

JUST 4 SCHOOLS

VULCAN



K-12 STEAM



SMART EQUIPMENT TO FUEL HEALTHY MINDS.

Vulcan's wide range of steam equipment is built to work hard, day after day, just like you. Industry-leading kettles, steamers and braising pans—backed by our innovative **JUST4SCHOOLS** program—feature faster cooking times and durable construction, for consistently wholesome school lunches.

STEAMERS

STEAMS FASTER. LASTS LONGER.

Busy school kitchens need equipment that is durable, efficient and easy to maintain. All Vulcan steamers include:

- Simple, professional and intuitive controls
- Long-life door gaskets and pan pushers protect gaskets and position pans into place
- Front and rear venting minimizes side clearance between equipment

BOILERLESS STEAMERS

Ideal for moderate use and batch cooking, Vulcan's electric boilerless steamers are low maintenance.

These commercial-grade units feature load compensation timers and a seamless welded cavity face. Available as a connectionless unit or with Auto-Fill water line connection to enable continuous steam generation. And the best part? No water filtration or deliming required.



C24E05

GENERATOR-BASED STEAMERS

Vulcan's line of electric generator-based steamers shine in operations that are heavy use.

We offer industry exclusive technologies on our steamers including Low Water Energy (LWE) controls that reduce water usage by 90% and energy consumption by 50% compared to traditional models. Other upgrades include SonicSafe™ electronic scale-fighting technology and PowerSteam for ultimate productivity.

Features such as external de-liming and two-speed water fill are available as standard on these commercial-grade units.

Water connections and drain required.



C24EA5-LWE
(on optional stand)

KETTLES

EASY TO USE, SERIOUSLY EFFECTIVE.

Are you cooking pasta or soups? Seeking speed with your scratch cooking? Look no further than a kettle. Unique design features make Vulcan steam kettles easy to use and maintain, saving time and labor costs. Robust, reliable and cost-efficient, these kettles—available in sizes from 6 gallons to 150 gallons—are a smart addition to your school's kitchen.

- Permanent, embossed volume markings help with accuracy and ease of measuring for quick turnaround times
- Intuitive controls—warm, simmer and boil selections—require minimal training to use
- True working capacity provides more room to work within the kettle
- 316 Stainless steel liner prevents corrosion
- Available in countertop, 2/3 jacketed or fully jacketed models with your choice of gas, electric or direct steam connections. Vulcan also offers tilting and stationary models to serve the needs of your operation.



K40ELT

BRAISING PANS

THE BEST WAY TO COOK PRACTICALLY ANYTHING.

Vulcan's versatile and dependable braising pans are seamlessly designed with convenience in mind. By combining the functionality of multiple pieces of equipment into one, braising pans enable you to braise, sauté, simmer, fry, and steam. Do a delicious number on your daily school lunch menu!

- Retractable pan support for hands-free ease-of-use
- Pitcher pour front with 4" lip makes emptying the pan easy
- Anti-jam lift mechanism for worry-free operation
- Electric models include FastBatch™ embedded element technology that reduces cook time up to 20%
- Available in 30- or 40-gallon capacity and your choice of gas or electric connections.



VE30

(with optional spray hose and casters)

All models are backed by our **JUST4SCHOOLS** program, ensuring cost-efficient operation and service.



DONE TO PERFECTION.

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