

# VULCAN

## ELECTRIC PRODUCTS



THE BROADEST SINGLE-BRAND LINE  
OF ELECTRIC COOKING EQUIPMENT

# THE RISE OF ELECTRIFICATION

## CLIMATE-CONSCIOUS CITIES




Local governments are moving towards **all-electric buildings** and **restricting the use of natural gas in new construction** in order to meet climate goals around greenhouse gas emissions.

As of March 2022:

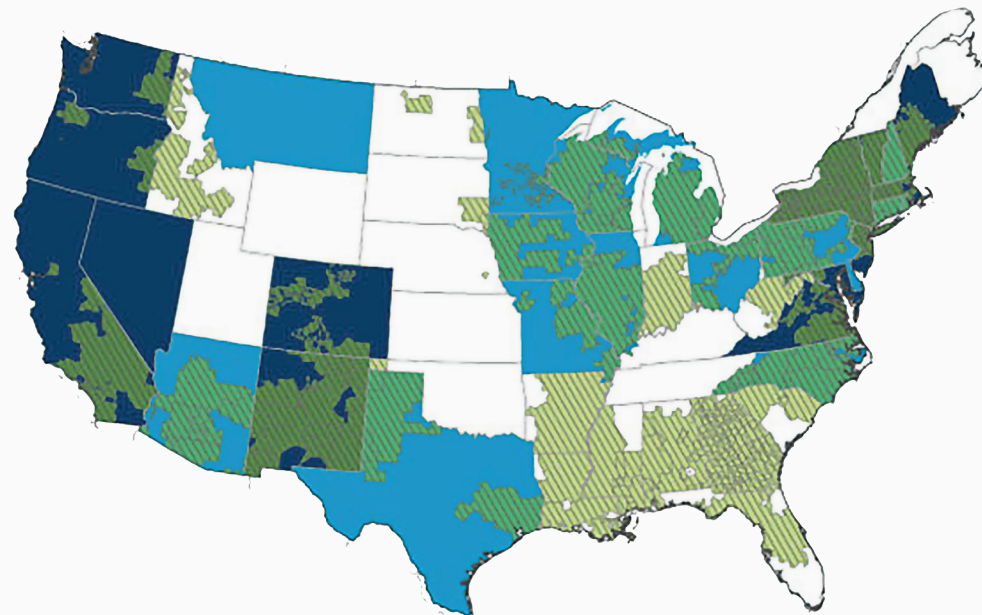
- 9 cities in California have moved forward with limits on natural gas, including Menlo Park & San Jose
- 12 towns in Massachusetts are advocating to change MA law and require all-electric
- New York City plans to phase out its reliance on gas and oil by 2030
- Several active bills in progress in Washington state are seeking gas disallowance in building codes

Many other states are enacting legislation in support of clean energy or carbon-reduction goals as shown below.

### States with Clean Electricity Mandates & Utilities with Decarbonization Goals, 2021

-  Utility with 100% Decarbonization Goal
-  State with Clean Energy Mandate ≥ 50%
-  State with Clean Energy Mandate

Source: World Resources Institute



## CONSULTANT CONTEXT

### INTEGRATION

For some consultants, meeting the needs of all electric kitchens is already party of their day-to-day operation.

