



2018 PRODUCT SHOWCASE



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ENDURANCE™ RESTAURANT RANGE



Model 36S-6B
shown with optional casters



ENDURANCE™ RESTAURANT RANGE

Durable, MIG welded construction

Flashtube pilot system can save up to \$300 per year in gas consumption

Versatile 30,000 BTU/hr. burner delivers rapid boil times, even sauté and superior turndown

Best repeatable oven bake in the industry with two oven racks standard



DONE TO PERFECTION.



RANGE MATCH SALAMANDER BROILER

AVAILABLE WITH INFRARED BURNER



Model 36RB



RANGE MATCH SALAMANDER BROILER

AVAILABLE WITH INFRARED BURNER

Stainless steel front, sides and top with 1-gallon
drip pan capacity

Dual temperature controls

6 grid positions

High grid temperatures for consistent productivity



DONE TO PERFECTION.



Model VACB47



ACHIEVER CHARBROILER

Best temperature profile of any charbroiler in its class

More usable heat (600–700°F) for maximum production capacity and productivity

17,000 BTU/hr. burner in each 6" broiler section

Supercharger plates are standard—improving energy utilization and performance

Deflector tray removes for easy cleaning



DONE TO PERFECTION.



MSA SERIES GAS GRIDDLE



Model MSA48



MSA SERIES GAS GRIDDLE

1"-thick griddle plate distributes burner heat evenly

Available with Vulcan's exclusive Rapid Recovery™ composite griddle for even heating, increased productivity and easy cleaning

Cool bull nose design keeps the front rail cool-to-the-touch at all times

Embedded snap-action thermostat provides more accurate plate temperatures and quicker recovery times

Fully welded frames, supervised gas pilot protection, heavy gauge knob guards and high capacity grease drawers



DONE TO PERFECTION.

MEDIUM DUTY MANUAL CONTROL GRIDDLES



Model VCRG36-M1



MEDIUM DUTY MANUAL CONTROL GRIDDLES

1"-thick steel griddle plate distributes burner heat evenly

One 25,000 BTU/hr. "U" shaped aluminized steel burner for every 12" of griddle width

One infinite heat control valve for each burner with standing pilot ignition system

Constructed standard for natural gas service; propane conversion kit supplied with the unit



DONE TO PERFECTION.



MEDIUM DUTY SNAP ACTION GRIDDLES



Model VCRG36-T1



MEDIUM DUTY SNAP ACTION GRIDDLES

Embedded snap-action thermostat provides more accurate plate temperature and faster recovery times on 1" thick griddle plate

One 25,000 BTU/hr. "U" shaped aluminized steel burner for every 12" of griddle width

One pilot safety valve for every two burners; valve will completely shut off gas to pilot and burners if pilot extinguishes

Constructed standard for natural gas service; propane conversion kit supplied with the unit



VULCAN

DONE TO PERFECTION.



Model VCRH36



MEDIUM DUTY HOT PLATES

Fully ported two-piece 25,000 BTU/hr. burners with lift-off heads and cast iron top grates provide fire power for sauté work and turndown for reductions

One infinite heat control valve for each burner with standing pilot ignition system and manual controls

Flash tube technology saves fuel costs and creates a splash proof pilot

Constructed standard for natural gas service; propane conversion kit supplied with the unit



DONE TO PERFECTION.

MEDIUM DUTY CHARBROILERS



Model VCRB36



MEDIUM DUTY CHARBROILERS

One 14,500 BTU/hr. cast iron burner and char-radiant for each broiler grate

One infinite heat control valve for each burner with standing pilot ignition system

5 $\frac{1}{4}$ " wide cast iron grates are reversible for level or inclined broiling positions

Constructed standard for natural gas service; propane conversion kit supplied with the unit



DONE TO PERFECTION.



Model VSP100



VSP SERIES STOCK POT RANGES

Two 55,000 BTU/hr. ring-type burners in each section — 110,000 BTU/hr. input per section

Standing pilot ignition with two infinite control manual gas valves for each section

Heat shield protects gas valves from high temperature, extending valve component life

Heavy duty cast iron top grates support large stockpots



DONE TO PERFECTION.

