



2019
PRODUCT
SHOWCASE

 WOLF

 VULCAN

 Berkel



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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

Supercharger plates are standard-improving energy utilization and performance

Deflector tray removes for easy cleaning



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 1/4" 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



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 VW2S

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



FRYERS

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

KleenScreen**PLUS**® 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

Lifetime 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 deliming 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 deliming 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 15YSG

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

Deflector tray removes for easy cleaning



Model ACB47

ENTRY SLICER

Easy to operate for great results

Slice from wafer thin up to $\frac{3}{16}$ "

Disassemble without tools for easy cleaning

10" carbon steel knife

Top-mounted - two stone sharpening system produces consistently sharp knife edge



Model 825A-PLUS

ECONOMY SLICER

Powerful $\frac{1}{3}$ and $\frac{1}{2}$ HP motors

Easy to operate for great results

Slice from wafer thin up to $\frac{3}{16}$ "

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

PROFESSIONAL SLICER

World's easiest slicer to clean and sharpen

13" stainless knife that slices up to 1 $\frac{5}{16}$ " thick

Powerful $\frac{1}{2}$ 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 X13A-PLUS
Manual Version Available

BREAD SLICER

Powerful $\frac{1}{3}$ HP motors

Available in $\frac{3}{8}$ " (10mm), $\frac{7}{16}$ " (11mm), $\frac{1}{2}$ "
(13mm) or $\frac{3}{4}$ " (19mm) pre-set slice thickness

Premium white powder coat finish

Convenient front-mounted,
stainless steel bagging trough

Removable scrap pan



Model MB $\frac{7}{16}$

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



WARRANTY / TERMS / RETURN POLICY



LIMITED ORIGINAL COMMERCIAL EQUIPMENT WARRANTY

Vulcan warrants its new product(s) (the "Product(s)") to be free from defects in material and workmanship for a period of one (1) year from the date of original installation.

Wolf is affiliated with Vulcan and thus Wolf products carry the same warranty as the Product(s). This warranty is subject to the following conditions and limitations:

1. This warranty is limited to Product(s) sold by Vulcan to the original user in the continental United States, Hawaii and Canada. Dealer shipments of Product(s) outside the United States, Hawaii and Canada are not covered under this warranty agreement.
2. Original installation must occur within eighteen (18) months of the date of manufacture, and written proof of the installation date must be provided to Vulcan. The Product(s) must be located at the original installation location.
3. Vulcan's sole liability shall be at Vulcan's option, for Vulcan to repair or replace any Product(s) found to be defective.
4. Vulcan will bear normal labor charges incurred in the repair or replacement of a warranted Product within 50 miles (80 kilometers) of an authorized service agency. Time and travel charges in excess of 50 miles (80 kilometers) will be the responsibility of the Buyer requesting the service.
5. This warranty does not apply to any Product(s) which have not been used, maintained or installed in accordance with the directions published in the appropriate installation and operation manuals. Vulcan will bear no responsibility or liability for any Product(s) which have been mishandled, abused, misapplied, misused, subjected to harsh chemical action or poor water quality, modified by unauthorized personnel, damaged by flood, fire or other acts of nature, or which have altered or missing serial numbers.
6. Vulcan does not recommend or authorize the use of any Product(s) in a non-commercial application, including but not limited to residential use. The use or installation of Product(s) in non-commercial applications renders all warranties, expressed or implied, including the warranties of MERCHANTABILITY and FITNESS FOR A PARTICULAR PURPOSE, null and void, including any responsibility for damage, costs and legal actions resulting from the use or installation of Product(s) in any non-commercial setting.
7. Adjustments such as calibrations, leveling, tightening of fasteners or utility connections normally associated with original installation are the responsibility of the installer and not that of Vulcan.
8. Exceptions to the 1-year part warranty period are as listed:
 - Fryer equipment is supplied with limited fry tank warranty based on model. (See separate warranty statement.)
 - Steam equipment supplied with ScaleBlocker® water filtration system. (See separate warranty statement.)
 - Rubber seals, light bulbs and gaskets—90 days from the original equipment installation date.
 - Heating elements on drawer warmers, chip warmers, cook and hold ovens, and holding and transport cabinets have a 10-year warranty. Drawer frame assemblies have a 3-year warranty.
 - Heating elements on models 1024, 1036 and 1048—90 days from installation.
 - Refrigeration compressor part—5 years from the date of installation, the date of end-user invoice or the date of dealer invoice, whichever is later, but in any case, 5-year warranty will start no later than 18 months from dealer invoice date.
 - Thermostats on ranges must have a calibration attempt made before a replacement will be covered under warranty.
 - Flame Safety components on medium duty ranges—90 days from the original equipment installation date.
 - Labor, travel and mileage will be covered during the first year only.
9. Original purchased replacement parts manufactured by Vulcan will be warranted for 90 days from the parts invoice date. Exceptions are stainless steel fry tanks, refrigeration appliance compressors and pressure steam boilers, which will be warranted as stated in item 8. This warranty is for parts cost only and does not include freight or labor charges.
10. This states the exclusive remedy against Vulcan relating to the Product(s), whether in contract or in tort or under any other legal theory, and whether arising out of warranties, representations, instructions, installations or defects from any cause. Vulcan shall not be liable, under any legal theory, for loss of use, revenue or profit, or for substitute use or performance, or for incidental, indirect, punitive or special or consequential damages or for any other loss of cost of similar type. In no event shall Vulcan's liability exceed the purchase price of the Product(s).
11. THIS WARRANTY AND THE LIABILITIES SET FORTH HEREIN ARE EXCLUSIVE AND IN LIEU OF ALL OF THEIR LIABILITIES AND WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO IMPLIED WARRANTIES OR MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE, AND CONSTITUTES THE ONLY WARRANTY OF VULCAN WITH RESPECT TO THE PRODUCT(S).



