



 **WOLF**

 **VULCAN**

 **Berkel**

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**2020 PRODUCT SHOWCASE**



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## ENDURANCE™ RESTAURANT RANGE

- Durable, MIG welded construction
- Flashtube pilot system can save up to \$300 per year in gas consumption
- Versatile 30,000 BTU/hr. burner delivers rapid boil times, even sauté and superior turndown
- Best repeatable oven bake in the industry with two oven racks standard



Model 36S-6B  
Shown with optional casters

## RANGE MATCH SALAMANDER BROILER

- Stainless steel front, sides and top with 1-gallon drip pan capacity
- Dual temperature controls
- 6 grid positions
- High grid temperatures for consistent productivity
- Available with Infrared Burner



Model 36RB





## ACHIEVER CHARBROILER

- Best temperature profile of any charbroiler in its class with consistent heat across cooking surface
- More usable heat (600-700°F) for maximum production capacity and productivity
- 17,000 BTU/hr. burner in each 6" broiler section
- Crumb tray removes for easy cleaning
- Supercharger plates are standard-improving energy utilization and performance



Model VACB47

## COUNTER RESTAURANT SERIES CHARBROILER

- One 14,500 BTU/hr. cast iron burner and char-radiant for each broiler grate
- One infinite heat control valve for each burner with standing pilot ignition system
- 5 ¼" wide cast iron grates are reversible for level or inclined broiling positions
- Constructed standard for natural gas service; propane conversion kit supplied with the unit



Model VCRB36

## MSA SERIES GAS GRIDDLE

- 1" thick griddle plate distributes burner heat evenly
- Available with Vulcan's exclusive Rapid Recovery™ composite griddle for even heating, increased productivity and easy cleaning
- Cool bull nose design keeps the front rail cool-to-the-touch at all times
- Embedded snap-action thermostat provides more accurate plate temperatures and quicker recovery times
- Fully welded frames, supervised gas pilot protection, heavy gauge knob guards and high capacity grease drawers



Model MSA48

## COUNTER RESTAURANT SERIES MANUAL CONTROL GRIDDLE

- 1" thick griddle plate distributes burner heat evenly
- One 25,000 BTU/hr. "U" shaped aluminized steel burner for every 12" of griddle width
- One infinite heat control valve for each burner with standing pilot ignition system
- Constructed standard for natural gas service; propane conversion kit supplied with the unit



Model VCRG36-M1

## COUNTER RESTAURANT SERIES SNAP ACTION GRIDDLE

- Embedded snap-action thermostat provides more accurate plate temperature and faster recovery times on 1" thick griddle plate
- One 25,000 BTU/hr. "U" shaped aluminized steel burner for every 12" of griddle width
- One pilot safety valve for every two burners; valve will completely shut off gas to pilot and burners if pilot extinguishes
- Constructed standard for natural gas service; propane conversion kit supplied with the unit



Model VCRG36-T1





## COUNTER RESTAURANT SERIES HOT PLATE

- Fully ported two-piece 25,000 BTU/hr. burners with lift-off heads and cast iron top grates provide fire power for sauté work and turndown for reductions
- One infinite heat control valve for each burner with standing pilot ignition system and manual controls
- Flash tube technology saves fuel costs and creates a splash proof pilot
- Constructed standard for natural gas service; propane conversion kit supplied with the unit



Model VCRH36

## VSP SERIES STOCK POT RANGE

- Two 55,000 BTU/hr. ring-type burners in each section—110,000 BTU/hr. input per section
- Standing pilot ignition with two infinite control manual gas valves for each section
- Heat shield protects gas valves from high temperature, extending valve component life
- Heavy duty cast iron top grates support large stockpots



Model VSP100

### NON-INSULATED PROOFING & HEATING HOLDING CABINET

- Excellent durability from stainless steel construction
- Reaches holding temperature 16% faster and uses 33% less electricity than an aluminum cabinet
- Full-length glass door with aluminum frame instead of plastic door & frame
- Easy-to-see top-mounted controls are less susceptible to damage
- Adjustable racking to hold 18" x 26" or 12" x 20" pans
- 10-year warranty on heating elements



