

VULCAN

**FUTURE-PROOF
THE DESIGN**



**HEAVY DUTY MODULAR
RANGE DESIGN**

CONTENTS

Flexibility is the name of the game when it comes to designing and specifying heavy duty ranges. As menus and business strategies change, it's only right that the cooking equipment adapt with them. In this guide, we'll discuss the benefits of modularity in commercial ranges and how it can help you future-proof kitchens for the long haul. We'll also discuss Vulcan's V Series Heavy Duty Range top and base options available to start assembling your customers' dream kitchens.

OVERVIEW 4-5

An overview of modularity and benefits

TOP SELECTIONS 6-7

An in-depth look at various top options

- *Open Burner*
- *Griddle Tops*
- *Charbroiler Tops*
- *Hot Tops*
- *French Tops*
- *Plancha Tops*

BASE SELECTIONS 8-9

A comparison of the base choices available

- *Refrigerated Bases*
- *Cabinet Bases*
- *Oven Interiors*

OVEN TYPES 10-11

A comparison of the oven types available

- *Standard Ovens*
- *Convection Ovens*
- *Finishing Ovens*
- *Control Types*





MODULARITY **AND** COLOR?
YES PLEASE!



CUSTOMIZABLE WITH OVER 150 COLOR CHOICES!

Making a splash in a sea of stainless steel just got easier with Powder Coating.
Color swatches are available upon request.

MODULARITY OVERVIEW

Vulcan's V Series Heavy Duty Range line has been carefully crafted to be modular — meaning tops and bases start out as separate units that can be independently selected to match the needs of a specific operation. This opens the door for discussion with the client regarding their menu and production needs. Together, you can develop the perfect design to match the requirements and ensure that their range will be compatible with their vision today and in the future.

BENEFITS OF MODULARITY:

- Not confined to “pre-configured” or “pre-unitized” range selections
- Avoids added costs that are typically experienced when ordering “custom” line-ups
- No increased lead-times

▣ CASE STUDY: INDEPENDENT RESTAURANT

*The client needed a line-up that would provide an efficient flow with a **hot-top** section on the left, four **open-top burners** and a **charbroiler** in the middle. A **six-burner range-top** was needed on the right. Full **standard-oven bases** were placed on the far left and right sides with a **cabinet base** in the middle. The designer had the freedom to select components to meet the needs of the operation.*



