



EXPERIENCE THE DIFFERENCE.

The Vulcan VTEC charbroilers delivers enhanced productivity, unmatched energy efficiency, ease of operation and superior food quality.



DONE TO PERFECTION.
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VULCAN VTEC CHARBROILERS



	ADVANTAGE	BENEFIT
Patented IRX™ Infrared burner system	→ Produces the most even heat distribution of any charbroiler platform.	→ Use half the gas of a traditional charbroiler without affecting production.
Consumable emitter panels as part of burner system	→ Eliminates convective air movement, which dries out product. → Virtually eliminates flare-ups by keeping grease away from the open flame.	→ Increase product yield and serve food that retains up to 30% more of its original moisture. → Reduce food waste and safety issues of secondary fires or hard-to-manage flare-ups.
Independent burner sections with high range gas controls	→ Provides 2 square feet of usable cooking surface per burner with even heat distribution.	→ Achieve uncompromised cooking consistency and maximized production.
Piezo ignition	→ Adds convenience of spark ignition without requiring a power cord and access to an outlet.	→ Eliminate standing pilot ignition and light unit easily with rotary knob.



Vulcan's patented IRX™ technology maximizes productivity and increases energy efficiency. By utilizing true infrared heat, IRX™ takes burner technology to a level of performance unavailable to any other manufacturer and helps operators reach new levels of product quality and profitability.

Compare the VTEC to other charbroilers using the VTEC Gas Efficiency Calculator and learn more at vulcanequipment.com/irx



Masterful design. Precision performance. State-of-the-art innovation. For over 150 years, Vulcan has been recognized throughout the world for top-quality, energy-efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your foodservice operation run just right—every time.

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