ENERGY STAR® CERTIFIED

Cooking Equipment Guide

VULCAN

2024 PARTNER OF THE YEAR

SUSTAINED EXCELLENCE

CONSECUTIVE YEARS

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

ENERGY STAR AWARD 2024
PARTNER OF THE YEAR
Sustained Excellence

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 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™ (PowerFry*5*™) and ThreePass™ (PowerFry*3*™) heat transfer system maximizes efficiency and shortens cook times shortens cook times allowing operators to get more food out of the kitchen and onto tables.

PowerFry*5*™	PowerFry*3*™	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
4 VK65	4 TR65	280 lbs
1VK85	1TR85	90 lbs
2VK85	2TR85	180 lbs
3VK85	3TR85	270 lbs
4VK85	4TR85	360 lbs

10 YR 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
4 VHG75	280 lbs

10 YR 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 YR 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 YR 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 YR 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.

VULCAN
MIN
MAX
OFF
VULCAN
IRX
ON
OFF
VULCAN

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

C24EO3 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
C24EO3	3
C24EO5	5

Auto-Fill

Model	Pan Capacity
C24EO3AF	3
C24EO5AF	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 ¼”

Gas Models - Double Deck

Model	Cavity Depth
SG44	42 ¼"

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 ½"

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" Sheet Pan Capacity	12" x 20" Steam Pan Capacity
TCM-102E-208	10	20
TCM-102E-240	10	20
TCM-102E-480	10	20

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.

VBP13ES

VBP18ES

VBP18ES

VBP5ES

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.

VULCAN

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.

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