

VULCANO GRES
HANDCRAFTED OVENS & CERAMIC



ABOUT US

Leading Spanish company in the design, manufacture and commercialisation of grill ovens, professional grills, buffets, refractory kitchenware, fusion cooking, rotisseries and chicken rotisseries, among other catering equipment and machinery.

Founded more than 10 years ago in Spain, Vulcano Gres has a great international experience in the market. We design and develop the equipment from scratch, which allows us to customise it to the maximum to meet the specific needs of each project.

We offer our customers:

- Implementation of individual projects
- Quality service
- Use of the best materials for production
- Wide range of catering machinery and equipment
- Delivery around the world

In addition, our team of engineers is constantly researching to patent new designs and remain at the forefront of the industry.

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



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PROFESSIONAL STAINLESS STEEL CHARCOAL GRILLS

Vulcano Gres professional charcoal grills and barbecues combine the tradition of charcoal cooking with the latest in catering technology to achieve the best results.

They are handcrafted to suit the particular needs of customers, always taking into account criteria of comfort, ease of use, cleaning and maintenance.

Advantages:

CLEAN

The grease flows down the "V" channels into a removable, easy-to-clean drain, preventing dripping onto the charcoal and flame. This prevents burning of the meat and the production of smoke and odours. Likewise, the ash is created in the charcoal drawer and flows down into another removable drawer.

ECONOMICAL

We form the embers of the charcoal in an insulated drawer. The rest remains inside the drawer covered with ash for preservation and savings. With this we avoid the increase of expenses in thermal conditioning. In addition, trays or casseroles can be introduced and the temperature can be used to cook roasts without having to use the oven or the cooking fires.

SAFE

The danger of conventional grills is the release of sparks during burning. In our grills, the embers are formed in a closed drawer and a firebreak nozzle can be installed.

COMFORTABLE

The weight of a grill and its meat is sometimes really difficult to lift. For this, we incorporate an automatic motorised system with two simple lifting buttons.

QUICK

In 5 minutes the embers are ready in the brazier, thanks to the forced draft of air injected into the base (turbo-brasa), which greatly speeds up the whole process.

To help you set up your grill, please contact us, we will be delighted to help you.



TABLETOP GRILLS

To begin with, we have this option of more basic and structural stainless steel grills for private and professional customers. These professional tabletop grills/barbecues can incorporate:

One or two manual lifting sections by means of one or more lifting wheels (front or side), with the grilling surface at an angle or rod, a refractory brick base with a complete ash drainage system, an ash chute, an ash drawer; smoking/tempering grill.



1000x700(900)x1000mm

3.100,00 €



1200x700(900)x1000mm.

4 550,00 €



1500x700(900)x1000mm.

6 100,00 €

STRUCTURAL GRILLS WITH TABLE

Easily transportable stainless steel grills, adaptable to the customer's interior and exterior space, which can be for private and professional customers.

Possibility to place a central grill surface, an oven for smoked meats/sausages/pizzas and an open iron basket for charcoal burning. In addition, smoking hooks can be incorporated in the front part/bar.



1000x900x1900mm

5 220,00 €



1500x900x1900mm

9 100,00 €



2000x900x1900mm

11 100,00 €

CENTRAL GRILLS

Our central grills are a powerful working tool for establishments and premises that offer excellent performance combined with elegant aesthetics.

Manufactured with the best materials and with customisable finishes, in the best handcrafted style. They have different combinations of grills and mechanical systems depending on the customer's needs, to achieve the best grilling and flavour.

The grills manufactured with the brazier oven are equipped, at the smoke outlet, with a firebreak nozzle that prevents sparks and/or flames from escaping to the outside to avoid the possible inflammation of the fat accumulated in the extractor hood. It also reduces the temperature of the smoke.



1000x900x1900mm

7 220,00 €



1500x900x1900mm

9 990,00 €



2000x900x1900mm

12 550,00 €

MURAL GRILLS

Our mural grills are a powerful working tool for establishments and premises that offer excellent performance combined with elegant aesthetics.

Manufactured with the best materials and with customisable finishes, in the best handcrafted style. They have different combinations of grills and mechanical systems depending on the customer's needs, to achieve the best grilling and flavour.

The grills manufactured with the brazier oven are equipped, at the smoke outlet, with firebreak nozzle that prevents sparks and/or flames from escaping to the outside to avoid the possible inflammation of the grease accumulated in the extractor hood. It also reduces the temperature of the smoke.