Model  
VP18

### NON-INSULATED HOLDING CABINET

- Excellent durability from stainless steel construction
- Reaches holding temperature 16% faster and uses 33% less electricity than an aluminum cabinet
- Full-length glass door with aluminum frame instead of plastic door & frame
- Easy-to-see top-mounted controls are less susceptible to damage
- 10-year warranty on heating elements



Model  
VHFA18

### FULLY INSULATED INSTITUTIONAL SERIES HOLDING CABINET

- Top mounted digital display
- Available with adjustable racking, lip load racking or shelves
- 20-gauge stainless steel interior, exterior and welded frame
- Forced air gives superior heat distribution & fast recovery
- 10-year warranty on heating elements



Model  
VBP15

HEATED HOLDING  VULCAN







## DRAWER WARMER

- Rugged 16-gauge stainless steel drawer slides and rollers
- Heavy duty tubular stainless steel handle and legs
- Separate controls for each drawer
- Holds various size steam table pans without an adapter
- Trim kit for built-in application
- 10-year warranty on heating elements



Model VW25

## CHIP WARMER

- Removable front for easy cleaning
- Door opens flat, reducing breakage while scooping out chips
- First-in, first out helps keeps chips fresh
- Available in 26 and 46 gallon capacities
- 10-year warranty on heating elements



Model VCW46

## LG SERIES GAS FRYER

- Durable stainless steel tank and front engineered to last
- Large cold zone designed to prolong the life of your oil
- Design reduces flue temperature and BTUs, lowering your operating costs
- 5-year limited tank warranty and entire fryer replacement if tank leaks during first year
- Available in 35-, 45-, and 65-lb. oil capacities



Model LG300  
Shown with accessory casters

## VEG GAS FRYER

- Stainless steel fry tank and door increase durability and ease of cleaning
- ENERGY STAR® certified so it uses less energy, saving you money
- Cooks 10 lbs./hr. more than a standard economy gas fryer\*  
\*Third party-testing data by Fisher-Nickel
- 5-year limited tank warranty and entire fryer replacement if tank leaks during first year
- Available in 35-lb. oil capacity



Model 1VEG35M  
Shown with accessory casters





### GR SERIES GAS FRYER

- Long-lasting, easy-to-clean stainless steel fry tank and cabinet
- Trouble-free adjustable casters - 2 swivel non-locking and 2 swivel locking
- 10-year limited tank warranty
- Available in 35-, 45-, 65- and 85-lb. oil capacities



Model 1GR45M

### POWERFRY3™ 1TR45A SOLID STATE ANALOG FRYER

- Fast recovery increases production, allowing you to keep up with heavy load demands
- ENERGY STAR® certified so it uses less energy, saving you money
- Less than 750°F flue temperature at maximum production rate
- SOFTSTART™ Ignition System heats cold oil gently, prolonging oil life
- Available in 45-lb. oil capacity



Model 1TR45A

## FRYMATE™ VX15 DUMP STATION

- Convenient fry dump station to keep product warm and improve kitchen work flow
- Durable, easy-to-clean stainless steel cabinet and removable curved pan
- Includes grease strip, connecting bracket, adjustable locking casters and all hardware standard
- Available for 35-, 45-, 50- and 65-lb. gas or electric fryers
- Optional ThermoGlo™ Food Warmer radiates uniform heat across surface



Model VX15  
Shown with optional  
ThermoGlo™ Food Warmer

## MF-1 MOBILE FILTER

- Designed for use with any Vulcan fryers or with any brand of freestanding fryers
- Extends oil life and saves you money
- Reusable stainless steel mesh filter screen assembly
- Large 6" wheels make portable filtering easy
- KleenScreenPLUS® accessory conversion kit available to filter out particulates down to 0.5 microns



Model MF-1



### VC4 SERIES GAS CONVECTION OVEN

- Fully featured heavy duty oven at an affordable price
- ENERGY STAR® certified - save on energy costs and possibly qualify for rebates
- Cool-to-the-touch handles on independent doors for long-lasting reliability and easy operation
- Grab-and-go rack system for safe and easy pan removal
- 50,000 BTU/hr. burner system provides superior baking performance & product quality



