

BETTER FOR THE
ENVIRONMENT
BETTER FOR THE
BOTTOM LINE



EVERY DOLLAR COUNTS. SO COUNT ON VULCAN.

No matter what type of foodservice operation you have, greater efficiency leads to greater profits. It's especially true in your kitchen, where utilizing the most energy-efficient equipment is your most effective way to manage ever-increasing monthly power bills.

That's why it makes sense to replace older equipment with ENERGY STAR® certified products. They'll not only save you hundreds of dollars every year on your utility bills, they might even qualify you for a rebate from your state or energy provider.

VULCAN INNOVATION: BETTER FOR THE ENVIRONMENT, BETTER FOR THE BOTTOM LINE.

Being the industry's leader in innovation goes beyond achieving the ultimate in cooking performance, reliability and durability. It's ensuring that, throughout our product portfolio, we deliver the level of quality you've come to expect from Vulcan while helping you to maintain a profitable, sustainable operation that's efficient, productive and environmentally sound.

13 STRAIGHT YEARS — 2020 ENERGY STAR®

PARTNER OF THE YEAR — SUSTAINED EXCELLENCE AWARD



ITW Food Equipment Group-North America has again been honored with the ENERGY STAR® Partner of the Year-Sustained Excellence Award. This is the thirteenth straight year after receiving back-to-back Partner of the Year Awards in 2008 and 2009. We're proud to be the first commercial

foodservice equipment manufacturer to receive the Sustained Excellence award, and believe this clearly demonstrates our ongoing commitment to developing new products and technologies that help our customers save money and protect the environment.



3600 North Point Boulevard • Baltimore, Maryland 21222

vulcanequipment.com

1-800-814-2028

VULCAN ENERGY STAR® CERTIFIED PRODUCTS



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Check the **ENERGY STAR® Rebate Finder** at www.energystar.gov/productfinder for up-to-date commercial food service cooking equipment rebates in your area.



ELECTRIC FRYERS

ER SERIES



Standard Features:

- Ribbon style heating elements create maximum surface area for quick recovery and tilt up for easy cleaning
- Long-lasting, easy-to-clean stainless steel front and cabinet
- Adjustable legs
- 17 kW elements on 50-lb models and 24 kW elements on 85-lb models
- Available with Solid State Analog Knob (A), Solid State Digital (D) and Programmable Computer (C) controls each 50-60 Hz
- Tank brush, clean-out rod and drain extension
- C and D models available with basket lifts and rear oil reclamation
- 10-year limited tank warranty

Model Number	Dimensions (W x D x H)	Tank Size	kW	Total Oil Capacity
1ER50/A/D/C	15½" x 34¾" x 36¼"	14½" x 15½"	17	50 lbs
1ER85/A/D/C	21" x 34¾" x 36¼"	19½" x 18"	24	85 lbs
1ER50/AF/DF/CF	15½" x 34¾" x 36¼"	14½" x 15½"	17	50 lbs
1ER85/AF/DF/CF	21" x 34¾" x 36¼"	19½" x 18"	24	85 lbs
2ER50/AF/DF/CF	31" x 34¾" x 36¼"	14½" x 15½"	34	100 lbs
2ER85/AF/DF/CF	42" x 34¾" x 36¼"	19½" x 18"	48	170 lbs
3ER50/AF/DF/CF	46½" x 34¾" x 36¼"	14½" x 15½"	51	150 lbs
3ER85/AF/DF/CF	63" x 34¾" x 36¼"	19½" x 18"	72	255 lbs
4ER50/AF/DF/CF	62" x 34¾" x 36¼"	14½" x 15½"	68	200 lbs

NOTE: 2-, 3- and 4-battery fryers come standard with KleenScreen PLUS® Filtration System. Contact factory for 4ER85 Fryers.
 NOTE: Models ending in "-1" indicate 208 V, 50-60 Hz, 3 Phase. Models ending in "-2" indicate 480 V, 50-60 Hz, 3 Phase.
 Models ending in "-3" indicate 240 V, 50-60 Hz, 3 Phase. Contact factory for list price adder.



