

HEAVY DUTY FINISHING OVEN

- *Greater heat penetration*
- *Higher temperature*
- *Faster cooking*



An exceptional start deserves a perfect finish.



DONE TO PERFECTION.

HEAVY DUTY PROFESSIONAL CHEF'S FINISHING OVEN

SUPERIOR END PRODUCT – FROM START TO FINISH

“The heat generated was surprising. Not having experience using ovens like this, I did not know what to expect, except maybe some drying out of the food. However, it was just the opposite. The moisture loss was not severe. The chicken was particularly moist, the heat penetrated much quicker, cooking the product more thoroughly. At 650 °F, the oven performed better than the traditional convection oven.”

— Chef Stephen Streckfus

- **Greater heat penetration:** more even cooking, optimum food quality, and superior end product.
- **Higher temperatures:** maintain perfect moisture levels and cause less shrinkage.
- **Better temperature control:** fast recovery, and uniform results with even heat distribution.
- **Faster cooking:** 50,000 BTU/hr oven burner (the highest rated oven burner in the industry!), coupled with our ½" steel hearth result in a speedy finish and exceptionally finished product.
- **Lower Initial Cost:** roughly half the cost of a convection base for finishing.
- **Lower Cost of Ownership:** With no moving parts or fans, the 650° chef's finishing oven does not experience the costly maintenance of a convection oven.



Shown on model
V6B36S

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.

www.vulcanequipment.com

1-866-988-5226



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