EV36S-4FP1HT480	Standard	4 French Plates and 1 Hot-Top	480	1/3	440	200	\$15,858	\$610
EV36S-2FP2HT208	Standard	2 French Plates and 2 Hot-Tops	208	1/3	440	200	\$16,012	\$610
EV36S-2FP2HT240	Standard	2 French Plates and 2 Hot-Tops	240	1/3	440	200	\$16,012	\$610
EV36S-2FP2HT480	Standard	2 French Plates and 2 Hot-Tops	480	1/3	440	200	\$16,670	\$610
EV36S-4FP12G208	Standard	4 French Plates and 12" Griddle Right	208	1/3	550	250	\$16,578	\$610
EV36S-4FP12G240	Standard	4 French Plates and 12" Griddle Right	240	1/3	550	250	\$16,578	\$610
EV36S-4FP12G480	Standard	4 French Plates and 12" Griddle Right	480	1/3	550	250	\$17,402	\$610
EV36S-2HT12G208	Standard	2 Hot-Tops and 12" Griddle Right	208	1/3	550	250	\$18,596	\$610
EV36S-2HT12G240	Standard	2 Hot-Tops and 12" Griddle Right	240	1/3	550	250	\$18,596	\$610
EV36S-2HT12G480	Standard	2 Hot-Tops and 12" Griddle Right	480	1/3	550	250	\$19,398	\$610



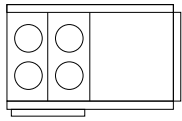
**36" Electric Range with Standard Oven, 2 French Plates
and 24" Griddle or 36" Griddle, Accepts Full-Size Sheet Pans**

Model Number	Oven Base	Top Configuration	Volts	Phase	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					lbs	kg		
EV36S-2FP24G208	Standard	2 French Plates and 24" Griddle Right	208	1/3	500	227	\$15,754	\$700
EV36S-2FP24G240	Standard	2 French Plates and 24" Griddle Right	240	1/3	500	227	\$15,754	\$700
EV36S-2FP24G480	Standard	2 French Plates and 24" Griddle Right	480	1/3	500	227	\$16,146	\$700
EV36S-36G208	Standard	36" Griddle	208	1/3	750	340	\$18,112	\$700
EV36S-36G240	Standard	36" Griddle	240	1/3	750	340	\$18,112	\$700
EV36S-36G480	Standard	36" Griddle	480	1/3	750	340	\$18,904	\$700



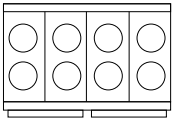
**48" Electric Range with Standard Oven, 8 French Plates
or 4 Hot-Top Sections, Accepts Full-Size Sheet Pans**

Model Number	Oven Base	Top Configuration	Volts	Phase	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					lbs	kg		
EV48S-8FP208	Standard	8 French Plates	208	1/3	590	268	\$17,802	\$640
EV48S-8FP240	Standard	8 French Plates	240	1/3	590	268	\$17,802	\$640
EV48S-8FP480	Standard	8 French Plates	480	1/3	590	268	\$19,614	\$640
EV48S-4HT208	Standard	4 Hot-Tops	208	1/3	590	268	\$21,630	\$640
EV48S-4HT240	Standard	4 Hot-Tops	240	1/3	590	268	\$21,630	\$640
EV48S-4HT480	Standard	4 Hot-Tops	480	1/3	590	268	\$22,566	\$640



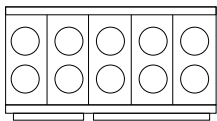
48" Electric Range with Standard Oven, 4 French Plates and 24" Thermostatic Griddle, Accepts Full-Size Sheet Pans

Model Number	Oven Base	Top Configuration	Volts	Phase	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					lbs	kg		
EV48S-4FP24G208	Standard	4 French Plates and 24" Griddle Right	208	1/3	660	300	\$20,170	\$730
EV48S-4FP24G240	Standard	4 French Plates and 24" Griddle Right	240	1/3	660	300	\$20,170	\$730
EV48S-4FP24G480	Standard	4 French Plates and 24" Griddle Right	480	1/3	660	300	\$21,096	\$730



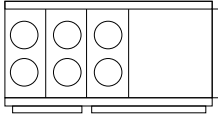
48" Electric Range with 2 Standard Ovens and 8 French Plates, Accepts Full-Size Sheet Pans

Model Number	Oven Base	Top Configuration	Volts	Phase	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					lbs	kg		
EV48SS-8FP208	2 Standard	8 French Plates	208	1/3	700	318	\$22,712	\$830
EV48SS-8FP240	2 Standard	8 French Plates	240	1/3	700	318	\$22,712	\$830
EV48SS-8FP480	2 Standard	8 French Plates	480	1/3	700	318	\$23,638	\$830



60" Electric Range with 2 Standard Ovens and 10 French Plates or 5 Hot-Top Sections, Accepts Full-Size Sheet Pans

Model Number	Oven Base	Top Configuration	Volts	Phase	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					lbs	kg		
EV60SS-10FP208	2 Standard	10 French Plates	208	1/3	750	341	\$21,600	\$1,070
EV60SS-10FP240	2 Standard	10 French Plates	240	1/3	750	341	\$21,600	\$1,070
EV60SS-10FP480	2 Standard	10 French Plates	480	1/3	750	341	\$22,412	\$1,070
EV60SS-5HT208	2 Standard	5 Hot-Tops	208	1/3	750	341	\$26,632	\$1,070
EV60SS-5HT240	2 Standard	5 Hot-Tops	240	1/3	750	341	\$26,632	\$1,070
EV60SS-5HT480	2 Standard	5 Hot-Tops	480	1/3	750	341	\$27,424	\$1,070



**60" Electric Range with 2 Standard Ovens, 6 French Plates
and 24" Thermostatic Griddle Right, Accepts Full-Size Sheet Pans**

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	\$23,802	\$1,150
EV60SS-6FP24G240	2 Standard	6 French Plates and 24" Griddle	240	1/3	815	370	\$23,802	\$1,150
EV60SS-6FP24G480	2 Standard	6 French Plates and 24" Griddle	480	1/3	815	370	\$24,594	\$1,150

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 \$444	RSHELF-XL36 \$608	RSHELF-XL60 \$866
Extra Oven Rack	N/A	OVNRACK-XL20 \$176	OVNRACK-XL26 \$238	OVNRACK-XL20 \$176 OVNRACK-XL26 \$238
Casters	N/A	CASTERS-RR4 \$618		CASTERS-RR8 \$886
Adjustable Casters	N/A	CASTERS-ADJRR4 \$804		CASTERS-ADJRR8 \$1,112
Marine Package*	N/A	MARINE-EV24 \$3,040	MARINE-EV36 \$3,040	N/A
Stub Riser 10"	STUB10-XL12 \$572	STUB10-XL24 \$1,030	STUB10-XL36 \$1,062	STUB10-XL60 \$1,236

*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 \$722	RCTWLBR-36 \$824	RCTWLBR-48 \$856	RCTWLBR-60 \$1,052	RCTWLBR-72 \$1,114
Cutting Board	RCCUTBD-24 \$1,020	RCCUTBD-36 \$1,114	RCCUTBD-48 \$1,608	RCCUTBD-60 \$1,854	RCCUTBD-72 \$2,112
Condiment Rail	RCCONRL-24 \$670	RCCONRL-36 \$804	RCCONRL-48 \$824	RCCONRL-60 \$1,030	RCCONRL-72 \$1,104
Fryer Shield	RCFRYER-SHIELD \$392				

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 27½" W x 13" D
- Removable full-width spillage pan
- Standard voltage 208V or 240V field convertible to 1-phase



36ESB

Model Number	Description	Available on	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
			lbs	kg		
36ESB-208	36" Wide Salamander Broiler	Any 36" Electric Range with Standard Oven	180	82	\$7,592	\$260
36ESB-240	36" Wide Salamander Broiler	Any 36" Electric Range with Standard Oven	180	82	\$7,592	\$260
36ESB-480	36" Wide Salamander Broiler	Any 36" Electric Range with Standard Oven	180	82	\$8,292	\$260

NOTE: Salamanders may not be mounted to ranges on casters.

NOTE: See the Wall Mount, Leg, Bottom, and Back Panels from page 95.



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)
			lbs	kg		
C24EO3	3	8	140	64	\$12,340	\$372
C24EO5	5	12	170	78	\$17,194	\$494

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

NOTE: 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

C24E0 Series

Option	Available on	List Price
480 V, 60 Hz, 3-Phase	C24E05/12 kW	\$708
380 V, 3-Phase	C24E05	\$1,064
415 V, 3-Phase	C24E05	\$1,064
440 V, 3-Phase	C24E05	\$1,064
C24CT-PPS Security Screws, Tack Welds and Controls Protected by Lockable Cover (Lock by Others)	C24E03, C24E05	\$2,236

Accessory	Available on	Accessory Code	List Price
Manual Sliding Shelf (12" x 20")	All Models	ADDRACK H	\$206
Perforated Water Cover	C24E03, C24E05	COVER PERF	\$550
Heat Shield for Control Side	C24E03, C24E05	CTOPHTE SHIELD	\$804
4" Legs with Adjustable Foot (Set of 4)	C24E03, C24E05	CNTLEGS 4INCH	\$444
Stand 24" Wide x 28" High	C24E03, C24E05	STAND 28YSGL	\$2,950
Stand 24" Wide x 34" High	C24E03, C24E05	STAND 34YSGL	\$2,960
Pull-Out Shelf for Stand YSGL	STAND 28/34YSGL	S/SHELF-XSGL	\$670
Extra Pair of Universal Pan Slides for Stands	STAND 28/34YSGL	Y/PAN SLIDES	\$220
Set of 4 Casters, Locking—Limitation Contact Factory	STAND 28/34YSGL	CASTERS XSGL	\$576
Stacking Kit for 2 Counter Steamers—Counter Mount	C24E03, C24E05	STCKKIT 24EA	\$2,784
Single Point Electrical Connect Kit for Stacked C24E03 or C24E05 (3-Phase Only)	STCKKIT 24EA	C24EA SGLPT	\$2,096
Stand 24" Wide x 15" High for Stacked Steamers	STCKKIT 24EA	STAND 15YSGL	\$2,890
Legs, 6" for Stacking Kit—Floor Mount	STCKKIT 24EA	STCKKIT FLG6	\$572
Casters, 6", 2 Locking for Stacking Kit—Floor Mount	STCKKIT 24EA	STCKKIT CST6	\$644
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	\$524
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	\$562
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	\$562
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	\$562

*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 and STAND 15YSGL.

Model Number	Pan Capacity 12" x 20" x 2½"	Input (kW)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
			lbs	kg		
C24EA3 DLX	3	9.25	140	64	\$12,402	\$372
C24EA5 DLX	5	15.75	175	80	\$17,730	\$530

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.



ELECTRIC COUNTER CONVECTION STEAMERS AND LWE STEAMERS

BSC SERIES

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)
			lbs	kg		
C24EA3 BSC	3	8.5	140	64	\$11,104	\$322
C24EA5 BSC	5	15	175	80	\$16,044	\$464

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.

LWE SERIES

Standard Features:

- Uses 90% less water versus traditional models
- ENERGY STAR® qualified and uses 50% less energy versus traditional models
- Less filter maintenance and scale cleaning required



C24EA LWE

Model Number	Pan Capacity 12" x 20" x 2½"	Input (kW)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
			lbs	kg		
C24EA3 LWE	3	8.5	140	64	\$13,648	\$372
C24EA5 LWE	5	15	175	80	\$19,000	\$530

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.

OPTIONS & ACCESSORIES

Electric Counter Convection Steamers

Option	Available on	List Price
480 V, 60 Hz, 3-Phase	C24EA3, C24EA5	\$708
380 V, 3-Phase	C24EA3, C24EA5	\$1,064
415 V, 3-Phase	C24EA3, C24EA5	\$1,064
440 V, 3-Phase	C24EA3, C24EA5	\$1,064
C24CT-PPS Security Screws, Tack Welds and Controls Protected by Lockable Cover (Lock by Others)	C24EA3, C24EA5	\$2,240



Electric Counter Convection Steamers

Accessory	Available on	Accessory Code	List Price
Manual Sliding Shelf (12" x 20")	All Models	ADDRACK H	\$206
Heat Shield for Control Side	C24EA3, C24EA5	CTOPHTE SHIELD	\$804
4" Legs with Adjustable Foot (Set of 4)	C24EA3, C24EA5	CNTLEGS 4INCH	\$444
Stand 24" Wide x 28" High	C24EA3, C24EA5	STAND 28YSGL	\$2,950
Stand 24" Wide x 34" High	C24EA3, C24EA5	STAND 34YSGL	\$2,960
Extra Pair of Universal Pan Slides for Stands	STAND 28/34YSGL	Y/PAN SLIDES	\$220
Set of 4 Casters, Locking—Limitation Contact Factory	STAND 28/34YSGL	CASTERS XSGL	\$576
Stacking Kit for 2 Counter Steamers—Counter Mount	C24EA3, C24EA5	STCKKIT 24EA	\$2,784
Single Point Electrical Connect Kit for Stacked C24EA3 or C24EA5 (3-Phase Only)	STCKKIT 24EA	C24EA SGLPT	\$2,096
Stand 24" Wide x 15" High for Stacked Steamers	STCKKIT 24EA	STAND 15YSGL	\$2,890
Legs, 6" for Stacking Kit—Floor Mount	STCKKIT 24EA	STCKKIT FLG6	\$572
Casters, 6", 2 Locking for Stacking Kit—Floor Mount	STCKKIT 24EA	STCKKIT CST6	\$644
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	\$524
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	\$562
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	\$562
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	\$562
Flex S/S Water Connection 72", 3/4 NSHT on Both Ends, Per Each, 2 Required	C24EA3, C24EA5	HOSEWTR 3/4BBV	\$266
ScaleBlocker® Water Filtration System	C24EA3, C24EA5	SMF600 SYSTEM	\$1,596
ScaleBlocker® Water Filtration PM Kit Includes Cartridge, ScaleRelease™ for Use with SMF Systems Only	SMF600 SYSTEM	SMF600 PMKIT	\$608

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



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	\$23,404	\$706

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.