GRILL WITH EXTRACTION HOOD

2000x900x2400mm sin logo: **15 550,00€**

con logo: **16 100,00 €**



1000x900x1900mm

11 100,00 €



1500x900x1900mm

12 200,00 €



2000x900x1900mm

13 900,00 €



1000x730x1600mm

7 220,00 €



1300x900x1900mm

13 450,00 €



1500x900x1900mm

11 350,00 €



2000x900x1900mm

16 050,00 €



2200x1000x2400mm

24 450,00 €



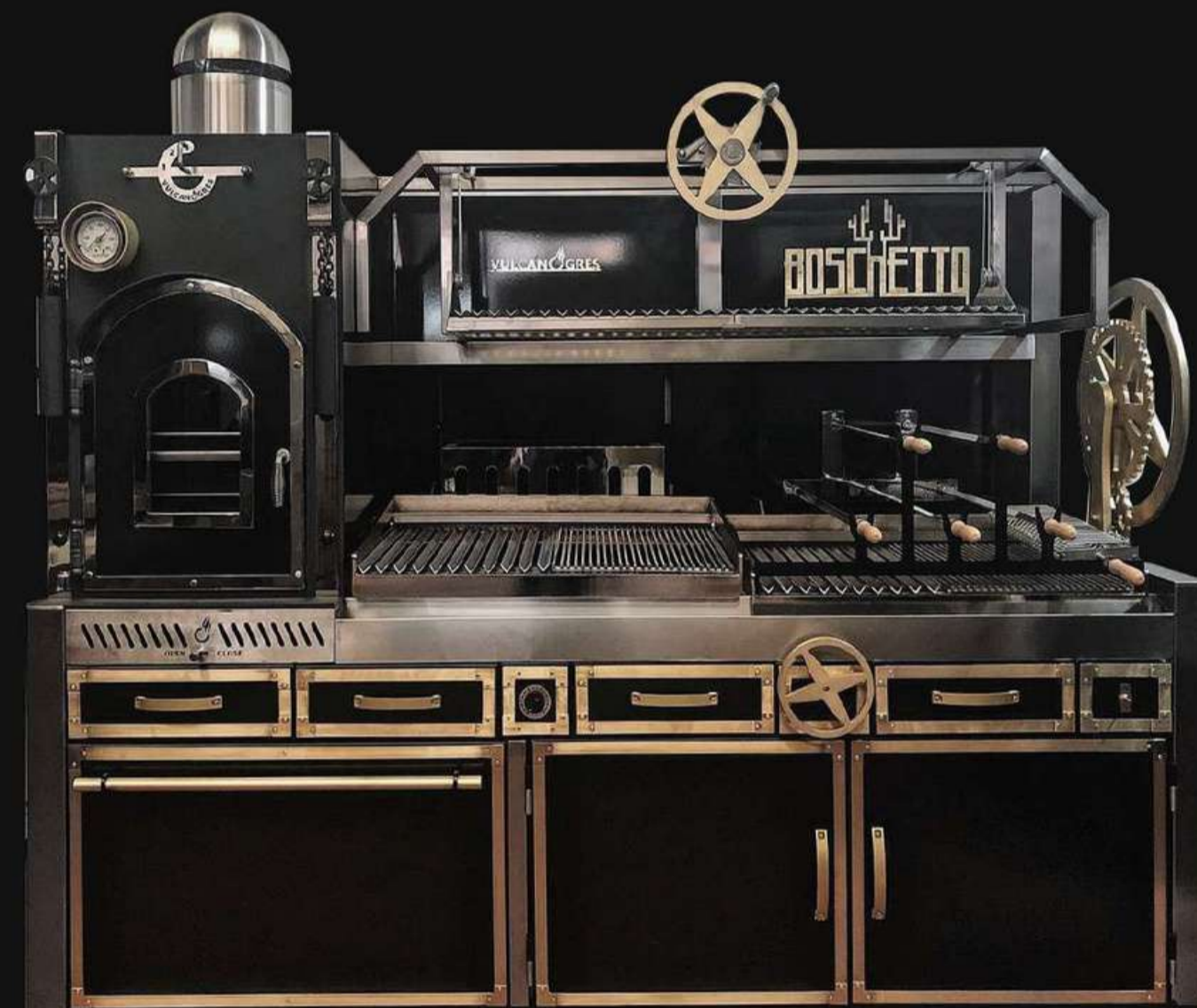
2400x900x1900mm

17 800,00 €



2000x900x1900mm

15 550,00 €



2500x1000x1900mm

16 650,00 €



2100x900x1900mm

23 350,00€



2630x900x1900mm

27 200,00 €



3000x900x1900mm

21 100,00 €



2700x1100x1900mm

22 800,00 €



3550x1000x1900mm

40 550,00 €



2600x1000x1900mm 25 550,00 €



2700x1000x1900mm 23 200,00 €

ACCESSORIES FOR GRILLS

Discover the powerful work accessories for VG professional grills.

Different combinations of grills and mechanical systems are available depending on individual needs, for better grilling and excellent flavour.

The infinite choice of accessories and extras means that every customer can personalise and complement the grill to their own taste with baskets for potato/vegetable baskets, rodizios, lamb/fish racks, charcoal drawer, luxury finishes ... and many more!



TABLETOP BRAZIER
500 mm

sin coste



UNDER-TABLE
BRAZIER
500 mm

2 212,00 €



COMPLETE ASH
DRAIN
Grille and ash
drawer

348,00 €



TEMPERING GRILL

0,42 € x mm



FIREBREAK NOZZLE
500 mm

720,00 €



TURBO-EMBERS

720,00 €



REAR BASKETS

0,57 € x mm



KIT ASADO CORDERO

1 650,00 €



REDUCING MOTOR

720,00 €



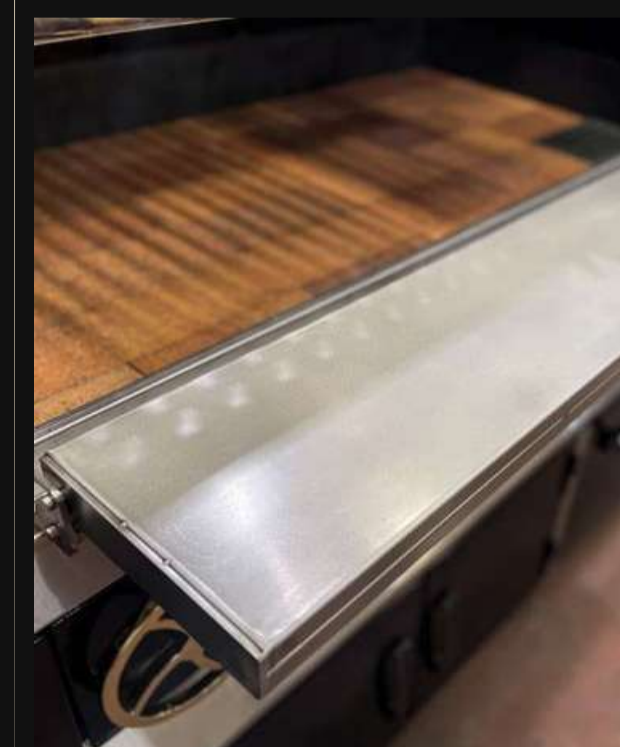
SIDE WHEEL
UROGALLO

720,00 €



COAL HOPPER
500 mm

525,00 €



TILTING FRONT
SHELF

0,58 € x mm



LOGOTYPE

405,00 €



CHARCOAL
DRAWER
1000 mm

975,00 €



SLIDING OR FOLDING
DOORS

310,00 €



SHELF

0,17 € x mm



WHEELS

370,00 €



KIT CHARCOAL OVEN
BRAZIER
Includes: pyrometer, blind
door, 2 interior rod grills,
air draught regulator,
vitrified paint

