



THE "BEST IN CLASS" COUNTER LINE FOR INDEPENDENT OPERATORS



- *Hotplates*
- *Manual Griddles*
- *Thermostatic Griddles*
- *Charbroilers*



DONE TO PERFECTION.
vulcanequipment.com



VCRH24

Hotplates: VCRH12, VCRH24, VCRH36

(Two, Four and Six Burner models)

Fully ported two-piece 25,000 BTU/hr burners provide the “fire power” for sauté work and excellent “turn down” for reductions. Standing pilots and manual controls for ease of lighting and trouble-free operation.



VCRG24-M

Manual Griddles: VCRG24-M, VCRG36-M, VCRG48-M

The largest and heaviest griddle plate in class (20½" deep griddle plate, 1" thick) for years of trouble-free operation and service. 25,000 BTU/hr U-shaped burners every 12" section with standing pilot ignition.



VCRG24-T

Thermostatic Griddles: VCRG24-T, VCRG36-T, VCRG48-T

A restaurant series thermostatic griddle that gives you the performance features that all operators need. Embedded snap-action thermostats (200–450°F) provide superior recovery and production capacity on the 20½" deep, 1" thick griddle plate. 25,000 BTU/hr burners every 12" section with gas pilot and burner safety.



VCRB25

Radiant Charbroilers: VCRB25, VCRB36

14,500 BTU/hr burners every 6" of unit width—heavy cast iron grates provide defined product marking, cast iron radiants for high heat retention and cast iron burners for durability in a punishing environment. Standing pilot ignition is standard.

Note: Constructed standard for natural gas service. Conversion kit and convertible gas pressure regulator supplied for LP service. Elevation conversion kit must be ordered separately.

Masterful design. Precision performance. State-of-the-art innovation. For over 130 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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