

VULCAN

TCM SERIES COMBI OVENS



EASY COOKING. EFFORTLESS CLEANING.

Simplicity for entry-level users? Yes. Full control for skilled chefs? Yes again.
How about a self-cleaning feature and a choice of sizes to perfectly complete your
Vulcan kitchen? You know the answer.

TCM SERIES COMBI OVENS

What sets the TCM Combi Oven apart?

TOUCH-N-GO RECIPES

Picture-based selections for pre-programmed recipes.

PATENT-PENDING ABC MODE

Auto-sets optimal humidity based on temperature and time—making it easy to always use as a combi oven.

EXCLUSIVE GRAB-AND-GO RACKS

Enables easy access to pans.



TCM102 shown on optional stand

SELF-CLEANING & DESCALING

Multiple cleaning cycles with built-in descaling ability allow users to spend less time maintaining the oven and more time cooking with it.

AVAILABLE MODELS:

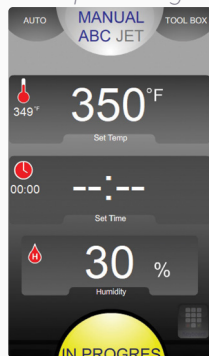
TCM61	6 Half Levels
TCM101	10 Half Levels
TCM102	10 Full Levels

All models available in gas or electric.

MULTI-FUNCTION MODES FOR EVERY USER

MANUAL: ABC & JET

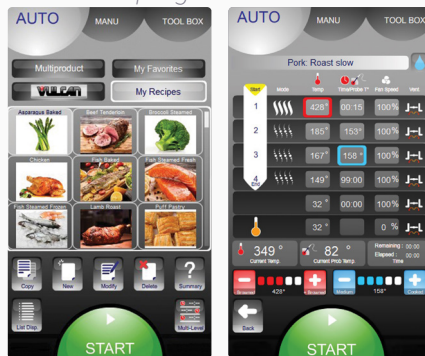
As simple as it gets



- Streamlined ABC mode lets operators cook with confidence
- JET mode gives full control over all combi settings

AUTO

Pre-programmed ease



- AUTO mode features preloaded and programmable recipes. Additional AUTO options include “My Recipes”, “My Favorites”, Multi-Level Shelf Timers and Multiproduct mode functions

CLEANING

Auto or manual



- **AUTO CLEANING:** Water recirculation using non-proprietary liquid detergent
- **AUTO DELIME:** Non-proprietary liquid de-scaler



FREE NEW EQUIPMENT CHECKOUT by Hobart Service

A Vulcan product expert will verify the new equipment was installed accurately and functioning properly — giving you greater peace of mind.

Learn more at vulcanequipment.com/combi



Masterful design. Precision performance. State-of-the-art innovation. For over 150 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.



800-814-2028 | vulcanequipment.com

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