1 865,00 €



PACK 5 RODIZIOS
200 mm

1 425,00 €



RODIZIO EXTRA

225,00 €



GLASS

0,25 € x mm



ADDITIONAL GRILL LIFT

1 125,00 €



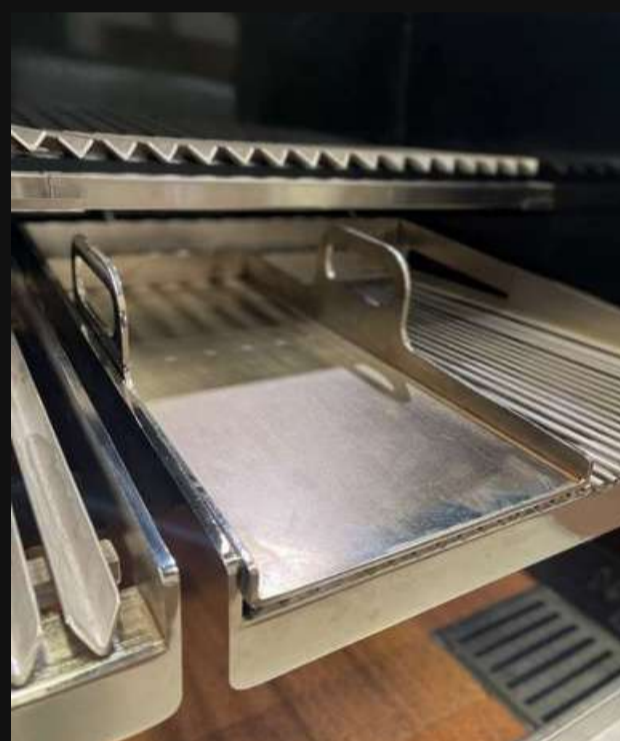
REAR WINDOW BRAZIER

555,00€



EXTRA GRILL SURFACE (1/2)

210,00 €



HARD CHROME FRYTOP

668,00€



CHICKEN RACKET

220,00€



POTATO RACKET

235,00 €



FISH RACKET

35,00 €



CHARCOAL AND WOOD BASKET

670,00€



CROSS GRILL ACCESSORY

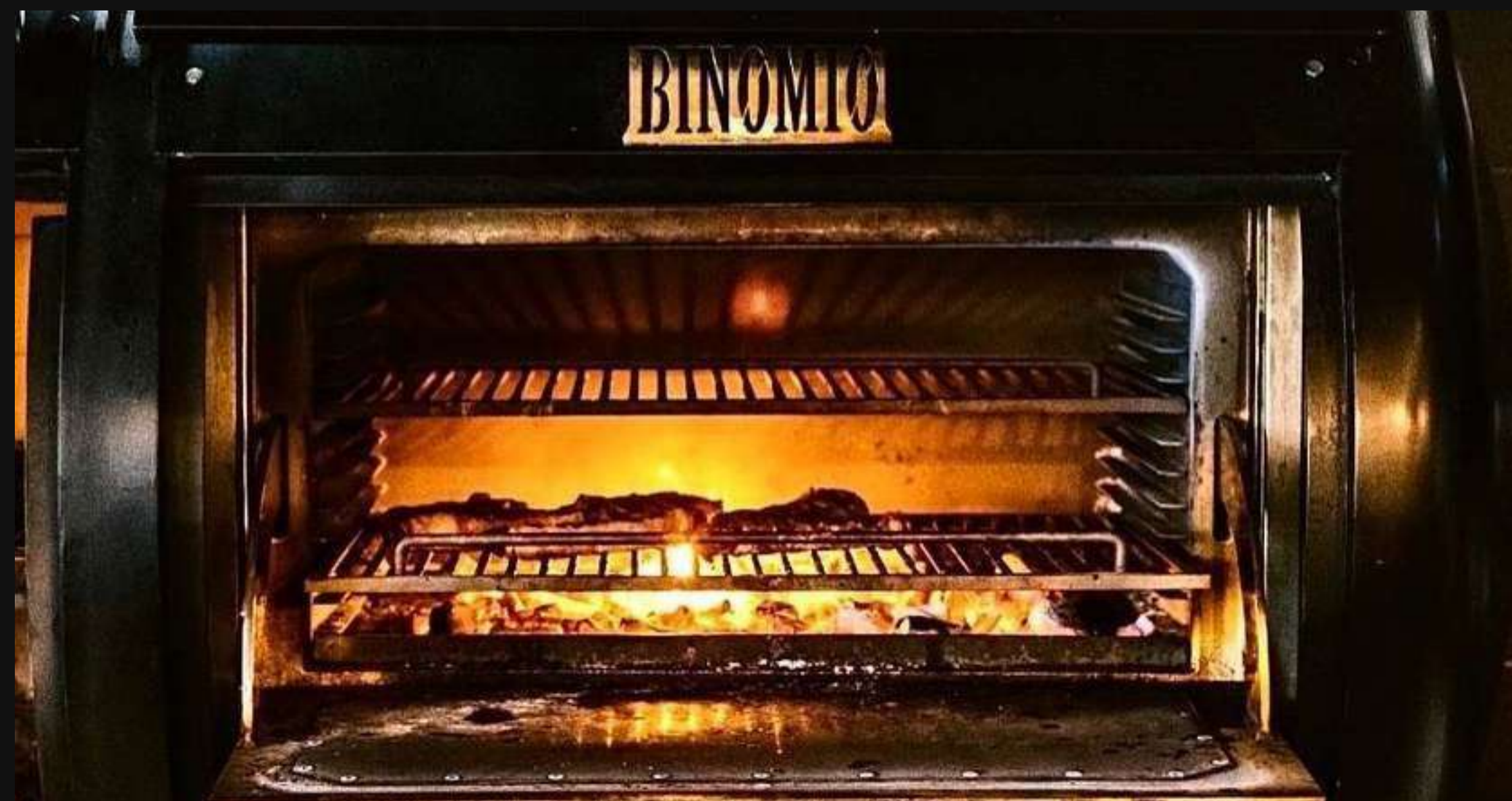
720,00€

CHARCOAL OVEN

The Vulcano Gres professional charcoal ovens combine oven and grill in a single machine, merging the benefits of both.