1ER50C
Shown with
accessory casters.
(Casters-Pltmnt)

50-lb Electric Fryers Solid State Analog Knob Control (A)

Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.	
			lbs	kg
1ER50A-1	1	No	185	84
1ER50A-2	1	No	185	84
1ER50AF-1	1	Yes	210	95
1ER50AF-2	1	Yes	210	95
2ER50AF-1	2	Yes	530	240
2ER50AF-2	2	Yes	530	240
3ER50AF-1	3	Yes	717	326
3ER50AF-2	3	Yes	717	326
4ER50AF-1	4	Yes	927	420
4ER50AF-2	4	Yes	927	420


50-lb Electric Fryers Solid State Digital Controls (D)

Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.	
			lbs	kg
1ER50D-1	1	No	185	84
1ER50D-2	1	No	185	84
1ER50DF-1	1	Yes	210	95
1ER50DF-2	1	Yes	210	95
2ER50DF-1	2	Yes	530	240
2ER50DF-2	2	Yes	530	240
3ER50DF-1	3	Yes	717	326
3ER50DF-2	3	Yes	717	326
4ER50DF-1	4	Yes	927	420
4ER50DF-2	4	Yes	927	420

50-lb Electric Fryers Programmable Computer Controls (C)

Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.	
			lbs	kg
1ER50C-1	1	No	185	84
1ER50C-2	1	No	185	84
1ER50CF-1	1	Yes	210	95
1ER50CF-2	1	Yes	210	95
2ER50CF-1	2	Yes	530	240
2ER50CF-2	2	Yes	530	240
3ER50CF-1	3	Yes	717	326
3ER50CF-2	3	Yes	717	326
4ER50CF-1	4	Yes	927	420
4ER50CF-2	4	Yes	927	420



85-lb Electric Fryers Solid State Analog Knob Control (A)

Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.	
			lbs	kg
1ER85A-1	1	No	195	88
1ER85A-2	1	No	195	88
1ER85AF-1	1	Yes	225	102
1ER85AF-2	1	Yes	225	102
2ER85AF-1	2	Yes	700	318
2ER85AF-2	2	Yes	700	318
3ER85AF-1	3	Yes	968	440
3ER85AF-2	3	Yes	968	440

85-lb Electric Fryers Solid State Digital Controls (D)

Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.	
			lbs	kg
1ER85D-1	1	No	195	88
1ER85D-2	1	No	195	88
1ER85DF-1	1	Yes	225	102
1ER85DF-2	1	Yes	225	102
2ER85DF-1	2	Yes	700	318
2ER85DF-2	2	Yes	700	318
3ER85DF-1	3	Yes	968	440
3ER85DF-2	3	Yes	968	440

85-lb Electric Fryers Programmable Computer Controls (C)

Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.	
			lbs	kg
1ER85C-1	1	No	195	88
1ER85C-2	1	No	195	88
1ER85CF-1	1	Yes	225	102
1ER85CF-2	1	Yes	225	102
2ER85CF-1	2	Yes	700	318
2ER85CF-2	2	Yes	700	318
3ER85CF-1	3	Yes	968	440
3ER85CF-2	3	Yes	968	440



(CEF40 model only)

CEF SERIES

Heavy Duty Performance.
Designed to be Placed on Top
of a Refrigerated or Freezer Base.

Standard Features:

- Ribbon style heating elements create maximum surface area for quick recovery and tilt up for easy cleaning
- Stainless steel construction
- 17 kW elements on 40-lb models and 24 kW elements on 75-lb models
- Available with behind the door Solid State Analog Knob (A) control
- Sloped tank bottom for easy drainage
- Tank brush, clean-out rod and drain extension
- 10-year limited tank warranty



CEF40
Shown with
optional legs.

Model Number	Dimensions (W x D x H)	Tank Size	kW	Total Oil Capacity
CEF40	18" x 37" x 13 $\frac{1}{8}$ "	13 $\frac{5}{8}$ " x 16 $\frac{3}{8}$ "	17	40 lbs
CEF75	27" x 37" x 13 $\frac{1}{8}$ "	24 $\frac{3}{8}$ " x 17 $\frac{7}{8}$ "	24	75 lbs

NOTE: Models ending in "-1" indicate 208 V, 50-60 Hz, 3 Phase. Models ending in "-3" indicate 240 V, 50-60 Hz, 3 Phase.
Contact factory for list price adder.

	Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.	
				lbs	kg
Solid State Knob (A)	CEF40-1	1	No	155	70
	CEF75-1	1	No	225	102



GAS FRYERS POWERFRY5™ SERIES

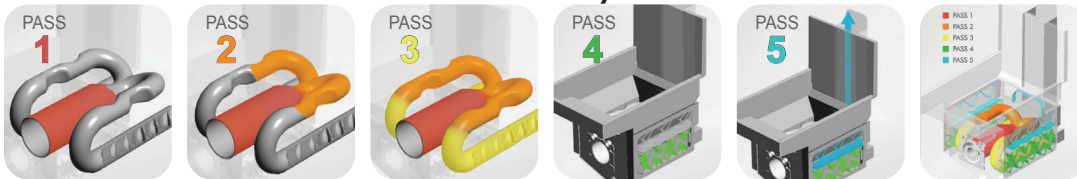
Faster Recovery for Shorter Cook Times from Vulcan's Most Energy-Efficient ENERGY STAR® Certified Fryer.



