

A close-up, angled view of a Vulcan commercial oven. The oven door is open, revealing three metal trays inside. The top tray is filled with a colorful vegetable medley including broccoli, red bell peppers, and green onions. The middle tray contains several golden-brown, fluted pastries. The bottom tray holds several round, golden-brown baked items, possibly breads or rolls. The oven's interior is stainless steel, and the door has a red panel with the 'VULCAN' logo. The overall scene is brightly lit, emphasizing the textures and colors of the food.

VULCAN

COOK, HOLD & TRANSPORT

PRECISION SYSTEMS DELIVER ULTIMATE PERFORMANCE AND FLAVOR

VULCAN

COOK, HOLD & TRANSPORT



Precision, Innovation, Efficiency, only from Vulcan

For decades, food service professionals in restaurants, institutions, and catering operations have trusted Vulcan for equipment that offers the ultimate in quality and performance.

Vulcan's complete line of cooking, holding, transporting, and serving systems offers ease of use, quality control features, and durability unmatched by the competition.

But just as important as what comes out of a Vulcan is what goes in. All products feature durable stainless steel construction and the quality components you have come to expect from Vulcan. We back our cook, hold and transport line with a lifetime warranty on elements and drawer slides.

We are committed to energy efficiency — for your business and the environment as a whole. That's why we're proud to announce our selection as ***Energy Star Partner of the Year for 2008.***

Behind every Vulcan product is a commitment to excellence, a drive to innovate, to improve and a focus on the expanding horizons of the foodservice marketplace.

We stake our name on it.



Vulcan puts you in control

Vulcan's selection of hot Holding & Transport Cabinets offers precise temperature and humidity control at the touch of a button, ensuring the best flavor every time. Vulcan offers a model to suit any type of operation or volume requirement, and all models meet the high standards you demand for years of trouble-free performance. Special features such as top-mounted cords and controls enhance the durability of the units you depend upon.



Holding & Transportation Cabinet Features:

- 1 Meets HACCP/FDA Model Food Code guidelines for food safety and sanitation.
- 2 Recessed electrical control panel reduces potential damage.
- 3 Rugged chrome door latches and heavy-duty edge-mount hinges are securely attached to the welded interior frame to ensure positive, secure door closing.
- 4 Welded backer plates for casters mean longer life and fewer repairs.
- 5 Heating elements are under warranty for the lifetime of the unit.
- 6 Temperatures adjust to 200°F.
- 7 Welded tubular 1" steel inner frame for maximum durability.
- 8 Heavy-duty fibrous glass insulation is 1" thick in cabinet sides, 2" thick in the top, for optimum thermal efficiency.
- 9 Heavy-duty stainless steel construction: 20-gauge exterior and interior.

Rugged versatility meets all of your needs

Vulcan Institutional Series models feature the same rugged construction as our school cabinets. From top mounted controls to our lifetime warranty on the elements, hinges, and latches that are attached to 2 layers of stainless steel plus a tubular steel base frame, these units are designed so that you can depend on them. Add the recessed handles, Energy Star certification on some models, and adjustable universal tray slides... all the extras that make Vulcan work harder for you.

Adjustable universal tray slides make the Institutional Series capable of handling multiple pan sizes and configurations.



VBP151



VBP33

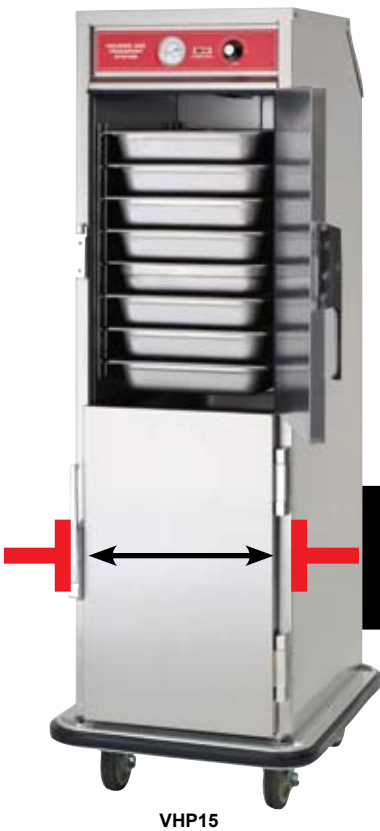
Fits on top of all full size Vulcan convection ovens to maximize space utilization in the kitchen.