All our ovens are handmade in order to be adapted to each customer's needs to the requests of each customer, always meeting the criteria of comfort of use, cleanliness 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 by the air draught.



CHARCOAL OVEN WITH TILTING DOOR



WITHOUT TABLE

-Firebreak Nozzle

S	900x550x1260mm	9 765,00 €
M	900x700x1260mm	10 320,00 €
L	900x900x1260mm	10 900,00 €

WITH TABLE

- Firebreak Nozzle
- Wheels
- Forced air draught

S	900x550x1950mm	11 700,00 €
M	900x700x1950mm	12 200,00€
L	900x900x1950mm	12 700,00€

EXTRAS:

PLATE WARMER TRAY



S	1 610,00€
M	1 640,00€
L	1 670,00 €

2nd GRILL



S	475,00€
M	545,00€
L	615,00€



SIMPLE SMOKER

CHARCOAL OVEN+SMOKER.

Complete charcoal oven with lower cabinet + upper smoker 900x900x1900mm.

16 350,00 €



VERTICAL SMOKER

Lower brazier with fuel drawer. Refractory brick base. Upper smoker chamber with trays and grates 900x900x1700mm

5 550,00 €



SMOKER OVEN CASILLERO

Oven-Casillero with nine drawers, measuring 1300x900x1900mm (W x D x H). Built in stainless steel and vitrified panels, internal walls lined with refractory brick.

Includes:

Internal combustion chamber.

1 TGI thermometer.

9 stainless steel grates.

1 grease collection drawer.

Forced air turbo fan.

1 air regulator.

Firebreak nozzle.

1 set of 4 wheels with brakes.

Basic model:

21 320,00 €

Model Combo:

24 000,00 €



SIMPLE SUBMARINE

Simple submarine with grill module, measures 1300x1000x1900mm.
*Grill module.

Includes:

- 1 lifting section with angles.
- 1 grease collection drawer.
- 1 ash collection drawer.

Extras (included):

- Smoking/tempering grill (900mm).
- Firebreak nozzle.
- Turbo embers.
- Large pyrometer.
- Air flow regulator.
- Interior lighting.
- Tempered glass view tempered glass.
- 2 hinged doors.
- Interior shelf.
- Heat resistant.

Housing in submarine type housing with manual lift.

-Set of 4 wheels with brakes.

10 550,00 €

DOUBLE SUBMARINE

Made-to-measure set consisting of a 700mm grill + 900mm oven. Total size with sides 2300mm.

GRILL AREA:

Length 1300mm.

Copper/bronze/brass/brass finish.

Hinged bonnet with clutches. Manual operation 1300mm.

Main roasting surface with automatic elevation.

Stainless steel grease and ash collection drawers.

Double interior grill.

Forced air draught bar.

Firebreak nozzle.

Large exterior pyrometer.

Air outlet regulator.

Interior lighting.

Vitreous enamelled glass casing with finials.

2 table doors.

Shelf between table cloth 1300mm.

Electric heating elements for hot table 1300.

4 wheels with brake.

CHARCOAL OVEN 900

*The oven would be integrated within the same structure of the grill, we quote the oven plus the added elements.

-Oven ember 900x850mm.

*Including interior grilling surface.

Bronze/brass finish + 7%.

Firebreak noodle.

2nd roasting surface.

Table with ash drawer.

Forced air draught.

Wheels with brake.

Articulated bonnet with clutches.

Manual operation 900mm.

Large external pyrometer.

Air outlet regulator.

Interior lighting.

27 750,00 €



TRIPLE SUBMARINE

SUBMARINE SET X3.

*Material of the set in black painted iron with antiqued brass.

MECHANISED

3 ARTICULATED BONNETS

Machined elements with counterweights and springs, as well as concave sides. Skylights with tempered glass.



LEFT CHICKEN ROTISSERIE

8 swords exter. 4 outside.

Double motor for chicken rotation and translation.

Charcoal on brick, under chickens.

CENTRAL GRILL

Tempered grill 1000mm.

Interior lighting.

Grease collection drawer.

Under-table grill 500mm.

Firebreak nozzle.

Pyrometer.

Door 500mm.

ASADOR POLLOS DERECHO

As 60/P

Housing structure + planetary.

8 outer swords. 4 external, 4 external.

Double motor for chicken rotation and translation. Coal on brick, under chickens.

40 000,00 - 46 700,00€



BRAZIER-INDEPENDENT OVEN

Brazier oven, with black enamelled finish and original brass, 700x900x1900mm.

Includes:

-Complete ash drainag (grate, hopper and ash collection drawer).

Extras (included):

Firebreak nozzle.

Turbo embers.

Hinged door (pcs.).

Set of 4 wheels.

Oven conversion:

Pyrometer.

Tempered glass door.

Two interior grills.

Air draught regulator.

Vitrified painted door.

- Supply voltage: 220 V AC (single-phase).

Total installed power: 42W.

Weight: 400 kg.

7 220,00 €



EMBERS OVEN

Charcoal ovens are well known in the Horeca community. They allow cooking with charcoal in a closed chamber at higher temperatures than a traditional grill, achieving juicier meat and fish finishes, maintaining texture and flavour due to the heat shock that prevents the food from cooking from the inside.

The new Embers Oven goes beyond a traditional grill 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 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 a new design a machine with an innovative design that allows cooking on the grill, optimising fuel and time.

Available in 1, 2 or 3 grill drawers, with the possibility of adding +1 pizza drawer.

Added extras:

-Firebreak nozzle.

Upper plate warmer grille.

Air outlet regulator.

Grill drawers with side hinge opening.

Independent thermometer in each drawer with tempered glass.

