



HEAVY DUTY COOKING



V SERIES RANGE LINE

**BACK-OF-HOUSE DURABILITY.
FRONT-OF-HOUSE REFINEMENT.**

The V Series provides modularity from top to bottom and side to side, allowing for flexibility in your menu—today and tomorrow. Because of its unique design, the V Series enables you to bring artistry to the front of the house, while maintaining the durability and reliability you've come to expect from Vulcan.



V SERIES RANGE

MODULARITY

Top to bottom, side to side. V Series units are available in 12", 18", 24", and 36" widths. Depending on how the units are ordered, any like-sized top section can be changed out for the same size top of a different configuration, and any like-sized base can be switched for a different like-sized base. After all, today you may need a convection oven base; next year, a refrigerated equipment stand.

V Series versatility comes from the wide variety of top sections offered. 33K BTU 2-piece open burners that provide superior boil times and sautés, hot tops, French tops, super-charged charbroilers, and griddles, both manually and thermostatically controlled. All of these—along with cabinet bases; refrigerated bases; and standard, convection, and finishing ovens—allow you to create your perfect work station.



Our standard front top ledge; telescoping to fit 1/9th size pans.

STANDARD FEATURES

- Stainless steel front, sides, burner box and plate ledge
- 1 1/4" front gas manifold with 1 1/4" rear gas connection (capped)
- 4" stainless steel stub riser
- Heavy-duty cast grates and aeration bowls
- 6" stainless steel legs
- Stainless steel cabinet base doors and adjustable universal slides with 1 stainless steel shelf for cabinet base units
- 4" legs for modular equipment (not mounted on a refrigerated base)



50,000 BTU standard oven.



Blade grate designed for superior burner performance.

OPTIONS

- Natural and LP gas regulators
- Stainless steel oven cavity
- 650° F chef's finishing oven
- Casters
- Curb mounting
- Dolly frame mounting

ACCESSORIES

- Common condiment type, telescoping plate rails
- 10", 22", or 34" high back risers (no shelf)
- 22" high, single deck riser with shelf (solid or flow-thru shelf)
- 34" high, double deck riser with shelf (solid or flow-thru shelves)
- Dolly frames
- Equipment stands for modular line-ups



Heavy duty fryer with solid state controls behind the door and Vulcan's KleenScreen PLUS® filter system - available under one fryer.