INSULATED HUMIDIFIED CABINETS



Model VHU18



INSULATED HUMIDIFIED CABINETS

Humidity level is automatically adjusted after staff sets temperature, making training easier than ever

Active humidity control continuously monitors moisture levels, making it simple to serve consistent, great-tasting meals

Ergonomic top-mounted digital controls allow ease of use and comfort

Tempered glass eliminates the need to open doors to check inventory levels

10-year warranty on heating elements



DONE TO PERFECTION.

INSTITUTIONAL SERIES HOLDING CARTS



Model VBP15I



INSTITUTIONAL SERIES HOLDING CARTS

Top mounted digital display

Now available with adjustable racking,
lip load racking, or shelves

20-gauge stainless steel interior, exterior
and welded frame

Field reversible doors

Forced air gives superior heat distribution
& fast recovery

10-year warranty on heating elements

VBP & VPT Series are ENERGY STAR®
certified (Select models only. View the
ENERGY STAR® website for the latest.)



DONE TO PERFECTION.

NON-INSULATED HOLDING CARTS



Model VHFA18



NON-INSULATED HOLDING CARTS

Excellent durability from stainless steel construction

Reaches holding temperature 16% faster and uses 33% less electricity than an aluminum cabinet

Full-length glass door with aluminum frame instead of plastic door & frame

Easy-to-see top-mounted controls are less susceptible to damage

10-year warranty on heating elements



DONE TO PERFECTION.

PROOFING & HEATING HOLDING CABINET



Model VP18



PROOFING & HEATING HOLDING CABINET

Excellent durability from stainless steel construction

Reaches holding temperature 16% faster and uses 33% less electricity than an aluminum cabinet

Full-length glass door with aluminum frame instead of plastic door & frame

Easy-to-see top-mounted controls are less susceptible to damage

Adjustable racking to hold 18" x 26" or 12" x 20" pans

10-year warranty on heating elements



DONE TO PERFECTION.



Model VW2S



DRAWER WARMERS

Rugged 16-gauge stainless steel drawer slides and rollers

Heavy duty tubular stainless steel handle and legs

Separate controls for each drawer

Holds various size steam table pans without an adapter

Trim kit for built-in application

10-year warranty on heating elements



DONE TO PERFECTION.



Model VCW46



CHIP WARMERS

Removable front for easy cleaning

Door opens flat, reducing breakage while scooping out chips

First-in, first-out helps keeps chips fresh

10-year warranty on heating elements



DONE TO PERFECTION.

LG SERIES GAS FRYERS



Model LG300



LG SERIES GAS FRYERS

Durable stainless steel tank and front engineered to last

Large cold zone designed to prolong the life of your oil

Design reduces flue temperatures and BTUs, lowering your operating costs

5-year limited tank warranty and entire fryer replacement if tank leaks during first year

Available in 35-, 45-, and 65-lb. oil capacities



DONE TO PERFECTION.



Model 1VEG35M
Shown with accessory casters



VEG GAS FRYER

Stainless steel fry tank and door increase durability and ease of cleaning

ENERGY STAR® certified so it uses less energy, saving you money



Cooks 10 lbs./hr. more than a standard economy gas fryer*

*Third party-testing data by Fisher-Nickel

5-year limited tank warranty and entire fryer replacement if tank leaks during first year

Available in 35-lb. oil capacity



DONE TO PERFECTION.

GR SERIES GAS FRYERS



Model 1GR45M



GR SERIES GAS FRYERS

Long-lasting, easy-to-clean stainless steel fry tank and cabinet

Trouble-free adjustable casters – 2 swivel non-locking and 2 swivel locking

10-year limited tank warranty

Available in 35-, 45-, 65-, and 85-lb. oil capacities



DONE TO PERFECTION.