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	\$2,196

Accessory	Available on	Accessory Code	List Price
Manual Sliding Shelf (12" x 20")	All Models	ADDRACK H	\$206
Stand 24" Wide x 28" High (Bullet Feet)	VSX5G	STAND RL28G	\$2,970
Flex S/S Water Connection 72", 3/4 NSHT on Both Ends, Per Each, 2 Required	VSX5G	HOSEWTR 3/4BBV	\$266
ScaleBlocker® Water Filtration System	VSX5G	SMF600 SYSTEM	\$1,596
ScaleBlocker® Water Filtration PM Kit Includes Cartridge, ScaleRelease™ for Use with SMF Systems Only	SMF600 SYSTEM	SMF600 PMKIT	\$608
¾" x 4' Gas Flex Hose and Quick Disconnect	All Gas Steamers	3/4QD-HOSE-4	\$962



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)
			lbs	kg		
C24GA6 DLX	6	125,000	625	284	\$33,642	\$1,010
C24GA10 DLX	10	125,000	675	306	\$34,716	\$1,044

NOTE: Available with optional propane.

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)
			lbs	kg		
C24EA6 DLX	6	17.2	550	250	\$31,510	\$950
C24EA10 DLX	10	25.6	600	273	\$33,978	\$1,022

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

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



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)
			lbs	kg		
C24GA6 BSC	6	125,000	625	284	\$30,866	\$928
C24GA10 BSC	10	125,000	675	306	\$32,092	\$962

NOTE: Available with optional propane.

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)
			lbs	kg		
C24EA6 BSC	6	16	550	250	\$29,986	\$900
C24EA10 BSC	10	24	600	273	\$31,500	\$950

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

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)
			lbs	kg		
C24DA6 BSC	6	2.4	515	234	\$22,998	\$914
C24DA10 BSC	10	4	565	257	\$25,148	\$950



OPTIONS & ACCESSORIES

Floor Convection Steamers

Option	Available on	List Price
220 V, 60 Hz, 3-Phase	All Gas Units	\$1,446
480 V, 60 Hz, 3-Phase	C24EA6 DLX or BSC, C24EA10 DLX or BSC	\$1,230
380 V, 3-Phase	C24EA6 DLX, C24EA10 DLX	\$1,846
415 V, 3-Phase	C24EA6 DLX, C24EA10 DLX	\$1,846
440 V, 3-Phase	C24EA6 DLX, C24EA10 DLX	\$1,846
C24FL-PPS Security Screws, Tack Welds and Controls Protected by Lockable Cover (Lock by Others); Perforated Flue Cover	C24EA6 BSC, C24EA10 BSC	\$4,452

Accessory	Available on	Accessory Code	List Price
Manual Sliding Shelf (12" x 20")	All Models	ADDRACK H	\$206
Heat Shield for Control Side	All Models	CSTMHTE SHIELD	\$968
Flex S/S Water Connection 72", 3/4 NSHT on Both Ends, Per Each, 2 Required	All Models	HOSEWTR 3/4BBV	\$266
ScaleBlocker® Water Filtration System	All Models	SMF620 SYSTEM	\$1,842
ScaleBlocker® Water Filtration PM Kit Includes Cartridge, ScaleRelease™ for Use with SMF Systems Only	SMF620 SYSTEM	SMF620 PMKIT	\$734
¾" x 4' Gas Flex Hose and Quick Disconnect	All Gas Kettles	3/4QD-HOSE-4	\$962

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

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
 - 1/4" x 5/8" 20-gallon
 - 3/8" x 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 116–117 for options and accessories.

NOTE: See page 125 for faucets.

NOTE: Spring assist cover is an accessory for tilting kettles.

Stationary Models:

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



K40DL

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	\$15,602	\$470
K40DL	40	152	1.5	190	86	\$16,416	\$496
K60DL	60	227	2.3	265	120	\$19,760	\$566

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	\$20,180	\$608
K40DLT	40	152	1.5	332	151	\$21,678	\$652
K60DLT	60	227	2.3	365	166	\$25,138	\$756



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
 - ¼" x ⅝" 20-gallon
 - ⅜" 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

Stationary Models:

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



K40ELT

NOTE: See page 116–117 for options and accessories.

NOTE: See page 125 for faucets.

NOTE: Spring assist cover is an accessory for tilting kettles.

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	\$25,470	\$766
K40EL	40	152	18	255	116	\$27,954	\$800
K60EL	60	227	18	390	177	\$33,210	\$996

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	\$35,506	\$1,068
K40ELT	40	152	18	352	160	\$37,636	\$1,130
K60ELT	60	227	18	417	189	\$43,680	\$1,310

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. Embossed gallon/liter markings increase ease of use, improve accuracy of measurements and boost overall productivity.



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
 - 1/4" x 5/8" 20-gallon
 - 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



K40GLT

NOTE: See page 116–117 for options and accessories.

NOTE: See page 125 for faucets.

NOTE: Spring assist cover is an accessory for tilting kettles.

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	\$27,778	\$834
K40GL	40	152	100,000	600	272	\$31,210	\$896
K60GL	60	227	100,000	950	430	\$37,878	\$1,140

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	\$44,628	\$1,278
K40GLT	40	152	100,000	930	422	\$46,620	\$1,334
K60GLT	60	227	100,000	1,142	518	\$56,606	\$1,618



OPTIONS & ACCESSORIES

K Series—All Electric Models

Option	List Price
480 V, 60 Hz, 3-Phase (3 Wire)	\$1,208
380 V, 3-Phase	\$1,808
415 V, 3-Phase	\$1,808
440 V, 3-Phase	\$1,808
Increase from 18 kW to 24 kW, 3-Phase Only (40, 60-Gallon Kettles Only)	\$980
220/50-60/1 Gas Kettle	\$1,176

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)	\$6,354
SKDOV PPS Protection for Draw-Off Valve for K Series Stationary Kettles	\$2,634
SKD-PPS Direct Stationary Steam Kettle Security Screws, Tack Welds, Draw-Off Valve Secured with Chain	\$4,048
PIVOT-PPS Reinforced Pivot Assembly for Standard Spring Assist Cover	\$788
HDCOVER-PPS Heavy Duty 14-Gauge Welded Cover for Stationary Kettles, Not Spring Assist	\$2,696
KDOV COMP3, Compression Draw-Off Valve, 3" in Lieu of Standard 2" Valve*	\$4,388
KDOV PLUG2, Plug Draw-Off Valve, 2" in Lieu of Standard 2" Valve	\$1,386

K Series—Tilting Kettles Only

Option	List Price
Motorized Power Tilt (Gas Only)	\$1,964
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)	\$3,832
TKD-PPS Direct Steam Tilting Kettle without Draw-Off Valve: Security Screws, Tack Welds	\$3,480
KDOV CHAIN-PPS Draw-Off Valve Secured with Chain	\$1,916
TKDOV PPS Protection for Draw-Off Valve for K Series Kettles with Chain	\$2,634
KTDOV COMP2, Compression Draw-Off Valve, 2" with Perforated Strainer	\$4,388
KTDOV COMP3, Compression Draw-Off Valve, 3" with Perforated Strainer*	\$7,298
KTDOV PLUG2, Plug Draw-Off Valve, 2" with Perforated Strainer	\$5,494

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



2" Compression



3" Compression



2" Plug



Accessory	Available on	Accessory Code	List Price
Perforated Strainer for Draw-Off Valve	K20	STRAINR DPS20	\$606
	K40	STRAINR DPS40	\$606
	K60	STRAINR DPS60	\$606
Solid Disk for Draw-Off Valve	K20	STRAINR DSS20	\$606
	K40	STRAINR DSS40	\$606
	K60	STRAINR DSS60	\$606
Catch Can with Bail Handle and Drain Hose (1" ID x 48" Length) for Draw-Off Valve	All Models with DOV	CATCH CAN	\$810
Clean-Up Kit Includes Draw-Off Brush, Clean-Up Brush with 36" Handle and Paddle Scraper with 40" Handle	All Models	CLEANUP KIT	\$480
Stainless Steel 48" Whip	All Models	SSTWHIP 48	\$722
Paddle Scraper with 48" Handle with Nylon Blade	All Models	PADDLE 48	\$366
Stainless Steel Lift-Off Cover	20-Gallon Models	COVER K20	\$1,036
Hinged Cover Direct Steam, Electric and Gas K Series Tilting Kettle (Field Installed)	K20DLT	SACOVER K20DLT	\$1,250
	K40DLT	SACOVER K40DLT	\$1,334
	K60DLT	SACOVER K60DLT	\$1,450
	K20ELT	SACOVER K20ELT	\$1,250
	K40ELT	SACOVER K40ELT	\$1,334
	K60ELT	SACOVER K60ELT	\$1,450
	K20GLT	SACOVER K20GLT	\$1,250
	K40GLT	SACOVER K40GLT	\$1,334
	K60GLT	SACOVER K60GLT	\$1,450
Tilting Kettle Pouring Lip Strainer	20-Gallon Models	STRAINR K20	\$630
	40-Gallon Models	STRAINR K40	\$698
	60-Gallon Models	STRAINR K60	\$772
Stainless Steel Food Receiving Pan Support	Electric and Direct Steam K Series Tilting Kettles	SUPPORT PAN	\$2,132
	Gas K Series Tilting Kettles	SUPPORT PANGLT	\$2,132
Single Basket 20-Gallon	20-Gallon Models	BASKET VSSB20	\$2,170
Tri-Basket	K Series 20-Gallon Models	BASKET TRI20	\$5,192
	K Series 40-Gallon Models	BASKET TRI40	\$5,192
	K Series 60-Gallon Models	BASKET TRI60	\$7,382
3/4" x 4' Gas Flex Hose and Quick Disconnect	All Gas Kettles	3/4QD-HOSE-4	\$962



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 1/4" x 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		lbs	kg		
K6ETT	24	6	23	208/7.5 240/10	130	59	\$11,700	\$354
K12ETT	48	12	45	208/12 240/16	180	82	\$14,118	\$426

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.

NOTE: See page 125 for faucets.

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		lbs	kg		
K20ETT	80	20	76	208/12 240/16	225	102	\$22,008	\$664

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.

Direct Steam Tilting Kettles

Model Number	True Working Capacity			Input (BHP)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
	Qts	Gal	Ltrs		lbs	kg		
K6DTT	24	6	23	0.6	44	20	\$7,752	\$236
K12DTT	48	12	45	1	90	41	\$10,340	\$312

Chef's Tip

Type 316 stainless steel offers protection from pitting and corrosion from high acid food products such as barbeque and spaghetti sauce. Embossed gallon/liter markings increase ease of use, improve accuracy of measurements and boost overall productivity.

