

Masterful design. Precision performance. State-of-the-art innovations. For over 130 years, Vulcan has been recognized by chefs and operators throughout the world for top-quality, energy efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your culinary creations turn out just right – each and every time.



Broilers



Cook &amp; Hold



Fryers



Griddles

Heavy Duty  
Cooking

Ovens

Restaurant  
RangesSteam  
Equipment

*DONE TO PERFECTION.*

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*DONE TO PERFECTION.*



*No worries.*



GOING GREEN: GOOD FOR THE PLANET, GOOD FOR BUSINESS



## GOING GREEN: GOOD FOR THE PLANET, GOOD FOR BUSINESS

THERE'S A LOT OF BUZZ ABOUT "GOING GREEN" RIGHT NOW — DOING WHAT'S RIGHT FOR THE PLANET. BUT DID YOU KNOW IT CAN ALSO HELP YOUR BOTTOM LINE?

In the restaurant business, every dollar counts. A more efficient operation equals higher profits. Nowhere is this truer than in the kitchen — an often-overlooked space where there's plenty of room for savings. The more energy-efficient your kitchen equipment is, the more you'll save on monthly energy bills. And with the price of energy going up, it's good to know you can count on your kitchen to save you money.

When replacing older equipment, look for the ENERGY STAR certification to make your kitchen as energy efficient as possible. Not only will you save hundreds of dollars a year on your power bills, you might qualify for a credit from your state or your energy provider!

ENERGY STAR certification means increased profit margins. That little star can make a big difference!





# VULCAN'S INNOVATION LEADS THE WAY

At Vulcan, we know you trust our products for durability, reliability, and strength. You can also count on us for strengthening your bottom line and helping with energy conservation. In our continuing commitment to help you save energy and improve your bottom line we've developed several of our holding and transport cabinets, steamers, fryers, convection ovens, and griddles to meet or exceed environmental standards. Consider this equipment when you want to update your kitchen and get more for your money in the process.

With today's higher energy costs, being a leader in product innovation isn't just about cooking performance — it's about providing that top level performance using less energy than ever before.



## ENERGY SAVING TIPS



**CUT IDLE TIME:** Equipment left on standby when it's not being used wastes energy and costs money. Create a startup/shutdown plan so you are only using the equipment you need. Cutting an hour or two a day off on time per appliance can result in big savings over the course of a year.

**REGULAR MAINTENANCE PAYS OFF:** Create a regular maintenance plan to make sure that all of your equipment is operating efficiently.

Leaky gaskets, clogged burners and loose fitting doors add up to higher energy costs. Don't forget to check and calibrate your equipment regularly too.

**BUY ENERGY EFFICIENT EQUIPMENT:** When replacing equipment look for the ENERGY STAR certification. They cost less to operate and in most cases emit less heat, thus lowering your cooling costs and making your kitchen more comfortable. Buy equipment that matches your cooking needs. Purchasing appliances with more capacity than your operation needs not only costs you more, but also uses more energy over their lifespan.







# INSTITUTIONAL SERIES HOLDING AND TRANSPORT CABINETS

Standard Features:

- All stainless steel construction

■ Removable interior pan supports

■ Accepts 18" x 26" or 12" x 20" pans
- Four 5" casters, two locking swivel

■ Extended bumper assembly

Model Number	Description
VBP5I	Five-level cabinet accepts five 18" x 26" x 1" sheet pans, or ten 12" x 20" x 2 1/2" hotel pans
VBP7I	Seven-level cabinet accepts seven 18" x 26" x 1", or fourteen 12" x 20" x 2 1/2" pans
VBP13I	Thirteen-level cabinet accepts thirteen 18" x 26" x 1", or twenty-six 12" x 20" x 2 1/2" pans
VBP15I	Fifteen-level cabinet accepts fifteen 18" x 26" x 1", or thirty 12" x 20" x 2 1/2" pans
VBP77I	Two individually controlled compartments, each accepts seven 18" x 26" x 1" sheet pans, or fourteen 12" x 20" x 2 1/2" pans



VBP5I



VBP15I

# VHP SERIES HOLDING AND TRANSPORT CABINETS

Vulcan Holding and Transport Cabinets are 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 tubular steel frames, you'll find our Holding and Transport Cabinets a valuable addition to your operation.

