



# ENERGY STAR® CERTIFIED

## Cooking Equipment Guide



**VULCAN**

2024

# PARTNER OF THE YEAR

SUSTAINED EXCELLENCE

17

CONSECUTIVE YEARS

*The 2024 award marks the **17<sup>th</sup> consecutive year** that ITW Food Equipment Group has been recognized Partner of the Year — the **15<sup>th</sup> year of Sustained Excellence.***



# EVERY DOLLAR COUNTS. SO COUNT ON VULCAN.

When you replace older equipment with new, ENERGY STAR® certified products, you open the door to savings. Energy efficient equipment can save you hundreds of dollars each year on utilities and may also qualify for rebates from your state or energy provider.

Being the industry's leader in innovation goes beyond achieving the ultimate in cooking performance, reliability and durability, it's ensuring that our products deliver the quality you've come to expect from Vulcan. Helping you maintain a profitable, sustainable and environmentally sound operation.



The U.S. EPA'S highest industry honor, the ENERGY STAR® Partner of the Year – Sustained Excellence Award, is conferred on companies that have demonstrated a commitment to energy and resource efficiency in their production and product offerings.

Check the ENERGY STAR® Rebate Finder at [www.energystar.gov/rebate-finder](http://www.energystar.gov/rebate-finder) for up-to-date commercial food service cooking equipment rebates in your area.

BETTER FOR THE  
**ENVIRONMENT**

BETTER FOR YOUR  
**BOTTOM LINE**



# FRYERS



## POWERFRY5™ (VK) / POWERFRY3™ (TR) SERIES



1VK45DF

shown with Solid State Digital (D) controls,  
Kleenscreen PLUS filtration

FASTER RECOVERY FOR SHORTER COOK TIMES FROM VULCAN'S  
MOST ENERGY-EFFICIENT FREESTANDING FRYERS

Vulcan's patented FivePass™ (PowerFry5™) and ThreePass™ (PowerFry3™) heat transfer system maximizes efficiency and shortens cook times allowing operators to get more food out of the kitchen and onto tables.

| PowerFry5™ | PowerFry3™ | Oil Capacity |
|------------|------------|--------------|
| 1VK45      | 1TR45      | 50 lbs       |
| 2VK45      | 2TR45      | 100 lbs      |
| 3VK45      | 3TR45      | 150 lbs      |
| 4VK45      | 4TR45      | 200 lbs      |
| 1VK65      | 1TR65      | 70 lbs       |
| 2VK65      | 2TR65      | 140 lbs      |
| 3VK65      | 3TR65      | 210 lbs      |
| 4VK65      | 4TR65      | 280 lbs      |
| 1VK85      | 1TR85      | 90 lbs       |
| 2VK85      | 2TR85      | 180 lbs      |
| 3VK85      | 3TR85      | 270 lbs      |
| 4VK85      | 4TR85      | 360 lbs      |



10-year limited  
tank warranty

Available Controls:

A: Solid State Knob

C: Programmable Computer

D: Solid State Digital

F: KleenScreen PLUS® Filtration included

Note: 2-, 3- and 4-battery fryers come  
standard with KleenScreen PLUS® Filtration  
System



## QUICKFRY™ (VHG SERIES)



1VHG50C



1VHG75DF

| VHG    | Oil Capacity |
|--------|--------------|
| 1VHG45 | 50 lbs       |
| 2VHG45 | 100 lbs      |
| 3VHG45 | 150 lbs      |
| 4VHG45 | 200 lbs      |
| 1VHG75 | 70 lbs       |
| 2VHG75 | 140 lbs      |
| 3VHG75 | 210 lbs      |
| 4VHG75 | 280 lbs      |



10-year limited  
tank warranty

Available Controls:

A: Solid State Knob

C: Programmable Computer

D: Solid State Digital

F: KleenScreen PLUS® Filtration included

Note: 2-, 3- and 4-battery fryers come  
standard with KleenScreen PLUS® Filtration  
System



*Our innovative fryers are easy to operate and maintain, maximizing productivity and minimizing your restaurant's operational costs. With faster recovery, they are designed to be the most profitable pieces of equipment in your commercial kitchen.*



# FRYERS



## VEG SERIES

Efficient fryer that uses less gas without sacrificing production rate when compared to a standard economy fryer.



