



VMCS-101  
shown with smooth Rapid  
Recovery™ plate and optional  
gap adjustment accessory  
(GADJUST-ROTARY)

## DOUBLE YOUR PRODUCTION, NOT YOUR FOOTPRINT.

Add the heavy-duty electric Vulcan Manual Clamshell (VMCS) accessory to your Vulcan griddle, and cook menu items faster and more consistently than ever before. With a sleek, easy-to-use design, it's the perfect solution for maximizing griddle production in a small footprint.



VMCS-101



DONE TO PERFECTION.  
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## Reduce Cook Times by more than 50% with the VMCS

Menu Item	Beef Burger (4 oz. frozen)	Beef Burger (4 oz. fresh)	Chicken Breast (3.5 oz. slacked)	Chicken Breast (6 oz. slacked)	Thin-Sliced Bacon
Cook Time without VMCS	7:30 mins	3:30 mins	7:00 mins	12:00 mins	7:30 mins
<b>Cook Time with VMCS</b>	<b>2:15 mins</b>	<b>1:15 mins</b>	<b>2:30 mins</b>	<b>3:30 mins</b>	<b>2:00 mins</b>
<b>Time Saved with VMCS</b>	<b>5+ mins</b>	<b>2+ mins</b>	<b>4+ mins</b>	<b>8+ mins</b>	<b>5+ mins</b>

Griddle temp: 350°–400°F

	ADVANTAGE	BENEFIT
<b>Exclusive Rapid Recovery™ composite cooking surface, standard (smooth plate)</b>	→ Heats evenly and recovers fast with an aluminum-core interior and 304 series stainless exterior.	→ Cook with confidence, and get started on your next batch faster.
<b>One-hand lift mechanism</b>	→ Makes operation easy for kitchen staff.	→ Double your production, not your effort.
<b>Gap adjustment accessory GADJUST-VMCS (standard), GADJUST-ROTARY (optional)</b>	→ Adjusts clamshell to the height of your menu items.	→ No more squishing. Customize height to ensure great-tasting food every time.

Compatible with heavy-duty Vulcan gas and electric griddles.

Mounting frame required. Frame can be field-installed or factory-installed on original P.O. at no charge.

Not shown: VMCS ships with Teflon sheet mounting hardware and two Teflon sheets for easy release of product, plus standard plate gap adjustment (GADJUST-VMCS).

**VMCS-101**  
shown with smooth Rapid Recovery™ plate



**VMCS-201**  
shown with grooved steel plate and easy-to-use rotary gap adjustment accessory (GADJUST-ROTARY)



**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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