KEEP YOUR COOL UNDER FIRE. LITERALLY.

Keep fresh proteins safely chilled right where you need them. Now you can configure your Vulcan Endurance medium-duty range with a fully integrated Traulsen twin-drawer refrigerated base. Instead of running back and forth or risking food safety, cool it in the heart of your kitchen.

VULCAN

DONE TO PERFECTION.

vulcanequipment.com

ENDURANCE SERIES RANGES

	ADVANTAGE	BENEFIT
Dedicated cold air supplied to each drawer	*Maintains safe temperatures even with frequent drawer opening.*	Even in harsh kitchen environments, you can ensure the temperature integrity and product safety your diners depend upon. Keep it cool and keep them safe.
Sturdy construction with stainless steel exterior and interior and heavy duty drawers	*Works as hard as you do. Built for fast-paced kitchens.*	Lower your cost of ownership with structural integrity that will last for years of reliable use. Enjoy top quality, and put your budget on ice for a while.
Self-closing drawers with stay-open feature	*Ensures consistent cooling even when employees forget to close the drawer. During unloading, drawers stay open for convenience.*	Enable your employees to focus on important tasks, without worrying about whether the refrigerated drawer is open or closed.
6-inch deep pans	*Ample space to chill proteins where you cook. Requires less frequent filling.*	Improve kitchen efficiency by minimizing frequent trips to the refrigerator, and eliminate the chances of "workarounds," like storing proteins on ice during rush times.
Condenser filter and EZ Clean gaskets	*Makes regular cleaning easier and reduces lifetime service costs.*	Keep costs associated with cleaning and maintenance downtime. This equipment takes extra work off your plate.

The Traulsen twin-drawer refrigerated base is configurable with our entire line of Endurance range products. Build your ideal range with open top burners, charbroiler, griddle and more. Designed by you, built by us, to perform like no other.

Endurance Series 36R-6B Shown

CONTACT US NOW TO SET UP A DEMO.

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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1-800-814-2028

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