

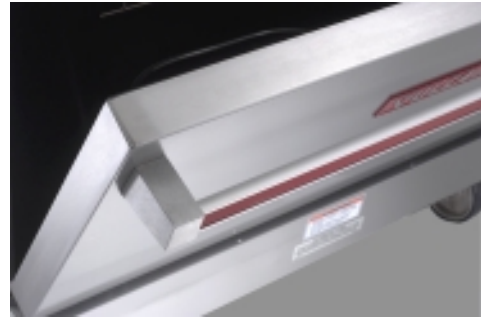
Restaurant Range

VULCAN
THE PREMIER COOKING LINE

The ultimate in versatility, plus easy operation, durable construction and quick cleanup so your kitchen runs efficiently and productively.



Full-width crumb tray catches minor spills and makes for easier clean-up.



Heavy, extra-thick full door construction stands up to daily hard use.



Two-piece, porcelain-coated, lift-off burner heads clean up easily, help maintain cooking efficiency.



Heavy-duty, flat grates allow pots to slide easily from burner to burner.



Baffled oven deck directs heat across the entire deck surface, providing even heat distribution and more capacity in the oven for high-volume cooking.



Two-position oven rack guides feature built-in baffles to enhance natural convection of heat resulting in increased heat distribution.

All metal parts are coated on every side for longer life and easy cleaning.

Individual pilots enhance safety, compared to flash tubes that can clog.



Standard stainless steel front and sides are easy to clean, last longer and maintain attractive appearance compared to painted metal surfaces.

ONE
POWERFUL
PACKAGE

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