



CHEF'S **COMBI**

SMART COOKING
FOR SCHOOL KITCHENS



VULCAN | Just **4** Schools

The Perfect Solution for all K-12 Kitchens


At Vulcan, we understand that in K-12 foodservice, every tray matters, every minute counts, and every piece of equipment shapes the success of your program. We know you need cooking equipment that's powerful, dependable, and intuitive — equipment that makes it easier to serve hundreds of students within tight timeframes. That's why Vulcan's Chef'sCombi™ is the perfect fit for any school kitchen.

This all-in-one oven powers K-12 kitchens with the speed, versatility, and simplicity needed to create consistently nutritious and delicious meals that students love.



CHEF'S **COMBI**





*Multi-task
without mixing
flavors!*



Chef'sCombi Innovative Features & Benefits That Simplify K-12 Cooking:

PROMOTES HEALTHIER COOKING

Chef'sCombi uses steam and convection cooking technology to help foods retain more vitamins and minerals, while its air-fry function provides a lower-fat alternative to traditional deep frying—delivering great taste and a crispy texture without the excess oil.



MULTI-FUNCTION CAPABILITIES

Bake, steam, roast, grill, air-fry, retherm, and defrost all in one footprint for maximum versatility and minimal training. From heat-and-serve to speed-scratch cooking, this all-in-one oven gives you the power to do it all with ease and consistency.



LABOR-SAVING AUTOMATION

Chef'sGuide (formerly CombiGuide) walks staff through the recipe library and programmability to ensure consistency and repeatability, regardless of who's cooking. So you can spend less time training and more time producing meals.



SIMPLE MIXED LOADS

MenuMix technology allows you to cook multiple items at once without any flavor transfer, ensuring every dish comes out perfectly with the press of a button. Individual shelf timers monitor each item independently, so you can manage multiple tasks effortlessly, boosting both output and efficiency.

PRECISE COOKING

AutoClimate automatically adjusts humidity based on your selected temperature, taking the guesswork out of combi cooking. **CombiClimateControl** maintains precise, consistent temperature management to create the ideal cooking environment. Together, they minimize operator effort and deliver high-quality, reliable results every time.

CUSTOMIZABLE, EASY-TO-USE INTERFACE

GlobalOS (formerly CombiOS) operating system is fast, intuitive, and fully customizable to streamline workflows, reduce training time, and boost productivity at any skill level. Customize your home screen to be as simple or detailed as you need, helping staff work faster and with confidence.

AUTOMATIC CLEANING

CombiCare takes the guesswork out of cleaning. Its automatic soil detection selects the ideal cycle every time—cutting time, water, energy, and chemical use. By eliminating waste and preventing over-washing, **CombiCare** lowers operating costs, extends equipment life, and keeps kitchens running smoothly. Smarter cleaning. Happier teams. Peak performance.

GRAB-AND-GO RACKS


Vulcan's patented grab-and-go racks feature a unique cutout design that enables faster, easier tray insertion and removal—streamlining workflows, increasing safety, and boosting kitchen efficiency.

VULCAN



CHEF'S **COMBI**





*Chef'sCombi
mastery made
easy—our chefs
show you how,
completely free!*

SUPPORT THAT EXTENDS BEYOND PURCHASE

Increase Staff Confidence with FREE Training

With Chef'sCombi, you get more than an oven—you get confidence and expertise. Every purchase in the U.S. includes complimentary, on-site training from a Vulcan Certified Chef, tailored to your school's actual menu. We'll ensure your team masters every feature, so you can maximize performance and deliver exceptional results.



CHEF-102 shown on optional stand

THE PERFECT FIT

Chef'sCombi is available in gas or electric. Our experts can recommend the best size for your operation, tailored to your district's unique requirements.

Select models are ENERGY STAR® certified.

Half Size

CHEF-61 6-level
 CHEF-101 10-level
 CHEF-201* 20-level

*Coming soon

Full Size

CHEF-62 6-level
 CHEF-102 10-level
 CHEF-202* 20-level

Just 4 Schools

Vulcan's Just 4 Schools Program is designed specifically for the evolving needs of today's K-12 foodservice environments. As the first program of its kind in the industry, Just 4 Schools empowers school nutrition teams to prepare fresh, nutritious meals more efficiently and more consistently. This program streamlines equipment selection, supports healthier menu creation, and makes it easier than ever for K-12 operators to serve students delicious, wholesome food every day.

Program highlights include:

2-Year Parts & Labor + 5-Year Steam Generator Warranty

All equipment purchased through the Just 4 Schools Program includes a 2-year warranty, along with a 5-year warranty on Chef'sCombi steam generator. Refer to the Vulcan website for warranty details.

Try before you buy!

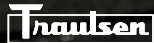
Experience Vulcan equipment for 30 days, completely risk-free—the perfect way to ensure it meets your kitchen's needs.

Want to see it perform firsthand? Scan the QR code below to book a live demo at a test kitchen nearest to you, or connect with your Vulcan representative today for exclusive details.

Request demo



When you choose ITW Food Equipment Group, you're investing in a complete kitchen solution built on innovation, reliability, and efficiency. With Vulcan for cooking, Traulsen for refrigeration, and Hobart for warewashing, you get a fully integrated system designed to save time, simplify operations, and lower your total cost of ownership—so you can focus on what matters most: **delivering exceptional food and service.**



ITW FOOD EQUIPMENT GROUP