



VW3S

- *All stainless steel construction for maximum durability*
- *Smooth, quiet, reliable operation*
- *Easy to operate with knob controls and moisture control slide*



DONE TO PERFECTION.



WARM UP TO THE INDUSTRY'S MOST DURABLE LINE OF DRAWER WARMERS

Vulcan has a reputation for building the most durable, reliable cooking equipment—and our full line of Drawer Warmers, featuring heavy gauge stainless steel components, is no exception. From our newly redesigned Standard Series (shown right), to our Slim-Line Series, you can depend on these easy-to-use, attractive Drawer Warmers to maintain and distribute heat evenly, keep your products deliciously appetizing and provide the ultimate in performance—even in the most demanding foodservice operations.



WW1S



WW2S

Standard Features:

- All stainless steel construction
- Separate heating elements and thermostatic controls for each drawer
- Pans lift straight up to remove from drawer
- Optional trim ring for built-in applications
- Lifetime warranty on drawer rollers (Standard Series only)
- Large, easy-to-read analog thermometer
- Moisture control slide
- Holds full-, half- and third-size pans without adaptors
- Lifetime warranty on heating elements

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.

vulcanequipment.com

1-800-814-2028



DONE TO PERFECTION.