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



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	\$1,174
380 V, 3-Phase	K6ETT, K12ETT, K20ETT	\$1,774
415 V, 3-Phase	K6ETT, K12ETT, K20ETT	\$1,774
440 V, 3-Phase	K6ETT, K12ETT, K20ETT	\$1,774
KETT-PPS Security Fasteners and Tack Welds with Controls Protected by Lockable Cover (Lock by Others)	K6ETT, K12ETT, K20ETT	\$2,240

Accessory	Available on	Accessory Code	List Price
Stainless Steel Stand for Electric Kettle with Sliding Drain Pan	K6ETT, K12ETT	STAND VSKT30	\$3,294
Economy Stand for Electric Kettle without Sliding Drain Pan	K6ETT, K12ETT	STAND VSKTEC	\$2,014
Direct Steam Kettle Adapter for VSKT Kettle Stand	K6DTT, K12DTT and STAND VSKT30	ADAPTER DIRECT	\$1,508
Single Basket 6-Gallon	K6ETT, K6DTT	BASKET VSSB6	\$2,154
Single Basket 20-Gallon	K12ETT, K12DTT, K20ETT	BASKET VSSB20	\$2,170
Stainless Steel Lift-Off Cover 6-Gallon/with Lid Hanger	K6ETT, K6DTT	COVER K6	\$786
Stainless Steel Lift-Off Cover 12-Gallon/with Lid Hanger	K12ETT	COVER K12	\$872
Stainless Steel Lift-Off Cover 20-Gallon/with Lid Hanger	K20ETT	COVER K20	\$1,036
Tilting Kettle Strainer 6-Gallon	K6ETT, K6DTT	STRAINR K6	\$570
Tilting Kettle Strainer 12-Gallon	K12ETT	STRAINR K12	\$608
Tilting Kettle Strainer 20-Gallon	K20ETT	STRAINR K20	\$636
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	\$524
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	\$562
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	\$562
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	\$562

*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
- Sliding drain pan
- Heavy gauge top with formed drain trough
- 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	\$19,362	\$580

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	\$32,944	\$994
VEKT64/612	72	18	68	64"	19.5	555	251	\$37,780	\$1,136
VEKT64/126	72	18	68	64"	19.5	555	251	\$37,780	\$1,136
VEKT64/1212	96	24	90	64"	24	610	227	\$40,256	\$1,212
VEKT64/6B12	72	18	68	64"	16.5	555	251	\$42,242	\$1,270
VEKT64/6B16	88	22	106	64"	15	606	275	\$43,586	\$1,310
VEKT64/12B12	96	24	90	64"	21	606	275	\$42,242	\$1,270
VEKT64/12B16	112	28	106	64"	19.5	661	300	\$43,586	\$1,310
VEKT64/B126	72	18	68	64"	21	555	251	\$42,242	\$1,270
VEKT64/B166	88	22	106	64"	15	606	275	\$43,586	\$1,310
VEKT64/B1212	96	24	90	64"	21	606	275	\$44,718	\$1,344
VEKT64/B1612	112	28	106	64"	19.5	661	300	\$46,064	\$1,386

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	\$48,916	\$1,472

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.

NOTE: See page 125 for faucets.



OPTIONS & ACCESSORIES

Electric Counter Kettles

Option	Available on	List Price
480 V, 60 Hz, 3-Phase (Each Kettle)	K6ETT, K12ETT	\$1,174
380 V, 3-Phase	K6ETT, K12ETT	\$1,764
415 V, 3-Phase	K6ETT, K12ETT	\$1,764
440 V, 3-Phase	K6ETT, K12ETT	\$1,764

Accessory	Accessory Code	List Price
26" Table with Sliding Drain Pan	KT26 TABLE	\$7,578
40" Table with Sliding Drain Pan	KT40 TABLE	\$9,484
50" Table with Sliding Drain Pan	KT50 TABLE	\$9,484
64" Table with Sliding Drain Pan	KT64 TABLE	\$11,798
80" Table with Sliding Drain Pan	KT80 TABLE	\$13,734
Single Basket 6-Gallon	BASKET VSSB6	\$2,152
Single Basket 12-Gallon	BASKET VSSB20	\$2,170
Steel Lift-Off Cover 6-Gallon	COVER K6	\$786
Steel Lift-Off Cover 12-Gallon	COVER K12	\$872
Tilting Kettle Strainer 6-Gallon	STRAINR K6	\$570
Tilting Kettle Strainer 12-Gallon	STRAINR K12	\$608
Single Pantry Deck Mount Faucet 12" Swivel Spout, Includes 4" and 12" Riser	SGLTS 12NZL	\$518
Double Pantry Deck Mount Faucet 12" Swivel Spout, Includes 4" and 12" Riser	DBLTS 12NZL	\$686
Single Pantry Deck Mount Faucet 18" Double Jointed Swivel Spout, Includes 4" and 12" Riser	SGLTS 18NZLJ	\$574
Double Pantry Deck Mount Faucet 18" Double Jointed Swivel Spout, Includes 4" and 12" Riser	DBLTS 18NZLJ	\$770

Counter Braising Tables

Option	Available on	List Price
480 V, 60 Hz, 3-Phase	VECTS12, VECTS16	\$2,092
380 V, 3-Phase	VECTS12, VECTS16	\$2,748
415 V, 3-Phase	VECTS12, VECTS16	\$2,748
440 V, 3-Phase	VECTS12, VECTS16	\$2,748
Etched Gallon Marking	VECTS12, VECTS16	\$936

Accessory	Available on	Accessory Code	List Price
Lift-Off Cover	VECTS12	COVER VSC12	\$1,326
Lift-Off Dome Cover	VECTS16	COVER VCTS16	\$1,114
Steam Pan Inserts 12-Gallon Only	VECTS12	BPSTEAM INSERT	\$632
Steam Pan Inserts 16-Gallon Only	VECTS16	PANINST VSPI16	\$636



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



VKT50

	Model Number	True Working Capacity			Width	Total (BHP)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
		Qts	Gal	Ltrs			lbs	kg		
1 Kettle	VKT26/6	24	6	23	26"	0.6	244	111	\$17,202	\$518
	VKT26/12	48	12	46	26"	1	290	132	\$19,790	\$598
2 Kettles	VKT40/66	48	12	46	40"	1.2	433	196	\$27,514	\$832
	VKT50/1212	96	24	92	50"	2	525	238	\$32,690	\$986
3 Kettles	VKT64/666	72	18	68	64"	1.8	537	244	\$37,998	\$1,148
	VKT64/121212	144	36	138	64"	3	675	306	\$45,758	\$1,384
4 Kettles	VKT80/6666	96	24	92	80"	2.4	752	341	\$48,212	\$1,456

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	\$2,154
Single Basket 12-Gallon	BASKET VSSB20	\$2,170
Stainless Steel Cover 6-Gallon	COVER K6	\$786
Stainless Steel Cover 12-Gallon	COVER K12	\$872
Tilting Kettle Strainer 6-Gallon	STRAINR K6	\$570
Tilting Kettle Strainer 12-Gallon	STRAINR K12	\$608



FULLY-JACKETED STATIONARY KETTLES

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

Standard Features:

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

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	\$34,758	\$1,044
GS60E	60	227	135,000	819	371	\$44,430	\$1,336
GL80E	80	303	135,000	899	408	\$45,154	\$1,356
GT100E	100	379	135,000	944	428	\$55,790	\$1,676
GT125E	125	475	135,000	1,024	485	\$56,148	\$1,686
GT150E	150	570	135,000	1,124	510	\$58,954	\$1,772



GS60E

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	\$48,924	\$1,472
ET100	100	379	36	824	374	\$52,062	\$1,596
ET125	125	475	36	899	408	\$55,518	\$1,666
ET150	150	570	36	974	442	\$58,256	\$1,750

NOTE: See page 125 for faucets.

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	\$33,322	\$1,004
ST100	100	379	4	600	259	\$41,962	\$1,260
ST125	125	475	5	625	284	\$44,408	\$1,336
ST150	150	570	6	725	329	\$47,034	\$1,414



OPTIONS & ACCESSORIES

Fully-Jacketed Stationary Kettles

Option	List Price
480 V, 60 Hz, 3-Phase (3 Wire)	\$1,520
380 V, 3-Phase (3 Wire)	\$2,272
415 V, 3-Phase (3 Wire)	\$2,272
440 V, 3-Phase (3 Wire)	\$2,272
220/50-60/1 Gas	\$1,176
FJDOV COM3 3" Compression Draw-Off Valve in Lieu of 2" Plug Draw-Off Valve	\$3,858
316 SST Steel Liner 40-Gallon	\$4,516
316 SST Steel Liner 60 and 80-Gallon	\$4,892
316 SST Steel Liner 100, 125 and 150-Gallon	\$5,328
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)	\$3,478
FJKSTEP PPS Protection for Draw-Off Valve for FJ Series Stationary Kettles with Chain	\$2,634
FJKD-PPS Direct Stationary Steam Kettle Security Screws, Tack Welds	\$1,166
LKCOVER-PPS Cover with Lock Hasp (Lock by Others)	\$1,236
PIVOT-PPS Reinforced Pivot Assembly for Standard Spring Assist Cover	\$1,484
HDCOVER-PPS Heavy Duty 14-Gauge Welded Cover for Stationary Kettles, Not Spring Assist	\$2,696
HDCOVER-SPLITLID Heavy Duty 14-Gauge 2-Piece Cover for Stationary Kettles, Not Spring Assist	\$3,022








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	\$480
Stainless Steel 48" Whip	All Models	SSTWHIP 48	\$722
Paddle Scraper with 48" Handle with Nylon Blade	All Models	PADDLE 48	\$366
Heat Shield	40-Gallon Models	KTSMHTE-SHIELD	\$1,200
Heat Shield	60, 80, 100, 125, 150-Gallon Models	KTLGHTE SHIELD	\$1,200
Tri-Baskets	40-Gallon Models	BASKET ROT40	\$5,192
	60-Gallon Models	BASKET ROT60	\$5,192
	80, 100, 125, 150-Gallon Models	BASKET ROT80	\$7,382
¾" x 4' Gas Flex Hose and Quick Disconnect	All Gas Kettles	3/4QD-HOSE-4	\$962



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 <i>Cannot be used with KDLT, KELT and KGLT Kettles</i>	\$518
	DBLTS 12NZL	Double Pantry Deck Mount Faucet 12" Swivel Spout, Includes 4" and 12" Riser <i>Cannot be used with KDLT, KELT and KGLT Kettles</i>	\$686
	SGLTS 18NZLJ	Single Pantry Deck Mount Faucet 18" Double Jointed Swivel Spout, Includes 4" and 12" Riser	\$574
	DBLTS 18NZLJ	Double Pantry Deck Mount Faucet 18" Double Jointed Swivel Spout, Includes 4" and 12" Riser	\$770
	DBLPTS POTFIL	Double Pantry Deck Mount Faucet with Backflow Preventer and Pot Filler with 60" Braided SST Flex Hose	\$1,494
	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	\$1,444
	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	\$1,794

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



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.



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

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

NOTE: See page 125 for faucets.

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
- Embossed gallon/liter markings increase ease of use, improve accuracy of measurements and boost overall productivity.

Gas

Model Number	True Working Capacity		Dimensions (W x D)	Input (BTU)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
	Gal	Ltrs			lbs	kg		
VG30	30	114	36" x 35½"	90,000	630	286	\$32,550	\$978
VG40	40	152	46" x 35½"	120,000	760	345	\$34,774	\$1,046

NOTE: Available with optional propane.

Electric

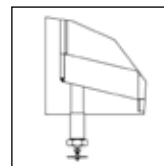
Model Number	True Working Capacity		Dimensions (W x D)	Input (V/kW)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
	Gal	Ltrs			lbs	kg		
VE30	30	114	36" x 35½"	208/9 240/12	600	272	\$26,438	\$798
VE40	40	152	46" x 35½"	208/12 240/16	720	327	\$29,264	\$880



OPTIONS & ACCESSORIES

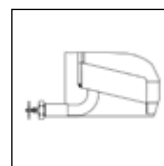
V Series Braising Pans

Option	List Price
480 V, 60 Hz, 3-Phase (3 Wire)	\$854
380 V, 3-Phase (3 Wire)	\$1,270
415 V, 3-Phase (3 Wire)	\$1,270
440 V, 3-Phase (3 Wire)	\$1,270
220/50-60/1 Gas	\$1,176
Motorized Pan Lift	\$1,964
BPDOV-1 (2") Draw-Off Valve Left Front Straight with Strainer; Pan Support Not Available on 30-Gallon	\$1,756
BPDOV-2 (2") Draw-Off Valve Left Front 90° Left with Strainer; Pan Support Not Available on 30-Gallon	\$3,424
BPDOV-3 (2") Draw-Off Valve Left Side 90° Front with Strainer	\$3,752
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)	\$5,130
BPDOV-PPS Heavy Gauge Chain Securing Handle and Stem	\$2,378



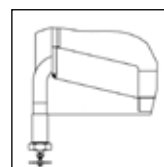
BPDOV-1

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	\$984
Drain Pan and Hose (1½" x ⅞" ID Food Grade 36" Length)	All Models	20X4 DRNPAN	\$552
Steam Pan Insert (Pan Not Included)	All Models	BPSTEAM INSERT	\$632
Enclosed Box Faucet Bracket—Adds 3"	All Models	FCTBRKT BP	\$910
Catch Can with Bail Handle and Drain Hose (1" ID x 48" Length) for Draw-Off Valve	All Models with DOV	CATCH CAN	\$810
Stainless Steel Perforated Boiling Basket (12" x 20" x 6" Deep) with Handles	All Models	BOILING BASKET	\$750
Pouring Lip Strainer	All Models	STRAINR BPPOUR	\$476
Draw-Off Strainer	All Models	STRAINR BPDOV	\$512
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	\$562
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	\$562
¾" x 4' Gas Flex Hose and Quick Disconnect	All Gas Braising Pans	3/4QD-HOSE-4	\$962

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



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
shown with optional stand
(only available on electric).