V6B36S with 12" hot top

VCBB18B

V6B36S with finishing oven

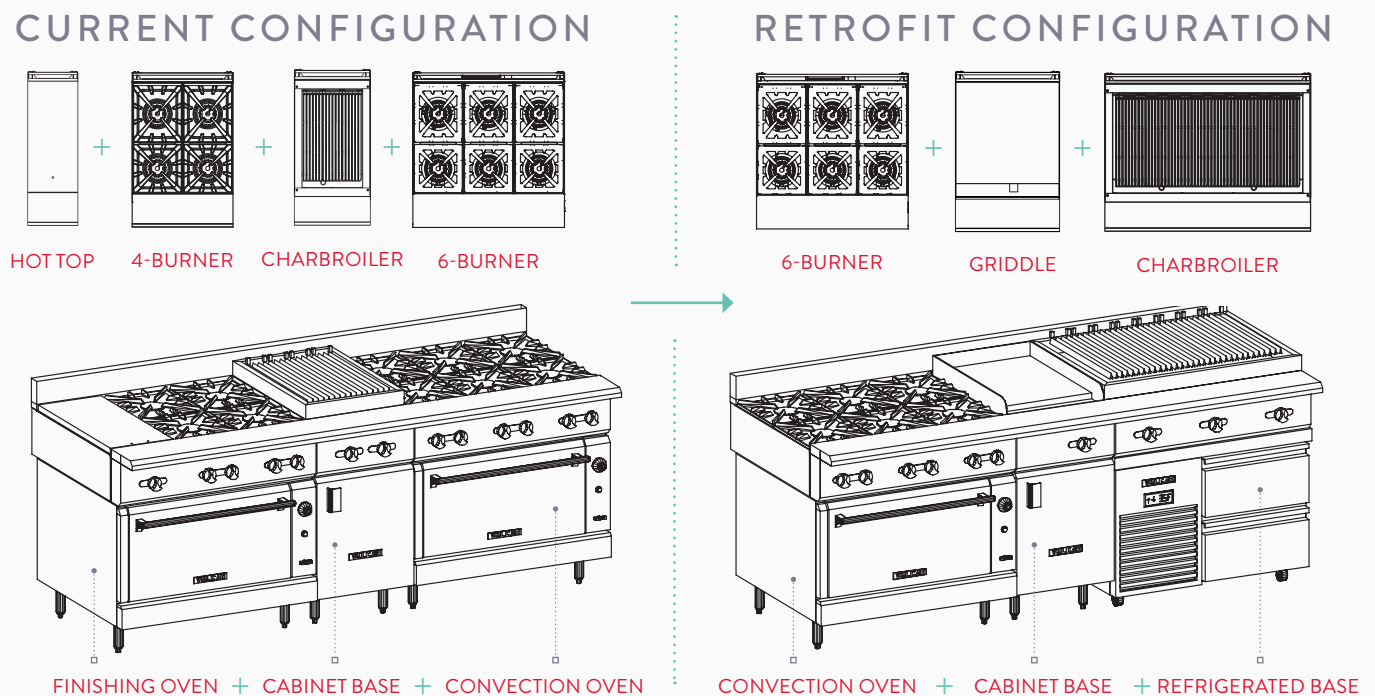


VERTICAL AND HORIZONTAL MODULARITY

This modular approach provides many advantages to the end user. Menu change, restaurants grow and adjust – it's the nature of the business. If at any point after installation menu changes cause the current configuration to no longer be the correct match for the opportunity, operators will have decisions to make.

Oftentimes with heavy duty range setups, this can present a dilemma of either having to change the entire line up, make compromises or abandon the opportunity for menu modification.

With Vulcan V Series modularity, individual components can easily be swapped out. For example, if a griddle top is needed rather than a six-burner section, the unit can be retrofitted in the field.



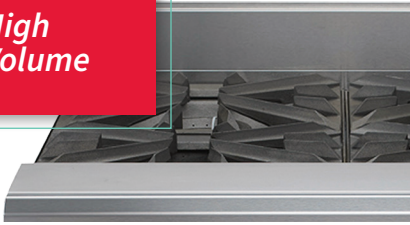
Since Vulcan V Series top sections are manifolded rear and front, **customers have the option to add legs and reuse the sections they removed from the line-up as a counter-top unit** elsewhere in the facility if applicable.

Similarly, bases can be changed as well. Easily swap an oven to a refrigerated or cabinet base. There is even the option to use a different type of oven, such as a finishing or convection oven if needed.



TOP SELECTIONS

High Volume



OPEN BURNER

Range quality and performance are often associated with open burners. Vulcan V Series Heavy Duty open burners are rated at 35,000 BTUs. Crafted in two pieces — a top burner head and an “aeration bowl” that work together as a system to deliver even heat over a wide temperature range. **Specify these burners when food quality and consistency must be maintained — particularly at peak times when the demand and volume is high.**

Most Versatile



GRIDDLE TOPS

Griddle tops are another popular top option available. Why you ask? Because of the versatility. **Operators can cook almost any type of product on a griddle plate.** When specifying griddle tops, knowing the options available to the end user provides a wide array of opportunity to ensure that they get exactly what is needed.



While cold rolled steel is the industry standard, other plate types are available depending upon menu items such as chrome and composite metals.

Even Heating



CHARBROILER TOPS

Vulcan's V Series Heavy Duty charbroilers feature solid cast iron grates, burners and radiants which are durable, reliable and enable powerful indirect heat for cooking. Unlike stainless steel, cast iron holds more heat and radiates that heat more effectively. In addition to standard cast iron grates, Vulcan also offers other styles to execute menus with ease — like round rod grates and waffle grates.

Super charger divider panels improve heat distribution and cooking performance across the entire surface. This helps minimize the "campfire effect" by separating the burner flame and eliminating the hot spot in the center.



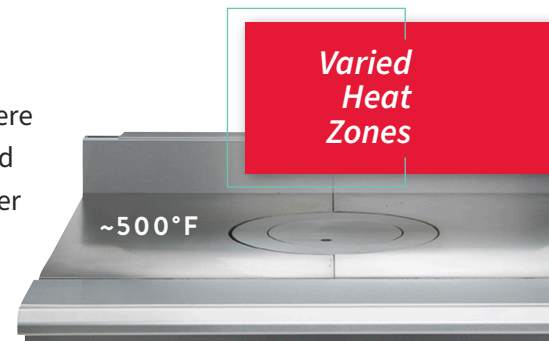
HOT TOPS

Often referred to as Even-Heat or Uniform Heat tops, hot tops are flat cooking surfaces made of a smooth steel plate. Their smooth surfaces allow easy movement of stockpots and pans on the range top—giving operators more useful cooking space than open burners.



