



Restaurant
Ranges

VULCAN

Endurance™

Medium Duty Gas Ranges

Besides total flexibility and adaptability to nearly any location, the Endurance™ Range offers Vulcan's legendary toughness, precision and dependability, and is loaded with innovative features sure to make an impact on your kitchen.

Standard Features:

- 30,000 BTU/hr open top burners with lift-off heads for easy cleaning
- Heavy duty cast grates, easy lift-off 2" x 12" in front and 12" x 14" in back
- Extra deep grates in back accommodate large pans or stock pots
- Extra deep pull-out stainless steel crumb tray with welded corners to contain liquids
- 35,000 BTU/hr bakers depth standard oven allows 18" x 26" sheet pans to fit side-to-side or front-to-back in 36", 48" and 72" ranges (sheet pans fit front-to-back in 24" and 1 side of the 60" ranges)
- Each oven includes 2 racks and 4 rack positions



*Shrouded flashtube pilot system
(1 pilot per every 2 open burners)
saves \$300 per year in energy costs.*



2 oven racks standard and 4 rack positions.

EV Series Electric Ranges

Our EV Series Electric Ranges meet the demands of foodservice cooking with rugged construction and quality features that bring ease of use, added efficiency and improved productivity to your operation. With heavy duty features, it can be sold as a medium or heavy duty electric range.

Standard Features:

- 2 kW French Plates with infinite heat controls
- Extra deep pull-out stainless steel crumb tray with welded corners to contain liquids
- 5 kW bakers depth standard oven allows 18" x 26" sheet pans to fit side-to-side or front-to-back in the 36" range, and front-to-back in 24" and 60" range standard oven
- Top browning control
- 208 or 240 V ranges are shipped 3-phase and are easily field convertible to 1-phase
- 1 oven rack and 4 rack positions



EV36S

Vulcan Restaurant Ranges

Our Endurance™ Medium Duty Gas Ranges and EV Series Electric Ranges offer Vulcan's legendary toughness, precision and dependability. They're loaded with innovative features that bring ease of use, added efficiency and improved productivity to any operation.

Standard Features of all Gas and Electric Ranges:

- Fully MIG welded frame
- Stainless steel front, sides and lift-off high shelf
- 6" adjustable legs
- Cool-to-the-touch control knobs
- Oven thermostat adjusts from 250–500°F with low setting
- Oven controls mounted in insulated side compartment on all models (except 24" range) to keep controls out of the heat zone



36S-6B



36S-2B24CB

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
& Charbroilers



Ovens



Combi
Ovens



Heated
Holding



Heavy Duty
Cooking



Restaurant
Ranges



Steam



DONE TO PERFECTION.

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