

VULCANOGRES

A stylized flame logo in orange and red, positioned between the words 'VULCAN' and 'GRES'. The flame has three distinct tongues of fire rising from a circular base.

HANDCRAFTED OVENS & CERAMIC



Company

About us

Founded more than 10 years ago in Spain, **Vulcano Gres** has extensive international experience in the market.

More than 500 models of ovens and grills have developed by our specialists and are installed in 30 countries all over the world.

Quality, safety, design and functionality.

Hope to see you among our satisfied customers.



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“ *Well-known throughout the world* ”





INNOVATION

We use the latest technology, premium materials, skilled craftsmanship and a host of innovations in the world of kitchens.

With us, the heart of your restaurant is in good hands.

“ *customised, advanced and personalised designs* ”



COMBINATION OF FUNCTIONALITY AND DESIGN

We do not only offer a standard range of grills and ovens, we also provide a custom-made project, preserving the unique characteristics of Vulcano Gres.

Unique features and patented design allow us to create grills and ovens for the most demanding users.

YOUR DESIRES OUR TASKS

We create individual projects according to the ideas and wishes of the customer.





SAFETY

We subject our equipment to the most stringent tests to guarantee safety standards within the European Economic Community (EEC), while confirming and optimising performance by generating the least amount of counter-laminating gases (CO₂), with reduced consumption (1 kg/h) at ideal temperatures (250°-300° -350°) for cooking meat, fish, poultry and other products.

Each of our machines is subjected to the strictest fire **safety controls** and has all the necessary certificates confirming the safety of its use.

PRODUCTS

Various types of grills and ovens:

Professional grills

- Premium:
 - Wall grills
 - Central grills
- Table grills

Chicken rotisseries

- Square casing
- Round casing
- Submarine

More products

- Rodicios and Robatas
- Buffets
- Fish and Pineapple Rotisseries, Espeteros and Tandooris
- Chambers and cellars
- Extraction systems and Enclosures

Charcoal ovens

- Folding door
- Embers Oven
- Submarine
- Smoker
- Casillero

Pizza ovens

- Firewood
- Gas
- Electric
- Mixed

Complements

- Refractory ceramic
- Portable grills
- Leather aprons
- Coal

Professional grills

- Premium



All our machines are made **to measure and to order**, they are unique.

For even greater versatility and polyvalence, our grills can be equipped with a **wide range of accessories and extras**.

Here are the most usual ones:

- Brazier
- Lifting system
- Parrilla de atemperado
- Folding shelf, table doors, inner shelf, coal drawer, rodizios, logo
- Firebreak noozle and catalytic filter

Professional grills

- Premium



WALL GRILL



Hungary



Carlos Cohelo Grill and Oven with Smoker



Two grill sections with automatic lifting



Brazier under the table and cooker



Tempered grill with two manual lifting handwheels



Charcoal hopper, doors, Lux finishes

Professional grills


- Premium





WALL GRILL

 Belgium

 **Wall grill with Embers Oven**

 Three grill sections with automatic lifting. Grease drawer and ash drawer.

 Tempering grill with manual lifting handwheels

 Rear baskets for firewood, under table brazier, charcoal drawer, folding shelf, logo

Professional grills

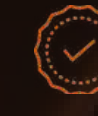
- Premium



Costa Rica



Two automatic lifting sections



Tempering grill



Tabletop brazier



Glazing, hood

Professional grills

- Premium



Our designs and finishes give the machines an **unique and impressive aspect**.



Style, safety and comfort characterise our products, making them efficient and elegant.

Professional grills

- **Tabletop**

- ✓ Stainless Steel AISI 304
- ✓ Customised and enamelled finishes
- ✓ Possibility to place a central grill surface, smoking/tempering grill, charcoal baskets...



Charcoal ovens



CHARCOAL OVENS

Professional charcoal ovens **combine oven and grill** in a single machine, providing the benefits of both.

All our ovens are **handcrafted** to suit the requests of each customer, always meeting the criteria of ease of use, cleaning and maintenance.

We use materials that withstand expansion at high temperatures, and the inside of the oven maintains a constant temperature that can be controlled with the **draught regulator**.