Standard Features:

- Patented FivePass™ heat transfer system for maximum efficiency and shorter cooking time
- Less than 500°F flue temperatures at maximum production rate
- Boil Out ByPass™, which easily removes boil out solution from fry tank without contact of drain manifold, filter pan or motor/pump
- SoftStart™ ignition system heats cold oil gently, extending oil life
- Available with KleenScreen PLUS® Filtration System
- All PowerFry5™ Series Gas Fryers are standard with electronic ignition—power button starts the fryer instantly
- C and D models available with basket lifts and rear oil reclamation
- Trouble-free adjustable casters—2 swivel non-locking and 2 swivel locking
- 10-year limited tank warranty
- Larger drain manifold in units with built-in filtration, resulting in increased flow

Our Patented Heat Transfer System



PowerFry5™ Series VK Gas Fryers

Model Number	Dimensions (W x D x H)	Tank Size	Total BTU/hr	Total Oil Capacity
1VK45A/D/C	15½" x 30⅞" x 36¼"	14" x 14"	70,000	45 lbs
1VK65A/D/C	21" x 30⅞" x 36¼"	19½" x 14"	80,000	65 lbs
1VK85A/D/C	21" x 34⅜" x 36¼"	19½" x 18¼"	90,000	85 lbs
1VK45AF/DF/CF	15½" x 30⅞" x 36¼"	14" x 14"	70,000	45 lbs
1VK65AF/DF/CF	21" x 30⅞" x 36¼"	19½" x 14"	80,000	65 lbs
1VK85AF/DF/CF	21" x 34⅜" x 36¼"	19½" x 18¼"	90,000	85 lbs
2VK45AF/DF/CF	31" x 30⅞" x 36¼"	14" x 14"	140,000	90 lbs
2VK65AF/DF/CF	42" x 30⅞" x 36¼"	19½" x 14"	160,000	130 lbs
2VK85AF/DF/CF	42" x 34⅜" x 36¼"	19½" x 18¼"	180,000	170 lbs
3VK45AF/DF/CF	46½" x 30⅞" x 36¼"	14" x 14"	210,000	135 lbs
3VK65AF/DF/CF	63" x 30⅞" x 36¼"	19½" x 14"	240,000	195 lbs
3VK85AF/DF/CF	63" x 34⅜" x 36¼"	19½" x 18¼"	270,000	255 lbs
4VK45AF/DF/CF	62" x 30⅞" x 36¼"	14" x 14"	280,000	180 lbs
4VK65AF/DF/CF	84" x 30⅞" x 36¼"	19½" x 14"	320,000	260 lbs
4VK85AF/DF/CF	84" x 34⅜" x 36¼"	19½" x 18¼"	360,000	340 lbs

FOR 45-LB, 65-LB AND 85-LB GAS FRYERS:

NOTE: 2-, 3- and 4-battery fryers come standard with KleenScreen PLUS® Filtration Systems.

NOTE: Models ending in "-1" indicate fryer uses natural gas. Models ending in "-2" indicate fryer uses propane gas (LP).



1VK45DF
Shown with
Solid State
Digital (D) controls.

45-lb Gas Fryers

	Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.	
				lbs	kg
Solid State Knob (A)	1VK45A	1	No	201	91
	1VK45AF	1	Yes	230	104
	2VK45AF	2	Yes	530	240
	3VK45AF	3	Yes	717	326
	4VK45AF	4	Yes	871	395
Solid State Digital (D)	1VK45D	1	No	201	91
	1VK45DF	1	Yes	230	104
	2VK45DF	2	Yes	530	240
	3VK45DF	3	Yes	717	326
	4VK45DF	4	Yes	871	395
Programmable Computer (C)	1VK45C	1	No	201	91
	1VK45CF	1	Yes	230	104
	2VK45CF	2	Yes	530	240
	3VK45CF	3	Yes	717	326
	4VK45CF	4	Yes	871	395

65-lb Gas Fryers

	Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.	
				lbs	kg
Solid State Knob (A)	1VK65A	1	No	237	108
	1VK65AF	1	Yes	380	172
	2VK65AF	2	Yes	696	316
	3VK65AF	3	Yes	916	416
	4VK65AF	4	Yes	1,136	515
Solid State Digital (D)	1VK65D	1	No	237	108
	1VK65DF	1	Yes	380	172
	2VK65DF	2	Yes	696	316
	3VK65DF	3	Yes	916	416
	4VK65DF	4	Yes	1,136	515
Programmable Computer (C)	1VK65C	1	No	237	108
	1VK65CF	1	Yes	380	172
	2VK65CF	2	Yes	696	316
	3VK65CF	3	Yes	916	416
	4VK65CF	4	Yes	1,136	515