POWERFRY3™ 1TR45A SOLID STATE ANALOG FRYER



Model 1TR45A



POWERFRY3™ 1TR45A SOLID STATE ANALOG FRYER

Fast recovery increases production, allowing you to keep up with heavy load demands

ENERGY STAR® certified so it uses less energy, saving you money



Less than 750°F flue temperatures at maximum production rate

SOFTSTART™ Ignition System heats cold oil gently, prolonging oil life

Available in 45-lb. oil capacity



DONE TO PERFECTION.

MF-1 MOBILE FILTER



Model MF-1



MF-1 MOBILE FILTER

Designed for use with any Vulcan fryers or
with any brand of freestanding fryers

Extends oil life and saves you money

Reusable stainless steel mesh filter screen
assembly

Large 6" wheels make portable filtering easy

KleenScreenPLUS® accessory conversion kit
available to filter out particulates down to
0.5 microns



DONE TO PERFECTION.



Model VX15
Shown with optional ThermoGlo™ Food Warmer



FRYMATE™ VX15 DUMP STATION

Convenient fry dump station to keep product warm and improve kitchen work flow

Durable, easy-to-clean stainless steel cabinet and removable curved pan

Includes grease strip, connecting bracket, adjustable locking casters and all hardware standard

Available for 35-, 45-, 50- and 65-lb. gas or electric fryers

Optional ThermoGlo™ Food Warmer radiates uniform heat across surface



DONE TO PERFECTION.

VC5 SERIES GAS CONVECTION OVENS



Model VC5G
shown with optional casters



VC5 SERIES GAS CONVECTION OVENS

Removable, lift-off dishwasher-safe doors simplify the cleaning process and maximize labor productivity

Enhanced displays of time and temperature, plus built-in diagnostics

Best-in-class ENERGY STAR®
cooking efficiency ratings
AND 2017 KI Award Winner



Exclusive grab-and-go oven racks make it safer and easier for staff to remove pans



DONE TO PERFECTION.

VC4 SERIES GAS CONVECTION OVENS



Model VC44GD
shown with optional casters



VC4 SERIES GAS CONVECTION OVENS

Fully featured heavy duty oven at an affordable price

ENERGY STAR® certified – save on energy costs and possibly qualify for rebates



Cool-to-the-touch handles on independent doors for long-lasting reliability and easy operation

Grab-and-go rack system for safe and easy pan removal

50,000 BTU/hr. burner system provides superior baking performance & product quality



DONE TO PERFECTION.

VRH COOK & HOLD OVENS



Model VRH8



VRH COOK AND HOLD OVENS

Gentle air movement produces natural browning and consistent oven temperatures

Slow roasting produces more finished product to sell

Easy-to-use knob controls

Stackable stainless steel construction

250°F thermostat allows roasting without a hood in most areas

Lifetime warranty on heating elements



DONE TO PERFECTION.

BOILERLESS/CONNECTIONLESS COUNTER CONVECTION STEAMER



Model C24E03



BOILERLESS/CONNECTIONLESS COUNTER CONVECTION STEAMER

This batch production workhorse is ENERGY STAR® certified, benefitting your operation with superior water and energy savings



Innovative energy-management technology

Boilerless – no deliming required

Connectionless – no water or drain line required

Heavy duty door latch and mechanism

Exclusive gasket guard/pan pusher



DONE TO PERFECTION.

ELECTRIC COUNTER À LA CARTE CONVECTION STEAMER



Model C24EA5
shown with optional stand



ELECTRIC COUNTER À LA CARTE CONVECTION STEAMER

SmartDrain PowerFlush™ system

High output stainless steel steam generator

External deliming port and staged water fill

Heavy duty door and latch mechanism

Exclusive gasket guard/pan pusher



DONE TO PERFECTION.

Available with PowerSteam super-heated steam

ELECTRIC COUNTER À LA CARTE CONVECTION STEAMER (LWE)



Model C24EA5-LWE
shown with optional stand



ELECTRIC COUNTER À LA CARTE CONVECTION STEAMER (LWE)

Uses 90% less water than the Vulcan C24EA
Steamer

SmartDrain PowerFlush™ system

High output stainless steel steam generator

ENERGY STAR® certified, benefitting
your operation with superior water and
energy savings



External delimiting port and staged water fill

Heavy duty door and latch mechanism

Exclusive gasket guard/pan pusher



DONE TO PERFECTION.