### ALTERNATES EXPLORATION

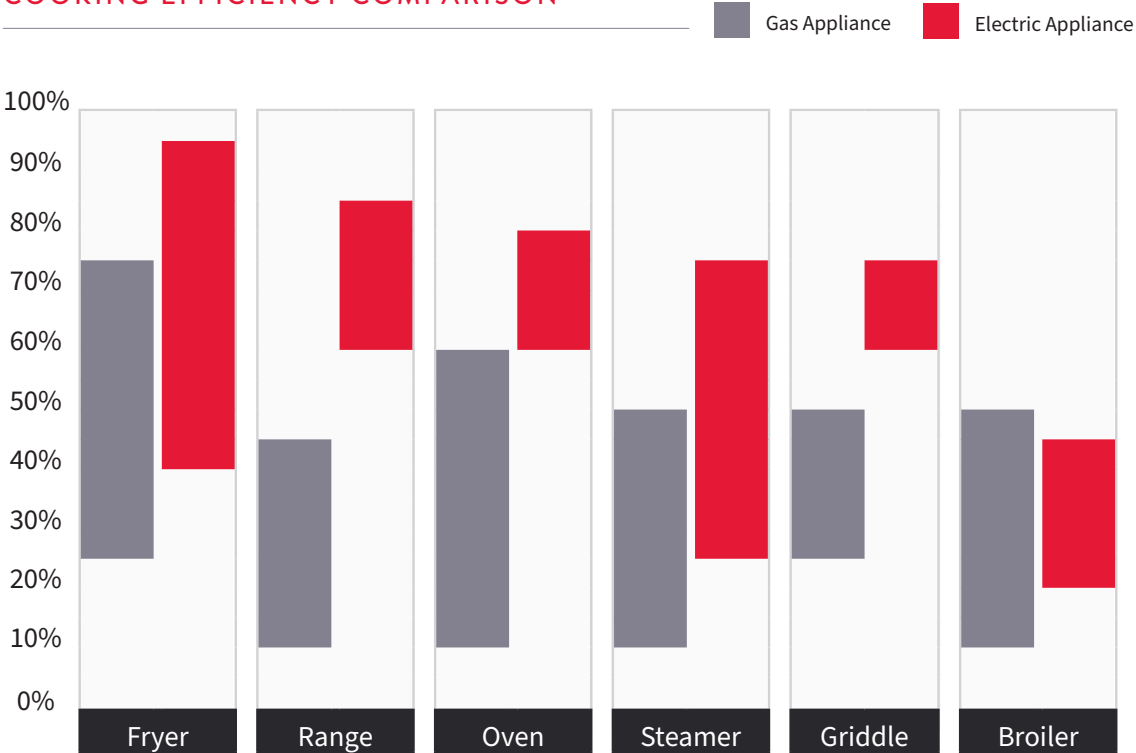
For others, this trend challenges them to think about how to convert from traditional gas units to electric solutions.

### FACT FINDING

For the remaining consultants, they are beginning to learn about how these regulations/client demands may impact their business.

# ELECTRIC VS. GAS COOKING

## COOKING EFFICIENCY COMPARISON



Equipment efficiencies via Food Service Technology Center.

Natural gas is currently the most frequently chosen fuel choice nationwide, however as more areas begin the transition to electric, the chance that kitchens in your area will undergo overhauls is inevitable. End users are particularly interested in knowing what compromises will be made when switching or if there are any operational advantages in leaving gas for electric.

In most cases, electric equipment delivers increased productivity, faster preheat and recovery, more even heating and an overall cooler working environment.





# VULCAN'S SOLUTION

*The Broadest Single-Brand Line of Electric Cooking Equipment*

Specify Vulcan's comprehensive portfolio of easy-to-use, proven electric equipment to help you meet meet local and state regulations in addition to the needs of your customers.

- LWE Steamer
- Versatile Chef Station
- VC5 Convection Oven
- Electric Griddles & VMCS Manual Clamshell
- CEF Countertop Electric Fryer
- EV Series Ranges





# LWE STEAMERS

*Extreme Water Savings. Amazing Steam Power.*

- ENERGY STAR® certified a la carte steamer
- Reduces water usage by 90% and electricity by 50%
- Saves \$2,000 to \$4,000 annually in energy
- Additional \$500 to \$1,000 in water savings
- No increase in cook times
- Less filter maintenance and scale cleaning required

## SAMPLE UTILITY REBATES *(also available in other locations)*

LOCATION	ELECTRICITY	WATER
Los Angeles	\$1,850	\$485
San Francisco	\$1,250	N/A
Seattle	\$250 - \$950	N/A
Mid-Texas	\$400	N/A
Oregon	\$2,600	N/A

## ELECTRIC STEAMERS

### ET SERIES *(generator based floor models)*

C24ET6 or 10

C24ET6 or 10-PS (PowerSteam™)