PowerFry⁵

85-lb Gas Fryers

	Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.	
				lbs	kg
Solid State Knob (A)	1VK85A	1	No	267	121
	1VK85AF	1	Yes	420	190
	2VK85AF	2	Yes	700	318
	3VK85AF	3	Yes	968	440
	4VK85AF	4	Yes	1,236	561
Solid State Digital (D)	1VK85D	1	No	267	121
	1VK85DF	1	Yes	420	190
	2VK85DF	2	Yes	700	318
	3VK85DF	3	Yes	968	440
	4VK85DF	4	Yes	1,236	561
Programmable Computer (C)	1VK85C	1	No	267	121
	1VK85CF	1	Yes	420	190
	2VK85CF	2	Yes	700	318
	3VK85CF	3	Yes	968	440
	4VK85CF	4	Yes	1,236	561



2VK65DF



POWERFRY3™ SERIES

Standard Features:

- Patented ThreePass™ Heat Exchanger providing high energy efficiency
- Less than 750°F flue temperatures at maximum production rate
- Boil Out ByPass™, which easily removes boil out solution from fry tank without contact of drain manifold, filter pan or motor/pump
- SoftStart™ ignition system heats cold oil gently, extending oil life
- Available with KleenScreen PLUS® Filtration System
- All PowerFry3™ Series Gas Fryers are standard with electronic ignition—power button starts the fryer instantly
- C and D models available with basket lifts and rear oil reclamation
- Trouble-free adjustable casters—2 swivel non-locking and 2 swivel locking
- 10-year limited tank warranty
- Larger drain manifold in units with built-in filtration, resulting in increased flow

Our Patented Heat Transfer System



PowerFry3™ Series TR Gas Fryers

Model Number	Dimensions (W x D x H)	Tank Size	Total BTU/hr	Total Oil Capacity
1TR45/A/D/C	15½" x 30⅝" x 36¼"	14" x 14"	70,000	45 lbs
1TR65/A/D/C	21" x 30⅝" x 36¼"	19½" x 14"	80,000	65 lbs
1TR85/A/D/C	21" x 34⅜" x 36¼"	19½" x 18¼"	90,000	85 lbs
1TR45/AF/DF/CF	15½" x 30⅝" x 36¼"	14" x 14"	70,000	45 lbs
1TR65/AF/DF/CF	21" x 30⅝" x 36¼"	19½" x 14"	80,000	65 lbs
1TR85/AF/DF/CF	21" x 34⅜" x 36¼"	19½" x 18¼"	90,000	85 lbs
2TR45/AF/DF/CF	31" x 30⅝" x 36¼"	14" x 14"	140,000	90 lbs
2TR65/AF/DF/CF	42" x 30⅝" x 36¼"	19½" x 14"	160,000	130 lbs
2TR85/AF/DF/CF	42" x 34⅜" x 36¼"	19½" x 18¼"	180,000	170 lbs
3TR45/AF/DF/CF	46½" x 30⅝" x 36¼"	14" x 14"	210,000	135 lbs
3TR65/AF/DF/CF	63" x 30⅝" x 36¼"	19½" x 14"	240,000	195 lbs
3TR85/AF/DF/CF	63" x 34⅜" x 36¼"	19½" x 18¼"	270,000	255 lbs
4TR45/AF/DF/CF	62" x 30⅝" x 36¼"	14" x 14"	280,000	180 lbs
4TR65/AF/DF/CF	84" x 30⅝" x 36¼"	19½" x 14"	320,000	260 lbs
4TR85/AF/DF/CF	84" x 34⅜" x 36¼"	19½" x 18¼"	360,000	340 lbs

For 45-lb, 65-lb and 85-lb Gas Fryers:

NOTE: 2-, 3- and 4-battery fryers come standard with KleenScreen PLUS® Filtration Systems.

NOTE: Models ending in "-1" indicate fryer uses natural gas. Models ending in "-2" indicate fryer uses propane gas (LP).



1TR45D
Shown with Solid State Digital (D) controls.