Over door in drawers with independent opening and roasting control.

Extendable plate holder for grease collector.

Charcoal basket with wheel elevation.

Air inlet regulator.

Wheels with brake.

Price on request

CHARCOAL CHICKEN ROTISSERIES

Meet the magnificent Vulcano Gres planetary chicken rotisseries. We use the latest technology to roast delicious and well-cooked chickens, as well as chicken wings, pork knuckles, all kinds of sausages and much more.

Modern design and reliability.

Ideal for installation in a shop, restaurant, bar or takeaway.



ROTISSERIES SQUARE CASING



CAPACITY: 6 SWORD (30 CHICKENS)

Without rear basket

1500x1100x2005mm

11 500,00€

With rear basket

1500x1300x2005mm

13 000,00€



CAPACITY: 8+4 SWORD (60 CHICKENS)

Without rear basket

1500x1100x2005mm

12 500,00€

With rear basket

1500x1300x2005mm

14 000,00€

The capacity in number of chickens will depend on the size of the chickens according to the supplier.

ROTISSERIES ROUND CASING



CAPACITY: 6 SWORD (30 CHICKENS)

Without rear basket

1500x1100x1900mm **13 000,00€**

With rear basket

1500x1300x1900mm **14 500,00€**



CAPACITY: 8+4 SWORD (60 CHICKENS)

Without rear basket

1500x1100x1900mm **15 000,00€**

With rear basket

1500x1300x1900mm **16 500,00€**

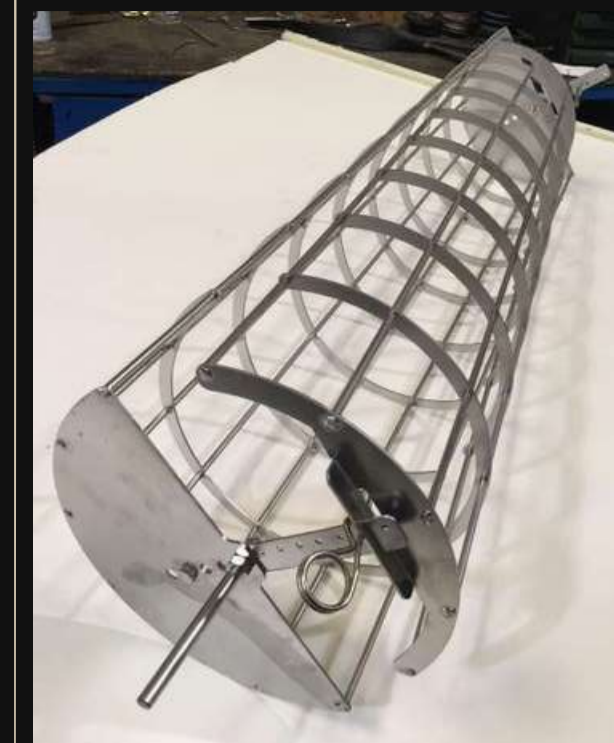
The capacity in number of chickens will depend on the size of the chickens according to the supplier.



REMOVABLE SHELF/
TROLLEY
Trolley for 16 swords with
wheels.

1 550,00€

ACCESSORIES AND EXTRAS:



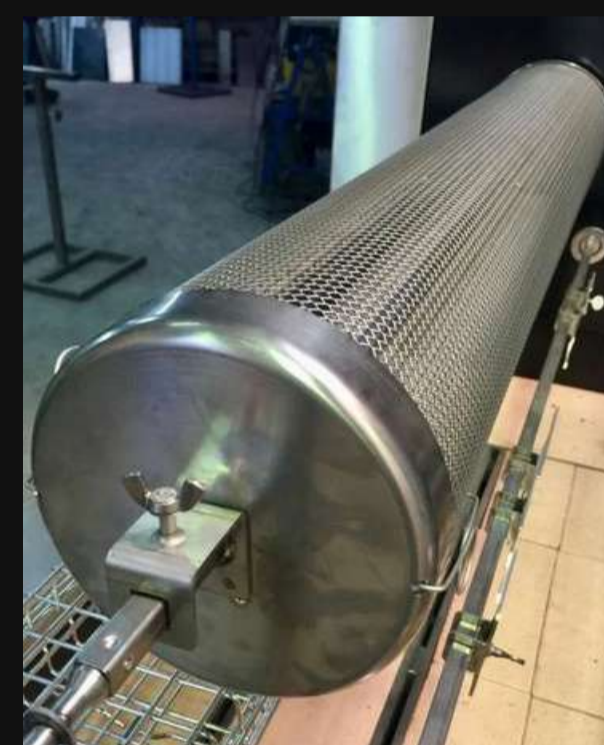
PIG BASKET

420,00 €



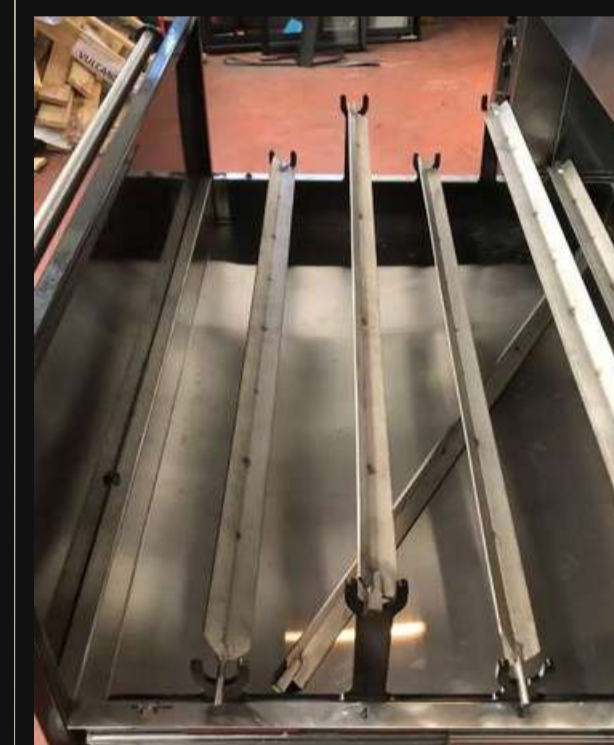
POLE WITH FORKS

120,00€



ROUND BASKET
POTATOES AND
VEGETABLES

285,00 €



WARM DRAWER (WITH
THERMOSTAT)

975,00 €



FLAT GRILL BASKET

280,00 €



SWORD/ AMERICAN
HORN CHICKENS

90,00€



LOGO

405,00 €

PIZZA OVENS

Our range of pizza ovens can be used to cook pizzas, succulent steaks, fish dishes, pies and much more. With a domestic oven, you can surprise family and friends with delicious treats on a daily basis. With your catering equipment, you can add new dishes to the menu and offer customers more choice.