LIMITED ORIGINAL COMMERCIAL EQUIPMENT WARRANTY

Berkel Company ("Berkel") warrants to the buyer of new equipment that said equipment, when installed in accordance with our instructions and subjected to normal use, is free from defects in material or workmanship for a period of one (1) year from the date of sale.

BERKEL SPECIFICALLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESS OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

Berkel's obligation and liability under this warranty is expressly limited to repairing or replacing equipment that proves to be defective in material or workmanship within the applicable warranty period. Berkel or a Designated Berkel Service Location will perform all repairs pursuant to this warranty. Berkel expressly excludes responsibility for incidental or consequential damages to buyer or any third party, including, without limitation, damages arising from personal injuries, lost profits, loss of business opportunity, loss of property, economic losses, or statutory or exemplary damages, whether in negligence, warranty, strict liability or otherwise.

This warranty does not apply to: periodic maintenance of equipment including but not limited to lubrication, replacement of worn blades, knives, stones, knobs, accessories and miscellaneous expendable supply items, and other adjustments required due to installation set-up or normal wear.

These warranties are given only to the first purchaser from a Berkel Authorized Channel of Distribution. No warranty is given to subsequent transferees. The foregoing warranty provisions are a complete and exclusive statement of the warranty between the buyer and seller. Berkel neither assumes nor authorizes any persons to assume any other obligation or liability connection with said equipment. This warranty supersedes any and all prior warranties to the subject hereof.

BERKEL

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WOLF

EQUIPMENT TERMS AND RETURN POLICY

TERMS: Vulcan payment terms are ½% 10 days, net 30 days from date of INVOICE. A cash discount will not apply to shipping charges, C.O.D. payment or sight draft billing. All orders are subject to approval by Vulcan.

PRICES: All prices are F.O.B Shipping Point

Prices do not include any municipal, state or sales tax. Options in this list are available only at time of shipment. Accessory items can be ordered at any time from current published equipment price lists, or from any Vulcan Parts Depot. Accessory exceptions are flue risers and convection oven stands. Order as you would standard equipment.

CHECK THAT ORDERS ARE COMPLETE - DO THEY INCLUDE:

- | | |
|--|---|
| 1. Type of gas and/or specific electric characteristics (voltage, phase and hertz). | 4. Optional equipment and/or accessories. |
| 2. Name and address of end-user installation (if known). | 5. Type of finish. |
| 3. Position of units that are to be battered together (left to right facing equipment).
A sketch is preferable. | 6. Specify shipping date (month, day and year). |

SHIPMENTS: Upon acceptance of the merchandise by the carrier, title passes to the purchaser and the Vulcan equipment travels at the risk of the purchaser.

RETURN POLICY: Vulcan products cannot be returned without prior written factory authorization. The restocking charge is 20% plus any costs to recondition the equipment. No returns accepted after 90 days from date of invoice. Returns for credit must be freight prepaid. Orders cancelled or changed after production has started are subject to a charge of up to 20%. Any special merchandise built to a buyer's specifications will be subject to a 50% minimum cancellation charge.

PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

VULCAN & WOLF

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Vulcan Food Equipment Group

Representing these premier brands



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