FRENCH TOPS

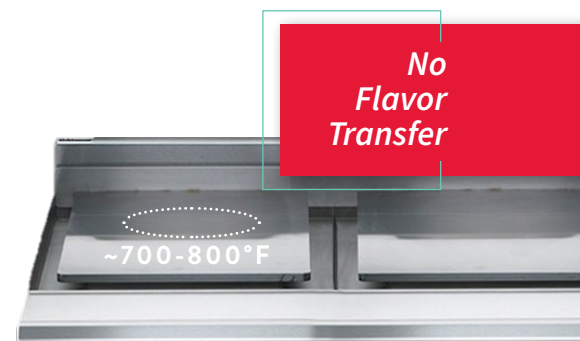
French tops are perfect for the multitasking chef. While similar to hot tops, there are a few key differences between the two. French tops offer chefs a graduated cooking surface that goes from searing hot temperatures in the center, to lower temperatures as you move outwards. The various heat zones allow operators to strategically place pots and pans on the surface based on their needs. The smooth surface makes it quick and easy to shift pans from one desired zone to the other.



PLANCHA TOPS

Last, but certainly not least are the plancha tops. This nifty top option allows end users to cook product directly on the plate, like a griddle, but operates more like a French top.

Due to its finely milled, high polish plate, operators can **sear foods with minimal oil** and the 3-sided trough design helps prevent flavor transfer — which is ideal for end users that want to cook multiple items at once, but don't want flavors to mingle.



French style plancha tops feature a round burner at the front center of the plate that reaches well into the 800°F range and radiates cooler temperatures down to 400° towards the rear. Chefs can get a nice sear on food product and slowly move them towards the rear to allow them to finish cooking.

Easily mix and match top options when specifying a heavy duty range to provide versatility and flexibility to any and every kitchen.



BASE SELECTIONS

Convenience



REFRIGERATED BASES

Often selected in lieu of an oven or cabinet base is the beloved refrigerated base. This base option is ideal for the operator who wants their food items easily and quickly accessible.

Rather than walking across a kitchen, chefs can have their fresh food items stored neatly and safely below the range top. This option comes equipped with stainless steel front and side self-closing and stay-open drawers.

Refrigerated bases are lined with a high-density polyurethane foam insulation to ensure that the heat on the top, doesn't impact the cold below.

Storage Solutions



CABINET BASES

While some type of oven may be the most commonly specified, cabinet bases are picking up in popularity. Many foodservice operations need to find space for additional storage — this provides a great solution to a common problem.

Vulcan V Series Range cabinet bases are insulated between the cooktop and storage area to protect the contents within. Add shelving to assist with organization where needed.

Additionally, our cabinet bases are designed to bring gas regulators and lines to the front for easy shutoff access — eliminating the need to get behind the equipment when needed.

With so many different base options available, the possibilities are endless when specifying a heavy duty range for your customers. Vulcan's V Series Heavy Duty Ranges are designed with innovative chefs in mind and allows them to improve productivity and deliver high-quality consistent professional results that keep guests coming back for more.



OVEN INTERIORS

Before we cover ovens and all the differences they present, let's discuss the interior options — which are consistent across each type of oven base.

Oven interiors are typically composed of porcelain coated steel or stainless steel and the door mechanisms can vary. When specifying interior coating for an end-user, it's important to take into consideration the following:

– PORCELAIN INTERIORS

Industry standard and is easier to clean due to its non-stick surface, however it is prone to scratches and chipping, leaving metal exposed and providing the opportunity to rust.