SCALEBLOCKER® WATER FILTRATION SYSTEM



Model SMF600



SCALEBLOCKER® WATER FILTRATION SYSTEM RECOMMENDED FOR CONVECTION STEAMERS

Minimizes limescale build-up and corrosion

Removes problems from water without adding harmful chemicals or additives

Removes chlorine and chloramines and meets NSF Standard 42 and 53

Install & maintain for an additional one-year limited extended warranty at no additional charge

Preventive maintenance replacement cartridge kits SMF600 PMKIT and SMF620 PMKIT include cartridge and ScaleRelease



DONE TO PERFECTION.

COUNTER STEAM JACKETED KETTLES



Model K6ETT
shown with optional stand and faucet



COUNTER STEAM JACKETED KETTLES

True working capacity gives more meals per kettle servings

Embossed gallon-liter markings never wear off and improve accuracy

Heavy bar rim adds durability and better protection

316 stainless steel liner

Locking feature facilitates fast cleanup and turnaround

Reduces your total kitchen energy load



DONE TO PERFECTION.

CHALLENGER XL™ GAS RESTAURANT RANGE



Model C36S-6BN
shown with optional casters



CHALLENGER XL™ GAS RESTAURANT RANGE

Durable, MIG welded construction

Flashtube pilot system can save up to \$300
per year in gas consumption

Versatile 30,000 BTU/hr. burner delivers rapid
boil times, even sauté and superior turndown

Best repeatable oven bake in the industry with
two oven racks standard



WOLF

No worries.

RANGE MATCH SALAMANDER BROILER

AVAILABLE WITH INFRARED BURNER



Model C36RB



RANGE MATCH SALAMANDER BROILER

AVAILABLE WITH INFRARED BURNER

Stainless steel front, sides and top with 1-gallon
drip pan capacity

Dual temperature controls

6 grid positions

High grid temperatures for consistent productivity

 **WOLF**
No worries.

HEAVY DUTY MANUAL GRIDDLES



Model AGM48



HEAVY DUTY MANUAL GRIDDLES

1"-thick steel griddle plate distributes burner heat evenly

27,000 BTU/hr. burner in each 12" section

Fully welded frames to provide a lifetime of durability

Wide-range (220° rotation) gas valves for making fine adjustments to heat input for more consistent cooking results



WOLF
No worries.



Model ACB47



ACHIEVER CHARBROILER

Best temperature profile of any charbroiler in its class

More usable heat (600–700°F) for maximum production capacity and productivity

17,000 BTU/hr. burner in each 6" broiler section

Supercharger plates are standard—improving energy utilization and performance

Deflector tray removes for easy cleaning



WOLF

No worries.



Model 825A-PLUS



ENTRY SLICERS

Easy to operate for great results

Slice from wafer thin up to $\frac{9}{16}$ "

Disassemble without tools for easy cleaning

Top-mounted stone sharpener and a permanent tapered ring guard for safety

Complies with NSF/ANSI Standard #8

Berkel

Get more done.



Model 827A-PLUS



ECONOMY SLICERS

Powerful 1/3- and 1/2-HP motors

Easy to operate for great results

Slice from wafer thin up to 3/16"

Disassemble without tools for easy cleaning

Complies with NSF/ANSI Standard #8



Get more done.



Model X13-PLUS



PROFESSIONAL SLICERS

World's easiest slicer to clean and sharpen

13" stainless knife that slices up to $1\frac{5}{16}$ " thick

Powerful $\frac{1}{2}$ -HP motor and 45° quick-feed product table

Complies with NSF/ANSI Standard #8

Berkel

Get more done.