45-lb Gas Fryers

	Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.	
				lbs	kg
Solid State Knob (A)	1TR45A	1	No	201	91
	1TR45AF	1	Yes	230	104
	2TR45AF	2	Yes	530	240
	3TR45AF	3	Yes	717	326
	4TR45AF	4	Yes	871	395
Solid State Digital (D)	1TR45D	1	No	201	91
	1TR45DF	1	Yes	230	104
	2TR45DF	2	Yes	530	240
	3TR45DF	3	Yes	717	326
	4TR45DF	4	Yes	871	395
Programmable Computer (C)	1TR45C	1	No	201	91
	1TR45CF	1	Yes	230	104
	2TR45CF	2	Yes	530	240
	3TR45CF	3	Yes	717	326
	4TR45CF	4	Yes	871	395

65-lb Gas Fryers

	Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.	
				lbs	kg
Solid State Knob (A)	1TR65A	1	No	237	108
	1TR65AF	1	Yes	380	172
	2TR65AF	2	Yes	696	316
	3TR65AF	3	Yes	916	416
	4TR65AF	4	Yes	1,136	515
Solid State Digital (D)	1TR65D	1	No	237	108
	1TR65DF	1	Yes	380	172
	2TR65DF	2	Yes	696	316
	3TR65DF	3	Yes	916	416
	4TR65DF	4	Yes	1,136	515
Programmable Computer (C)	1TR65C	1	No	237	108
	1TR65CF	1	Yes	380	172
	2TR65CF	2	Yes	696	316
	3TR65CF	3	Yes	916	416
	4TR65CF	4	Yes	1,136	515

85-lb Gas Fryers

	Model Number	Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.	
				lbs	kg
Solid State Knob (A)	1TR85A	1	No	267	121
	1TR85AF	1	Yes	420	190
	2TR85AF	2	Yes	700	318
	3TR85AF	3	Yes	968	440
	4TR85AF	4	Yes	1,236	561
Solid State Digital (D)	1TR85D	1	No	267	121
	1TR85DF	1	Yes	420	190
	2TR85DF	2	Yes	700	318
	3TR85DF	3	Yes	968	440
	4TR85DF	4	Yes	1,236	561
Programmable Computer (C)	1TR85C	1	No	267	121
	1TR85CF	1	Yes	420	190
	2TR85CF	2	Yes	700	318
	3TR85CF	3	Yes	968	440
	4TR85CF	4	Yes	1,236	561

For 45-lb, 65-lb and 85-lb Gas Fryers:

NOTE: 2-, 3- and 4-battery fryers come standard with KleenScreen PLUS® Filtration Systems.

NOTE: Models ending in "-1" indicate fryer uses natural gas. Models ending in "-2" indicate fryer uses propane gas (LP).



2TR65AF



VEG SERIES

Value Priced. ENERGY STAR® Certified.



Standard Features:

- Efficient fryer that uses less gas without sacrificing production rate when compared to a standard economy fryer
- Long-lasting, easy-to-clean stainless steel fry tank and front
- Designed to be versatile and used in nearly any location—no electrical hook-up required
- Tank brush, clean-out rod and drain extension
- Adjustable legs
- 5-year limited tank warranty

Model Number	Dimensions (W x D x H)	Tank Size	Total BTU/hr	Total Oil Capacity
1VEG35M	15½" x 29¾" x 34⅝"	14" x 14"	70,000	35 lbs

NOTE: Models ending in "-1" indicate fryer uses natural gas. Models ending in "-2" indicate fryer uses propane gas (LP).

Model Number		Number of Tanks	KleenScreen PLUS® Filtration	Approx. Shipping Wt.	
				lbs	kg
Millivolt (M)	1VEG35M	1	No	210	95



1VEG35M
Shown with accessory casters.
(CASTERS-PLTMNT)



HEAVY DUTY GAS 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. Plus, it's easy to customize your griddle to your specific operational needs. Choose from three different plate options, grease trough location, and many other options and accessories.



(Select models only.
View the Energy Star®
website for the latest.)



Customization Features:

- Flexible griddle platform enables you to select from 2 burner systems (IRX™ Infrared or atmospheric) and 3 plate materials (Steel, Rapid Recovery™ or Chrome); see chart below for customization options and accessories
- Select models are ENERGY STAR® certified
- Every 12" is independently zoned with embedded solid state temperature control from 200–550°F on Steel and Chrome plates and 200–450°F on Rapid Recovery™ Plate
- Electronic ignition and pilot protection system
- 4" heavy duty adjustable legs
- Cool bull nose design keeps the front rail cool to the touch at all times
- High-capacity 6 quart grease drawer—2 for 60" and 72" sizes



VCCG36

GRIDDLES & CHARBROILERS



Easy Customization to Fit Your Operational Needs

① Choose Plate ↓	② Choose Burner ↓		③ Choose Grease Trough Location ↓			④ Select Factory Installed Options ↓					⑤ Select Field Installed Accessories ↓				
	IRX™ Infrared (24,000 BTU/hr)	Atmospheric (30,000 BTU/hr)	Front	Left Side	Rear	Grooved Plate	10" Back Splash	Welded Plate Divider	Towel Bar	Under-Device Plumbing	Plate Rail	Condiment Rail	Cutting Board	Integrated Stand (34" Cooking Height)	Banking Strip
Steel (1" Thick Plate)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Rapid Recovery™ (18 mm [≈¾"] Thick Plate)	✓	✓	✓	N/A	N/A	N/A	N/A	✓	✓	✓	✓	✓	✓	✓	✓
Chrome (1" Thick Plate)	✓	✓	✓	✓	✓	✓	✓	N/A	✓	✓	✓	✓	✓	✓	✓

