

# VULCAN NON-INSULATED CABINETS



- *Energy efficient. Uses 33% less energy.*
- *Reaches holding temperature 16% faster.*
- *Cooler to the touch. Stainless Steel construction.*

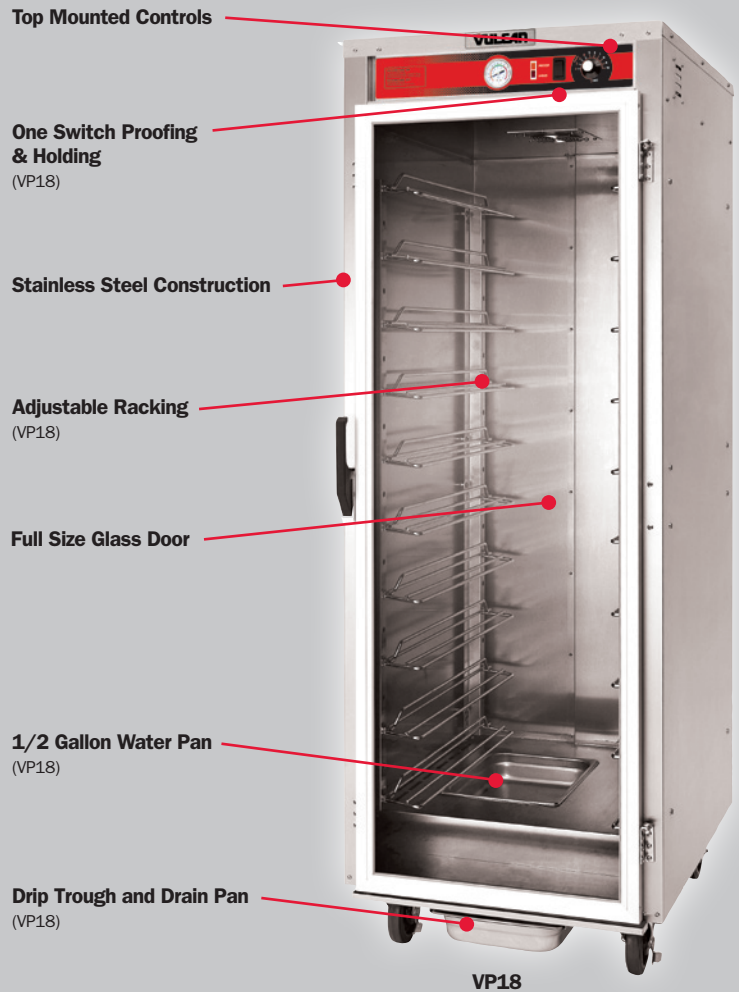


DONE TO PERFECTION.



# VULCAN HOLDING & PROOFING CABINETS

Vulcan non-insulated cabinets maintain and distribute heat evenly to help you successfully proof and hold your products. Their stainless steel construction holds the heat better and keeps the outside of the cabinet cooler. A flip of the proof/hold switch changes the VP18 from a proofer to a holding cabinet. The VP18 offers adjustable racking providing flexibility to hold a variety of products and all Vulcan non-insulated cabinets have glass doors that make it easy to see inside while offering great durability. Top mounted controls are easy to see and use while keeping them out of the way of brooms, mops, and feet.



VP18



Why Vulcan?	PRODUCT FEATURES	VP18	VHFA18	VHFA9
	<p>Vulcan cabinets use <b>33% Less Energy</b> than the competition</p> <p>Vulcan cabinets reach holding temperature <b>16% Faster</b></p> <p><b>Cooler To The Touch</b> since stainless steel helps keep the heat in and not on the outside of the cabinet</p>	Top Mounted Controls	•	•
Stainless Steel Construction		•	•	•
Glass Door		•	•	•
Adjustable Racking		•	—	—
Fixed Tray Slides		—	•	•
1/2 Gallon Water Pan		•	—	—
Drip Trough and Drain Pan		•	—	—
Proof and Hold		•	—	—
Holding Only		—	•	•

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](http://www.vulcanequipment.com)

1-866-988-5226



DONE TO PERFECTION.