**\*C24ET6 or 10-LWE (Low Water Energy)**

### EA SERIES *(generator based counter models)*

C24EA3 or 5 Plus

C24EA3 or 5-PS (PowerSteam™)

**\*C24EA3 or 5-LWE (Low Water Energy)**

### EO BOILERLESS SERIES

**\*C24EO3 or 5**

*\*ENERGY STAR® certified*



EO BOILERLESS

C24EO3



ET SERIES

C24ET6-LWE

REDUCE YOUR CLIENT'S  
WATER USAGE BY 90%



Vulcan LWE Steamer  
**9 Gallons**  
water per hour

— VERSUS —



Traditional Steamer  
**86 Gallons**  
water per hour

REDUCE YOUR CLIENT'S  
ELECTRICITY BY 50%

*a 20,000 kWh savings per year\**  
— with no increase to cook times.



*\* 5-Pan 15 kW Steamer, runs 8 hours per day x 365 days*

# VERSATILE CHEF STATION

*Versatility Meets Precision.*



PRECISION



CONTROL



EFFICIENCY



DESIGN



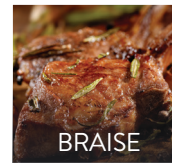
TECHNIQUE

- Unique multi-function cooker that performs a wide range of cooking techniques with precision
- Appeals to clients seeking a compact and flexible cooking station
- Expand menu without expanding footprint
- Save costly hood space
- Streamline and simplify workflow
- Reduce cleaning time and effort
- Intuitive controls with digital display

## ELECTRIC VERSATILE CHEF STATION

VCS18 (18")

VCS36 (36")



BRAISE



SEAR



SAUTÉ



STEAM



BOIL



SHALLOW FRY



RETERM



SIMMER



VCS36

# VC5 CONVECTION OVEN

*Award-Winning All-Purpose Oven.*

- ENERGY STAR® certified oven with **highest cooking efficiency in industry** (73%)
- Enhanced with distinguishable features
- Simple, reliable solid state controller with digital read out for time & temperature
- Cooler door skin temps (Up to 70°)
- Rear elements enable great bake results
- Lift off oven doors for easy cleaning

## SAMPLE UTILITY REBATES *(also available in other locations)*

LOCATION	ELECTRICITY
Los Angeles	\$350
Minnesota	\$600
New Jersey	\$350
Massachusetts	\$500
Washington	\$220 - \$2,200

## ELECTRIC CONVECTION OVENS

ET SERIES	VC5 SERIES	VC6 SERIES	ECO HALF-SIZE SERIES
VC4ED	VC5ED	VC6ED	ECO2D
VC44ED	VC55ED	VC66ED	
VC4EC		VC6EC	
VC44EC		VC66EC	

*All Vulcan electric convection ovens are ENERGY STAR® certified.*



*VC55ED on optional casters*

*Dishmachine-Safe Oven Doors*

# ELECTRIC GRIDDLES & VMCS MANUAL CLAMSHELL

*Double the Production. Not the Footprint.*

- Unique manual clamshell griddle accessory that cuts cook time in half— enabling operators to cook almost 2x more lbs./hr.
- Gap adjustment sets clamshell height to enable cooking a variety of menu items
- Available in 208V or 240V with 10 mm Rapid Recovery™ composite plate or grooved steel plate
- Clamshell is compatible with new or existing 24" deep Vulcan griddles
- Electric: HEG(E), RRE(E) series units with 4" backsplashes



## Exclusive Vulcan Rapid Recovery™ Composite plate

- Combines an aluminum core interior with a 304 SS exterior (easier to clean compared to chrome)
- Transfers heat 5x faster than traditional plates
- Even heating across surface for consistent cooking results
- Great for high volume applications—cook 9% more pounds per hour than a steel plate