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	\$18,046	\$550
VECTS16	16	61	7.5	220	99	\$18,428	\$560

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	\$25,824	\$784

*Available with natural gas only.



OPTIONS & ACCESSORIES





Counter Braising Pans

Option	Available on	List Price
480 V, 60 Hz, 3-Phase (3 Wire)	VECTS12, VECTS16	\$2,116
380 V, 3-Phase (3 Wire)	VECTS12, VECTS16	\$2,778
415 V, 3-Phase (3 Wire)	VECTS12, VECTS16	\$2,778
440 V, 3-Phase (3 Wire)	VECTS12, VECTS16	\$2,778
Etched Gallon Marking	All Models	\$938

Accessory	Available on	Accessory Code	List Price
Lift-Off Flat Rectangle Cover	VECTS12	COVER VSC12	\$1,298
Lift-Off Dome Cover	VECTS16	COVER VCTS16	\$1,092
Steam Pan Inserts 12-Gallon Only	VECTS12	BPSTEAM INSERT	\$618
Stainless Steel Stand with Sliding Drain Pan	VECTS12, VECTS16	STAND VSKT30	\$3,228
Economy Stand without Sliding Drain Pan	VECTS12, VECTS16	STAND VSKTEC	\$1,978
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	\$516
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	\$552
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	\$552
3/4" x 4' Gas Flex Hose and Quick Disconnect	All Gas Braising Pans	3/4QD-HOSE-4	\$962

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



Accessory Code	Cable-S00W, 90°C GA/#	Plug PN	Plug Configuration
Application			
CORDPLG 3PAN1P	8/3	HBL9462C	 NEMA 14-60P
45A, 208-240V, 1-Phase, Right Angle Plug			
CORDPLG 3PAN3P	8/4	HBL8462C	 NEMA 15-60P
40A, 208-240V, 3-Phase, Right Angle Plug			
CORDPLG 5PAN3P	6/4	HBL8462C	 NEMA 15-60P
55A, 208-240V, 3-Phase, Right Angle Plug			
CORDPLG 5P480	8/4	HBL2731	 NEMA 16-30P
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

Standard Pipe Size						
Supply Pressure	½"	¾"	1"	1¼"	1½"	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 LWE	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 LWE	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	11.3	N/A	7.7
	* 415	13.7	12.3	12.3	N/A	9.2
	* 440	10.9	9.8	9.8	N/A	7.7
	480	11.9	10.7	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	19.5	N/A	13.2
	* 415	22.8	21.3	21.3	N/A	15.7
	* 440	18.1	17	17	N/A	13.2
	480	19.8	18.5	18.5	N/A	15.7

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

**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	76.9	16
		240	39	39	51	74	17.8
		480	19.2	19.2	19.2	N/A	16
C24EA10 BSC		208	66.6	66.6	66.6	115.4	24
		240	64.5	51.2	64.5	103.5	24.9
		480	28.9	28.9	28.9	N/A	24
C24EA6 DLX		208	46.3	48.2	46.3	81.3	16.9
		240	41.1	43.4	53.4	79	19
	*	380	28	28.8	28	N/A	18.6
	*	415	30.5	31.5	30.5	N/A	22.2
	*	440	18.6	19.6	18.6	N/A	14.5
		480	20.3	21.4	20.3	N/A	17.2
C24EA10 DLX		208	69.1	71.6	69.1	120.8	25.2
		240	67.2	57	67.2	109.9	26.5
	*	380	41.6	42.7	41.6	N/A	27.5
	*	415	45.4	46.7	45.4	N/A	32.9
		440	27.8	29.2	27.8	N/A	21.6
		480	30.4	31.8	30.4	N/A	25.7

*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	36	7.5
		240	22.7	25.5	23.8	41.6	10
		380	11.1	13	14.1	N/A	8.4
		415	12.1	14.2	15.4	N/A	10
	*	440	8.3	8.3	8.3	N/A	6.3
		480	9	9	9	N/A	7.5
K12ETT, K20ETT, K20EL, K20ELT		208	33.3	33.3	33.3	57.7	12
		240	38.5	38.5	38.5	66.6	16
		380	20.4	20.4	20.4	N/A	13.4
		415	22.2	22.2	22.2	N/A	16
	*	440	13.2	13.2	13.2	N/A	10.1
		480	14.4	14.4	14.4	N/A	12
K40E, K60E, 18kW, nom		208	50	50	50	N/A	18
		240	43.3	43.3	43.3	N/A	18
		380	27.3	27.3	27.3	N/A	18
		415	25	25	25	N/A	18
	*	440	19.9	19.9	19.9	N/A	15.1
		480	21.7	21.7	21.7	N/A	18
K40E, K60E, 24kW, nom		208	66.6	66.6	66.6	N/A	24
		240	57.7	57.7	57.7	N/A	24
		380	36.5	36.5	36.5	N/A	24
		415	33.4	33.4	33.4	N/A	24
	*	440	26.5	26.5	26.5	N/A	20.2
		480	28.9	28.9	28.9	N/A	24

*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	45.8	N/A	30.2
	*	415	50	50	50	N/A	36
	*	440	39.7	39.7	39.7	N/A	30.3
		480	43.3	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	26.4	45.8	10
		240	28.8	28.8	28.8	50	12
	*	380	18.2	18.2	18.2	N/A	12
	*	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
VE40		208	38.2	25	38.2	57.8	12
	*	220	40.4	26.4	40.4	61	13.4
		240	44.1	28.9	44.1	66.7	16
	*	380	27.9	18.2	27.9	N/A	16
	*	415	19	19	24.9	N/A	14.9
	*	440	20.2	13.2	20.2	N/A	13.4
		480	22.1	14.4	22.1	N/A	16

*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:

- 27,000 BTUs per 12" section, U-shaped steel burners
- 1" thick steel plate, 24" deep
- Manual controls are designed for high heat operations
- 4" heavy duty adjustable legs
- High-capacity 6 quart grease drawer—(2) for 60" and 72" sizes

See page 138 for stands.



AGM48

Model Number	Total BTU/hr	Width Inches	Depth Inches	Overall Height Inches	Cooking Height Inches	Approx. Shipping Wt.		List Price
						lbs	kg	24" Deep Unit
AGM24	54,000	24	31½	15¼	11⅞	270	123	\$3,782
AGM36	81,000	36	31½	15¼	11⅞	405	184	\$5,154
AGM48	108,000	48	31½	15¼	11⅞	535	243	\$6,622
AGM60	135,000	60	31½	15¼	11⅞	670	304	\$8,158
AGM72	162,000	72	31½	15¼	11⅞	805	365	\$10,014



HEAVY DUTY GAS GRIDDLES

ASA SERIES

Standard Features:

- 27,000 BTUs per 12" section, U-shaped steel burners
- 1" thick steel plate, 24" deep; also available in 30" deep
- Embedded mechanical snap-action thermostat provides accurate temperature control from 200–550°F temperature control (+/- 15°F to set point at idle)
- 1 supervised pilot safety valve for every 2 burners; valve will completely shut off gas to pilot and burners if pilot extinguishes or gas supply is interrupted
- 4" heavy duty adjustable legs
- 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

See page 138 for stands.



ASA48

Model Number	Total BTU/hr	Width Inches	Depth Inches	Overall Height Inches	Cooking Height Inches	Approx. Shipping Wt. (24" Deep Unit)		List Price	
						lbs	kg	24" Deep Unit	30" Deep Unit
ASA24	54,000	24	31½	15¼	11⅝	265	120	\$7,252	\$8,962
ASA36	81,000	36	31½	15¼	11⅝	395	179	\$9,104	\$11,182
ASA48	108,000	48	31½	15¼	11⅝	525	238	\$11,026	\$13,476
ASA60	135,000	60	31½	15¼	11⅝	655	297	\$12,952	\$15,766
ASA72	162,000	72	31½	15¼	11⅝	790	358	\$14,722	\$17,908

OPTIONS

AGM, ASA & WEG Series

Option	Available on	Description	List Price
Grooved*	AGM24, ASA24, WEG24E	Up to 24" Grooved Griddle Plate, Steel and Chrome	\$2,100
	AGM36, ASA36, WEG36E	36" Grooved Griddle Plate, Steel and Chrome	\$2,886
	AGM48, ASA48, WEG48E	48" Grooved Griddle Plate, Steel and Chrome	\$3,670
	AGM60, ASA60, WEG60E	60" Grooved Griddle Plate, Steel and Chrome	\$4,456
	AGM72, ASA72, WEG72E	72" Grooved Griddle Plate, Steel and Chrome	\$5,240
Chrome	AGM24, ASA24, WEG24E	24" Depth Chrome Plate / 30" Depth Chrome Plate**	\$3,668 / \$4,682
	AGM36, ASA36, WEG36E		\$4,882 / \$6,220
	AGM48, ASA48, WEG48E		\$5,986 / \$7,628
	AGM60, ASA60, WEG60E		\$7,148 / \$9,104
	AGM72, ASA72, WEG72E		\$8,730 / \$11,128
Rear Grease Trough	ASA24	Grease Trough Located on Rear of Griddle vs Standard Front	\$1,010
	ASA36		\$1,010
	ASA48		\$1,262
	ASA60		\$1,512
	ASA72		\$1,764
Welded Plate Divider	All AGM, ASA, WEG	Welded Wall or Divider Rail Creates a Non-Removable Cooking Lane Which Eliminates Flavor Transfer; Cost is per Single Divider Wall; Available on Steel and Rapid Recovery™ Plate; Not Available on Chrome Plate	\$254
			Per Divider***
Under-Device Plumbing	All AGM, ASA	Under-Device Plumbing, Front Right Location	\$162
10" Back Splash	AGM24, ASA24	10" Back Splash and Tapered Side Splash	\$366
	AGM36, ASA36		\$366
	AGM48, ASA48		\$470
	AGM60, ASA60		\$592
	AGM72, ASA72		\$592

*Partial grooving available. Contact factory.

**30" Chrome plate is NOT available on the WEG Series.

***Cost per divider, contact factory to specify location on plate.



ACCESSORIES

See page 27 for images of accessories.

AGM, ASA & WEG Series

Accessory	Available on	Description	Accessory Code	List Price
Plate Rail	AGM24, ASA24, WEG24E	10 $\frac{5}{8}$ " Depth, Stainless Steel Plate Rail	PLTRAIL-24	\$634
	AGM36, ASA36, WEG36E		PLTRAIL-36	\$694
	AGM48, ASA48, WEG48E		PLTRAIL-48	\$802
	AGM60, ASA60, WEG60E		PLTRAIL-60	\$992
	AGM72, ASA72, WEG72E		PLTRAIL-72	\$1,016
Condiment Rail	AGM24, ASA24, WEG24E	Condiment Rail Capacity—(3) 1/6 Pans or (1) 1/3 Pan	CONRAIL-24	\$716
	AGM36, ASA36, WEG36E	Condiment Rail Capacity—(5) 1/6 Pans or (2) 1/3 Pans	CONRAIL-36	\$846
	AGM48, ASA48, WEG48E	Condiment Rail Capacity—(7) 1/6 Pans or (3) 1/3 Pans	CONRAIL-48	\$874
	AGM60, ASA60, WEG60E	Condiment Rail Capacity—(8) 1/6 Pans or (4) 1/3 Pans	CONRAIL-60	\$1,082
	AGM72, ASA72, WEG72E	Condiment Rail Capacity—(10) 1/6 Pans or (5) 1/3 Pans	CONRAIL-72	\$1,150
Cutting Board	AGM24, ASA24, WEG24E	10 $\frac{5}{8}$ " Depth, Stainless Steel with Sani-Tuff® Cutting Board (Sani-Tuff® is a Resilient Material Resistant to Cracking, Splintering and Absorption of Liquids)	CUTBD-24	\$1,078
	AGM36, ASA36, WEG36E		CUTBD-36	\$1,192
	AGM48, ASA48, WEG48E		CUTBD-48	\$1,586
	AGM60, ASA60, WEG60E		CUTBD-60	\$1,962
	AGM72, ASA72, WEG72E		CUTBD-72	\$2,212
Gas Flex Hose	All AGM, ASA	Gas Flex Hose, $\frac{3}{4}$ " x 4'	3/4QDH-4FT	\$970
Banking Strip	All AGM, ASA, WEG	Griddle Banking Strip	BANKING-STRIP	\$82
6" Legs	All AGM, ASA, WEG	6" Legs	LEGS-GRD6	\$450

Universal Equipment Stands

Stands	Available on	Description	Accessory Code	List Price
26" Stand	All 24" Griddles	30" Depth Stainless Steel Stand with $\frac{1}{2}$ " Marine Edge and 5" Casters; Deck Height is 24" from Floor Level	STAND/C-24	\$1,328
37" Stand	All 36" Griddles		STAND/C-36	\$1,550
49" Stand	All 48" Griddles		STAND/C-48	\$1,806
61" Stand	All 60" Griddles		STAND/C-60	\$2,336
73" Stand	All 72" Griddles		STAND/C-72	\$2,670



Universal Equipment Stand

HEAVY DUTY ELECTRIC GRIDDLES

WEG SERIES

Dependable Operation and Repeatable Performance.