Model Number	Width Inches	Depth Inches	Overall Height Inches	Cooking Height Inches
VCCG24	24	33⅝	18⅞	14¾
VCCG36	36	33⅝	18⅞	14¾
VCCG48	48	33⅝	18⅞	14¾
VCCG60	60	33⅝	18⅞	14¾
VCCG72	72	33⅝	18⅞	14¾

*Rapid Recovery™ Plate only available in 24" depth and NOT available in 72" width.

**Left grease trough option also available on Chrome and Steel plates. Contact factory for pricing.

Rear grease trough NOT available on Rapid Recovery™ Plate.

NOTE: BTUs, dimensions and weights depend on customization selection. Contact factory for further details.



CONVECTION OVENS

An Improved Full Line to Meet Every Convection Oven Need

VC4 SERIES

- The foodservice workhorse
- Versatile to meet your needs
- Quality cooking performance

VC5 SERIES

- Best in class cooking efficiency
- Removable doors
- LED displays time and temp
- Built-in service diagnostics

SG SERIES

- Outstanding performance and recovery
- Gentle bake mode for that extra cooking control

VC4 SERIES & VC6 DEEP SERIES

All-Purpose Ovens Save Operating Costs.

The versatile performance you need for preparing a varied menu with consistently great results in any type of foodservice operation. With gentle air circulation and even heat distribution, these all-purpose ovens produce delicious, evenly cooked casseroles, meats, vegetables and baked goods. The VC4 and VC6 Series ovens have numerous options and accessories to meet operational needs and enhance the customer experience. Available in single- and double-stacked configurations.

Standard Features:

- 1-piece cool-to-the-touch door handles
- 5 **grab-and-go oven racks** with 11 rack positions
- ½ HP 2-speed oven blower motor; 115 V, 60 Hz, 1 Phase with 6' cord and plug
- Oven cool switch for rapid cooldown
- Porcelain enamel on steel oven interior
- Stainless steel front, sides and top
- Stainless steel doors with double pane windows



VC44GD

All ovens can be double stacked, and VC5 series can be stacked on top of a VC4/SG4.

Choice of Control Systems:



Solid State (D) Controls on VC Series

- Adjusts from 150–500°F, providing instant response to variations in oven temperature for more consistent cooking
- 60-minute timer with audible alarm
- Easy-to-read time and temperature settings



Computer (C) Controls on VC Series

- Programmable time and temperature
- Digital time and temperature readout
- Programmable Roast & Hold setting
- USB interface for software and menu updates
- Shelf timing capability for up to 5 shelves



VC4/VC6 GAS CONVECTION OVENS

Standard Features:

- 50,000 BTU/hr burner per oven section
- Electronic spark ignition
- $\frac{3}{4}$ " rear gas connection
- Internal combination gas pressure regulator and safety solenoid system



Model Number	Cavity Depth	Description	Approx. Shipping Wt.	
			lbs	kg
VC4G	Standard	Single Deck on Adjustable 23 $\frac{3}{4}$ " Legs*	497	225
VC6G	Deep	Single Deck on Adjustable 23 $\frac{3}{4}$ " Legs*	500	227
VC44G	Standard	Double Deck on 8" Legs	994	450
VC66G	Deep	Double Deck on 8" Legs	1,000	454

*23 $\frac{3}{4}$ " legs can adjust an additional 1" in length. Legs with casters are adjustable from 28" to 29 $\frac{1}{2}$ " in length.

**Caster prices for double deck ovens include a deduction for legs.

NOTE: Model number must have "Control Type" suffix when ordering.

Example: Model VC4G with Computer (C) Controls = VC4GC.

Model Number	Number of Sections	Exterior Dimensions (W x D x H)	Oven Cavity Dimensions (W x D x H)	Total BTU/hr	Motor Size
VC4G	1	40" x 42 $\frac{1}{4}$ " x 54 $\frac{3}{4}$ "	29" x 22 $\frac{1}{8}$ " x 20"	50,000	$\frac{1}{2}$ HP, 115 V, 8 Amps
VC6G Deep Depth	1	40" x 46 $\frac{1}{4}$ " x 54 $\frac{3}{4}$ "	29" x 26 $\frac{1}{8}$ " x 20"	50,000	$\frac{1}{2}$ HP, 115 V, 8 Amps
VC44G	2	40" x 42 $\frac{1}{4}$ " x 70"	29" x 22 $\frac{1}{8}$ " x 20"	100,000	(2) $\frac{1}{2}$ HP, 115 V, 8 Amps
VC66G Deep Depth	2	40" x 46 $\frac{1}{4}$ " x 70"	29" x 26 $\frac{1}{8}$ " x 20"	100,000	(2) $\frac{1}{2}$ HP, 115 V, 8 Amps



VC44GD

All ovens can be double stacked and VC5 series can be stacked on top of a VC4/SG4.