Charcoal ovens

- Folding door



CHARCOAL OVENS WITH FOLDING DOOR

Ovens with a tilting or hinged door allow quick and easy access to food. In addition, it is easy to extract the drawers thanks to their new opening system using **counterweights instead of springs**, which makes lifting and cleaning much easier and prevents burns and breakdowns. Also, they have a **grease collector** hidden on the inside of the door.

The advantages are:

- ✓ Charcoal savings by cooking with reduced oxygen in a closed chamber.
- ✓ Use of interior heat for cooking, avoiding the transfer to the environment, saving consumption and avoiding inconvenience to the chef.
- ✓ Cleaning and comfort, we contain a large part of the ashes expelled with the smoke inside the firebreak nozzle and the rest in the drawer under cast iron grilles. The grease that runs down the inside of the door when the oven is closed ends up in a removable tray.
- ✓ Quick burning of the charcoal through forced air draught

Charcoal ovens

- Embers Oven



EMBERS OVEN

The new Embers Oven goes beyond a traditional charcoal oven.

It is the perfect alternative for professionals looking for an **efficient, safe and functional appliance** that allows different dishes to be cooked at the same time at **three different temperatures**.

The grills are housed in full-extension drawers that allow each cooking section to be opened individually, preventing heat loss when opening them to handle the food, as well as exposure to high temperatures and the escape of flames or embers.

Steel and refractory iron give shape to a machine with an innovative design that allows cooking on the grill, optimising fuel and time.

Charcoal ovens

- Ahumador



In our efforts to innovate, we have created this new model of oven with a **special smoking section** to maintain culinary traditions and meet the needs of the most demanding market. This guarantees a roast that enhances all the flavour and juiciness of the food, adding the aroma and flavour of the embers.



Thanks to its functional design, it is the perfect combination that allows you to cook "grill style" with a **much stronger charcoal flavour** than conventional charcoal ovens, which gives a different touch to your business.



The meat can first be placed in the smoking section and then marked in the oven section. The temperature can be controlled by the draught regulator. All our designs can be fitted with a **draught regulator** to adjust the temperature, an air injection system (**turbp brasa**), easy opening... Essential details that guarantee the versatility of the charcoal ovens, as well as safety and savings in consumption.

Charcoal ovens

- Casillero



CASILLERO OVEN

- ✓ The charcoal oven is equipped with a **firebreak nozzle** at the outlet which prevents that sparks and/or flames escape to the outside and avoids the possible ignition of the grease accumulated in the extractor hood. It also reduces the temperature of the fumes.
- ✓ The 9 doors, the thick structural panels and the thermal insulation ensure that the interior temperature is maintained.
- ✓ On the other hand, its configuration in different heights allows it to have **three different grilling areas**. It is estimated that there is a difference of 25 degrees when passing from one height to the next.
- ✓ They also include **forced air inside, lighting, firebreak nozzle**, air inlet and outlet regulators, **ash drawers**, **independent grills** for each door with enough depth to bake on two trays and wheels with brakes.

Charcoal ovens

- Submarine



Simple Submarine

Automatic grill with canopy



Double Submarine

Grill + Charcoal Oven



Triple Submarine

Planetarium + Grill + Planetarium

Chicken rotisseries



We design, manufacture and distribute **industrial charcoal, gas and electric chicken rotisseries.**



We have **three standard finishes**, affordable to all budgets, or we can adapt the mechanism to any design to suit your needs. The possibilities for customisation grow substantially by combining the different finishes with the **ten basic capacity options**, between **16** and **126 chickens**.

Chicken rotisseries

- **Round casing**



CHICKEN ROTISSERIES WITH ROUND CASING

We have developed a new **chicken roaster with a round casing**, which can be opened **automatically** by motor or **manually** with a counterweight.