Standard Features:

- Available in 208 or 240 V, 50/60 Hz, 1- or 3-Phase power supply, and 480 V, 50/60 Hz, 3-Phase power supply
- ½" steel plate for 24", 36" and 48" units; ¾" steel plate for 60" and 72" units—designed for optimal electric grill performance
- Snap-action thermostatic controls and heating elements every 12" with temperature control from 200–450°F
- 4" heavy duty adjustable legs
- 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

See page 138 for stands.



WEG36E

Model Number	Total kW	Width Inches	Depth Inches	Overall Height Inches	Cooking Height Inches	Approx. Shipping Wt.		List Price	480V
						lbs	kg		
WEG24E	10.8	24	31½	15¼	11⅞	230	104	\$5,012	\$472
WEG36E	16.2	36	31½	15¼	11⅞	310	141	\$7,280	\$588
WEG48E	21.6	48	31½	15¼	11⅞	400	181	\$8,352	\$698
WEG60E	27	60	31½	15¼	11⅞	535	243	\$10,076	\$824
WEG72E	32.4	72	31½	15¼	11⅞	610	277	\$12,988	\$972



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



TYG48C

Model Number	Total BTU/hr	Width Inches	Depth Inches	Overall Height Inches	Cooking Height Inches	Approx. Shipping Wt.		List Price
						lbs	kg	
TYG48C	30,000	49 $\frac{5}{8}$	29 $\frac{3}{8}$	10 $\frac{1}{2}$	9 $\frac{5}{8}$	346	147	\$5,904
TYG60C	30,000	61 $\frac{5}{8}$	29 $\frac{3}{8}$	10 $\frac{1}{2}$	9 $\frac{5}{8}$	415	189	\$6,884

ACHIEVER GAS CHARBROILERS

ACB SERIES

Heavy Duty Performance, High Production and Reliability.

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. Vulcan's "Supercharger" plates are standard—improving energy utilization and performance.

Standard Features:

- Powerful 17,000 BTU/hr* burner in each 6" broiler section with wide range (220° rotation) manual gas valves for precise zone control
- Heavy duty cast iron burners, radiants and grates provide exceptional durability
- Heat deflector panels below burner sections reflect heat into the cooking zone, improving uniformity of temperature across the entire cooking surface as well as protecting your refrigerated chef base
- Easy-to-light design, standing pilot ignition
- 4" heavy duty adjustable legs

*16,000 BTU/hr for propane gas.



ACB47

**ACB Series**

Model Number	Number of Grates	Total BTU/hr	Width Inches	Depth Inches	Overall Height Inches	Cooking Height Inches	Approx. Shipping Wt.		List Price
							lbs	kg	
ACB25	4	68,000	25 $\frac{1}{8}$	31	15 $\frac{1}{2}$	12	290	131	\$6,264
ACB36	6	102,000	36	31	15 $\frac{1}{2}$	12	370	167	\$8,308
ACB47	8	136,000	46 $\frac{7}{8}$	31	15 $\frac{1}{2}$	12	450	203	\$10,100
ACB60	11	187,000	62 $\frac{1}{8}$	31	15 $\frac{1}{2}$	12	500	225	\$12,958
ACB72	13	221,000	72 $\frac{1}{2}$	31	15 $\frac{1}{2}$	12	700	318	\$16,272

ACCESSORIES

ACB Series

Accessory	Available on	Description	Accessory Code	List Price
Plate Rail	ACB25	10 $\frac{5}{8}$ " Depth, Stainless Steel Plate Rail	PLTRAIL-ACB25	\$666
	ACB36		PLTRAIL-ACB36	\$722
	ACB47		PLTRAIL-ACB47	\$836
	ACB60		PLTRAIL-ACB60	\$1,030
	ACB72		PLTRAIL-ACB72	\$1,056
Condiment Rail	ACB25	Condiment Rail Capacity—(3) 1/6 Pans or (1) 1/3 Pan	CONRAIL-ACB25	\$708
	ACB36	Condiment Rail Capacity—(5) 1/6 Pans or (2) 1/3 Pans	CONRAIL-ACB36	\$766
	ACB47	Condiment Rail Capacity—(7) 1/6 Pans or (3) 1/3 Pans	CONRAIL-ACB47	\$862
	ACB60	Condiment Rail Capacity—(8) 1/6 Pans or (4) 1/3 Pans	CONRAIL-ACB60	\$1,056
	ACB72	Condiment Rail Capacity—(10) 1/6 Pans or (5) 1/3 Pans	CONRAIL-ACB72	\$1,098
Cutting Board	ACB25	10 $\frac{5}{8}$ " Depth, Stainless Steel with Sani-Tuff® Cutting Board (Sani-Tuff® is a Resilient Material Resistant to Cracking, Splintering and Absorption of Liquids)	CUTBD-ACB25	\$1,116
	ACB36		CUTBD-ACB36	\$1,348
	ACB47		CUTBD-ACB47	\$1,636
	ACB60		CUTBD-ACB60	\$2,138
	ACB72		CUTBD-ACB72	\$2,384
6" Splash Kit	ACB25	6" Add On Splash Guard Sides and Back (Not Compatible with Overshelf)	SPLASH6-CB25	\$356
	ACB36		SPLASH6-CB36	\$430
	ACB47		SPLASH6-CB47	\$576
	ACB60		SPLASH6-CB60	\$602
	ACB72		SPLASH6-CB72	\$652
Overshelf	ACB25	12 $\frac{3}{4}$ " High Shelf	OVRSHLF-ACB25	\$1,596
	ACB36		OVRSHLF-ACB36	\$1,860
	ACB47		OVRSHLF-ACB47	\$2,192
	ACB60		OVRSHLF-ACB60	\$2,808
	ACB72		OVRSHLF-ACB72	\$3,188
Round Rod Grate	All ACB	$\frac{1}{2}$ " Round Rod, 6" Wide Section	GRATE-RR724	\$276
Griddle Plate	All ACB	Flat Griddle Plate 10" Wide	GRATE-GRID24	\$392
Waffle Grate	All ACB	Crisscross Cast Iron Grate Design	GRATE-WAFFLE24	\$160
Fajita Plate Warmer	All ACB	Fajita Plate Warmer/Holder (replaces 2 grate sections)	GRATE-FAJITA	\$1,160
Cast Straight Grate	All ACB	Cast Iron Straight Grate	GRATE-CSTR24	\$118
6" Legs	All ACB	6" Legs	LEGS-GRD6	\$450

**WOLF**

LOW PROFILE HEAVY DUTY GAS CHARBROILERS

SCB SERIES

Standard Features:

- Powerful 14,500 BTU/hr burner in each 6" broiler section
- Heavy duty cast iron burners, radiants and grates provide exceptional durability
- Deflector panels below burners focus heat into cooking—design keeps crumb tray cool and protects refrigerated bases
- Easy-to-light design, standing pilot ignition
- 4" adjustable legs



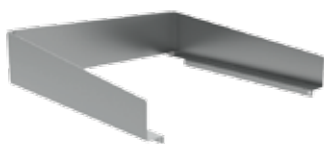
SCB47

Model Number	Number of Grates	Total BTU/hr	Width Inches	Depth Inches	Overall Height Inches	Cooking Height Inches	Approx. Shipping Wt.		List Price
							lbs	kg	
SCB25	4	58,000	25 $\frac{1}{4}$	27 $\frac{1}{4}$	14 $\frac{3}{4}$	13	265	120	\$6,324
SCB36	6	87,000	36	27 $\frac{1}{4}$	14 $\frac{3}{4}$	13	355	161	\$8,388
SCB47	8	116,000	46 $\frac{3}{4}$	27 $\frac{1}{4}$	14 $\frac{3}{4}$	13	460	209	\$10,198
SCB60	11	159,500	60	27 $\frac{1}{4}$	14 $\frac{3}{4}$	13	600	272	\$13,084
SCB72	13	188,500	72	27 $\frac{1}{4}$	14 $\frac{3}{4}$	13	720	327	\$16,428

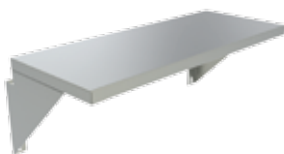
ACCESSORIES

SCB Series

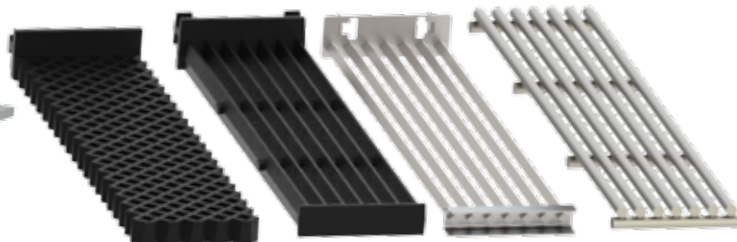
Accessory	Available on	Description	Accessory Code	List Price
Plate Rail	SCB25	10" Depth, Stainless Steel Plate Rail	PLTRAIL-VCCB25	\$280
	SCB36		PLTRAIL-VCCB36	\$352
	SCB47		PLTRAIL-VCCB47	\$502
	SCB60		PLTRAIL-VCCB60	\$558
	SCB72		PLTRAIL-VCCB72	\$644
6" Splash Kit	SCB25	6" Add On Splash Guard Sides and Back (Not Compatible with Overshelf)	SPLASH6-CB25	\$354
	SCB36		SPLASH6-CB36	\$430
	SCB47		SPLASH6-CB47	\$576
	SCB60		SPLASH6-CB60	\$602
	SCB72		SPLASH6-CB72	\$652
Cast Waffle Grate	All SCB Sizes	Waffle Grate/Crisscross Grate	GRATE-WAFFLE	\$128
Cast Diamond Grate	All SCB Sizes	Cast Iron Diamond Grate	GRATE-CDIA7	\$98
SS Diamond Grate	All SCB Sizes	Stainless Steel Diamond Grate	GRATE-SSDIA7	\$276
Round Rod Grate	All SCB Sizes	½" Round Rod, 6" Wide Section	GRATE-RROD7	\$276



SPLASH6-CB25



PLTRAIL-VCCB25



Cast Iron Waffle

Cast Diamond

Diamond

Round Rod

**WOLF**

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 Assist Smoker Base	SMOKER-VCCB47	\$6,936
	SMOKER-VCCB60	\$7,306
	SMOKER-VCCB72	\$7,990

ACHIEVER HOT PLATES

AHP SERIES

Standard Features:

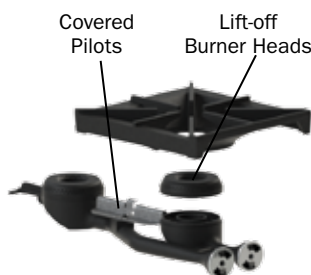
- Cast iron 30,000 BTU/hr* 2-piece lift-off burners offer superior heat distribution for heavy sauté applications
- 1 protected standing pilot for every 2 burners** reduces gas consumption and protects against spill-over
- Heavy duty cast iron top grates, 1 per burner, support heavy pans and stockpots
- Fully welded steel chassis
- Step up configurations are available in all sizes
- 4" heavy duty adjustable legs

*27,500 BTU/hr for propane gas.