The features you asked for, dependability you can rely on

Vulcan's School Transport Series was designed for the unique needs of school applications. Foodservice directors asked for cabinets that would fit four across in an eight-foot wide truck bed; heavy-duty latches and pneumatic casters to handle rough parking lots and transit. We delivered, and now offer several sizes within the School Transport Series to meet your requirements.



Shelves, tray slides and racks in the School Transport Series are easy to remove for cleaning.



A real performer in a small package

When space is at a premium, the VHP series can squeeze in without compromising quality. With a narrower footprint than traditional cabinets, the VHP series can still hold 12" x 20" pans. With Energy Star certification on some models, you'll save energy along with saving space.

Narrow footprint allows VHP Series to squeeze into smaller spaces.



An industry innovation from Vulcan

HumidiHeat® cabinets offer precise control over temperature and moisture, resulting in a better finished product. In fact, the HumidiHeat® system controls temperature and relative humidity so differently, that it's patented. Set the dual temperature and humidity controls, and sensors determine conditions inside the cabinet and make continuous adjustments. A micro-fine mist of water is used to generate steam at the precise level your food requires. With HumidiHeat®, there is no pan of water in the bottom of the cabinet to breed bacteria or element that needs to be de-limed. Better results with less work.



Full size clear door allows you to see in without letting heat out.

Energy Star non-insulated holding cabinet

When budgets require using a non-insulated cabinet, the Vulcan VHFA18 is the only Energy Star certified non-insulated holding cabinet. VHFA18 operates so efficiently because it is made of stainless steel which resists heat transfer while offering ease of cleaning. You will enjoy the cooler exterior of the cabinet due to the stainless steel while the cabinet adds less heat to your kitchen. Top mounted controls preferred by users are out of the way of damage from brooms or mops and the full size clear door is standard. Available in ambient models for holding capacity that matches your other equipment.

Vulcan sets the standard



VCV13

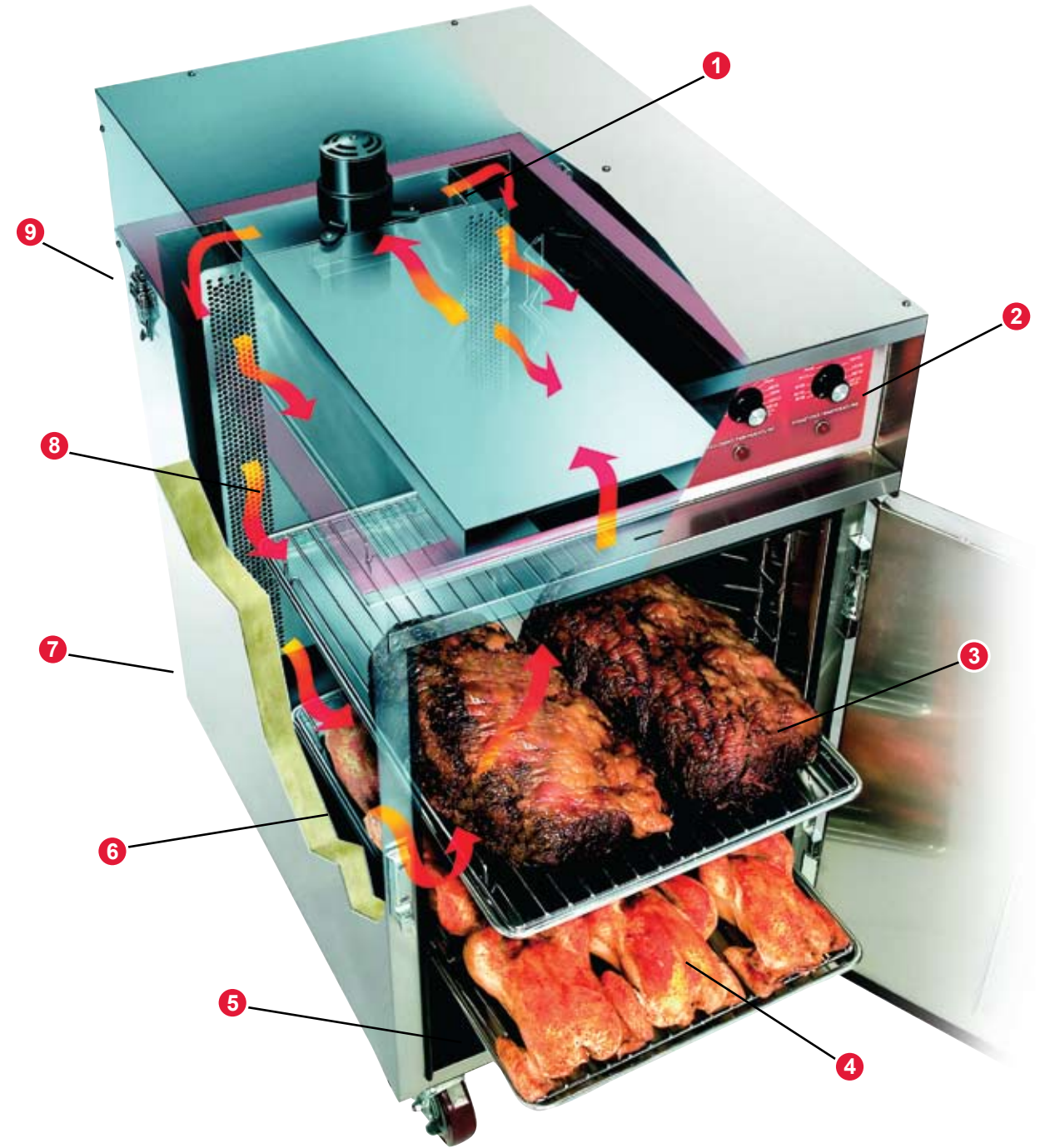
Not only do Vulcan's Cook & Hold ovens provide the energy efficiency, precise control, and durability you desire, they give you another important resource: time. In the kitchen, time is at a premium. Vulcan cook and hold technology not only cooks your dishes to perfection, it switches to a holding mode with gently circulating warm air until the minute you serve it. Low-temperature cooking allows the natural flavors and moisture in a dish to shine, while the Cook & Hold Oven does the work for you. With the ability to roast or slow-cook unattended, Vulcan Cook & Hold ovens are a sure recipe for excellent results and increased profits.