Model CC34



CC SERIES FOOD PROCESSORS

Powerful 1½-HP motor with 4 speeds

Durable cast aluminum base with
integrated handles

Slices, dices, shreds, grates, juliennes,
chops, mixes and purees

Berkel

Get more done.



Model M2000



M SERIES FOOD PROCESSORS

High performance motor for productivity
and slice quality

Durable stainless base

Slices, dices, shreds, grates, crimps and
juliennes

Berkel

Get more done.



Model 350



VACUUM PACKAGING MACHINES

Vacuum packaging models with durable stainless steel housings and vacuum chambers

Fast and durable Busch vacuum pumps

Gas-flush capable (not available on 250 model)

Berkel

Get more done.



LIMITED ORIGINAL COMMERCIAL EQUIPMENT WARRANTY

Vulcan warrants its new product(s) (the "Product(s)") to be free from defects in material and workmanship for a period of one (1) year from the date of original installation.

Wolf is affiliated with Vulcan and thus Wolf products carry the same warranty as the Product(s). This warranty is subject to the following conditions and limitations:

1. This warranty is limited to Product(s) sold by Vulcan to the original user in the continental United States, Hawaii and Canada. Dealer shipments of Product(s) outside the United States, Hawaii and Canada are not covered under this warranty agreement.
2. Original installation must occur within eighteen (18) months of the date of manufacture, and written proof of the installation date must be provided to Vulcan. The Product(s) must be located at the original installation location.
3. Vulcan's sole liability shall be at Vulcan's option, for Vulcan to repair or replace any Product(s) found to be defective.
4. Vulcan will bear normal labor charges incurred in the repair or replacement of a warranted Product within 50 miles (80 kilometers) of an authorized service agency. Time and travel charges in excess of 50 miles (80 kilometers) will be the responsibility of the Buyer requesting the service.
5. This warranty does not apply to any Product(s) which have not been used, maintained or installed in accordance with the directions published in the appropriate installation and operation manuals. Vulcan will bear no responsibility or liability for any Product(s) which have been mishandled, abused, misapplied, misused, subjected to harsh chemical action or poor water quality, modified by unauthorized personnel, damaged by flood, fire or other acts of nature, or which have altered or missing serial numbers.
6. Vulcan does not recommend or authorize the use of any Product(s) in a non-commercial application, including but not limited to residential use. The use or installation of Product(s) in non-commercial applications renders all warranties, expressed or implied, including the warranties of MERCHANTABILITY and FITNESS FOR A PARTICULAR PURPOSE, null and void, including any responsibility for damage, costs and legal actions resulting from the use or installation of Product(s) in any non-commercial setting.
7. Adjustments such as calibrations, leveling, tightening of fasteners or utility connections normally associated with original installation are the responsibility of the installer and not that of Vulcan.
8. Exceptions to the 1-year part warranty period are as listed:
 - Fryer equipment is supplied with limited fry tank warranty based on model. (See separate warranty statement.)
 - Steam equipment supplied with ScaleBlocker® water filtration system. (See separate warranty statement.)
 - Pressure steam boilers—5 years prorated warranty from the original equipment installation date. (Boilers not properly maintained will not be considered for prorated warranty.)
 - Rubber seals, light bulbs and gaskets—90 days from the original equipment installation date.
 - Heating elements on drawer warmers, chip warmers, cook and hold ovens, and holding and transport cabinets have a 10-year warranty. Drawer frame assemblies have a 3-year warranty.
 - Heating elements on models 1024, 1036 and 1048—90 days from installation.
 - Refrigeration compressor part—5 years from the date of installation, the date of end-user invoice or the date of dealer invoice, whichever is later, but in any case, 5-year warranty will start no later than 18 months from dealer invoice date.
 - Thermostats on ranges must have a calibration attempt made before a replacement will be covered under warranty.
 - Flame Safety components on medium duty ranges—90 days from the original equipment installation date.
 - Labor, travel and mileage will be covered during the first year only.
9. Original purchased replacement parts manufactured by Vulcan will be warranted for 90 days from the parts invoice date. Exceptions are stainless steel fry tanks, refrigeration appliance compressors and pressure steam boilers, which will be warranted as stated in item 8. This warranty is for parts cost only and does not include freight or labor charges.
10. This states the exclusive remedy against Vulcan relating to the Product(s), whether in contract or in tort or under any other legal theory, and whether arising out of warranties, representations, instructions, installations or defects from any cause. Vulcan shall not be liable, under any legal theory, for loss of use, revenue or profit, or for substitute use or performance, or for incidental, indirect, punitive or special or consequential damages or for any other loss of cost of similar type. In no event shall Vulcan's liability exceed the purchase price of the Product(s).
11. THIS WARRANTY AND THE LIABILITIES SET FORTH HEREIN ARE EXCLUSIVE AND IN LIEU OF ALL OF THEIR LIABILITIES AND WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO IMPLIED WARRANTIES OR MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE, AND CONSTITUTES THE ONLY WARRANTY OF VULCAN WITH RESPECT TO THE PRODUCT(S).