Standard Features:

- All stainless steel construction

■ Deluxe side-mounted carrying handles
- Removable pan supports

■ Accepts 12" x 20" hotel steam pans

Model Number	Description
VHP7	Seven-level cabinet accepts seven 12" x 20" x 2 1/2" pans, three 12" x 20" x 4" or two 12" x 20" x 6" pans
VHP15	Fifteen-level cabinet accepts fifteen 12" x 20" x 2 1/2" hotel pans; bumper, 5" casters and two locking swivel are standard



VHP7



VHP15

# SCHOOL TRANSPORT SERIES

Standard Features:

- 6" semi-pneumatic all-swivel casters

■ Fixed tray slides

■ Accepts 18" x 26" x 1" pans
- Recessed handles

■ Top mounted cord and wrap

■ Stainless steel construction

Model Number	Dimensions (W x D x H)
VBS7	23 3/4" x 30 1/4" x 37 5/8"
VBS15	23 3/4" x 30 1/4" x 66"



VBS15

# HEATED UNINSULATED CARTS

Standard Features:

- All stainless steel construction

■ Fan and air tunnel for superior heat distribution

■ Fixed tray slides

■ Four 5" casters, two locking swivel
- Polycarbonate door

■ Uses 33% LESS energy than competitors

■ Reaches holding temperature 16% FASTER than competitors

Model Number	Dimensions	Capacity		Electrical		
		18" x 26" Sheet Pans	12" x 20" Hotel Pans	Volts	Watts	Amps
VHFA18	25 1/4" x 30 3/4" x 71"	18	36	120	2kW	16.7



VHFA18



FULL SIZE GAS  
MODELS ONLY



**WOLF**  
No worries.

# VC SERIES GAS CONVECTION OVENS

Versatile Performance for Consistent Results at an Affordable Price

**Standard Features:**

- 1/2 HP two-speed oven blower motor; 115/60/1 with 6 ft. cord and plug
  - Oven cool switch for rapid cool down
  - Five nickel-plated oven racks with eleven rack positions
- 44,000 BTU/hr burner per oven section
  - Electronic spark ignition
  - 3/4" rear gas connection



VC44G

VC Series	Cavity	Description	Number of Sections	Exterior Dimensions W x D x H	Oven Cavity Dimensions W x D x H	Total BTU/hr	Motor Size
VC4G	Standard depth	Single deck on 25 w" legs	1	40" x 41½" x 56¾"	29" x 22⅛" x 20"	44,000	(1) ½ HP, 115 V, 9 amp
VC44G	Standard depth	Double deck on 8" legs	2	40" x 41½" x 70"	29" x 22⅛" x 20"	88,000	(2) ½ HP, 115 V, 9 amp

# SG SERIES GAS CONVECTION OVENS

Exclusive Design for More Effective Convection Cooking

**Standard Features:**

- Deluxe solid state controls adjust from 150°F to 500°F
  - 60-minute timer with audible alarm
  - Energy-saving "Power Level" control
  - Heat exchangers along oven sides control airflow to ensure even cooking
  - 60,000 BTU/hr total input per section
- Electronic spark ignition
  - 1/2 HP two-speed oven blower motor; 115/60/1 with 6 ft. cord and plug
  - Five nickel-plated oven racks with eleven rack positions
  - 3/4" rear gas connection



SG44D  
Shown with optional casters

SG Series	Cavity	Description	Number of Sections	Exterior Dimensions W x D x H	Oven Cavity Dimensions W x D x H	Total BTU/hr	Motor Size
SG4D	Standard depth	Single deck on 25 w" legs	1	40" x 41½" x 58¾"	29" x 22⅛" x 20"	60,000	(1) ½ HP, 115 V, 9 amp
SG44D	Standard depth	Double deck on 8" legs	2	40" x 41½" x 72"	29" x 22⅛" x 20"	120,000	(2) ½ HP, 115 V, 9 amp

# WK SERIES GAS CONVECTION OVENS

Quality Construction for Lasting Performance and Easy Care. Wolf Convection Ovens' attractive designs bring an appealing look to your work area. Even heat distribution provides consistent results when baking, roasting, or rethermalizing.

**Standard Features:**

- 2 HP two-speed oven blower motors; 115/60/1 with 6 ft. cord and plug
  - Oven cool switch for rapid cool down
  - 44,000 BTU/hr burner per oven section
- Electronic spark ignition
  - 3/4" rear gas connection
  - Internal combination gas pressure regulator and safety solenoid system



WKGD-1

WK Series Gas	Description	Number of Sections	Exterior Dimensions W x D x H	Oven Cavity Dimensions W x D x H	Total BTU/hr	Motor Size
WKGD-1	Single deck on 25 w" legs	1	40" x 41½" x 56¾"	29" x 22⅛" x 20"	44,000	(1) ½ HP, 115 V, 9 amp
WKGD-2	Double deck on 8" legs	2	40" x 41½" x 70"	29" x 22⅛" x 20"	88,000	(2) ½ HP, 115 V, 9 amp

