V Series Range Line

BACK-OF-HOUSE DURABILITY. FRONT-OF-HOUSE REFINEMENT.

The V Series provides modularity from top to bottom and side to side, allowing for flexibility in your menu—today and tomorrow. Because of its unique design, the V Series enables you to bring artistry to the front of the house, while maintaining the durability and reliability you've come to expect from Vulcan.

V Series Range Line

MODULARITY

With V Series ranges, it's easy to create the line-up you are looking for or to redesign your kitchen—and your menu—after the initial installation. Top sections of the same size, including open burners, hot tops, French tops, charbroilers and griddles, are interchangeable. The same goes for like-sized bases, from refrigerated bases and cabinets to standard, convection, and finishing ovens. You have the freedom to create your perfect work station.

Our standard front top ledge; telescoping to fit 1/9th size pans.

STANDARD FEATURES

- Available in 12", 18", 24", and 36" widths
- Stainless steel front, sides, burner box and plate ledge
- 4" stainless steel stub riser
- 33K 2-piece open burners
- Heavy duty cast grates and aeration bowls
- Stainless steel cabinet base doors and adjustable universal slides with stainless steel shelf for cabinet base units
- 6" adjustable legs, 4" legs for modular equipment (not mounted on a refrigerated base)
- 1¼" front gas manifold with 1¼" rear gas connection (capped)

50,000 BTU/hr standard oven.

Blade grate designed for superior burner performance.

OPTIONS

- Natural and LP gas regulators
- Stainless steel oven cavity
- 650°F Chef's Finishing Oven
- Casters
- Curb mounting
- Dolly frame mounting

ACCESSORIES

- Common condiment type, telescoping plate rails
- 10", 22", or 34" high back risers (no shelf)
- 22" high, single deck riser with shelf (solid or flow-thru shelf)
- 34" high, double deck riser with shelf (solid or flow-thru shelves)
- Dolly frames
- Equipment stands for modular line-ups

Heavy Duty PowerFry3™ fryer with solid state controls behind the door.

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.

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