Model VC44GD  
*Shown with optional casters*

### VC5 SERIES GAS CONVECTION OVEN

- Removable, lift-off dishwasher-safe doors simplify the cleaning process and maximize labor productivity
- Enhanced displays of time and temperature, plus built-in diagnostics
- Best-in-class ENERGY STAR® cooking efficiency ratings AND 2017 KI Award Winner
- Exclusive grab-and-go oven racks make it safer and easier for staff to remove pans



Model VC5G  
*Shown with Optional casters*

### VRH COOK & HOLD OVEN

- Gentle air movement produces natural browning and consistent oven temperatures
- Slow roasting produces more finished product to sell
- Easy-to-use knob controls
- Stackable stainless steel construction
- 250°F thermostat allows roasting without a hood in most areas
- 10-year warranty on heating elements



Model VRH8



## BOILERLESS/CONNECTIONLESS COUNTER CONVECTION STEAMER

- This batch production workhorse is ENERGY STAR® certified, benefitting your operation with superior water and energy savings
- Boilerless - no delimiting required
- Connectionless - no water or drain line required
- Heavy duty door latch and mechanism
- Exclusive gasket guard/pan pusher
- Professional controls with 60-minute timer, buzzer and constant steam feature



Model C24EO3  
Shown with optional stand

## EO BOILERLESS WITH AUTO-FILL

- Same features as standard C24EO steamer
- Boilerless design for ease of use and low maintenance
- Water line connection for automatic water fill/refill
- Illuminated power switch with low water and cook lights
- Electronic level sensing with no moving parts
- Overfill sensor with water shut-off and buzzer



Model C24EO3AF



## ELECTRIC COUNTER À LA CARTE CONVECTION STEAMER

- SmartDrain PowerFlush™ system
- High output stainless steel steam generator
- External delimiting port and staged water fill
- Heavy duty door and latch mechanism
- Exclusive gasket guard/pan pusher
- Professional controls with 60-minute timer, buzzer and constant steam feature



Model C24EA5 PLUS

## ELECTRIC COUNTER À LA CARTE CONVECTION STEAMER (LWE)

- Same features as standard C24EA PLUS steamer
- ENERGY STAR® certified, benefitting your operation with superior water and energy savings
- Uses 90% less water and 50% less energy with low water energy technology
- SmartDrain PowerFlush™ system
- Less filter maintenance and scale cleaning required
- Extended 2 year warranty, limited to water related parts



Model C24EA5-LWE  
Shown with optional stand





## ELECTRIC COUNTER À LA CARTE CONVECTION STEAMER (PS)

- Same standard features of C24EA PLUS steamer
- Superheated; steams at 235° vs. regular steam at 212°
- Reduces cook times up to 20%
- For busy institutional and commercial kitchens that need to cook quality meals faster



Two C24EA5 PS Steamers  
Shown with STCKKIT 24EA  
and STAND 15YSGL

## COUNTER STEAM JACKETED KETTLE

- True working capacity gives more meals per kettle servings
- Embossed gallon-liter markings never wear off and improve accuracy
- Heavy bar rim adds durability and better protection
- 316 stainless steel liner
- Locking feature facilitates fast cleanup and turnaround
- Reduces your total kitchen energy load



Model K6ETT  
Shown with optional  
stand and faucet

## SCALEBLOCKER® WATER FILTRATION SYSTEM

- Minimizes limescale build-up and corrosion
- Removes problems from water without adding harmful chemicals or additives
- Removes chlorine and chloramines and meets NSF Standard 42 and 53
- Install & maintain for an additional one-year limited extended warranty at no additional charge
- Preventative maintenance replacement cartridge kits SMF600 PMKIT and SMF620 PMKIT include cartridge and ScaleRelease





**CHALLENGER XL™  
GAS RESTAURANT RANGE**

- Durable, MIG welded construction
- Flashtube pilot system can save up to \$300 per year in gas consumption
- Versatile 30,000 BTU/hr. burner delivers rapid boil times, even sauté and superior turndown
- Best repeatable oven bake in the industry with two oven racks standard