# WLGO GAS CONVECTION OVENS

**Standard Features:**

- Stainless steel doors, one with double pane window
  - 44,000 BTU/hr. burner per oven section
  - Electronic spark igniter
  - 1/2 HP two speed oven blower-motor. 120/60/1 with 6' cord and plug. 9 amps
- Solid state temperature control adjusts from 150° to 500°F. 60 minute timer with audible alarm
  - Oven cool switch for rapid cool down
  - 3/4" rear gas connection



WLGO

WLGO Series	Width	Number of Sections	Depth (Includes Handles)	Height	BTU/hr Per Oven	Total BTU/hr	Electrical
WLGO	40"	1	42¼"	56¾"	44,000	44,000	120/60/1
WLGO2	40"	2	42¼"	70"	44,000	88,000	120/60/1



# RAPID RECOVERY SERIES — HEAVY DUTY GAS GRIDDLES

The Vulcan Rapid Recovery Griddle offers quick service restaurant operators a cooking solution that delivers energy efficiency and high production capacity. The proprietary composite griddle plate provides the fastest heat transfer characteristics of heavy-duty griddles available in its class.

**Standard Features:**

- Electronic ignition with pilot safety system and solid state temperature control of 150°F to 450°F range
- Rapid Recovery griddle plate with “corner to corner” temperature control of +/- 12°F with stainless steel cooking surface
- Heavy load cooking efficiency of 40.5%/49.3 lbs/hr production capacity
- Low-profile chassis provides working height of 11" on 4" adjustable legs
- Grease drawer holds 1.62 gallons
- 3/4" rear gas connection with pressure regulator — specify gas type
- 27,500 BTU/hr atmospheric burner for each 12" section
- Standard thermostat knob guards
- 120 V, 50/60 Hz, 1 Amp single phase with NEMA 5-15 USA plug
- One year parts and labor warranty

Model Number	Total BTUs	Plate Thickness
36RRG	82,500	¾"
48RRG	110,000	¾"
60RRG	137,500	¾"



36RRG  
Shown with Optional Thermostat Cover



# WEG SERIES — HEAVY DUTY GAS GRIDDLES

The Wolf WEG heavy duty electric griddle offers an affordable Energy Star rated appliance for a broad range of cooking applications. The WEG design combines a durable ½" thick polished carbon steel griddle plate with electric snap-action thermostats in every 12" section. Cycle lights in each section let the operator know when the griddle is at temperature and the fast-acting incoloy sheath elements provide reliable, repeatable performance.

**Standard Features:**

- Electronic ignition with pilot safety system and solid state temperature control of 150°F to 450°F range
- One surface-mounted electric snap-action thermostat control for each 12" section ½" thick polished steel griddle plate
- Illuminated cycle light tells operator when griddle is at set temperature
- Temperature adjusts from 200°F to 450°F
- Solid-sheathed incoloy heating elements in each 12" cooking zone, models WEG24R and WEG36S have one
- 208 V, 60 Hz, 1 or 3 phase power supply required
- One year parts and labor warranty

Model Number	Total kW	Plate Thickness
WEG36S	12.0	½"
WEG36D	16.2	½"
WEG48D	21.6	½"
WEG60D	27.0	½"
WEG72D	32.4	½"



WEG36D



# ER SERIES ELECTRIC FRYERS

## Standard Features:

- Stainless steel cabinet
- Stainless steel fry tank
- 12 year tank warranty
- 1-1/4" full port drain valve
- Flat Ribbon style heating elements create more surface area over typical round heating elements, thus heating the oil quicker (better recovery)
- 17kW elements on our 50 lbs. fryer and 24kW on our 85 lbs. fryer
- Standard on adjustable legs
- Available with solid state knob controls located behind the door (BD), Digital solid state controls (D) and programmable computer controls (C)
- Available with KleenScreen PLUS® filtration system which has proven to extend shortening life up to 2-3 times
- Available in free standing models or battery models with 2, 3, or 4 fry tanks

EBD Series Electric Fryers (Solid State Knob Controls Behind the Door)		
Model-Device	Description: Solid State Controls	
1E50BD-1	50 lbs. 208 Volts	17kW
1E50BD-2	50 lbs. 480 Volts	17kW
1E50BD-3	50 lbs. 240 Volts	17kW

ERD Series Electric Fryers (Digital Solid State Controls)		
Model-Device	Description: Digital Solid State Controls	
1ER50D-1	50 lbs. 208 Volts	17kW
1ER50D-2	50 lbs. 480 Volts	17kW
1ER50D-3	50 lbs. 240 Volts	17kW

ERC Series Electric Fryers (Programmable Computer Controls)		
Model-Device	Description: Computer Controls	
1ER50C-1	50 lbs. 208 Volts	17kW
1ER50C-2	50 lbs. 480 Volts	17kW
1ER50C-3	50 lbs. 240 Volts	17kW

