



# THE RIGHT CONFIGURATION. RIGHT ON TIME.

Vulcan Endurance™ Series Restaurant Ranges offer all the durability, reliability, and performance you demand in a cooking station that's tailored to fit your workflow and your menu. Select from more than 300 possible configurations to meet your precise needs. And we can ship it quickly, so you won't have to wait for perfection.



DONE TO PERFECTION.  
[vulcanequipment.com](http://vulcanequipment.com)

	ADVANTAGE	BENEFIT
<b>Tailored configurations shipped quickly</b>	→ Choose from more than 300 range configurations, ready to ship in 7 days or less.	→ Get the range that fits your needs perfectly, without a long wait. Work more efficiently and productively because you have the perfect equipment to match your workflow.
<b>Fully welded frame construction</b>	→ More durable, longer lasting range platform.	→ Lower your cost of ownership with structural integrity that will last for years of reliable use.
<b>30,000 BTU open top burners with lift off heads and cool-to-the-touch knobs</b>	→ Rapid boil times, superior sauté and simmer capabilities. Two-piece head eases cleaning. Cool-to-the-touch knobs reduce risk of burns.	→ Higher productivity and less downtime keep the kitchen running efficiently with shorter ticket-to-table times.
<b>Flash tube pilot system on open top burners</b>	→ One pilot for every pair of burners are located mid-point between the burners under the grates.	→ Pilots are less likely to extinguish due to a boil-over or get clogged with grease, maintaining a productive kitchen. Fewer pilots reduce energy consumption, saving \$300 a year on average.
<b>Oven thermostats in the cool zone on 36" ovens, stainless steel crumb trays and compression spring door mechanisms</b>	→ The use and placement of more reliable components enhance the durability of the range.	→ Less downtime for repair and a more reliable range improves operator profitability with a lower cost of ownership.

Endurance Ranges can be configured in a wide array of combinations and sizes, from a single 12" cook station to a comprehensive 72" station incorporating everything you need to prepare fantastic meals with unparalleled efficiency.

**You design it—we deliver it, quickly.**



36" with refrigerated base



60" with convection oven

**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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