1VEG35M shown with  
accessory casters

| VEG       | Oil Capacity |
|-----------|--------------|
| 1VEG35M-1 | 35 lbs       |
| 1VEG50M-1 | 50 lbs       |



5-Year Limited  
Tank Warranty

Available Control:  
**M:** Millivolt Controls



## ER SERIES

Ribbon style heating elements create maximum surface area for quick recovery and tilt up for easy cleaning.



1ER50C shown with  
accessory casters

| ER    | Oil Capacity |
|-------|--------------|
| 1ER50 | 50 lbs       |
| 2ER50 | 100 lbs      |
| 3ER50 | 150 lbs      |
| 4ER50 | 200 lbs      |
| 1ER85 | 85 lbs       |
| 2ER85 | 170 lbs      |
| 3ER85 | 255 lbs      |



10-Year Limited  
Tank Warranty

Available Controls:  
**A:** Solid State Analog Knob  
**C:** Programmable Computer  
**D:** Solid State Digital  
**F:** KleenScreen *PLUS* Filtration included

*Note: 2-, 3- and 4-battery fryers come standard with  
KleenScreen *PLUS* Filtration System*



## CEF SERIES

Industry's first ENERGY STAR® certified 40 lb countertop electric fryer uses less energy resulting in lower energy bills and may qualify for rebates.



CEF40 shown with optional legs

| CEF   | Oil Capacity |
|-------|--------------|
| CEF40 | 40 lbs       |



10-Year Limited  
Tank Warranty

Available Control:  
**A:** Solid State Analog



*The ER50 fryer reduces heat in the kitchen — saving operators air conditioning cost, while maintaining a comfortable working environment.*





# GRIDDLES



## VCCG SERIES

Vulcan's high-performance VCCG griddle distributes heat evenly across the entire griddle plate, boosting food quality and reliability in the most demanding environments.



IRX™ stands for Infrared Extreme, a true infrared platform that brings productivity, energy savings and ease of operations to any kitchen.



VCCG24



VCCG36



VCCG48



VCCG60



VCCG72

| Plate Width | No. of Burners | Atmospheric Burner |              | Infrared Burner |              |                 |
|-------------|----------------|--------------------|--------------|-----------------|--------------|-----------------|
|             |                | Steel Plate        | Chrome Plate | Steel Plate     | Chrome Plate | Rapid Recovery™ |
| 24"         | 2              | -                  | -            | -               | -            | VCC24-IC        |
| 36"         | 3              | VCCG36-AS          | VCCG36-AR    | VCCG36-IS       | VCCG36-IR    | VCCG36-IC       |
| 48"         | 4              | VCCG48-AS          | VCCG48-AR    | VCCG48-IS       | VCCG48-IR    | VCCG48-IC       |
| 60"         | 5              | VCCG60-AS          | VCCG60-AR    | VCCG60-IS       | VCCG60-IR    | VCCG60-IC       |
| 72"         | 6              | VCCG72-AS          | VCCG72-AR    | VCCG72-IS       | VCCG72-IR    | -               |

All Vulcan Griddles are designed to be used on refrigerated, freezer bases or equipment stands.





*Accelerate your kitchen with faster startup and continuous steam generation for nonstop cooking performance.*

# STEAMERS



C24E03 shown on optional stand



## EO BOILERLESS SERIES

BOILERLESS DESIGN FOR EASE OF USE AND LOW MAINTENANCE

Rapid cooking with no fans or moving parts. The connectionless model does not require a water connection. Auto-Fill model includes water line connection for automatic water fill / refill.

### Connectionless

| Model  | Pan Capacity |
|--------|--------------|
| C24E03 | 3            |
| C24E05 | 5            |

### Auto-Fill

| Model    | Pan Capacity |
|----------|--------------|
| C24E03AF | 3            |
| C24E05AF | 5            |



## ET-LWE / EA-LWE SERIES

Uses 90% less water and 50% less energy versus traditional models, while maintaining cook time.