Berkel Company ("Berkel") warrants to the buyer of new equipment that said equipment, when installed in accordance with our instructions and subjected to normal use, is free from defects in material or workmanship for a period of one (1) year from the date of sale.

BERKEL SPECIFICALLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESS OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

Berkel's obligation and liability under this warranty is expressly limited to repairing or replacing equipment that proves to be defective in material or workmanship within the applicable warranty period. Berkel or a Designated Berkel Service Location will perform all repairs pursuant to this warranty. Berkel expressly excludes responsibility for incidental or consequential damages to buyer or any third party, including, without limitation, damages arising from personal injuries, lost profits, loss of business opportunity, loss of property, economic losses, or statutory or exemplary damages, whether in negligence, warranty, strict liability or otherwise.

This warranty does not apply to: periodic maintenance of equipment including but not limited to lubrication, replacement of worn blades, knives, stones, knobs, accessories and miscellaneous expendable supply items, and other adjustments required due to installation set-up or normal wear.

These warranties are given only to the first purchaser from a Berkel Authorized Channel of Distribution. No warranty is given to subsequent transferees. The foregoing warranty provisions are a complete and exclusive statement of the warranty between the buyer and seller. Berkel neither assumes nor authorizes any persons to assume any other obligation or liability connection with said equipment. This warranty supersedes any and all prior warranties to the subject hereof.

Berkel



EQUIPMENT TERMS AND RETURN POLICY

TERMS: Vulcan payment terms are ½% 10 days, net 30 days from date of INVOICE. A cash discount will not apply to shipping charges, C.O.D. payment or sight draft billing. All orders are subject to approval by Vulcan.

PRICES: All prices are F.O.B Shipping Point

Prices do not include any municipal, state or sales tax. Options in this list are available only at time of shipment. Accessory items can be ordered at any time from current published equipment price lists, or from any Vulcan Parts Depot. Accessory exceptions are flue risers and convection oven stands. Order as you would standard equipment.

CHECK THAT ORDERS ARE COMPLETE – DO THEY INCLUDE:

- | | |
|--|---|
| 1. Type of gas and/or specific electric characteristics (voltage, phase and hertz). | 4. Optional equipment and/or accessories. |
| 2. Name and address of end-user installation (if known). | 5. Type of finish. |
| 3. Position of units that are to be battered together (left to right facing equipment).
A sketch is preferable. | 6. Specify shipping date (month, day and year). |

SHIPMENTS: Upon acceptance of the merchandise by the carrier, title passes to the purchaser and the Vulcan equipment travels at the risk of the purchaser.

RETURN POLICY: Vulcan products cannot be returned without prior written factory authorization. The restocking charge is 20% plus any costs to recondition the equipment. No returns accepted after 90 days from date of invoice. Returns for credit must be freight prepaid. Orders cancelled or changed after production has started are subject to a charge of up to 20%. Any special merchandise built to a buyer's specifications will be subject to a 50% minimum cancellation charge.

PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

VULCAN & WOLF

Vulcan Food Equipment Group

Representing these premier brands