The ultimate in innovation and versatility

Vulcan's Institutional Series cook and hold ovens set the standard with features like electronic controls that allow you to precisely control temperature and cook time. Minimal temperature fluctuations ensure consistent quality in your finished product. Our Institutional Series oven thermostats go to 350° allowing you to bake pies, cakes, and fruit pastries in addition to roasting meat products. You can rethermalize frozen foods and hold them until serving without having to transfer them from an oven to a holding cabinet, a real time and labor saver for your kitchen. Vulcan's VCH Institutional series — the ultimate in innovation and versatility.



VCH16



Cook & Hold Oven Features:

- 1 Even air flow throughout the oven provides natural caramelization of meat and poultry, producing a richly browned, delicious look without the need for additives.
- 2 Removable control module for easy cleaning and serviceability.
- 3 Low-temperature roasting allows internal enzymes to tenderize beef naturally, deliciously.
- 4 Because air is gently circulated, food doesn't dry out, but retains natural moisture, color and nutrients — and also provides maximum yield.
- 5 Gently circulating air minimizes condensation; no drip pans required.
- 6 Cook different products simultaneously in a single cabinet.
- 7 No ventilation required in most areas (check local codes).
- 8 Even heat distribution means consistent doneness from top to bottom of oven — no rotation of product needed, making it also ideal for rethermalization.
- 9 Meets HACCP/FDA Model Food Code guidelines for food safety and sanitation.

With Vulcan you know you are serving the best

Nothing beats a Vulcan Banquet Service Cart for holding and transporting pre-plated meals. With a welded tubular steel frame, heavy-duty stainless steel construction, and energy-saving fibrous glass insulation, these carts offer the utmost versatility and unmatched durability. Vulcan offers a model to meet any type of operation or volume requirement and all meet the high standards you demand for maintaining holding temperatures and years of trouble-free performance.

Double dutch-doors allow for clear access to the entire banquet delivery cabinet and help keep heat in.



VB150

Six casters let the cart spin within its own axis for those hard to get into places.



VB90



From chilled food to a perfect service in minutes

Turn to the Vulcan Rethermalization System when you're ready to reheat and serve previously prepared, stored and chilled food. In only minutes, food can be brought to serving temperature while retaining color, flavor, texture and nutrients. Most important, these high-quality ovens heat chilled foods from a temperature of 40°F to a predetermined serving temperature while meeting HACCP/FDA Model Food Code guidelines for food safety and sanitation. Add these durable and reliable systems to your kitchen lineup and serve foods with confidence.



