

Spotlight on Vulcan's Heavy-Duty Equipment

By: Roxanne Holt

Known all over the world for its masterful design, precision performance and productivity-enhancing commercial kitchen equipment, Vulcan is the industrial cooking equipment brand of choice for quality-minded restaurant owners and operators. But what if you are managing a high output foodservice operation? Are Vulcan products up to the task? The answer to this question is “yes.” And then some. In fact, Vulcan has an entire line of heavy-duty commercial kitchen equipment. Here’s a closer look at Vulcan’s innovative V Series gas and electric restaurant ranges, stoves and more — all designed to help high output foodservice operations keep up with demand without sacrificing quality.

Introducing... the V Series

All restaurants aren’t created equal. Nor are all pieces of restaurant equipment. If you’re looking for a heavy-duty solution for your lodging, recreation or other high output kitchen operation, look no further than Vulcan’s V Series.

What makes the V Series stand out from the rest? Ingenious details like modular design from top to bottom and side to side, easy cleaning, multi-functionality for searing and finishing, simple food transfer, and high temperatures, for starters. The result? Faster, more evenly cooked food and shorter customer wait times — a win-win in the complex landscape of demanding kitchen environments and increasingly discerning consumers. Says Vulcan Range Business Manager Chris Stern, “The technology used in the V Series has really redefined heavy-duty equipment and set a new standard for modularity, versatility and performance.”

The V Series Range Line

If you’re already surprised to learn that Vulcan has a line of products dedicated to the needs of heavy-duty cooking operations, you may be further surprised to learn of the many different V Series options available, including the following:

- *V Series Gas Ranges With Top Sections*

Available in a variety of configurations, including [12-](#), [18-](#) and [24-in.](#) models; [36-in. models with two 18-in. top sections](#) and [three 12-in. top sections](#); and [36-in.](#) and [48-in. models](#) with single-section tops. V Series Gas Ranges feature stainless steel at the front, sides, base and back, SST Telescoping Condiment Rail Standard, heavy-duty cast grates and aeration bowls, 6-in. stainless steel legs, and other innovative features aimed at true durability and versatility.

- *V Series Wide Plancha Gas Ranges*

The embodiment of small and mighty, the [18-in. Wide Plancha Gas Range](#) is designed to hold up to even the most rigorous kitchen environments, thanks to stainless steel components, a three-sided grease trough, universal rack guides with a removable shelf, and searing 800° temperatures at the center of the burner zone leading to 500° at the rear. For larger operations, the [36-in. Wide Dual Plancha Gas Range](#) more than delivers when meeting the needs of today’s fast casual dining restaurants.

- *V Series Gas Range w/Infrared Charbroiler*

Ideal for kitchens with limited space, the [24-in.](#) Gas Range w/ Infrared Charbroiler comes equipped with an infrared charbroiler to achieve maximum flavor and desirable grill marks. It's completely customizable from top to bottom and can be built with a refrigerated cabinet base or with compact legs for countertop use. It can also be configured for [36-in.](#) and built with a standard or convection oven base, as well. Desirable energy efficiency at 22,000 BTU/hour and a patented infrared burner system for each cooking zone are just two of the features that make it an industry standout. Throw in handy direct-ignition piezo spark igniters and the other high-performance durable design elements found throughout the V Series line, and even the most demanding foodservice settings have met their match with the Gas Range w/ Infrared Charbroiler.

Further adding to the functionality of Vulcan's V Series line are its [Stainless Steel Restaurant Cabinets & Oven Bases](#) and [Refrigerated Bases](#).

Beyond Ranges

The V Series also extends beyond ranges, thereby covering an even broader spectrum of restaurant operations. Complementary pieces of enduring equipment include the [V Series Range Matched Fryers](#), [V Series Salamander Broilers](#), [V Series Range Matched Broilers](#), [Chophouse Broilers](#) and the [Double Deck Commercial Kitchen Broiler](#), which is available in both ceramic and infrared.

Together, the intelligently designed Vulcan V Series Heavy Duty Range Line and Cooking Suites add up to an unprecedented option for contemporary foodservice operators looking to keep up with demand without falling short on food quality and service.

Continues Stern, "To ensure Vulcan continually supports foodservice needs now and in the future, we created the V Series with three key goals in mind: to enhance the visual aesthetic for exhibition cooking, which is a key trend in the marketplace today, to increase the versatility to accommodate operators' changes in menu or kitchen requirements, and to deliver superior performance time after time to exceed customer expectations."

About Vulcan

[Vulcan](#), a division of ITW Food Equipment Group LLC, is a leading manufacturer of cooking equipment in the U.S. with a broad line of products including [ranges](#), [convection](#) and [combi ovens](#), [fryers](#), [griddles](#), [charbroilers](#), [steamers](#), [braising pans](#), [kettles](#) and [heated holding cabinets](#). Vulcan sells both to the foodservice and food retail end-user segments, including chain and independent restaurants, hospitals, assisted living facilities, nursing homes, K-12 schools, colleges/universities, hotels, casinos, recreation, corrections, and grocery stores.