



- Flexible griddle platform makes customizing to fit your operation easy
- Energy-efficient infrared burner system reduces gas usage by 12–20%
- Solid-state controls deliver precise temperatures, fast recovery and uncompromised cooking consistency
- Available with IRX™ infrared technology and exclusive Vulcan Rapid Recovery™ griddle plate technology



VCCG36



DONE TO PERFECTION.
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FLIP BURGERS, FILL ORDERS AND MAKE MONEY—FASTER.

With a wide variety of high-performance options available, every Vulcan Custom Chain Griddle is designed to make your kitchen more profitable. Quick recovery times and even temperatures across the entire griddle plate increase productivity and consistency in the most demanding establishments. Plus, our extremely energy efficient burners reduce utility bills and ventilation load.



VCCG36

- Increases throughput by 10–20%
- Each 12" high-performance cooking zone operates independently of adjacent sections to maximize recovery and production
- Each cooking zone utilizes an integrated pilot and gas pressure regulator
- Solid-state thermostatic controls deliver superior response to different product loads and can be programmed to deliver the precise response required by your culinary team

ENERGY STAR® qualification varies based on options selected. Consult factory or ENERGY STAR qualified product list for confirmation.

Masterful design. Precision performance. State-of-the-art innovation. For over 130 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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1-800-814-2028



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