The popularity of pizza ovens:

- These ovens have a wide range of functionality and can be used to cook many different dishes.
- The ovens are stylish and elegant, so they fit into open kitchens and allow customers to see the cooking process.
- The equipment is very reliable and durable. The pizza oven will stay in perfect condition for a long time.

Finally, you can choose the manufacturing materials, the shape (square or dome-shaped), the decoration (silicone, mosaic or tiles), the adjustable temperature, the maximum capacity and any extras you want to add.



WOOD-FIRED PIZZA OVENS



GAS PIZZA OVENS



ELECTRIC PIZZA OVENS



COMBI PIZZA OVENS (GAS/WOOD)



OTHER PRODUCTS





ROBATA

The Robata Grill is an indispensable piece of equipment in Japanese restaurants, allowing the use of the grill cooking method, where food on skewers is slowly cooked over charcoal. It consists of several levels that allow different cooking temperatures to be reached. It includes:

- 3 levels: 1st Rod, 2nd Grille 3rd Grille.
- Fan motor.
- 4 wheels.

Extras:

- Shelf with Gastronorm trays.
- Complete ash drain system.
- Cold reserve, refrigerated chamber under table.
- Swords.
- Griddle/frytop.
- Charcoal drawer 500mm.
- Charcoal drawer 1000mm.
- Lamb sword with rotation.
- Doors 500mm.

*Possibility gas installation .

5 900,00 - 9 300,00 €

*depending on size and extras.



YAKITORI

The Yakatori charcoal grill is an authentic Japanese table barbecue.

Yakitori is another word for a Japanese dish consisting of skewered chicken. With yakitori, the skewers are cooked on a tabletop grill. Of course, you can not only prepare chicken skewers, but you can also thread any kind of meat OR fish on the skewers and grill them. In addition to fish and meat, it's also delicious to go yakitori style with vegetables!

Features:

- Stainless steel 2mm refractory.
- Depth 180mm.
- 3 levels.
- Built-in.
- Manual lifting system by means of side wheel.

[Consult](#)



RODIZIO

In restaurants with rodizio service, the different types of meat are served directly at the table. The meat is cooked on a special grill on swords or rotating racquets, which prevents the fat from falling on the embers and the meat from losing its natural juices. At Vulcano Gres, we design and produce custom-made Brazilian style rodizios.

The rodizio system can also be integrated into any grill as an optional extra. We offer to equip any grill with an optional set of 5 swords or rackets.

There are different types of rodizios.

Depending on the type of rotating system:

- Rodizio with Rackets.
- Rodizio with Swords.

Depending on the number of swords or rackets:

- Single
- Double
- Triple

ACCESSORIES:

We offer different options: sword for whole chickens, drum for potatoes, racket for fish, racket for chicken pieces...

They can have a removable stand or side hinge and can be integrated into any grill. We sell both in packs and by the unit.

[Consult](#)



PINEAPPLE ROTISSERIE

The Piñeros or Pineapple Rotisseries are composed of a table where the drip tray is placed, the control box to adjust the gas and a potentiometer for the forced draught of air, which releases air at different intensities to increase or decrease the heat that the pineapples receive.

In addition, a mechanical device at the bottom of the hood rotates the pine cones so that they cook evenly.

The pine cone rotisserie is configured with a motor to allow for proper rotation of the cones, and with a diffuser to direct the flame. They can be charcoal or gas.

***ROTISSERIE GAS 4 PINEAPPLES 900*.**

- Rotisserie 900mm.
- 4 rotation mechanisms.
- Gas volcanic stone installation.
- Air forced draught motor towards pine cones.
- Tempered glass.
- Table with 2 doors.
- 4 wheels with brake.

6 660,00 - 8 880,00 €



ESPETEROS - FISH GRILLS

At Vulcano Gres we have developed a special grill, the Espetero, thanks to which you can cook fish and seafood directly in your restaurant. The Espetero is a traditional coastal trade related to the roasting of fish and roasting fish on a spit.

It consists of skewering the fish on long, thin rods, which are then grilled on the coals on the sand of the beach.

Regardless of the location of the restaurant, you can delight and surprise your guests not only with delicious and tasty fish and seafood, but also with a show while the chef cooks in front of the guests. They can be charcoal or gas.



ESPETERO, CHARCOAL FISH GRILL

Net price, special design.

Frame, die-cut veneer, ash drawer, castors.

Extras:

-Forced draught motor.

-Coal drawer 1000mm.

-Table doors.

-Glass doors.

-Hood.

1000mm

3 200,00 - 7 000,00 €

ESPETERO, GAS FISH GRILL

- Installation of volcanic stone gas.

Extras: window, structure with extractor hood and rear and side tempered glass enclosing the machine to contain the heat generated by the floating burner flame + forced draught fan.

1000mm

4 440,00 - 7 000,00 €





ARGENTINIAN CROSS GRILL 6

1.60m diameter rotating rotisserie, consisting of:

- Perimeter gutter with stainless steel edge.
- 6 cross holders.
- Six double crosses.
- Drains with grease drawers and central firebox of refractory tiles of 0.90m in diameter, mounted on a base with a rotating ring of 0.50m in diameter.
- Glazing around the perimeter of the rotisserie.
- Central basket.