VRT32

Rethermalization Oven Features:

- 1 Electronic controls
- 2 Removable power control module
- 3 Stainless steel construction
- 4 "S" units have 6" casters ("R" units have built-in ramp and roll-in dolly)
- 5 350°F maximum heating temperature
- 6 Lifetime warranty on the elements

Top mounted electronic controls remain away from spills and kicking feet.



When you think freshness think Vulcan

Keeping special foods at prime serving temperature takes specialty products. Vulcan offers cabinet-depth drawer warmers to maintain your kitchen's hottest sellers at serving temperature, giving you options for access by servers and staff alike. Build them in, or use them occasionally for overflow and banquets; either way, they'll make your kitchen run more smoothly. And for foods requiring special care — delicate, crisp chips and everyone's favorite, chewy-crispy pizza — Vulcan offers specialty equipment with an eye toward maintaining the balance between appearance and flavor. When details matter, Vulcan takes care of them.



WW2S

Drawer Warmer Features:

- 1 All stainless steel construction
- 2 Separate heaters and thermostatic controls for each drawer
- 3 Self-closing drawers
- 4 Drawer slides are removable for easy cleaning
- 5 Lifetime warranties on elements, drawer slides

Freestanding Models Include:

- 4" adjustable legs
- 6' cord and plug

Built-in Models Include:

- Stainless steel sides and top
- Stainless steel front trim kit



VCW2

Chip Warmer Features:

High Capacity Drawer Style

- Accepts 18" x 26" x 9" plastic food box (box not included)
- 15 gallon capacity per drawer
- Freestanding and built-in models available
- Adjustable to 190°F on each drawer
- Lifetime warranties on elements and drawer slides

Top Load Style

- First-in/first-out design
- 22 and 44 gallon capacity
- 1250 watts for fast heating
- One inch legs standard
- Clamp-on removable heating module



VCD5



VCD44



VHDP5

Heated Pizza Cabinet maintains appearance and flavor, and keeps your kitchen's hottest sellers at serving temperature.



INSTITUTIONAL SERIES HOLDING & TRANSPORT CARTS								
Model Number	Capacity		Dimensions			Electrical		
	18" x 26" Sheet Pans	12" X 20" Hotel Pans	Width	Depth	Height	Volts	Watts	Amps
VBP5I	5	10	28.25"	33.75"	32.5"	120	1200	10
VBP7I	7	14	28.25"	33.75"	37.75"	120	1200	10
VBP13I	13	26	28.25"	33.75"	57.25"	120	1200	10
VBP15I	15	30	28.25"	33.75"	67"	120	1200	10
VBP77I	14	28	24.25"	31.75"	72.5"	120	2400	20

VHP SERIES HOLDING & TRANSPORT								
Model Number	Capacity		Dimensions			Electrical		
	12" x 20" Hotel Pans		Width	Depth	Height	Volts	Watts	Amps
VHP7	7		18.25"	25"	28.5"	120	600	5
VHP15	15		21.25"	26.75"	61.25"	120	1200	10

SCHOOL TRANSPORT SERIES								
Model Number	Capacity		Dimensions			Electrical		
	18" x 26" Sheet Pans		Width	Depth	Height	Volts	Watts	Amps
VBS7	16		23.75"	30.25"	37.625"	120	1200	10
VBS15	32		23.75"	30.25"	66"	120	1200	10

HUMIDIHEAT® SYSTEM HUMIDIFIED HOLDING & TRANSPORT CABINETS								
Model Number	Capacity		Dimensions			Electrical		
	18" x 26" Sheet Pans	12" X 20" Hotel Pans	Width	Depth	Height	Volts	Watts	Amps
VHMD5	5	10	28.25"	33.75"	32.5"	120	1200	10
VHMD13	13	26	28.25"	33.75"	37.75"	120	1200	10
VHMD15	15	30	28.25"	33.75"	67"	120	1200	10

HEATED NON-INSULATED CARTS								
Model Number	Capacity		Dimensions			Electrical		
	18" x 26" Sheet Pans	12" x 20" Hotel Pans	Width	Depth	Height	Volts	Watts	Amps
VHFA9	9	18	25.25"	30.75"	43.5"	120	1200	10
VHFA18	18	36	25.25"	30.75"	71"	120	2000	16.7