Battery: 2 Fryers with KleenScreen PLUS® Filtration System		
Model-Device	Description: Digital Solid State Controls	
2ER50DF-1	50 lbs. 208 Volts	17kW
2ER50DF-2	50 lbs. 480 Volts	17kW
2ER50DF-3	50 lbs. 240 Volts	17kW



1ER50D

Battery: 2 Fryers with KleenScreen PLUS® Filtration System	
Model-Device	Description: Computer Controls
2ER50CF-1	50 lbs. 208 Volts 17kW
2ER50CF-2	50 lbs. 480 Volts 17kW
2ER50CF-3	50 lbs. 240 Volts 17kW

Battery: 3 Fryers with KleenScreen PLUS® Filtration System	
Model-Device	Description: Digital Solid State Controls
3ER50DF-1	50 lbs. 208 Volts 17kW
3ER50DF-2	50 lbs. 480 Volts 17kW
3ER50DF-3	50 lbs. 240 Volts 17kW
Model-Device	Description: Computer Controls
3ER50CF-1	50 lbs. 208 Volts 17kW
3ER50CF-2	50 lbs. 480 Volts 17kW
3ER50CF-3	50 lbs. 240 Volts 17kW

Battery: 4 Fryers with KleenScreen PLUS® Filtration System	
Model-Device	Description: Solid State Knob Control Behind the Door
2E50BDF-1	50 lbs. 208 Volts 17kW
2E50BDF-2	50 lbs. 480 Volts 17kW
2E50BDF-3	50 lbs. 240 Volts 17kW
3E50BDF-1	50 lbs. 208 Volts 17kW
3E50BDF-2	50 lbs. 480 Volts 17kW
3E50BDF-3	50 lbs. 240 Volts 17kW
4E50BDF-1	50 lbs. 208 Volts 17kW
4E50BDF-2	50 lbs. 480 Volts 17kW
4E50BDF-3	50 lbs. 240 Volts 17kW
Model-Device	Description: Digital Solid State Controls
4ER50DF-1	50 lbs. 208 Volts 17kW
4ER50DF-2	50 lbs. 480 Volts 17kW
4ER50DF-3	50 lbs. 240 Volts 17kW
Model-Device	Description: Computer Controls
4ER50CF-1	50 lbs. 208 Volts 17kW
4ER50CF-2	50 lbs. 480 Volts 17kW
4ER50CF-3	50 lbs. 240 Volts 17kW





# FULL KLEENSCREEN *PLUS*®

FEATURES WITH ONE FRYER AND ONE FRYMATE™

**Standard Features:**

- Digital Solid State (D) or Computer Controls (C)

■ Stainless steel cabinet

■ Stainless steel tank

■ 50 lbs. or 85 lbs. electric fryer on the left with Frymate™ on the right

■ Light weight, easy cleaning and dishwasher friendly
- Boil Out By-Pass™ for each tank

■ Oil drain valve interlock switch

■ Hands-free oil return line is self-seating when the drawer is closed

■ Cleaning brush, scoop and clean-out rod standard
- Will operate with most oil reclamation systems

■ 6 ft. high temperature discard hose

■ Adjustable legs

■ One touch filter controls

Solid State Knob Control Behind the Door - 1EBDF Series Electric Fryers	
Model-Device	Description: Solid State Controls (BD)
1E50BDF-1	50 lbs. 208 Volts 17kW
1E50BDF-2	50 lbs. 480 Volts 17kW
1E50BDF-3	50 lbs. 240 Volts 17kW
1E85BDF-1	85 lbs. 208 Volts 24kW
1E85BDF-2	85 lbs. 480 Volts 24kW
1E85BDF-3	85 lbs. 240 Volts 24kW

Digital Solid State Controls - 1ERDF Series Electric Fryers	
Model-Device	Description: Digital Solid State Controls (D)
1ER50DF-1	50 lbs. 208 Volts 17kW
1ER50DF-2	50 lbs. 480 Volts 17kW
1ER50DF-3	50 lbs. 240 Volts 17kW
1ER85DF-1	85 lbs. 208 Volts 24kW
1ER85DF-2	85 lbs. 480 Volts 24kW
1ER85DF-3	85 lbs. 240 Volts 24kW

Computer Controls - 1ERCF Series Electric Fryers	
Model-Device	Description: Computer Controls (C)
1ER50CF-1	50 lbs. 208 Volts 17kW
1ER50CF-2	50 lbs. 480 Volts 17kW
1ER50CF-3	50 lbs. 240 Volts 17kW
1ER85CF-1	85 lbs. 208 Volts 24kW
1ER85CF-2	85 lbs. 480 Volts 24kW
1ER85CF-3	85 lbs. 240 Volts 24kW