Mechanisation of rotisseries with provision of travel mechanism: rotating base: geared motor with three-phase power supply; crown wheel; pinion; chain and other necessary elements.

Rotation mechanism: independent rotating mechanisms for each rotisserie, consisting of motor, pinion, socket cups, electrical register and other necessary elements.

Conical extraction hood, 2m diameter x 0.70m high, made of D.D. iron sheet, with stainless steel lower edge.



PRICE BREAKDOWN:

Argentinian cross grill with 6 crosses: **5 700,00 €**

Machining: **2 100,00 €**

Glazed perimeter: **1 830,00 €**

Conical hood: **5 000,00 €**

Offer Pack: **14 000,00 €**

CROSS GRILL 3 CROSSES

In a rotisserie with only 3 crosses, the automatic rotation and translation movements would not be necessary.

For a rotisserie with only 3 crosses with the rest of the quoted extras we can make 50% on a rotisserie with 6 crosses.

7 000,00 €



MATURATION CHAMBERS

We offer our clients, on an exclusive basis, other products, installations and complementary machinery, as well as wine cellars, display units and ripening chambers, in order to deal with their integral projects. All our equipment and machinery are handcrafted to adapt them to the particular needs of our customers.

The maturation chamber is made up of a stainless steel structure with double glazing or thermal glass.

They are composed of a cold evaporator, fans, carbon filter, UVA lighting, humidification system and Himalayan salt panels with led lighting. Elements:

- UVA filter: anti-bacterial.
- Ozone generator: disinfectant.
- Carbon filters: clean air.
- Evaporator: cooling by gravity and fans.
- Himalayan salt: reduces humidity.
- Humidifier: increases humidity.
- Double gas glazing: prevents condensation.
- Rotating meat hook suspension mechanism.
- Steel interior surface.
- Meat grids for placing meat.

[Consult](#)

MATURATION CHAMBERS



REFRIGERATED AND DISPLAY CABINETS

The showcases are available in different types: free-standing and built-in, with curved and cubic glass, with dynamic and static cooling system. Advantages:

- Modern design, robust construction and easy to use.
- Display cabinets for meat and fish, confectionery, gastronomy, cooking, dairy products, beverages, bakery, ice cream, bakery products, vegetables and fruit.
- The equipment is assembled with components from the world's leading manufacturers.
- Glazing of cabinets with straight and curved glass.
- Equipment is assembled in a line to demonstrate any product group.
- Cabinet construction can cover the underside of the equipment, with design panels that create the overall style of the retail or catering establishment.
- Painting of the equipment in the desired colour.

The products are supplied fully assembled and require no installation and commissioning work. They are simply installed on site and supplied with power.



[Consult](#)



WINE CELLARS

Today, wine is the undisputed star of tables and aperitifs all over the world, going from being a passing fad to a major trend.

The variety, flavours and textures of wine have captivated so many people that restaurateurs and gastronomic spaces no longer present an offer without a selection of wines.

With the increase in consumption and the curiosity of customers to try new flavours, the need has arisen to show wines not only on the list or on the menu, but the tasting begins with the appreciation of the shape of the bottle, the design of the label and the colour.

To meet these needs and maximise your business, we present our wine cellars/wine cabinets or vinotecas; a wine presentation and storage idea that will increase the value of each bottle placed inside.

These elegant wine cabinets are designed to attract the attention of customers in restaurants, hotels and any gastronomic space.

Wine cellars/wine cabinets go far beyond simply storing and displaying wine, the sleek lines and high quality construction elements make these wine cabinets a decorative element that enhances the spaces and lounges of restaurants, bars and hotels. They can also be used to divide rooms or spaces, creating a prestigious atmosphere around them.

[Consult](#)



BUFFETS

We manufacture and install made-to-measure buffets to adapt to the particular needs of each client and give them the best results. To achieve this, we provide you with an expert who will advise you throughout the process.

Our services are suitable for Wok, as well as for self catering, catering and show cooking, always with a satisfactory result.

Elements:

- High-strength metal structure lined with different materials.
- Granite worktops.
- Quality materials: Corian, Silestone, marble, wood...
- Spaces for cutlery and kitchenware.
- Cold or hot vats or worktops or a combination of both systems.
- LED lighting.
- Neutral or heat lights, halogen or infrared systems.
- Screens with special anti-fog glass, straight or curved.

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ENCLOSURES

In order to tackle your integral projects, we offer our customers, on an exclusive basis, other products, installations and complementary machinery, as well as enclosures.

All our equipment and machinery are made in a completely handmade way to adapt them to the particular needs of our customers.

[Consult](#)



EXTRACTION SYSTEMS

Stainless steel hoods.

Hoods can vary both in their configuration (wall or island) and in their material. Most often stainless steel is used for this element of the ventilation system.

Protection against moisture, which causes corrosion of the metal, is what helps to extend the life of the hood. The grease trap is also an important element that affects the correct functioning of the system.

At Vulcano Gres we manufacture high quality stainless steel hoods in special sizes.

You can find both classic designs for closed kitchens and models for grills, rotisseries and ovens. Extractor hoods will allow you to quickly get rid of bad smells in the kitchen and protect the chimney from obstructions.

[Consult](#)

COMPLEMENTS





MINI GRILLS

The VulcanoGres portable or tabletop grills/barbecues are designed to take advantage of the embers of a grill or oven, both in restaurants and homes, and are made of stainless steel with a double bottom. They can be taken to the table, where they can be used either to maintain the roast or to finish off the pieces of meat sealed in the grill or oven. They consist of 4 parts: main drawer, grill bottom plate to prevent the embers from heating the base and burning the tablecloth, angled grill surface and fat collector.

15x25cm: **78,75 €**

With logo: **+10,50 €**

20x25cm: **99,75 €**

With logo: **+10,50 €**

30x25cm: **125,75 €**

With logo: **+10,50 €**



REFRACTORY CERAMICS

Vulcano Gres refractory ceramics for professional kitchenware are handmade with stoneware ceramics so that they do not break when exposed to direct heat and to achieve the best finishes. The glaze on their surface gives these pans and plates non-stick and anti-scratch properties, it is not necessary to grease the surface with tallow, so they do not generate fumes. In addition, they are resistant to cleaning with chemical degreasing products and metal scouring pads.

