

“Look Under The Hood”

[2:13] Gaylord ELX Series Hood Ventilation System

[3:04] Gaylord’s AirVantage Demand Control Ventilation

[3:45] Vulcan Heavy Duty Charbroiler

[8:15] Vulcan Heavy Duty Gas Griddle With Rapid Recovery™ Composite Plate

[10:09] Vulcan Heavy Duty Range

[17:22] Summary

URL: <https://youtu.be/YXqI03vyRpo>

Transcript for subtitles:

Hi, I'm Hank Sawtelle, a Culinary Specialist with Vulcan Equipment. And I'm Pete Schellenbach. Also, a Culinary Specialist with Vulcan Equipment. Today, we'd like to invite you to come with us as we look under the hood and discuss the importance of integrating ventilation and cooking equipment into your design at the same time for a successful project.

So, we're going to show you that today, by cooking on three pieces of Vulcan Equipment under the Gaylord Ventilation System today. We're going to look at the Vulcan Heavy-duty Range, Top-of-the-line Vulcan Charbroiler, and then also the Vulcan Rapid Recovery™ Gas Griddle.

And we're going to put the Gaylord Ventilation System to the test as we cook a variety of foods that you might see in various commercial kitchens. The reason that we've selected these dishes, and these pieces of equipment is to show the equipment is very versatile.

But also, to show that there is a range of dishes that can be done, so regardless of what the end goal of your project is, you're going to end up with a successful project and a happy client. And that success comes from the fact that Vulcan and Gaylord are both part of the ITW Food Equipment Group family.

So, Brands you know and love, like Baxter, Hobart, Traulsen Refrigeration are all part of this family together. And Vulcan and Gaylord together are bringing you over 200 years of the best kitchen equipment possible.

So, we'd like to ask you to come with us while we do this cooking and show you the advantages of this equipment. Looking forward to getting started. Thanks so much for joining us.

I'm standing underneath the Gaylord High-efficiency Dry Cartridge (ELX) Hood. It uses unique internal geometry to naturally channel exhaust to reduce the initial cost of investment and provide a lower cost of operation. Overall, that's going to increase your client's profitability.

So, the Gaylord Ventilation System is using the natural characteristics of the heat plume coming off of this cooking equipment. You'll get a chance to see that in a minute when we start cooking. It's going to direct that heat plume naturally to the dry cartridge for extraction without any additional fans. So that's going to use less electrical load and less energy cost overall compared to other designs.

Also, the Gaylord system uses less CFM. So, you're going to get a lower overall HVAC cost for your project. This particular Gaylord Hood also has the AirVantage demand control system that uses thermal sensor technology to detect the sensible heat coming off of the equipment.

Then it automatically modulates both the exhaust and the makeup air, so that provides an enormous cost savings opportunity for your clients. Another benefit of that is that it has a much quieter operation and that means a more comfortable operational environment for their staff, a more comfortable environment is naturally going to be a more profitable environment. That's right.

And also, the AirVantage system integrates with the overall building HVAC and that's going to lead to a more efficient and less expensive project overall for your customer.

So, we're doing some cooking now in the Vulcan Equipment underneath, the Gaylord Ventilation System and we're starting with the Vulcan Achiever Charbroiler. We've got our precision controls in the front.

Behind that, there are super charger plates. In between those, there is a heavy-duty grate. Underneath each grate is a radiant. And then underneath the radiant is a heavy-duty burner. So, that creates a zone for precision heat control, and those zones are repeated across the area of the charbroiler.

My street taco dish. Quite a few burgers for my Bistro Burger. You can already see those radiants kicking up some good flavor and flame.

Charbroilers, as you know, are notorious for cold spots and for needing a skilled magician grill cook to move things around and make sure everything's cooked evenly. As you can see on the Vulcan Achiever, that's not an issue. This thing is loaded up with product.

All of it is cooking at the rate that I want so I can set a timer and walk away and do other things like talk to you guys. And when it's time to flip this, all of them are going to be done perfectly. All of them are going to have a beautiful grill mark.

You can see and hear that radiant doing its work kicking up some nice flavorful smoke onto my grilled product. And then I can sell every portion that I put on this charbroiler. So that means I get repeatability, whether I'm doing the cooking today or someone else is doing it tomorrow. It means I get maximum revenue and maximum profitability from the Vulcan Achiever Charbroiler.