CONVECTION OVEN HOLDING CABINET								
Model Number	Sections	Dimensions			Electrical			
		Width	Depth	Height	Volts	Watts	Amps	
VBP33	6	40.625"	32.75"	18"	120	1200	10	

HEATED PIZZA CABINET								
Model Number	Capacity		Dimensions			Electrical		
	16" x 16" Pizza Boxes		Width	Depth	Height	Volts	Watts	Amps
VHDP5	54		24.75"	38"	62.5"	120	2000	16.7

BANQUET DELIVERY CARTS								
Model Number	Capacity		Dimensions			Electrical		
	10.25" Plates		Width	Depth	Height	Volts	Watts	Amps
VB90	90		33.5"	42.75"	71.75"	120	2000	16.7
VB96	96		51.5"	29"	62"	120	2000	16.7
VB150	150		61.25"	29"	73"	120	2000	16.7

INSTITUTIONAL COOK & HOLD OVEN SERIES									
Model Number	Sections	Capacity		Dimensions			Electrical		
		18" x 26" Sheet Pans	12" X 20" Hotel Pans	Width	Depth	Height	Volts	Watts	Amps
VCH5	1	5	10	26.25"	37.5"	35.75"	208	1900	9.6
							240	2530	11
VCH8	1	8	16	26.25"	37.5"	44.5"	208	3800	19
							240	5060	22
VCH16	1	16	32	26.25"	37.5"	72.75"	208	5700	29
							240	7590	33
VCH88*	2	16	32	26.25"	37.5"	83"	208	3800	19
							240	5060	22

*Models VCH88 require two separate electrical connections. Electrical requirements listed are per section.

VALUE ROAST & HOLD OVEN SERIES									
Model Number	Sections	Capacity		Dimensions			Electrical		
		18" x 26" Sheet Pans	12" X 20" Hotel Pans	Width	Depth	Height	Volts	Watts	Amps
VCV4	1		3	17.5"	24.5"	32.5"	120	1500	13
VCV5	1	5	10	28.25"	33.75"	31.5"	120	1500	13
VCV6	1	8		22.25"	37.75"	43"	208	1900	9.6
							240	2530	11
VCV13	2	16		22.25"	37.75"	78"	208	3800	19
							240	5060	22

REETHERMALIZATION OVENS									
Model Number	Capacity		Dimensions			Electrical			
	18" x 26" Wire Baskets	13" x 26" Wire Baskets	Width	Depth	Height	Volts	Watts	Amps	
VRT32I-S	16	32	34"	36"	76"	208	7600	36.5	
VRT32I-R	16	32	34"	36"	67"	208	7600	36.5	

STANDARD DRAWER WARMERS									
Model Number	Capacity		Dimensions			Electrical			
	12" X 20" Hotel Pans	15" X 20" Pans	Width	Depth	Height	Volts	Watts	Amps	
VW1S	1	1	29.25"	23"	16.25"	120	475	4	
VW1SB	1	1	29.25"	23"	11.25"	120	475	4	
VW2S	2	2	29.25"	23"	25"	120	950	8	
VW2SB	2	2	29.25"	23"	20"	120	950	8	
VW3S	3	3	29.25"	23"	33.75"	120	1425	12	
VW3SB	3	3	29.25"	23"	28.75"	120	1425	12	

SLIM-LINE LOW PROFILE DRAWER WARMERS									
Model Number	Capacity		Dimensions			Electrical			
	12" X 20" Hotel Pans		Width	Depth	Height	Volts	Watts	Amps	
VW1C	1		20.25"	26.25"	11"	120	475	4	
VW2C	2		20.25"	26.25"	21.5"	120	950	8	

DRAWER & FIFO STYLE CHIP WARMERS									
Model Number	Capacity		Dimensions			Electrical			
	18" x 26" x 9" Plastic Food Boxes	Gallons	Width	Depth	Height	Volts	Watts	Amps	
VCW1	1		34"	21.75"	21.5"	120	475	4	
VCW2	2		34"	21.75"	34"	120	950	8	
VCD5		22	24.25"	26.25"	20.75"	120	1250	10.5	
VCD44		44	24.25"	28"	38.5"	120	1250	10.5	



Models highlighted in blue are ENERGY STAR® Certified

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Masterful design. Precision performance. State-of-the-art innovation. 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.