**Individual pilot per burner section on the AHP Step Up Series.



AHP424U (Step Up Series)

AHP
Burner System

AHP424

AHP Series

Model Number	Number of Burners	Total BTU/hr	Width Inches	Depth Inches	Overall Height Inches	Cooking Height Inches	Approx. Shipping Wt.		List Price
							lbs	kg	
AHP212	2	60,000	12	31 $\frac{3}{8}$	16 $\frac{5}{8}$	12	148	67	\$2,230
AHP424	4	120,000	24	31 $\frac{3}{8}$	16 $\frac{5}{8}$	12	224	102	\$3,072
AHP636	6	180,000	36	31 $\frac{3}{8}$	16 $\frac{5}{8}$	12	291	132	\$4,348
AHP848	8	240,000	48	31 $\frac{3}{8}$	16 $\frac{5}{8}$	12	310	141	\$5,228

**AHP Step Up Series**

Model Number	Number of Burners	Total BTU/hr	Width Inches	Depth Inches	Overall Height Inches	Cooking Height Inches	Approx. Shipping Wt.		List Price
							lbs	kg	
AHP212U	2	60,000	12	31 $\frac{3}{8}$	16 $\frac{5}{8}$	16	148	67	\$2,736
AHP424U	4	120,000	24	31 $\frac{3}{8}$	16 $\frac{5}{8}$	16	224	102	\$4,026
AHP636U	6	180,000	36	31 $\frac{3}{8}$	16 $\frac{5}{8}$	16	291	132	\$5,610
AHP848U	8	240,000	48	31 $\frac{3}{8}$	16 $\frac{5}{8}$	16	310	141	\$6,902

ACCESSORIES

AHP & AHP Step Up Series

Accessory	Available on	Description	Accessory Code	List Price
Stand	AHP424, AHP424U	Stainless Steel Stand with Marine Edge Casters	STAND/C-24	\$1,354
	AHP636, AHP636U		STAND/C-36	\$1,580
	AHP848, AHP848U		STAND/C-48	\$1,842
Plate Rail	AHP424, AHP424U	10 $\frac{5}{8}$ " Depth, Stainless Steel Plate Rail	PLTRAIL-24	\$634
	AHP636, AHP636U		PLTRAIL-36	\$694
	AHP848, AHP848U		PLTRAIL-48	\$802
Condiment Rail	AHP424, AHP424U	Condiment Rail Capacity—(3) 1/6 Pans or (1) 1/3 Pan	CONRAIL-24	\$716
	AHP636, AHP636U	Condiment Rail Capacity—(5) 1/6 Pans or (2) 1/3 Pans	CONRAIL-36	\$846
	AHP848, AHP848U	Condiment Rail Capacity—(7) 1/6 Pans or (3) 1/3 Pans	CONRAIL-48	\$874
Cutting Board	AHP424, AHP424U	10 $\frac{5}{8}$ " Depth, Stainless Steel with Sani-Tuff® Cutting Board (Sani-Tuff® is a Resilient Material Resistant to Cracking, Splintering and Absorption of Liquids)	CUTBD-24	\$1,078
	AHP636, AHP636U		CUTBD-36	\$1,192
	AHP848, AHP848U		CUTBD-48	\$1,586
6" Legs	All AHP	6" Legs	LEGS-GRD6	\$450

**WOLF**

STOCK POT RANGES

WSPR SERIES



WSPR1



WSPR2F

Standard Features:

- 2 high-powered 55,000 BTU/hr ring-type burners*in each section—110,000 BTU/hr input per section**
- 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 stock pots
- Stainless steel front and sides with nickel plated legs standard

*45,000 BTU/hr per ring for propane.

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

WSPR Series

Model Number	Total BTU/hr	Width Inches	Depth Inches	Overall Height Inches	Cooking Height Inches	Approx. Shipping Wt.		List Price
						lbs	kg	
WSPR1	110,000	18	24½	18	22½ to 24	160	72	\$2,134
WSPR2F	220,000	18	49	18	22½ to 24	290	131	\$4,658

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

Installation is the customer's responsibility. Please indicate elevation while processing your order.

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
- Energy-saving standby mode
- Supervised gas pilot and burner safety valve option available
- Wall mount panel included standard, installable on range shelf or legs

Model Number	Number of Burners	Total BTU/hr	Width Inches	Depth Inches	Overall Height Inches	Approx. Shipping Wt.		List Price
						lbs	kg	
WICM Gas Infrared Cheesemelters								
WICM24	1	20,000	24	19	21	106	48	\$4,590
WICM36	1	30,000	36	19	21	159	72	\$5,946
WICM48	2	40,000	48	19	21	212	95	\$7,436
WICM60	2	50,000	60	19	21	265	119	\$9,172
WICM72	2	60,000	72	19	21	318	143	\$10,850



WICM36

ACCESSORIES

Accessory	Available on	Description	Accessory Code	List Price
Legs	All WICM	4" High Adjustable Legs for Counter Mount	COUNTER-ADJLEG	\$204



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

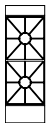
Standard Features:

- 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.**

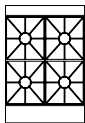


C36S-6B



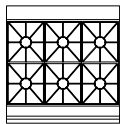
12" Range with Cabinet Base, Accepts Full-Size Sheet Pans

Model Number	Oven Base	Top Configuration	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					lbs	kg		
C12B-2BN	Cabinet	2 Burners	Natural	60,000	175	80	\$4,348	\$230
C12B-2BP	Cabinet	2 Burners	Propane	60,000	175	80	\$4,348	\$230



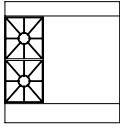
24" Range with Standard Oven and 4 Open Top Burners, Accepts Full-Size Sheet Pans

Model Number	Oven Base	Top Configuration	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					lbs	kg		
C24S-4BN	Standard	4 Burners	Natural	143,000	350	160	\$6,268	\$450
C24S-4BP	Standard	4 Burners	Propane	143,000	350	160	\$6,268	\$450



36" Range with Standard Oven or Convection Oven and 6 Open Top Burners, Accepts Full-Size Sheet Pans

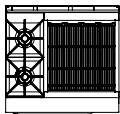
Model Number	Oven Base	Top Configuration	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					lbs	kg		
C36S-6BN	Standard	6 Burners	Natural	215,000	520	236	\$6,722	\$460
C36S-6BP	Standard	6 Burners	Propane	215,000	520	236	\$6,722	\$460
C36C-6BN	Convection	6 Burners	Natural	215,000	580	263	\$11,218	\$490
C36C-6BP	Convection	6 Burners	Propane	215,000	580	263	\$11,218	\$490



**36" Range with Standard Oven or Convection Oven,
2 Open Top Burners and 24" Griddle Right, Accepts Full-Size Sheet Pans**

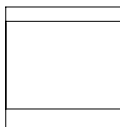
Model Number	Oven Base	Top Configuration	Griddle Size & Type	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
						lbs	kg		
C36S-2B24GN	Standard	2 Burners and 24" Griddle Right	24" Manual	Natural	135,000	570	259	\$8,690	\$460
C36S-2B24GTN	Standard	2 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	135,000	570	259	\$9,400	\$530
C36S-2B24GP	Standard	2 Burners and 24" Griddle Right	24" Manual	Propane	135,000	570	259	\$8,690	\$460
C36S-2B24GTP	Standard	2 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	135,000	570	259	\$9,400	\$530
C36C-2B24GN	Convection	2 Burners and 24" Griddle Right	24" Manual	Natural	135,000	630	288	\$13,326	\$500
C36C-2B24GTN	Convection	2 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	135,000	630	288	\$14,314	\$570
C36C-2B24GP	Convection	2 Burners and 24" Griddle Right	24" Manual	Propane	135,000	630	288	\$13,326	\$500
C36C-2B24GTP	Convection	2 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	135,000	630	288	\$14,314	\$570

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



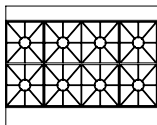
**36" Range with Standard Oven or Convection Oven, 2 Open Top Burners
and 24" Charbroiler Right, Accepts Full-Size Sheet Pans**

Model Number	Oven Base	Top Configuration	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					lbs	kg		
C36S-2B24CBN	Standard	2 Burners and 24" Charbroiler Right	Natural	159,000	610	277	\$9,254	\$460
C36S-2B24CBP	Standard	2 Burners and 24" Charbroiler Right	Propane	159,000	610	277	\$9,254	\$460
C36C-2B24CBN	Convection	2 Burners and 24" Charbroiler Right	Natural	159,000	630	286	\$13,848	\$570
C36C-2B24CBP	Convection	2 Burners and 24" Charbroiler Right	Propane	159,000	630	286	\$13,848	\$570



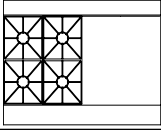
36" Range with Standard Oven or Convection Oven and 36" Griddle, Accepts Full-Size Sheet Pans

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		
C36S-36GN	Standard	36" Griddle	36" Manual	Natural	95,000	610	277	\$9,520	\$500
C36S-36GTN	Standard	36" Griddle	36" Thermostatic Controls	Natural	95,000	610	277	\$10,558	\$570
C36S-36GP	Standard	36" Griddle	36" Manual	Propane	95,000	610	277	\$9,520	\$500
C36S-36GTP	Standard	36" Griddle	36" Thermostatic Controls	Propane	95,000	610	277	\$10,558	\$570
C36C-36GN	Convection	36" Griddle	36" Manual	Natural	95,000	660	299	\$13,944	\$630
C36C-36GTN	Convection	36" Griddle	36" Thermostatic Controls	Natural	95,000	660	299	\$14,984	\$690
C36C-36GP	Convection	36" Griddle	36" Manual	Propane	95,000	660	299	\$13,944	\$630
C36C-36GTP	Convection	36" Griddle	36" Thermostatic Controls	Propane	95,000	660	299	\$14,984	\$690



48" Range with Standard Oven or Convection Oven, 8 Open Top Burners and 12" Storage Base, Accepts Full-Size Sheet Pans

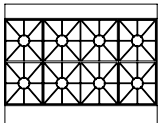
Model Number	Oven Base	Top Configuration	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					lbs	kg		
C48S-8BN	Standard	8 Burners	Natural	275,000	668	304	\$10,558	\$510
C48S-8BP	Standard	8 Burners	Propane	275,000	668	304	\$10,558	\$510
C48C-8BN	Convection	8 Burners	Natural	275,000	730	332	\$15,076	\$580
C48C-8BP	Convection	8 Burners	Propane	275,000	730	332	\$15,076	\$580



**48" Range with Standard Oven or Convection Oven, 4 Open Top Burners,
24" Griddle Right and 12" Storage Base, Accepts Full-Size Sheet Pans**

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-4B24GN	Standard	4 Burners and 24" Griddle Right	24" Manual	Natural	195,000	720	327	\$12,504	\$560
C48S-4B24GTN	Standard	4 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	195,000	720	327	\$13,224	\$590
C48S-4B24GP	Standard	4 Burners and 24" Griddle Right	24" Manual	Propane	195,000	720	327	\$12,504	\$560
C48S-4B24GTP	Standard	4 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	195,000	720	327	\$13,224	\$590
C48C-4B24GN	Convection	4 Burners and 24" Griddle Right	24" Manual	Natural	195,000	780	355	\$17,134	\$590
C48C-4B24GTN	Convection	4 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	195,000	780	355	\$18,132	\$640
C48C-4B24GP	Convection	4 Burners and 24" Griddle Right	24" Manual	Propane	195,000	780	355	\$17,134	\$590
C48C-4B24GTP	Convection	4 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	195,000	780	355	\$18,132	\$640

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

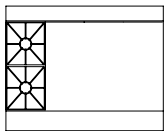


**48" Range with 2 Standard Ovens and 8 Open Top Burners,
Accepts Full-Size Sheet Pans**

Model Number	Oven Base	Top Configuration	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					lbs	kg		
C48SS-8BN	Standard	8 Burners	Natural	286,000	700	320	\$12,266	\$640
C48SS-8BP	Standard	8 Burners	Propane	286,000	700	320	\$12,266	\$640



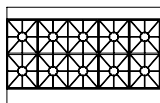
WOLF



48" Range with Standard Oven or Convection Oven, 2 Open Top Burners, 36" Griddle Right and 12" Storage Base, Accepts Full-Size Sheet Pans

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	\$13,336	\$580
C48S-2B36GTN	Standard	2 Burners and 36" Griddle Right	36" Thermostatic Controls	Natural	155,000	750	341	\$14,170	\$640
C48S-2B36GP	Standard	2 Burners and 36" Griddle Right	36" Manual	Propane	155,000	750	341	\$13,336	\$580
C48S-2B36GTP	Standard	2 Burners and 36" Griddle Right	36" Thermostatic Controls	Propane	155,000	750	341	\$14,170	\$640
C48C-2B36GN	Convection	2 Burners and 36" Griddle Right	36" Manual	Natural	155,000	810	368	\$17,752	\$640
C48C-2B36GTN	Convection	2 Burners and 36" Griddle Right	36" Thermostatic Controls	Natural	155,000	810	368	\$18,800	\$700
C48C-2B36GP	Convection	2 Burners and 36" Griddle Right	36" Manual	Propane	155,000	810	368	\$17,752	\$640
C48C-2B36GTP	Convection	2 Burners and 36" Griddle Right	36" Thermostatic Controls	Propane	155,000	810	368	\$18,800	\$700

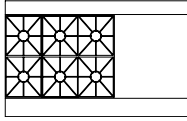
NOTE: Griddles and oven bases positioned left available upon request. Add \$670 to list price.



60" Range with 2 Standard Ovens or Convection Ovens and 10 Open Top Burners, Accepts Full-Size Sheet Pans

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	\$13,204	\$640
C60SS-10BP	2 Standard	10 Burners	Propane	358,000	890	404	\$13,204	\$640
C60SC-10BN	Standard/Convection	10 Burners	Natural	358,000	950	431	\$17,772	\$680
C60SC-10BP	Standard/Convection	10 Burners	Propane	358,000	950	431	\$17,772	\$680

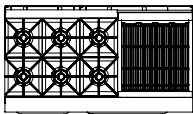
NOTE: Convection ovens positioned left available upon request. Add \$670 to list price.



