

THE
TOUGHEST
NAME
BEHIND BARS.



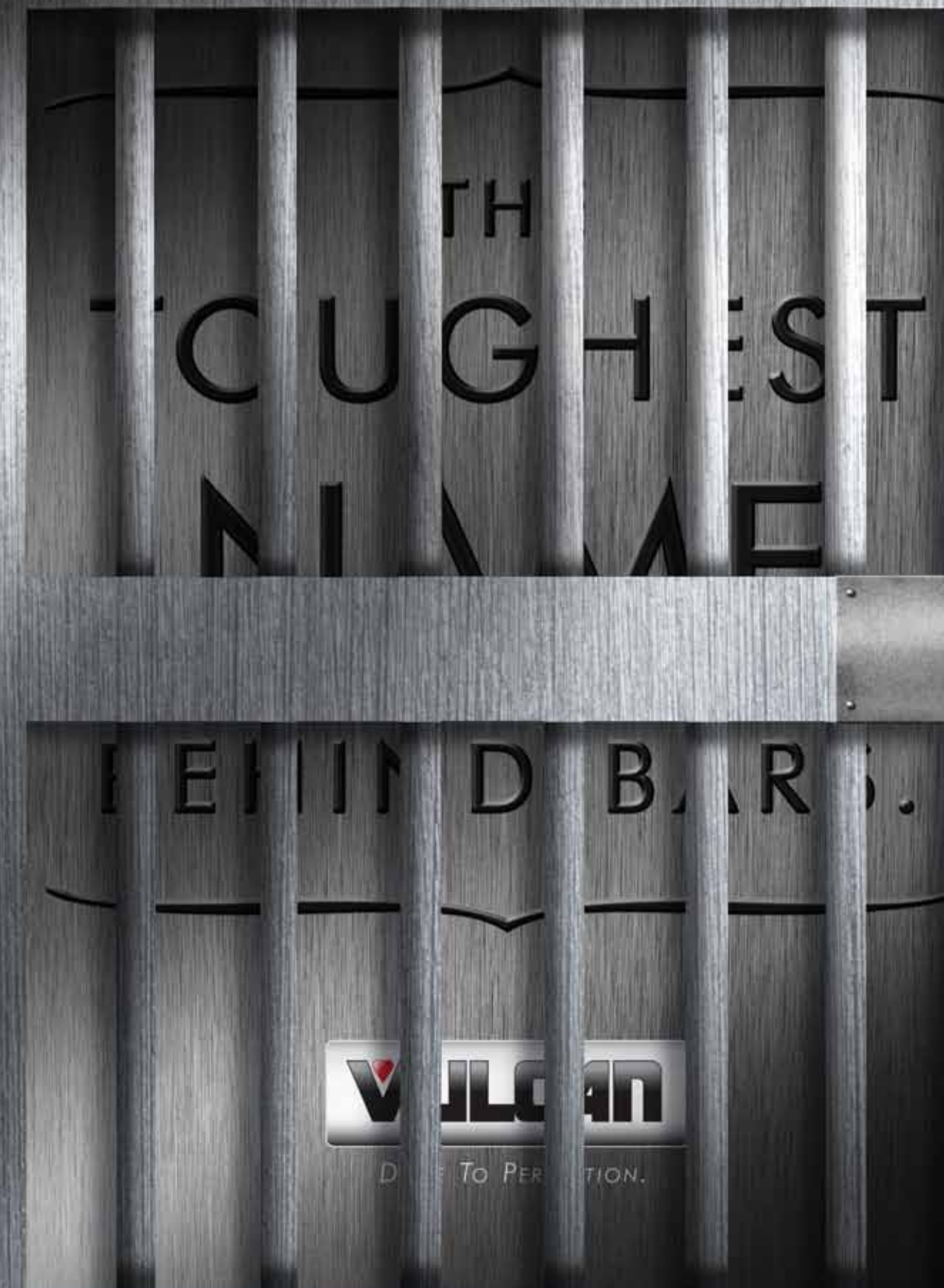
DONE TO PERFECTION.

Kitchen Equipment So Secure, It's On Permanent Lockdown.

Masterful design. Precision performance. State-of-the-art innovation.
For over 130 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.



DONE TO PERFECTION.
vulcanequipment.com
800.814.2028



YOUR DEMANDING ENVIRONMENT DEMANDS VULCAN.

Unlike some manufacturers who retrofit existing products for corrections facilities, Vulcan specifically designs and builds our Corrections Kitchen Equipment to stand up to the abuse and harsh conditions you face every day.

Throughout our Corrections lineup, we include features like concealed screws, heavy duty welds, covered controls, heavy duty locks, security screens and more. Plus, all parts are easy to access, repair and replace. So it couldn't be simpler to maintain an entire kitchen of Vulcan equipment.



Steam

- Draw-off valve secured with heavy gauge chain
- Heavy gauge chain secures crank handle and pan strainer
- Louvered protective corrections under-cover



Holding & Transport

- Removable welded tray slides
- Four-corner integral c-channel design enhances durability and performance, minimizes torque
- Tunnel distribution system ensures even heat flow



Ovens

- Lockable door hasp
- Screened rear enclosure panel
- Lockable control panel cover
- Tamper-proof screws



Griddles

- Completely sealed chassis and lockable control cover
- Grease-, water- and heat-resistant controls—no electricity required
- Adjustable flanged legs allow unit to be bolted to mounting surface

FEATURES DESIGNED TO ENHANCE YOUR SECURITY.



Heavy gauge chain secures the crank handle.



Heavy duty security cover protects draw-off valve.



12-gauge locking transport latch.



Lockable front panel and grease drawers protect controls and components.