- ✓ **Side, rear and door insulation** to keep the inside temperature constant and prevent heat transfer to the outside
- ✓ We can incorporate different types of **swords or accessories** such as racks for roasting ribs or drums for potatoes or vegetables
- ✓ We have incorporated a **heat-keeping drawer** in the lower table where we can store swords with chickens or trays
- ✓ **Double motor**, one for the translation movement of the planetary and the other for the rotation of the swords
- ✓ The **side window** in the shape of a bull's eye and **tempered glass** will reveal interior machining with double high temperature bulb illumination. **External pyrometer** for temperature control
- ✓ Dimensions and capacity may vary according to customer demand

Chicken rotisseries

- Square casing



CHICKEN ROTISSERIES WITH SQUARE CASING

- ✓ Machining composed of **double motor with independent rotational movements**, unitary sword movement and translation of the whole system
- ✓ **Side, rear and door insulation** to ensure interior temperature maintenance and prevent heat transmission to the outside
- ✓ We can incorporate different types of **swords or accessories** such as racks for roasting ribs or drums for potatoes or vegetables
- ✓ We have incorporated a **heat-keeping drawer** in the lower table where we can store swords with chickens or trays
- ✓ Dimensions and capacity may vary according to customer demand

Pizza ovens

- Ovens for pizza and roasts



- ✓ Our pizza ovens have had a great success in Spain, Italy, France, Denmark, Belgium, Germany, USA...
- ✓ You can choose the **manufacturing materials**, the **shape** (square or dome), the **decoration** (silicone, mosaic or tiles), the **adjustable temperature**, the **maximum capacity** and any extra you want to add
- ✓ Many of our models can be installed within **24 hours**