### Floor

| Model       | Pan Capacity |
|-------------|--------------|
| C24ET6 LWE  | 6            |
| C24ET10 LWE | 10           |

### Countertop

| Model      | Pan Capacity |
|------------|--------------|
| C24EA3 LWE | 3            |
| C24EA5 LWE | 5            |



C24EA5 LWE  
shown on optional  
stand

C24ET LWE



# CONVECTION OVENS



## VC4/5/6 SERIES



VC44G



VC5G

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.

### Gas Models - Single Deck

| Model      | Cavity Depth |
|------------|--------------|
| VC4G (C/D) | Standard     |
| VC5G (D)   | Standard     |
| VC6G (C/D) | Standard     |

### Gas Models - Double Deck

| Model       | Cavity Depth |
|-------------|--------------|
| VC44G (C/D) | Deep         |
| VC55G (D)   | Deep         |
| VC66G (C/D) | Deep         |

### Electric Models - Single Deck

| Model      | Cavity Depth |
|------------|--------------|
| VC4E (C/D) | Standard     |
| VC5E (D)   | Standard     |
| VC6E (C/D) | Standard     |

### Electric Models - Double Deck

| Model       | Cavity Depth |
|-------------|--------------|
| VC44E (C/D) | Deep         |
| VC55E (D)   | Deep         |
| VC66E (C/D) | Deep         |



## SG SERIES



SG44



SG4

Higher BTUs mean faster recovery for optimal baking conditions.

### Gas Models - Single Deck

| Model | Cavity Depth |
|-------|--------------|
| SG4   | 42 1/4"      |

### Gas Models - Double Deck

| Model | Cavity Depth |
|-------|--------------|
| SG44  | 42 1/4"      |



## ECO SERIES



ECO2D

Full-featured quality in a half-sized oven. Many of the same features that make Vulcan's full-sized convection ovens such great performers are available in the space-saving half-size ovens.

### Electric Models - Single Deck

| Model | Cavity Depth |
|-------|--------------|
| ECO2D | 28 1/2"      |

C: Computer Controls D: Solid State Analog Controls

# COMBI OVENS



## TCM SERIES

You want customers to keep coming back for consistently tasty products, but keeping responsible staff on board is a challenge. Training is an ongoing struggle, especially for those who have never cooked before. Simplify your operation with your complete menu of products displayed as pictures — allowing all staff to press a button for reliable, consistent results every time.



| TCM          | 18" x 26"<br>Sheet Pan<br>Capacity | 12" x 20"<br>Steam Pan<br>Capacity |
|--------------|------------------------------------|------------------------------------|
| TCM-102E-208 | 10                                 | 20                                 |
| TCM-102E-240 | 10                                 | 20                                 |
| TCM-102E-480 | 10                                 | 20                                 |



# HOLDING CABINETS

## VBP SERIES

Our durable holding and food warming cabinets offer the top-of-the-line features your commercial operations need most. Stainless steel construction inside and out plus an industry best 10-year element warranty contribute to a long and efficient lifespan for your Vulcan warming equipment.



| VBP            | 18"x26" Sheet Pan Capacity | 12"x20" Hotel Pan Capacity |
|----------------|----------------------------|----------------------------|
| VBP5ES         | 5                          | 10                         |
| VBP7ES         | 7                          | 14                         |
| VBP7LL         | 15                         | N/A                        |
| VBP7SL         | 14                         | 7                          |
| VBP13ES        | 13                         | 26                         |
| VBP15ES        | 15                         | 30                         |
| VBP15LL        | 30                         | N/A                        |
| VBP15SL        | 15                         | 30                         |
| VBP18ES        | 18                         | 36                         |
| VBP18ES-CBFT   | 12                         | 24                         |
| VBP18ES-CBFT-6 | 8                          | 16                         |

*Optional glass doors are not ENERGY STAR® certified.*





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