VC5 SERIES CONVECTION OVENS

Vulcan's VC5 Series provides high-quality results, while also providing the customer with new distinguishing features such as removable, dishwasher-safe doors and simple dial controls with LED display of time and temperature. In addition, both gas and electric versions offer the best cooking efficiency of all ENERGY STAR® certified ovens in their categories.



Standard Features:

- 50,000 BTU/hr (VC5G) and rear elements (VC5E) provide great bake results
- 1-piece cool-to-the-touch door handles
- 5 **grab-and-go oven racks** with 11 rack positions
- Plug and play—can stack on top of VC4 and SG4 models
- Reduced outer door temperatures
- Built-in service diagnostics
- 3-year warranty on doors



VC5G GAS CONVECTION OVEN

Model Number	Cavity Depth	Description	Approx. Shipping Wt.	
			lbs	kg
VC5GD	Standard	Single Deck on Adjustable 23¾" Legs*	389	176
VC55GD	Standard	Double Deck on 8" Legs	778	352

*23¾" legs can adjust an additional 1" in length. Legs with casters are adjustable from 28" to 291/8" in length.

**Caster prices for double deck ovens include a deduction for legs.

Model Number	Number of Sections	Exterior Dimensions (W x D x H)	Oven Cavity Dimensions (W x D x H)	Total BTU/hr	Motor Size
VC5GD	1	40" x 39¼" x 54"	29" x 221/8" x 20"	50,000	½ HP, 120 V, 8 Amps
VC55GD	2	40" x 39¼" x 68¾"	29" x 221/8" x 20"	100,000	(2) ½ HP, 120 V, 8 Amps

VC5E ELECTRIC CONVECTION OVEN

Model Number	Cavity Depth	Description	Approx. Shipping Wt.	
			lbs	kg
VC5ED	Standard	Single Deck on Adjustable 23¾" Legs*	337	153
VC55ED	Standard	Double Deck on 8" Legs	674	306

*23¾" legs can adjust an additional 1" in length. Legs with casters are adjustable from 28" to 291/8" in length.

**Caster prices for double deck ovens include a deduction for legs.

Model Number	Number of Sections	Exterior Dimensions (W x D x H)	Oven Cavity Dimensions (W x D x H)	Total kW	Standard Power Supply
VC5ED	1	40" x 401/8" x 54"	29" x 221/8" x 20"	12.5	208/240 V, 60 Hz, 1 or 3 Phase
VC55ED	2	40" x 401/8" x 70"	29" x 221/8" x 20"	25.0	208/240 V, 60 Hz, 1 or 3 Phase



SG SERIES CONVECTION OVENS

Exclusive Design for More Effective Convection Cooking.



Standard Features:

- 60,000 BTU/hr total input
- Gentle bake mode selector switch for greater flexibility
- 5 **grab-and-go oven racks** with 11 rack positions
- Independently operated doors with full-length hinge pins and welded full-door frames
- 1-piece cool-to-the-touch door handles
- ½ HP 2-speed fan motor
- Choice of single- or double-stacked configuration
- Stainless steel front, sides, top and door gaskets
- Easy-to-clean, porcelain-coated enameled steel interior
- Auxiliary fan switch for rapid cooldown
- ¾" gas connection with internal combination gas pressure regulator and safety solenoid system (interconnecting piping supplied on double deck models for single point gas connection)

Model Number	Cavity Depth	Description	Approx. Shipping Wt.	
			lbs	kg
SG4	Standard	Single Deck on 23¾" Legs*	500	225
SG44	Standard	Double Deck on 8" Legs	1,000	450

*23¾" legs can adjust an additional 1" in length. Legs with casters are adjustable from 28" to 29½" in length. **Caster prices for double deck ovens include a deduction for legs.



SG44

Model Number	Number of Sections	Exterior Dimensions (W x D x H)	Oven Cavity Dimensions (W x D x H)	Total BTU/hr	Motor Size
SG4	1	40" x 42¼" x 54¾"	29" x 22½" x 20"	60,000	½ HP, 115 V, 8 Amps
SG44	2	40" x 42¼" x 70"	29" x 22½" x 20"	120,000	(2) ½ HP, 115 V, 8 Amps

ECO OVEN Save Space. Expand your Menu.

