

Introducing Vulcan's Restaurant Range with New Refrigerated Base Option

Looking for the flexibility of storing food products at the point of use, but don't have a large enough volume to necessitate adding a Vulcan V Series Heavy Duty refrigerated base to your foodservice operation? If so, then the latest from Vulcan may be exactly what you've been waiting for. The debut of refrigerated bases for the leading professional equipment manufacturer's medium-duty Endurance™ Series of ranges offers the ultimate in restaurant cooking convenience. Here's a closer look at this new and exciting option from Vulcan.

Chilled Proteins When and Where You Need Them

A host of benefits await when you configure your [Vulcan Endurance range](#) with a fully integrated Traulsen twin-drawer refrigerated base. For starters, dedicated cold air is supplied to each drawer meaning that with frequent drawer openings and in even in the harshest kitchen environments, operators will have the peace of mind that comes with knowing they're compromising neither the integrity of their food nor the safety of diners.

An added level of protection and convenience? Self-closing drawers with a practical stay-open feature which ensures that food stays chilled even if busy employees forget to close the drawer, but stay open during unloading.

Meanwhile, roomy six-inch deep pans not only improve kitchen efficiency by requiring fewer refilling trips to the fridge, but also help prevent less-than-ideal "workarounds," such as storing proteins on ice in a pinch.

And it goes without saying that you also get all of the masterful advantages for which Vulcan has long been known, such as sturdy, stainless steel construction and EZ Clean gaskets -- not only for durable and reliable performance, but also for a lower cost of ownership in the form of everything from easier cleaning to less maintenance. And, of course, while you're celebrating reduced lifetime service costs, your kitchen staff will be delighting in easier cleanings.

Your Ideal Range is Waiting

The best part? Whatever your kitchen space and operational needs, the Traulsen twin-drawer refrigerated base can be configured with the entire line of Endurance range products, including open top burners, charbroilers and griddles.

Gone are the days of wasting time and risking collisions while running back and forth to the walk-in. With [Vulcan's Endurance Series](#), operators can simply remove the product and transfer it right to the stove top while maintaining their focus on the task at hand: cooking and serving the high-quality food that keeps customers coming back for more. In other words, the proteins you need are literally at your fingertips.

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.