More products

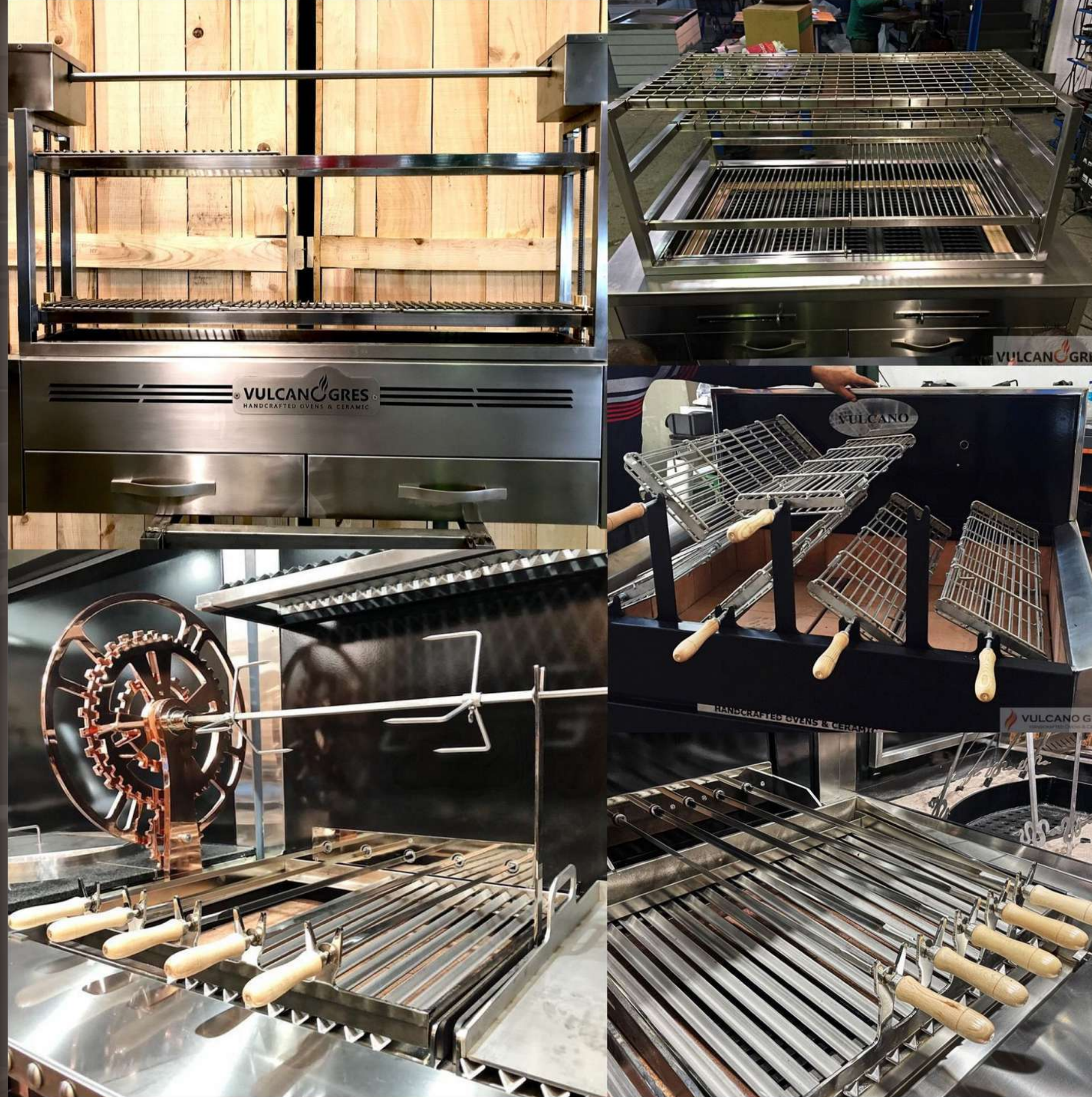
- Rodicios and Robatas



We adapt our grills and barbecues to the demand for rotisseries in swords, spits, racquets..., for **Brazilian** and **Argentinian style restaurants** and **steakhouses**...



Charcoal and gas robatas of different dimensions adapted to the customer's needs, whether as compact, table-top or built-in equipment.



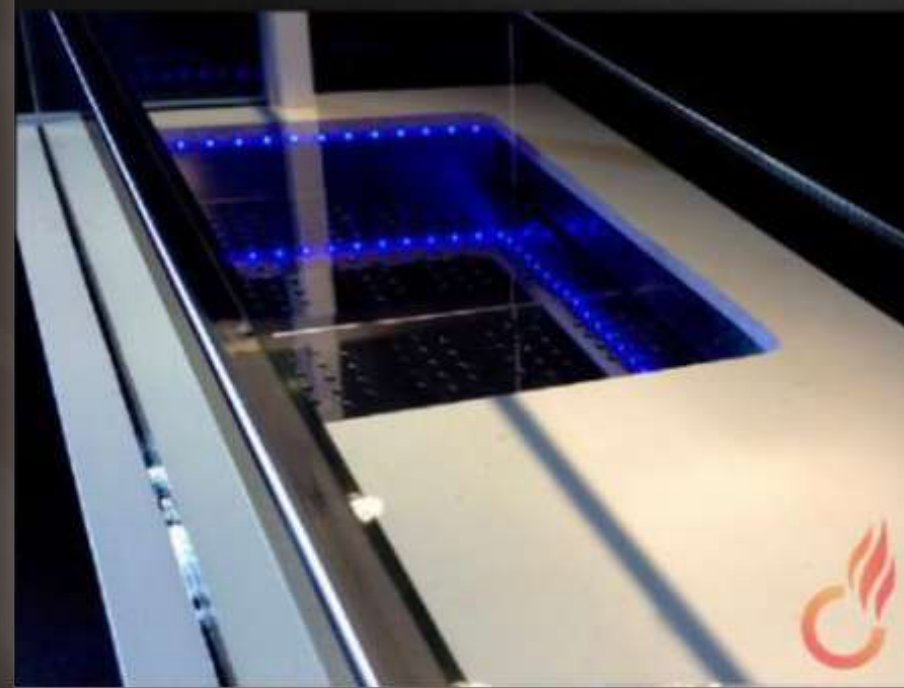
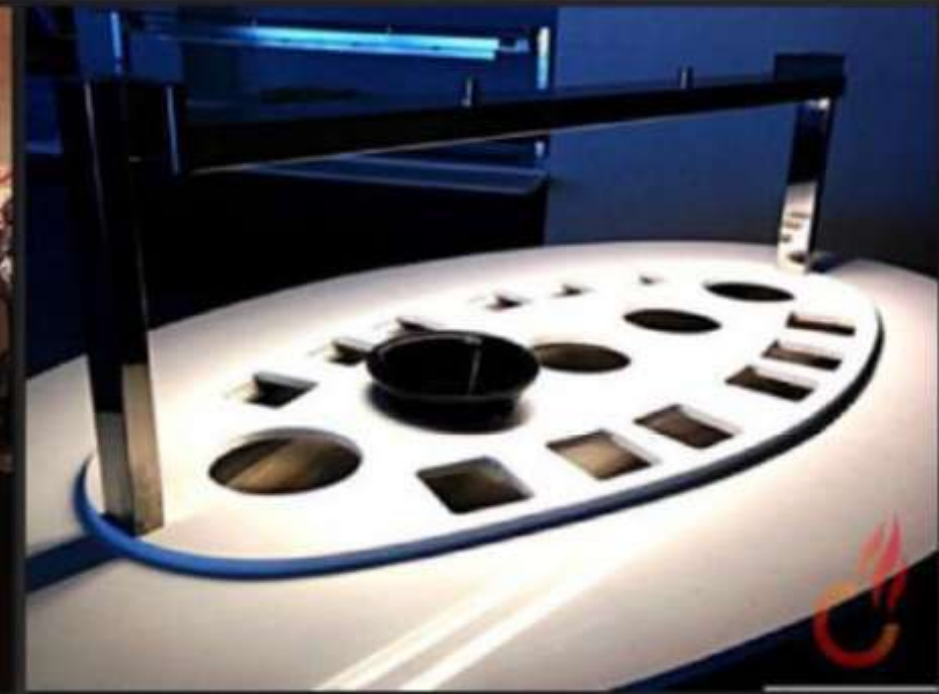
More products