And that's what your clients can have as well. So, I'm going to, I'm going to go ahead and flip my burgers. These have been on for a couple minutes, and you can see I've got a beautiful grill mark on each and every one of these.

My precision zones are giving me that even heating across the, the entire charbroiler. So, I've got repeatable consistent results. That's what we need for maximum revenue and maximum profitability.

Rotate these to get that perfect 90-degree grill mark that every Steak House likes to see. When fat or liquid comes off the meat, I'm getting a controlled little burst of flame for some smoky flavor, but I'm not getting flare-ups. I'm not getting fires.

And all of the smoke and that heat plume that's coming off of my charbroiler. You can see that going right up into the Gaylord Ventilation System. And that's going to modulate and keep up with the load as necessary.

My beautiful diamond grill pattern. Look at that. Just steakhouse perfect. And again, I'm going to get this today, tomorrow and the next day, whether I'm doing the grilling or someone else is. Because this Vulcan Achiever precision control system, gives me the best heat distribution profile in the industry. It's time to remove my perfectly cooked burgers. Turn my flank steaks 90-degrees to get that perfect, crosshatch grill mark on both sides.

You can see the heat plume going straight up into the Gaylord Ventilation System.

So just finished preparing our grilled flank steak for our street tacos and our grilled burgers for our Bistro burger. And now I'm going to do some cooking on the Vulcan heavy-duty gas griddle, featuring our rapid recovery plate.

We're going to keep cooking now on the Vulcan VCCG-Series Gas Griddle. This has four available surfaces; conventional steel, grooved steel, chrome for customer-facing applications, or today we've got the Rapid Recovery™ plate.

The Rapid Recovery™ plate is a composite material that heats up five times faster than conventional steel. That gives me better recovery times but also better precision control of temperature across the entire surface, so I can load this entire surface with product from

corner to corner, from front to back, and get consistent heating and consistent production across the entire griddle.

So now it's time to get cooking and load up the griddle with these, and you can see lots of, lots of steam coming off. So, this is the effect of that Rapid Recovery™ plate. It's very quickly recovering and maintaining temperature.

And all of that steam that's coming off, this is the very definition of grease-laden-vapor. And you can see that that heat plume heading up into the Gaylord Ventilation System, and it's going to naturally direct it towards those cartridges and exhaust; my heat and separate the grease out of the, out of the vapor as well. So, getting rid of everything all together.

I'm going to let these Sizzle and get some color before I flip them. It's very quickly recovering and maintaining temperature and giving me that even heating. So, I've got repeatable consistent results.

So, we've got our griddled vegetables and warm tortillas ready for our street tacos. And now Chef Pete's going to finish out the rest of our dishes, on the Vulcan Heavy Duty Gas Range.

So, I'm standing in front of the Vulcan V-Series Heavy Duty Range and I'm still underneath the Gaylord Ventilation System. The smartest thing about the V-Series Range is its total modularity. What we mean by that is that the tops and the bases can both be configured to accurately target your projects' needs.

The tops can be configured with burners, griddles, even rapid recovery griddles. Anything that the client is looking for up top for a cooking surface, but we also have modularity with the bases.

The bases can be a conventional oven, a convection oven, the base could be a finishing oven, a high temp finishing oven. It could be refrigeration. It could be a storage base.

So that total modularity of design is really helpful when you're trying to target the needs of a client. If that were where this stopped, it would already be a great benefit, but because it's so modular, that means that these pieces can be reconfigured after installation.

So, in the case of a change of Chef, or a change of menu, or even a total change of concept, the modules can be swapped to meet the needs of that new concept. What that does for you is it future proofs your design so that the kitchen will still have your touch to it, but it will be reconfigured to the current needs of the user.

I also want to mention something about the Gaylord Ventilation System, and the AirVantage system in particular. One of the aspects of intelligence is the ability to predict. We know that something is going to happen, so we plan for that. An on-demand or a demand-based ventilation system means that as the thermal load increases, the exhaust system adapts to that greater thermal load, that's great.