– STAINLESS STEEL INTERIORS

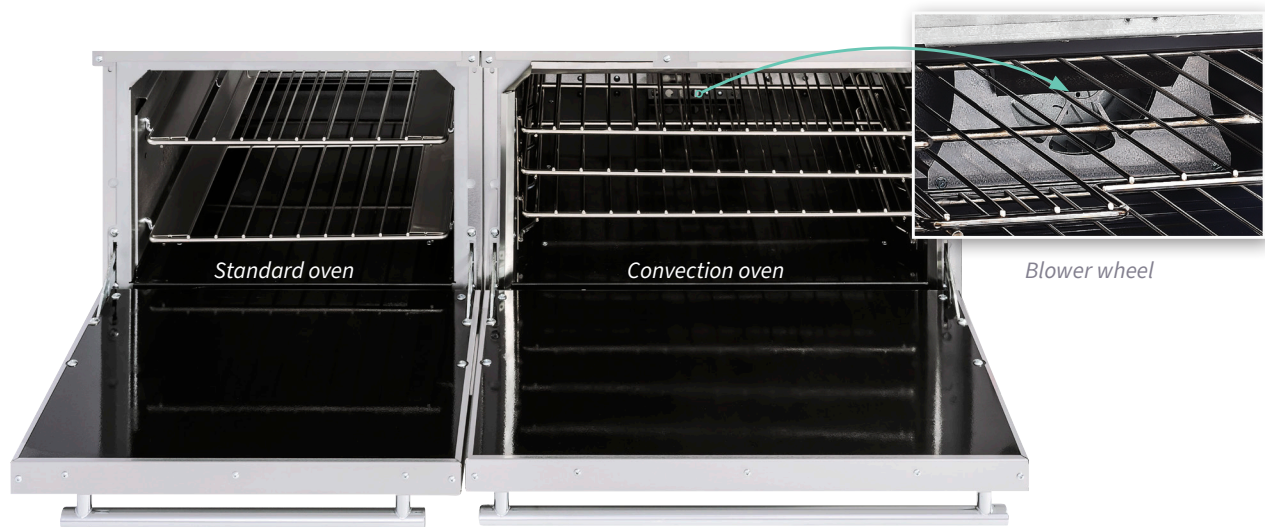
Less common but are often specified due to its durability — however end users find that it requires more intense cleaning.



OVEN TYPES

STANDARD OVENS

The standard oven has one burner below the chamber, which is usually placed on the bottom or sides to allow the heat to naturally circulate through the oven cavity and then up and out of the flue.



CONVECTION OVENS

Convection ovens use a blower wheel inside the cavity to circulate heat to help **foods cook more evenly and 25% faster cooking** than a standard oven. There are 2 types of convection ovens — a snorkel/flue type and a hot box:

– HOT BOX TYPE

Allows the heat from the oven to wrap around the outside cavity and the radiated heat from the side walls moves around the cavity. This style can have issues with burning product on full sized sheet pans since the sidewalls are typically hotter than the center of the oven, even with the aid of the blower wheel — however the hotbox style is usually less expensive.

– SNORKEL / FLUE TYPE

Heat and flue gases from the burner are introduced into the oven cavity before expelling through the flue — providing a more even temperature profile than the hot box base type.



FINISHING OVENS

Vulcan finishing ovens provide an extra 100°F over a traditional standard oven, taking temperatures up to 650°F — the ideal temperature for quick finishing. When specifying a finishing oven base rather than a standard or convection oven, there are a few additional benefits to consider:

— LOWER TOTAL COST OF OWNERSHIP

It typically costs less to purchase a finishing oven over a convection oven base. Finishing ovens require less maintenance since there are no sensitive components like door switches, wiring harnesses, solenoids or convection motors — which ultimately leads to a lower total cost of ownership.

— FASTER RECOVERY

Finishing ovens recover faster than traditional oven bases due to the ½" thick steel hearth plate added to the bottom of the oven cavity. This plate helps the oven to hold in the heat and recover more effectively when the door is opened and closed — and heat naturally escapes.

— MAINTAIN FOOD QUALITY

With no convective air movement from a blower wheel, finishing ovens maintain food quality by minimizing moisture wicking — meaning less drying and shrinking of product.

CONTROL TYPES

Additional items of consideration with the oven base is the type of control. The common thermostats used in heavy duty ranges are snap action and FD control.



FD Control

— FD CONTROLS

or a hybrid control type — while typically more expensive, can maintain lower set temperatures with minimal temperature swing. Unlike the modulating and snap action controls, the FD control can hit and maintain a low and slow temp of about 175°.

— SNAP ACTION THERMOSTAT

turns the burner fully on and off to regulate temperature. There is no bypass flame, but it does have a sharper temp regulation as the flame cuts off completely and provides full power of the flame when regulating the temperature back up. There is no sensitive bypass flame and provides sharper temperature swings.





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.



888-492-3895 | vulcanequipment.com