- Buffets



We manufacture and install customised **buffets**.

Our services are suitable for **wok, self service, catering** and **show cooking**.



More products

- Argentinean grill , Pineapple rotisserie , Fish rotisserie and Tandooris



If you are interested in implementing more **unusual** equipment and surprise your customers you can count on Vulcano Gres, we can manufacture the most unusual equipment:

Argentinean grills, Basket Rotisseries, Hook Rotisseries, Pineapple Rotisseries, Fish Roasters and Tandooris



More products

- Cellars, Displays and Maturation Chambers



We offer our customers, on an exclusive basis, other products, installations and complementary machinery, as well as **wine cellars, displays and maturation chambers**, in order to deal with their integral projects.



More products

- Extraction Systems and Enclosures



Exclusively, other products, installations and complementary machinery, as well as **extraction systems and enclosures**.



Complements

- Refractory ceramic



CHARACTERISTICS:

- ✓ **Resistance to direct flame** and sudden temperature changes
- ✓ Suitable for **vitroceramic cookers**, **induction cookers** (with heat diffuser) and **microwaves**
- ✓ **Enamelled** surface and base
- ✓ Resistance to **scratching by knives** or metal scouring sponge
- ✓ **Easy to clean.**
No flavour, fumes or odours
- ✓ It **maintains the temperature for a long period of time** thanks to the mixture of quartz, feldspar and mica contained in its interior. Lead and cadmium free

Complements

- Portable grills



PORTABLE GRILLS

- ✓ Our portable tabletop grills are ideal for **both restaurants and homes**
- ✓ They are made of double-bottomed stainless steel and consist of an ember box, a 2.2 cm angled grilling surface with side grease collector and wooden handles
- ✓ In addition, they are easy to use and have an **anti-smoke system**

Complements

- Leather aprons



The best quality and an elegant design specially designed for restaurants specialising in grilled food

Advantages:



Protection from **incandescent sparks** against the **cook's body or clothing**



Protection against **the heat of fire or embers**



Durability thanks to its thickness and stitching (100% leather). Elegant look that enhances the professional image of the site



7 models available: black or brown

Complements

- Coal

VULCANO GRES COAL

It is an **ecological charcoal** with a high calorific value and its consumption is very slow, it does not produce flames, smoke or ash. It seals the meat better and saves costs because of the lower amount of charcoal used.

Properties:

- Grainsize : + 4cm per piece .
- Colour: Uniformblack .
- Ash: 5% max .
- Humidity: 6% max .
- Calorific value: 8000 kcal/ kg Min.
- Glowingtime: 4-5 hours.
- Format: 15kg paper bag



INSTALLATIONS

OUR PROJECTS



INSTALLATIONS

OUR PROJECTS

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VULCANO GRES
COLONIAL-PUERTO COCO



CONTACT

OUR CONTACT

If you need help to select equipment, we will advise you free of charge and without obligation and help find the right equipment for your business .



+34 918 97 17 45 (office)
+34 625 76 03 94 (administration)
+34 628 66 65 64 (sales)
+34 625 76 03 94 (sales)



info@vulcanogres.es
info2@vulcanogres.com



www.vulcanogres.es



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