Standard Features:

- Stainless steel front, sides and top enclosure panel
- 4" adjustable chrome plated legs
- Stainless steel door with double pane window
- Cool to the touch oven door handle
- Stainless steel oven door gaskets
- 5.5 KW input
- Solid state temperature control adjusts from 200° to 500°F
- 60 minute electric timer with time expired buzzer
- ½ HP two speed fan motor
- Oven cool switch for rapid cool down when door is open
- Nine position rack guide with five nickel plated racks



ECO2D





ELECTRIC COUNTER CONVECTION STEAMERS

A Full Range Delivering Spectacular Results.

LWE SERIES

Standard Features:

- Uses 90% less water versus traditional models, while maintaining cook time
- ENERGY STAR® certified and uses 50% less energy versus traditional models
- Professional controls with 60-minute timer, buzzer and constant steam feature, cook/ready lights and power switch

Model Number	Pan Capacity 12" x 20" x 2½"	Input (kW)	Approx. Shipping Wt.		List Price	Opt. Ext. Warranty (NET)
			lbs	kg		
C24EA3 LWE	3	8.5	140	64	\$15,248	\$456
C24EA5 LWE	5	15	175	80	\$21,814	\$650

NOTE: Shipped with 208 V, 60-50 Hz, 3 Phase electrical service.
Field converted to 240 V, 60-50 Hz, 3 Phase.



C24EA5 LWE
Shown with optional
stand and casters.

FLOOR CONVECTION STEAMERS

Maximum Performance for High-Volume Steam Cooking.



LWE SERIES

Standard Features:

- Uses 90% less water versus traditional models, while maintaining cook time
- ENERGY STAR® certified and uses 50% less energy versus traditional models
- Twin generators with independent cooking control

Model Number	Pan Capacity 12" x 20" x 2½"	Input (kW)	Approx. Shipping Wt.	
			lbs	kg
C24ET6 LWE	6	17	500	226
C24ET10 LWE	10	30	550	250

NOTE: Shipped with 208 V, 60 Hz, 3 Phase electrical service.
Field converted to 208 V, 60-50 Hz, 3 Phase. This unit is not available in 1 Phase.





BOILERLESS STEAMERS

EO SERIES

High Productivity and Low Maintenance with Optional Water Line Connection.



Standard Features - Connectionless:

- Boilerless design for ease of use and low maintenance
- No water connection required – manual fill
- High-efficiency steam control is ENERGY STAR® certified
- Rapid cooking with no fans or moving parts
- Professional controls with 60-minute timer, buzzer and constant steam feature
- Illuminated power switch with low water and cook lights
- Stainless steel exterior and cooking compartment
- Heavy-duty door and latch mechanism
- Long-life door gasket with exclusive Vulcan pan guard
- Manual drain lever and flexible drain hose for easy positioning

Auto-Fill - Water Line Connection

- Same features as standard steamer
- Water line connection for automatic water fill / refill
- Electronic level sensing with no moving parts
- Overfill sensor with water shut-off and buzzer



C24E03
ENERGY STAR® certified.

EO Boilerless / Connectionless

Model Number	Pan Capacity 12" x 20" x 2½"	Input (kW)	Approx. Shipping Wt.	
			lbs	kg
C24E03	3	8	140	64
C24E05	5	12	170	78

EO Boilerless with Auto-Fill

Model Number	Pan Capacity 12" x 20" x 2½"	Input (kW)	Approx. Shipping Wt.	
			lbs	kg
C24E03AF	3	8	145	66
C24E05AF	5	12	175	80

NOTE: C24E03 / C24E03AF shipped with 208 V, 60-50 Hz, 3 Phase electrical service. Field converted to 208 V, 60-50 Hz, 1 Phase and 240 V, 60-50 Hz, 3 Phase and 240 V, 60-50 Hz, 1 Phase.

C24E05 / C24E05AF shipped with 208 V, 60-50 Hz, 3 Phase or 240 V 60-50 Hz, 3 Phase electrical service. Field converted to 1 Phase.

No matter what type of foodservice operation you have, greater efficiency leads to greater profits. Manage those monthly power bills by **utilizing the most energy-efficient equipment available.**



Being the industry's leader in innovation goes beyond achieving the ultimate in cooking performance, reliability and durability. It's ensuring that, throughout our product portfolio, we deliver the level of quality you've come to expect from Vulcan, while helping you maintain a profitable, sustainable operation that's efficient, productive and environmentally sound.



DID YOU KNOW...

The VTEC infrared charbroiler is available for rebates in some areas!



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.

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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