

# VULCAN



## ENERGY STAR® CERTIFIED COOKING EQUIPMENT GUIDE



**2022**

**PARTNER OF THE YEAR  
SUSTAINED EXCELLENCE**

FRYERS 4  
GRIDDLES 8  
STEAMERS 11

CONVECTION OVENS 12  
COMBI OVENS 13  
CABINETS 14



# EVERY DOLLAR COUNTS. SO COUNT ON VULCAN.

No matter what type of foodservice operation you have, greater efficiency leads to greater profits. This is especially true in a commercial kitchen – where using the most energy-efficient equipment is the best way to manage your monthly utility bills.

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.



## CELEBRATING 15 CONSECUTIVE YEARS

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) AND POWERFRY3™ (TR) SERIES

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.



1VK45DF  
shown with Solid State Digital (D) controls,  
Kleenscreen PLUS filtration

PowerFry5™	PowerFry3™	Oil Capacity
<b>45 LB</b>		
1VK45	1TR45	50 lbs
2VK45	2TR45	100 lbs
3VK45	3TR45	150 lbs
4VK45	4TR45	200 lbs
<b>65 LB</b>		
1VK65	1TR65	70 lbs
2VK65	2TR65	140 lbs
3VK65	3TR65	210 lbs
4VK65	4TR65	280 lbs
<b>85 LB</b>		
1VK85	1TR85	90 lbs
2VK85	2TR85	180 lbs
3VK85	3TR85	270 lbs
4VK85	4TR85	360 lbs

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

Available Models:

- A: Solid State Knob
- C: Programmable Computer
- D: Solid State Digital
- F: KleenScreen PLUS® Filtration included



10-year limited tank warranty



*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.



VEG	Oil Capacity
<b>35 LB</b>	
1VEG35M-1	35 lbs
<b>50 LB</b>	
1VEG50M-1	50 lbs

1VEG35M shown with accessory casters



5-Year Limited Tank Warranty

Available Models:

**M:** Millivolt Controls



## ER SERIES

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



ER	Oil Capacity
<b>50 LB</b>	
1ER50	50 lbs
2ER50	100 lbs
3ER50	150 lbs
4ER50	200 lbs

<b>85 LB</b>	
1ER85	85 lbs
2ER85	170 lbs
3ER85	255 lbs

1ER50C shown with accessory casters



10-Year Limited Tank Warranty

Available Models:

**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.



CEF	Oil Capacity
<b>40 LB</b>	
CEF40	40 lbs
<b>75 LB</b>	
CEF75	75 lbs

CEF40 shown with optional legs



10-Year Limited Tank Warranty

Available Controls:

**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



## 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

C24E03 shown on optional stand



## 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



C24EA5 LWE

C24ET LWE



# CONVECTION OVENS



## VC4/5/6 SERIES



VC44G



VC5G

Available Models:

C: Computer Controls D: Solid State Analog Controls

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.

Available Models:

C: Computer Controls  
D: Solid State Analog Controls

### 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"

Available Models:

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



# 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
VBP13ES	13	26
VBP15ES	15	30
VBP18ES	18	36





**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.