**60" Range with Standard Oven or Convection Oven, 6 Open Top Burners
and 24" Griddle Right, Accepts Full-Size Sheet Pans**

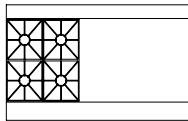
Model Number	Oven Base	Top Configuration	Griddle Size & Type	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
						lbs	kg		
C60SS-6B24GN	2 Standard	6 Burners and 24" Griddle Right	24" Manual	Natural	278,000	990	499	\$15,148	\$680
C60SS-6B24GTN	2 Standard	6 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	278,000	990	499	\$15,848	\$710
C60SS-6B24GP	2 Standard	6 Burners and 24" Griddle Right	24" Manual	Propane	278,000	990	499	\$15,148	\$680
C60SS-6B24GTP	2 Standard	6 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	278,000	990	499	\$15,848	\$710
C60SC-6B24GN	Standard/Convection	6 Burners and 24" Griddle Right	24" Manual	Natural	278,000	1,050	476	\$19,850	\$700
C60SC-6B24GTN	Standard/Convection	6 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	278,000	1,050	476	\$20,858	\$730
C60SC-6B24GP	Standard/Convection	6 Burners and 24" Griddle Right	24" Manual	Propane	278,000	1,050	476	\$19,850	\$700
C60SC-6B24GTP	Standard/Convection	6 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	278,000	1,050	476	\$20,858	\$730

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



**60" Range with Standard Oven or Convection Oven, 6 Open Top Burners
and 24" Charbroiler Right, Accepts Full-Size Sheet Pans**

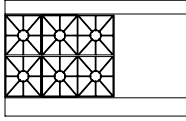
Model Number	Oven Base	Top Configuration	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
					lbs	kg		
C60SS-6B24CBN	2 Standard	6 Burners and 24" Charbroiler Right	Natural	302,000	930	422	\$15,652	\$680
C60SS-6B24CBP	2 Standard	6 Burners and 24" Charbroiler Right	Propane	302,000	930	422	\$15,652	\$680
C60SC-6B24CBN	Standard/Convection	6 Burners and 24" Charbroiler Right	Natural	302,000	990	491	\$20,316	\$730
C60SC-6B24CBP	Standard/Convection	6 Burners and 24" Charbroiler Right	Propane	302,000	610	277	\$20,316	\$730



60" Range with Standard Oven or Convection Oven, 4 Open Top Burners and 36" Griddle Right, Accepts Full-Size Sheet Pans

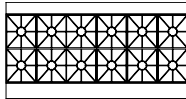
Model Number	Oven Base	Top Configuration	Griddle Size & Type	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
						lbs	kg		
C60SS-4B36GN	2 Standard	4 Burners and 36" Griddle Right	36" Manual	Natural	238,000	1,015	460	\$16,032	\$710
C60SS-4B36GTN	2 Standard	4 Burners and 36" Griddle Right	36" Thermostatic Controls	Natural	238,000	1,015	460	\$16,876	\$780
C60SS-4B36GP	2 Standard	4 Burners and 36" Griddle Right	36" Manual	Propane	238,000	1,015	460	\$16,032	\$710
C60SS-4B36GTP	2 Standard	4 Burners and 36" Griddle Right	36" Thermostatic Controls	Propane	238,000	1,015	460	\$16,876	\$780
C60SC-4B36GN	Standard/Convection	4 Burners and 36" Griddle Right	36" Manual	Natural	238,000	1,075	488	\$20,458	\$710
C60SC-4B36GTN	Standard/Convection	4 Burners and 36" Griddle Right	36" Thermostatic Controls	Natural	238,000	1,075	488	\$21,496	\$780
C60SC-4B36GP	Standard/Convection	4 Burners and 36" Griddle Right	36" Manual	Propane	238,000	1,075	488	\$20,458	\$710
C60SC-4B36GTP	Standard/Convection	4 Burners and 36" Griddle Right	36" Thermostatic Controls	Propane	238,000	1,075	488	\$21,496	\$780

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



60" Range with Standard Oven or Convection Oven, 6 Open Top Burners and 24" Griddle/Broiler Right, Accepts Full-Size Sheet Pans

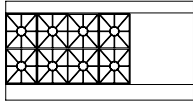
Model Number	Oven Base	Top Configuration	Griddle Size & Type	Gas Type	Total BTU/hr	Approx. Shipping Wt.		List Price	2nd Year Warranty (NET)
						lbs	kg		
C60SS-6B24GBN	2 Standard	6 Burners and 24" Griddle/Broiler Right	24" Manual	Natural	268,000	1,045	465	\$15,734	\$710
C60SS-6B24GBP	2 Standard	6 Burners and 24" Griddle/Broiler Right	24" Manual	Propane	268,000	1,045	465	\$15,734	\$710
C60SC-6B24GBN	Standard/Convection	6 Burners and 24" Griddle/Broiler Right	24" Manual	Natural	268,000	1,085	492	\$19,994	\$730
C60SC-6B24GBP	Standard/Convection	6 Burners and 24" Griddle/Broiler Right	24" Manual	Propane	268,000	1,085	492	\$19,994	\$730



72" Range with 2 Standard Ovens or Convection Ovens and 12 Open Top Burners, Accepts Full-Size Sheet Pans

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	\$14,880	\$670
C72SS-12BP	2 Standard	12 Burners	Propane	430,000	1,000	454	\$14,880	\$670
C72SC-12BN	Standard/Convection	12 Burners	Natural	430,000	1,060	481	\$19,398	\$750
C72SC-12BP	Standard/Convection	12 Burners	Propane	430,000	1,060	481	\$19,398	\$750
C72CC-12BN	2 Convection	12 Burners	Natural	430,000	1,120	508	\$23,914	\$850
C72CC-12BP	2 Convection	12 Burners	Propane	430,000	1,120	508	\$23,914	\$850

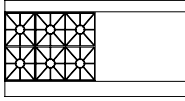
NOTE: Convection ovens positioned left available upon request. Add \$670 to list price.



72" Range with 2 Standard Ovens or Convection Ovens, 8 Open Top Burners and 24" Griddle Right, Accepts Full-Size Sheet Pans

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	\$16,856	\$680
C72SS-8B24GTN	2 Standard	8 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	350,000	1,050	476	\$17,556	\$770
C72SS-8B24GP	2 Standard	8 Burners and 24" Griddle Right	24" Manual	Propane	350,000	1,050	476	\$16,856	\$680
C72SS-8B24GTP	2 Standard	8 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	350,000	1,050	476	\$17,556	\$770
C72SC-8B24GN	Standard/Convection	8 Burners and 24" Griddle Right	24" Manual	Natural	350,000	1,110	503	\$21,486	\$720
C72SC-8B24GTN	Standard/Convection	8 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	350,000	1,110	503	\$22,484	\$810
C72SC-8B24GP	Standard/Convection	8 Burners and 24" Griddle Right	24" Manual	Propane	350,000	1,110	503	\$21,486	\$720
C72SC-8B24GTP	Standard/Convection	8 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	350,000	1,110	503	\$22,484	\$810
C72CC-8B24GN	2 Convection	8 Burners and 24" Griddle Right	24" Manual	Natural	350,000	1,170	531	\$26,024	\$740
C72CC-8B24GTN	2 Convection	8 Burners and 24" Griddle Right	24" Thermostatic Controls	Natural	350,000	1,170	531	\$27,022	\$830
C72CC-8B24GP	2 Convection	8 Burners and 24" Griddle Right	24" Manual	Propane	350,000	1,170	531	\$26,024	\$740
C72CC-8B24GTP	2 Convection	8 Burners and 24" Griddle Right	24" Thermostatic Controls	Propane	350,000	1,170	531	\$27,022	\$830

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



72" Range with 2 Standard Ovens or Convection Ovens, 6 Open Top Burners and 36" Griddle Right, Accepts Full-Size Sheet Pans

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	\$17,690	\$740
C72SS-6B36GTN	2 Standard	6 Burners and 36" Griddle Right	36" Thermostatic Controls	Natural	310,000	1,090	494	\$18,512	\$800
C72SS-6B36GP	2 Standard	6 Burners and 36" Griddle Right	36" Manual	Propane	310,000	1,090	494	\$17,690	\$740
C72SS-6B36GTP	2 Standard	6 Burners and 36" Griddle Right	36" Thermostatic Controls	Propane	310,000	1,090	494	\$18,512	\$800
C72SC-6B36GN	Standard/Convection	6 Burners and 36" Griddle Right	36" Manual	Natural	310,000	1,150	522	\$22,114	\$780
C72SC-6B36GTN	Standard/Convection	6 Burners and 36" Griddle Right	36" Thermostatic Controls	Natural	310,000	1,150	522	\$23,154	\$840
C72SC-6B36GP	Standard/Convection	6 Burners and 36" Griddle Right	36" Manual	Propane	310,000	1,150	522	\$22,114	\$780
C72SC-6B36GTP	Standard/Convection	6 Burners and 36" Griddle Right	36" Thermostatic Controls	Propane	310,000	1,150	522	\$23,154	\$840
C72CC-6B36GN	2 Convection	6 Burners and 36" Griddle Right	36" Manual	Natural	310,000	1,210	549	\$26,590	\$880
C72CC-6B36GTN	2 Convection	6 Burners and 36" Griddle Right	36" Thermostatic Controls	Natural	310,000	1,210	549	\$27,682	\$930
C72CC-6B36GP	2 Convection	6 Burners and 36" Griddle Right	36" Manual	Propane	310,000	1,210	549	\$26,590	\$880
C72CC-6B36GTP	2 Convection	6 Burners and 36" Griddle Right	36" Thermostatic Controls	Propane	310,000	1,210	549	\$27,682	\$930

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



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 \$1,030	STUB10-XL36 \$1,062	STUB10-XL48 \$1,164	STUB10-XL60 \$1,236	STUB10-XL72 \$1,310
Reinforced High Shelf	RSHELF-XL24 \$444	RSHELF-XL36 \$608	RSHELF-XL48 \$702	RSHELF-XL60 \$866	RSHELF-XL72 \$1,020
Interplumb Kit for Salamander/Cheesemelter	CONNECT-CHALL \$702				
Extra Oven Rack	OVNRACK-XL20 \$176	OVNRACK-XL26 \$238	OVNRACK-XL26 \$238	OVNRACK-XL20 \$176 OVNRACK-XL26 \$238	OVNRACK-XL26 \$238
Casters	CASTERS-RR4 \$618		CASTERS-RR8 \$886		
Adjustable Casters	CASTERS-ADJRR4 \$804		CASTERS-ADJRR8 \$1,112		
Flanged Feet	VFLANGD-FEET/4 \$428		VFLANGD-FEET/8 \$578		
Quick Disconnect Hose	3/4 QDH-4FT \$980		1INFLEX-4FT \$1,340		
Towel Bar	RCTWLBR-24 \$722	RCTWLBR-36 \$824	RCTWLBR-48 \$856	RCTWLBR-60 \$1,052	RCTWLBR-72 \$1,114
Cutting Board	RCCUTBD-24 \$1,020	RCCUTBD-36 \$1,114	RCCUTBD-48 \$1,608	RCCUTBD-60 \$1,854	RCCUTBD-72 \$2,112
Condiment Rail	RCCONRL-24 \$670	RCCONRL-36 \$804	RCCONRL-48 \$824	RCCONRL-60 \$1,030	RCCONRL-72 \$1,104
Fryer Shield	RCFRYER-SHIELD \$392				

NOTE: For fryer shield, specify left or right.

Factory-Installed Option	Option Code	List Price
Convert a Rear Open Top Burner to a Step-Up Rear Open Top Burner (1–12" Section)	OTB-STEPUP	\$556
Spark Igniter with Flame Safety Device for Open-Top Burners or Griddles (per 12" Section)	F-DEVICE	\$900



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	\$5,914
C36IRB-P	1	30,000	180	81	\$5,914

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	\$5,264
C36RB-P	6	50,000	180	81	\$5,264



C36RB-N

ACCESSORIES

IRB36 & RB36 Models

Accessory	Accessory Code	List Price
SS Wall Mount Brackets—Salamander	WALLMNT-CHRBKR	\$408
Leg Set for Counter Installation	COUNTER-ADJLEG	\$204
Stainless Bottom Panel*	BOTTOM-SLMNDR	\$292
Stainless Back Panel	BACK-SLMNDR	\$322

*Required with wall bracket.



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.

