

Masterful design. Precision performance. State-of-the-art innovation. For over 130 years, Vulcan has been recognized by chefs and operators throughout the world for top-quality, energy-efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your culinary creations turn out just right—each and every time.



Fryers



Griddles
& Broilers



Ovens



Holding &
Transport



Heavy Duty
Cooking



Restaurant
Ranges



Steam



DONE TO PERFECTION.

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Heavy Duty
Cooking



The V Series Heavy Duty Ranges from Vulcan.

The V Series is our latest line of intelligently designed heavy duty ranges that feature the ultimate in durability, innovation and true versatility.

V Series ranges are modular from top to bottom and side to side, giving you maximum freedom for your kitchen, and your menu.

Anytime you need to adapt your offerings to meet changing needs or to take advantage of the latest trends, you can—without having to purchase an entirely new range.

Best of all, the unique design of the V Series allows for complete customization throughout the lifetime of our ranges. And because they're from Vulcan, you can be sure that'll be a long, long time.



Standard features:

- Stainless steel front, front top ledge, burner box, sides, base and stub back
- 1¼" front gas manifold
- 1¼" rear gas connection (capped)
- 4" stainless steel stub riser
- Condiment type, telescoping, stainless steel front top ledge
- Heavy duty cast grates and aeration bowls
- 6" stainless steel legs
- 4" flanged feet for all modular top units
- Stainless steel cabinet base doors and adjustable universal slides with stainless steel shelf for cabinet base models (no shelf or slides in 12" wide cabinet bases)
- Porcelain over steel oven cavity
- Griddles available left or right