Minimizes energy costs, all of the benefits that come with that, but the AirVantage system takes that one step further, if the AirVantage system notices a rapid decrease in temperature, something that might happen when you load an entire griddle with a bunch of vegetables for your tacos, the heat signature from that appliance drops.

If the AirVantage system sees that there is a drop, a sudden drop in temperature, it knows that what's going to follow next is an increased heat plume that also contains more grease-laden-vapor. When it senses a huge temperature drop, it also increases the exhaust speed because it knows to anticipate that greater load that's coming.

Alright, so now I'm going to get cooking on the V-Series Range. I'm going to start with a couple of small cast iron pans for rösti potatoes that are going to go with our seared halibut. One of the things that I'm utilizing here is the aeration bowl of the burner that focuses the energy right down to the bottom of this pan.

This knife edge design really minimizes the contact point of the, of the grate to the bottom of the pan. So, it allows more of the BTU energy to get to the bottom of the pan.

So, I'm going to let those potatoes brown up a little bit on the, on the top before I go into the oven to finish those.

I'm going to add a third pan to what we're doing here, going to start searing the halibut. I'm going to add a couple of pieces of this prosciutto-wrapped halibut.

Let that get started. I'm starting to see a little color on my potatoes, so I'm going to go ahead and move those down to my oven to finish.

Once those get a little bit of color on them, I'm going to turn those over and go into the oven to finish the fish. I'm going to start sautéing some of the zucchini that's going to be used on the halibut dish as well.

Good color there. And there. I'm going to go ahead and put the fish down in the oven to finish.

For the bistro burger that we're doing, it's going to get topped with a sunny side up egg. So, I need to start that now too for Chef Hank. An egg in here.

So, this zucchini, because the pieces are so small, is already finished. So, I'm going to be able to go ahead and go to plate with this. So, because I'm not trying to make a fried egg, I'm going to take the heat down on this burner.

I've got incredibly precise controls on this burner. So, I'm going to turn it way down and let the egg finish slowly that way. I'm going to check the fish now. So, I've got a really great looking sunny side up egg right now. That's going to be ready to go over and top one of our Burgers. So, I'm going to go ahead and take that over.

And all the while that I've been doing this, the AirVantage system. Has been adjusting the exhaust of the of the hood so that it matches the heat output of my V-Series Range. I'm gonna let those rösti potatoes go, just a little bit longer and take those out, and then we'll be ready to go to plate with those as well.

So, I was just working on the Vulcan V-Series Range, making the items that are going to complete today's menu. There's a sunny side up egg for the bistro burger and then the components of the, the prosciutto-wrapped halibut dish, which are the prosciutto-wrapped halibut, rösti potatoes, and sautéed zucchini.

We made three menu items for you today. Here are two street tacos; a carne asada and a veggie taco topped with Mexican Crema. This is a bistro burger with comté cheese, hashbrowns and a sunny side up egg. And finally, we have prosciutto-wrapped halibut with potato rösti and zucchini sauté.

So we prepared three dishes for you today, to show you three different examples of concepts where Vulcan and Gaylord can work together to bring you success. Everything from the high-end restaurant; with that prosciutto-wrapped seared halibut, to an upscale burger concept, all the way to street tacos. It doesn't matter what the project is. The project will be a success with Vulcan and Gaylord.

You also saw that with the Gaylord High Efficiency Dry Cartridge Hood coupled with the exclusive AirVantage Demand Control System. You saw the hood respond automatically to different thermal loads and different cooking situations. And that clean, functional design of the Vulcan and Gaylord equipment, creates a cohesive look in the kitchen.

And also, the fact that these designs are made with the end user in mind means that it's going to bring efficiency and profitability to every client. Also, knowing your projects are executed correctly, brings you peace of mind. And Vulcan and Gaylord work to help you get that feeling of peace of mind.

Gaylord's Startup and Commissioning Program coupled with Vulcan's New Equipment Checkout ensure that your designs are executed appropriately and you're going to end up with a happy client.

So, for more information on what you saw today, reach out to Dan Montgomery, Manager of Consultant Services for Vulcan, or Keven Hass, National Sales Director at Gaylord.

Thanks for coming with us as we looked under the hood today at some Vulcan Equipment and some Gaylord Equipment. The combination of those two things definitely will lead to a successful project and a satisfied client.

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