ENTRY SLICERS

800E-PLUS SERIES

Standard Features:

- CETL Listed, NSF #8 Certified
- Slice thickness up to $\frac{3}{16}$ "
- 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 (30°) with 9" CS Knife, Permanent Knife Guard and Built-In Sharpener	$\frac{1}{4}$	115/60/1	36	17	\$1,556
825E-PLUS	Gravity Feed Slicer (30°) with 10" CS Knife, Permanent Knife Guard and Built-In Sharpener	$\frac{1}{4}$	115/60/1	40	19	\$1,862
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	\$2,656

ECONOMY SLICERS

800A-PLUS SERIES

Standard Features:

- CETL Listed, NSF #8 Certified
- Slice thickness up to $\frac{3}{16}$ "
- 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	\$2,224
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	\$3,154

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	\$4,172
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	\$5,280

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	827A-CHUTE	\$932



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:

- ETL Listed 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
				lbs	kg	
X13E-PLUS	Manual Gravity Feed Slicer	$\frac{1}{2}$	120/60/1	120	54	\$6,438
X13-PLUS	Manual Gravity Feed Slicer with Gauge Plate Interlock	$\frac{1}{2}$	120/60/1	120	54	\$6,902
X13AE-PLUS	Automatic Gravity Feed Slicer with 3 Stroke Lengths and 3 Stroke Speeds	$\frac{1}{2}$	120/60/1	141	65	\$9,116
X13A-PLUS	Automatic Gravity Feed Slicer with Gauge Plate Interlock, 3 Stroke Lengths and 3 Stroke Speeds	$\frac{1}{2}$	120/60/1	141	65	\$9,580

**Berkel**

ACCESSORIES

X13-PLUS Series

Accessory	Accessory Code	List Price
SS Vegetable Chute with Pusher—7½" x 16"	X13-CHUTE	\$968
Slaw Tray	X13-TRAY	\$438



X13A-PLUS
Shown with SS Vegetable
Chute with Pusher.

BREAD SLICERS

MB SERIES

Standard Features:

- Powerful ⅓ HP motor
- Available in ⅜" (10 mm), ⅞" (11 mm), ½" (13 mm) or ¾" (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



MB⅞

Model Number	Description	HP	Input	Approx. Shipping Wt.		List Price
				lbs	kg	
MB⅜	Bread Slicer—⅜" Slices	⅓	115/60/1	219	100	\$11,246
MB⅞	Bread Slicer—⅞" Slices	⅓	115/60/1	219	100	\$11,246
MB½	Bread Slicer—½" Slices	⅓	115/60/1	219	100	\$11,246
MB¾	Bread Slicer—¾" Slices	⅓	115/60/1	219	100	\$11,246

ACCESSORIES

MB Series

Accessory	Accessory Code	List Price
4" Extension Legs (Set of 4)*	MB-EXTLEG	\$242
Stand (without Casters)	MB-STAND	\$2,184

*Available for ⅜", ⅞", ½" or ¾" bread slicer.



SLICER COVERS

Accessory Code	Description	Approx. Shipping Wt.		List Price
		lbs	kg	
SLCRCVR-SM	Clear Vinyl with Red Border, 17 $\frac{3}{4}$ " 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	\$104
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	\$108



SLCRCVR-SM

BERKEL HERITAGE PROSCIUTTO SLICERS

Model Number	Description	Approx. Shipping Wt.		List Price
		lbs	kg	
330M-STD	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	\$19,434
300M-STD	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	\$15,492
330M STANDC	330M Slicer Stand with Casters	84	38	\$4,048
300M STANDC	300M Slicer Stand with Casters	88	40	\$4,048
330M STAND	330M Slicer Round Pedestal Stand without Casters	132	60	\$4,048



330M and 300M Slicers

330M and 300M
STANDC

330M STAND

**Berkel**

FOOD PROCESSORS

CC34, C32 & B32 MODELS

Standard Features:

- Powerful 1½ HP motor
- 7¼" diameter plates
- Solid aluminum base
- Integrated handles on the base
- 2 speed settings and pulse
- SureSense™ control senses the head installed and adjusts the speeds for precise, quality processing
- Speeds: 1450/2650 rpm for cutter/mixer bowl processing; 500/800 rpm for continuous feed head
- Vortex mixing action to the bottom of the bowl
- Integrated bowl scraper for improved agitation, quicker processing and clear viewing of the product
- Serrated blade for longer life and improved cutting performance; angled blade and concave bowl bottom for uniform mixing to the bottom of the bowl
- 1-year parts, labor and travel warranty (all models)












CC34

Model Number	Description	HP	Input	Approx. Shipping Wt.		List Price
				lbs	kg	
CC34/2-STD	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, ⅝" (4 mm) Shredder Plate and ⅜" (4 mm) Slicing Plate, Pulse Function, 4 Speeds with SureSense™ Automatic Speed Setting	1½	120/60/1	33	15	\$3,608
CC34-STD	Above Unit without Slicing and Shredding Plates	1½	120/60/1	32	15	\$3,334
B32-STD	Cutter/Mixer Unit with Stainless Steel Bowl and Knife Unit, 3.2 qt Capacity, Pulse Function, 2 Speeds	1½	120/60/1	31	14	\$2,990
C32/2-STD	Continuous Feed Unit with Feed Attachment, 4.4 lb per Minute Capacity, ⅝" (4 mm) Shredder Plate and ⅜" (4 mm) Slicing Plate, 2 Speeds	1½	120/60/1	32	15	\$3,030
C32-STD	Above Unit without Slicing and Shredding Plates	1½	120/60/1	31	14	\$2,770


Berkel

ACCESSORIES

CC34 & C32 Models (Not for M2000 & M3000)

Accessory		Accessory Code	List Price
Wall Rack, Holds 3 Cutting Plates		CC34-01076	\$76
Slicing Plate $\frac{1}{32}$ " (1 mm)		CC34-85001	\$186
Slicing Plate $\frac{1}{16}$ " (1.5 mm)		CC34-63109	\$308
Slicing Plate $\frac{5}{64}$ " (2 mm)		CC34-85002	\$186
Slicing Plate $\frac{5}{32}$ " (4 mm)		CC34-85004	\$186
Slicing Plate $\frac{7}{32}$ " (6 mm)		CC34-85006	\$186
Soft Slicing Plate $\frac{5}{16}$ " (8 mm) (for delicate fruits & vegetables)		CC34-83375	\$308
Soft Slicing Plate $\frac{3}{8}$ " (10 mm) (for delicate fruits & vegetables)		CC34-83364	\$308
Soft Slicing Plate $\frac{15}{32}$ " (12 mm) (for delicate fruits & vegetables)		CC34-83385	\$308
Soft Slicing Plate $\frac{5}{8}$ " (15 mm) (for delicate fruits & vegetables)		CC34-83383	\$592
Fine Slicing Plate $\frac{5}{8}$ " (15 mm)		CC34-83373	\$640
Julienne Plate $\frac{5}{64}$ " x $\frac{5}{64}$ " (2 x 2 mm)		CC34-85057	\$288
Julienne Plate $\frac{5}{32}$ " x $\frac{5}{32}$ " (4 x 4 mm)		CC34-85050	\$288
Julienne Plate $\frac{3}{8}$ " x $\frac{3}{8}$ " (10 x 10 mm)		CC34-63154	\$362
Crimping Plate $\frac{5}{32}$ " (4 mm)		CC34-85048	\$286
Crimping Plate $\frac{5}{16}$ " (8 mm)—Extra Fancy/Deep		CC34-82624	\$440
Grater Plate—Extra Fine		CC34-83284	\$386
Grater Plate—Fine		CC34-83215	\$284
Shredder Plate $\frac{1}{16}$ " (1.5 mm)		CC34-83210	\$284
Shredder Plate $\frac{5}{64}$ " (2 mm)		CC34-85044	\$186
Shredder Plate $\frac{1}{8}$ " (3 mm)		CC34-83212	\$284
Shredder Plate $\frac{5}{32}$ " (4 mm)		CC34-85040	\$186
Shredder Plate $\frac{7}{32}$ " (6 mm)		CC34-85045	\$186
Shredder Plate $\frac{5}{16}$ " (8 mm)		CC34-83214	\$284
Dicing Grid $\frac{5}{16}$ " x $\frac{5}{16}$ " (8 x 8 mm)—Use with 4–6 mm Slicing Plate or 8–10 mm Soft Slicing Plate		CC34-83291	\$594
Dicing Grid $\frac{3}{8}$ " x $\frac{3}{8}$ " (10 x 10 mm)—Use with 4–6 mm Slicing Plate or 8–10 mm Soft Slicing Plate		CC34-83292	\$594
Dicing Grid $\frac{15}{32}$ " x $\frac{15}{32}$ " (12 x 12 mm)—Must Use $\frac{15}{32}$ " Slicing Plate (CC34-83385) Only		CC34-83294	\$594
Dicing Grid $\frac{5}{8}$ " x $\frac{5}{8}$ " (15 x 15 mm)—Use with 4–6 mm Slicing Plate or 8–10 mm Soft Slicing Plate		CC34-83295	\$594

NOTE: Use only specified slicing plates for dicing grids.

B32 Cutter/Mixer Food Processors

Accessory	Accessory Code	List Price
Stainless Steel Cutter/Mixer Bowl (Bowl Only)	CC34-24151	\$330
Knife Unit (Knife Only)	CC34-24153	\$260

**Berkel**

M2000 & M3000 MODELS

Standard Features:

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



M2000



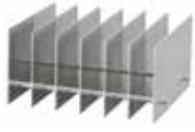





M3000

Model Number	Description	HP	Input	Approx. Shipping Wt.		List Price
				lbs	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 ½" Slicing Plate and ⅜" Shredding Plate, Assembled in USA, NSF®, UL Listed	½	115/60/1	48	22	\$5,160
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 ½" Slicing Plate and ⅜" Shredding Plate, Assembled in USA, NSF®, UL Listed	¾	115/60/1	60	27	\$6,182
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 ½" Slicing Plate and ⅜" Shredding Plate, Assembled in USA, NSF®, UL Listed	¾	230/60/1	60	27	\$6,396



ACCESSORIES

M2000 & M3000 Models (Not for CC34 & C32)

Accessory		Accessory Code	List Price
Accessory Storage Rack—3 Disc		ACCY-RACK3	\$138
Accessory Storage Rack—6 Disc		ACCY-RACK6	\$170
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	\$502
Dicing Grid, $\frac{1}{2}$ " (14 mm), Use with SLICER-S14 Slicer for Dicing		DICE-D14	\$502
Dicing Grid, $\frac{7}{8}$ " (22 mm), Use with SLICER-S14 Slicer for Dicing		DICE-D22	\$502
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	\$502
Accessory Package, Includes SLICER-S2, SLICER-S3, SLICER-S11, SHRED-SH3, DICE-D11, SLICER-J6X6		MPLATE-6PACK	\$2,660
Accessory Package, Includes 6 Pack Items Plus SLICER-S5, SLICER-J2X2		MPLATE-8PACK	\$3,572
Shredder, $\frac{1}{16}$ " (2 mm), Extra Fine		SHRED-SH2	\$430
Shredder, $\frac{1}{8}$ " (3 mm)		SHRED-SH3	\$430
Shredder, $\frac{3}{16}$ " (4 mm), Extra Fine		SHRED-SH4	\$430
Shredder, $\frac{7}{16}$ " (7 mm)		SHRED-SH7	\$430

NOTE: Use only specified slicing plates with dicing grids.

**M2000 & M3000 Models (Not for CC34 & C32)**

Accessory		Accessory Code	List Price
Shredder, Fine, for Parmesan/Bread Crumbs		SHRED-SHP	\$430
Julienne Slicer Plate, $\frac{3}{32}$ " x $\frac{3}{32}$ ", Replaceable Cutting Edges and Bars		SLICER-J2X2	\$502
Julienne Slicer Plate, $\frac{3}{16}$ " x $\frac{3}{16}$ ", Replaceable Cutting Edges and Bars		SLICER-J4X4	\$502
Julienne Slicer Plate, $\frac{1}{4}$ " x $\frac{1}{4}$ ", Replaceable Cutting Edges and Bars		SLICER-J6X6	\$502
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	\$418
Slicer Plate, $\frac{1}{2}$ ", Use with Dicing Grids DICE-D14 or DICE-D22, Replaceable Cutting Edges		SLICER-S14	\$418
Slicer Plate, $\frac{1}{16}$ " (2 mm), Replaceable Cutting Edges		SLICER-S2	\$418
Slicer Plate, $\frac{1}{8}$ " (3 mm), Replaceable Cutting Edges		SLICER-S3	\$418
Slicer Plate, $\frac{3}{16}$ " (5 mm), Replaceable Cutting Edges		SLICER-S5	\$418
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	\$418

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-STD

Model Number	Description	Input	Approx. Shipping Wt.		List Price
			lbs	kg	
250-STD	14" x 15" x 4" SS Chamber with 13" Seal Bar, 6 cmh Busch Pump	115/60/1	200	91	\$11,068
350-STD	20" x 18" x 6.8" SS Chamber with 19" Seal Bar, Gas Flush, 21 cmh Busch Pump	115/60/1	242	110	\$13,978
350D-STD	20" x 18" x 6.8" SS Chamber with (2) 19" Seal Bars, Gas Flush, 21 cmh Busch Pump	115/60/1	242	110	\$16,578

ACCESSORIES

Vacuum Packaging Machines

Accessory Code	Description	Approx. Shipping Wt.		List Price
		lbs	kg	
CONTSYS-250LIQ	Liquid Control System—for Enhancing the Control of Sealing Soups and Liquids with the Model 250	10	5	\$206
CONTSYS-350LIQ	Liquid Control System—for Enhancing the Control of Sealing Soups and Liquids with Model 350 and 350D	16	7	\$258