## Grooved Steel

- Select a grooved steel plate to replicate charbroiler grill marks



VMCS-101 Smooth Rapid Recovery™ Composite Plate



VMCS-201 Grooved Steel Plate

## ELECTRIC GRIDDLES

### HEG (E) SERIES

HEG24E  
HEG36E  
HEG48E  
HEG60E  
HEG72E

### RRE (E) SERIES

RRE24E  
RRE36E  
RRE48E

## ELECTRIC MANUAL CLAMSHELL

### VMCS

VMCS-101  
VMCS-201





# CEF COUNTERTOP ELECTRIC FRYER

*Optimize Your Client's Frying Footprint.*

- ENERGY STAR® certified countertop fryer matches the productivity of a floor model in a convenient countertop format
- Robust, heavy-duty features
  - *Ribbon-style heating elements heat oil quickly to shorten cook times*
  - *Behind-the-door solid state analog controls utilize precise temp control allowing food to be cooked consistently batch-to-batch*
  - *Large 1 ¼" drain valve with standard quick disconnect enables easy filtration*

## QSR CASE STUDY

A 500+ location QSR chain with heavily breaded seafood products adopted the CEF into their system.



The Results:

### Optimized Kitchen

*Product stored in freezer bases below fryer;  
fewer footsteps and reduced traffic per employee*

### Improved Fryer Productivity

*Cook times reduced by 30%, shaving 18 seconds  
off per check*

### Enhanced Food Quality

*Less oil absorption into the food, resulting  
in lighter and crispier product*



CEF40

## ELECTRIC FRYERS

### CEF SERIES (COUNTERTOP)

CEF40  
CEF75

### ER SERIES (FLOOR)

ER50  
ER85



French Top



Hot Top



Griddle Top

# EV SERIES RANGES

*No Gas. No Problem.*

EV series Electric Ranges offer foodservice cooking with rugged construction and quality features that bring ease of use, added efficiency and improved productivity to any operation.

Configure the range to suit the needs of each individual operation:

**Three top choices to choose from:**

- French Plates with infinite heat controls, ideal for sauté pans
- Hot Top sections with thermostatic controls, ideal for simmering and stewing in larger stock pots or saute pans
- 12", 24", and 36" wide griddles boast a ¾" thick griddle plate with thermostatic controls

**Two oven base sizes to choose from:**

- 36" wide baker's depth standard oven, fits full size sheet pans
- Space saver 24" wide oven fits full size sheet pans front-to-back

## EV RANGE MODELS

OVEN SIZE	BASE OPTIONS
EV12	12" Range with spreader base
EV24S	24" Range with space saver oven base
EV36S	36" Range with 36" oven base
EV48S/S	48" Range with choice of 36" oven base/12" cabinet base or (2) 24" oven bases
EV60SS	60" Range with (1) 36" oven base and (1) 24" space saver oven base

**TOP OPTIONS** - *Tops can be mixed and matched to any configuration!*

French Tops	(2) 9" round 2 kW French Plates, per 12" section
Hot Tops	12" wide, full 5 kW Hot Top section
Griddle Tops	12", 24", or 36" wide thermostatically controlled griddle plate section

# CONSULTANT SUPPORT

## *Done to Perfection*

Vulcan Consultant Services was established in 2020 to support and assist the consultant community with resources, specification assistance and cooking equipment educational support. From our newsletter, *Fired Up!*, to our training resource library, we are always working to provide consultants and specifiers updated access to our products, new technology, training and technical support.

### CONSULTANT TOOLS AVAILABLE

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- Fired Up! Newsletter: includes consultant contributions and educational content
- Look Under the Hood video: Vulcan and Gaylord culinary event
- The Rise of Electrification with Richard Young of Frontier Energy webinar
- CEU-eligible Heavy Duty Range Course
- On-demand Kettles, LWE Steamers, Heavy Duty Range Courses
- FEG Consultant Hotline: **888-492-3895**

Visit [vulcanequipment.com](https://vulcanequipment.com) to view our entire portfolio of electric products and to learn more about our consultant support.





Masterful design. Precision performance. State-of-the-art innovation. For over 150 years, Vulcan has been recognized throughout the world for top-quality, energy-efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your foodservice operation run just right — every time.



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