Model C36S-6BN  
*Shown with optional casters*

**RANGE MATCH SALAMANDER BROILER**

- Stainless steel front, sides and top with 1-gallon drip pan capacity
- Dual temperature controls
- 6 grid positions
- High grid temperatures for consistent productivity
- Available with Infrared Burner



Model C36RB

## HEAVY DUTY MANUAL GRIDDLE

- 1"-thick steel griddle plate distributes burner heat evenly
- 27,000 BTU/hr. burner in each 12" section
- Fully welded frames to provide a lifetime of durability
- Wide-range (220° rotation) gas valves for making fine adjustments to heat input for more consistent cooking results



Model AGM48

## ACHIEVER CHARBROILER

- Best temperature profile of any charbroiler in its class
- More usable heat (600-700°F) for maximum production capacity and productivity
- 17,000 BTU/hr. burner in each 6" broiler section
- Supercharger plates are standard - improving energy utilization and performance
- Crumb tray removes for easy cleaning



Model ACB47

## ECONOMY SLICER

- Easy to operate for great results
- Slice from wafer thin up to  $\frac{9}{16}$ "
- Disassemble without tools for easy cleaning
- 10" carbon steel knife
- Top-mounted - two stone sharpening system produces consistently sharp knife edge



Model 825A-PLUS

## MID-TIER SLICER

- Powerful  $\frac{1}{3}$  and  $\frac{1}{2}$  HP motors
- Easy to operate for great results
- Slice from wafer thin up to  $\frac{9}{16}$ "
- Disassemble without tools for easy cleaning
- 12" carbon steel knife
- Top-mounted - two stone sharpening system produces consistently sharp knife edge



Model 827A-PLUS  
*Additional Models Available*



## PREMIER SLICER

- World's easiest slicer to clean and sharpen
- 13" stainless knife that slices up to 1 <sup>5</sup>/<sub>16</sub>" thick
- Powerful ½ HP motor and 45° quick-feed product table
- Automatic operation in 3 speeds:  
20, 40 or 60 slices/minute
- Three stroke lengths: 1/3, 2/3 and full stroke
- Large product tray for extra capacity
- Borazon sharpening stones for fast, accurate sharpening



Model X13-PLUS

## BREAD SLICER

- Powerful 1/3 HP motors
- Available in 3/8" (10mm), 7/16" (11mm), 1/2" (13mm) or 3/4" (19mm) pre-set slice thickness
- Premium white powder coat finish
- Convenient front-mounted, stainless steel bagging trough
- Removable scrap pan



Model MB <sup>7</sup>/<sub>16</sub>

## FLYWHEEL PROSCIUTTO SLICER

- Traditional, Hand Operated Design
- Nominal 12" or 13" hollow-ground knife
- Slice thickness adjustable from tissue thin up to  $\frac{3}{16}$ "
- Knife Ring Guard
- Automatic feeding smoothly delivers product into the knife
- Integrated two-stone, dual-action sharpener



Model 330M



Model 330M  
shown with stand



Model 330M - Carriage Tray detail



Model 330M - Sharpener detail

## M SERIES FOOD PROCESSOR

- High performance motor for productivity and slice quality
- Durable stainless base
- Slices, dices, shreds, grates, crimps and juliennes
- Process 600-800 lbs. per hour
- 1 Speed, 1/2 HP motor



Model M2000  
Additional Models Available

## VACUUM PACKAGING MACHINE

- Vacuum packaging models with durable stainless steel housings and vacuum chambers
- Fast and durable Busch vacuum pumps
- Gas-flush capable (not available on 250 Model)
- Variable sensor controlled vacuum settings
- Clear, see-through lid
- Stainless steel cart accessory



Model 350



## VULCAN'S TERMS AND CONDITIONS OF SALE

Sales of all items listed herein and all other products and services sold by Vulcan, a division of ITW Food Equipment Group LLC (including its brands Wolf and Berkel) ("Vulcan"), are expressly limited to and made conditional on acceptance of its current terms and conditions of sale, found at <https://www.vulcanequipment.com/terms-sale> ("Terms"). Any additional or different terms are hereby rejected. Commencement of work by Vulcan or acceptance of delivery of products by purchaser constitutes purchaser's acceptance of the Terms.



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