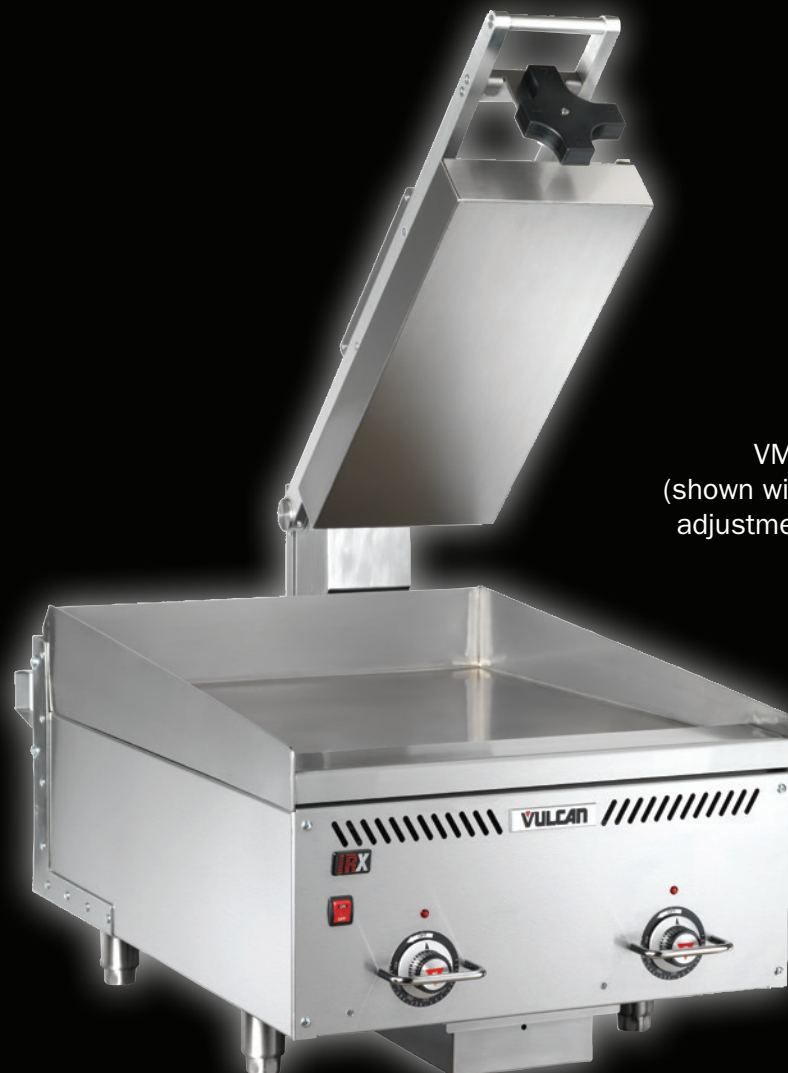




VULCAN MANUAL CLAMSHELL



VMCS-101
(shown with optional gap
adjustment accessory)

- *Designed to maximize griddle production, reduce cook times and add consistency to your cooking process*
- *One-hand lift mechanism makes operation easy for kitchen staff*
- *Compatible with most Vulcan gas and electric griddles, as well as current Vulcan GTS12 mounting frame*



VMCS-101



DONE TO PERFECTION.



SPEED AND QUALITY WITHOUT COMPLEXITY

Prepare large batches of product easily and efficiently with the heavy duty electric Vulcan Manual Clamshell (VMCS). Batch cook multiple items like panini, quesadillas, burgers, chicken and bacon faster than ever. With customizable options and a sleek design, it's the perfect solution for any operation looking for faster cook times or high-volume batch cooking in a small footprint.

- 10.4" W x 22.9" D cooking surface accommodates a variety of menu items
- Plate is available in grooved steel or Vulcan's exclusive Rapid Recovery™ composite griddle plate for faster recovery and even heating
- Gap adjustment accessory (GADJUST-ROTARY) is available to customize clamshell to the height of your menu items, ensuring great-tasting food every time



VMCS-101
(shown with Smooth Rapid Recovery™ Plate)



VMCS-201
(shown with Grooved Steel Plate)

Not shown: ships with Teflon sheet mounting kit, two Teflon sheets for easy release of product, and plate gap adjustment accessory

Masterful design. Precision performance. State-of-the-art innovation. For over 150 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.