All this makes them unique in the market and ideal for serving stews, meats, stews, baked rice, prawns and any other food that needs to maintain the temperature to achieve a great flavour. They have a very high resistance (they do not break, coefficient of expansion 0) to the direct flame of the fire, as well as its prolonged maintenance of the heat. They are non-porous, do not leave stains, do not spoil the flavour of the food and do not smoke.

[Link Catálogo](#)



LEATHER APRONS VG

VulcanoGres aprons are made with high quality leathers (100% leather) and a premium design ideal for the best professionals in the sector. We use natural leathers and good quality fittings.

Leather aprons are the best gift for professionals and amateurs. such as chefs, grill and barbecue enthusiasts, a carpenter in a workshop, a stylist/barber/barber, etc.

The aprons are versatile and suit everyone.

66,25 €



CHARCOAL MARABÚ VG

Vulcano Gres charcoal is an ecological charcoal with a high calorific value. Its consumption is very slow, it does not produce flames, smoke or ash. It has a better sealing in the meat and, at the same time, it means an important saving because of its long duration and because it is not necessary to apply so much quantity of charcoal.

Format: 15 kg. paper bag.

Bag 15 kg: 18 €

PROJECTS



El Asador, Le Pontet, Francia



Haraszthy, Etyek, Hungary



El Urogallo, Madrid, España



Ta Chalkina, Chania, Grecia

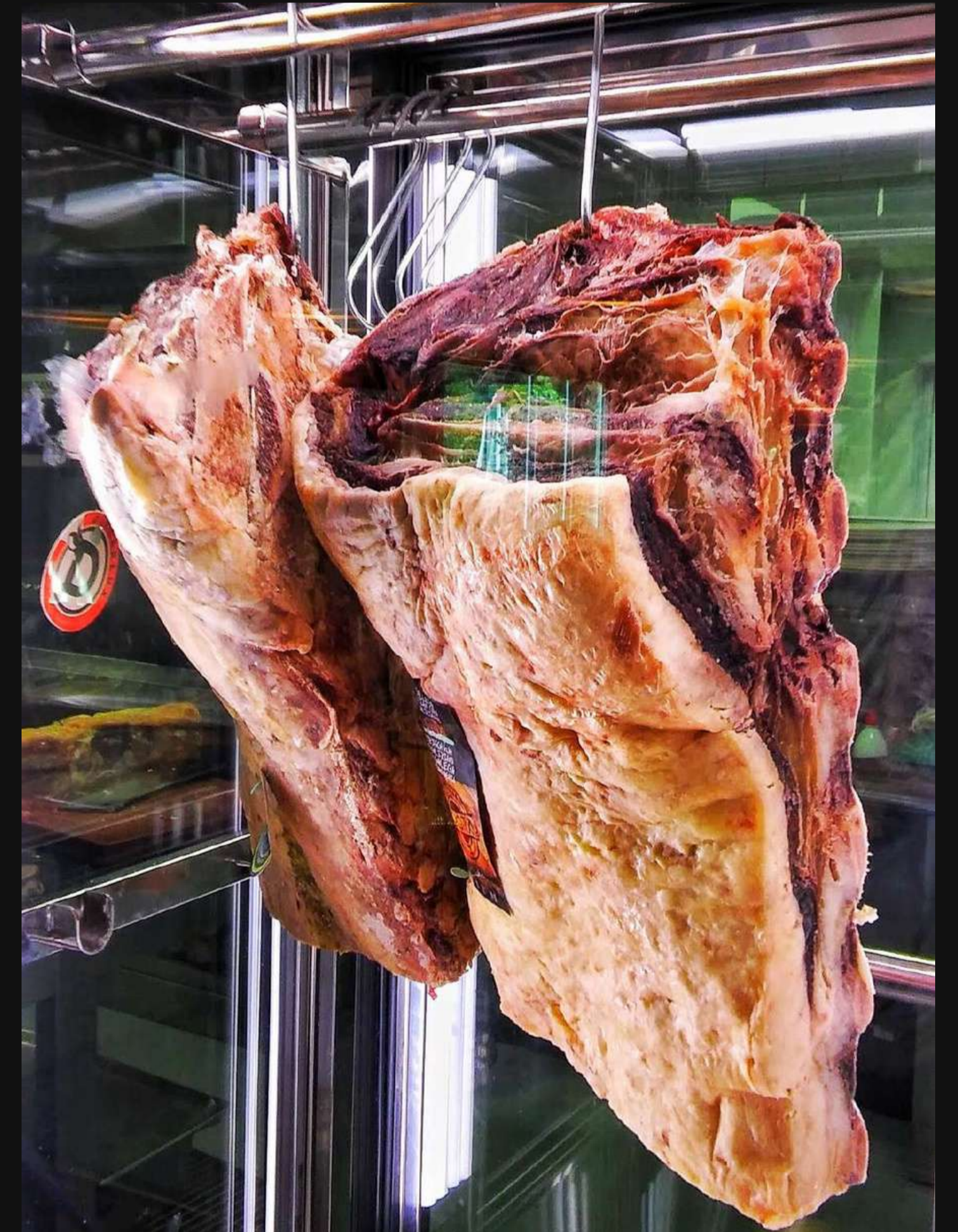
191, EL UROGALLO, MADRID, SPAIN

Central grill, Rodizio, tandoor, cookers, kitchen furniture, hoods, fish grill, enclosure.



227, VILLA ANTONIO, ALICANTE, SPAIN

Wall grill, fish grill, pineapple rotisserie, hoods, furniture, enclosure.



275, LA TERRAZA DEL CANAL, JÁVEA, SPAIN

Central grill, Brasier, pineapple grill, fish grill, hoods, enclosure.



297, PUERTO COCO, VALENCIA, SPAIN

Grill area, maturation chamber, independent Brasier, Casillero oven, vertical chicken rotisserie.



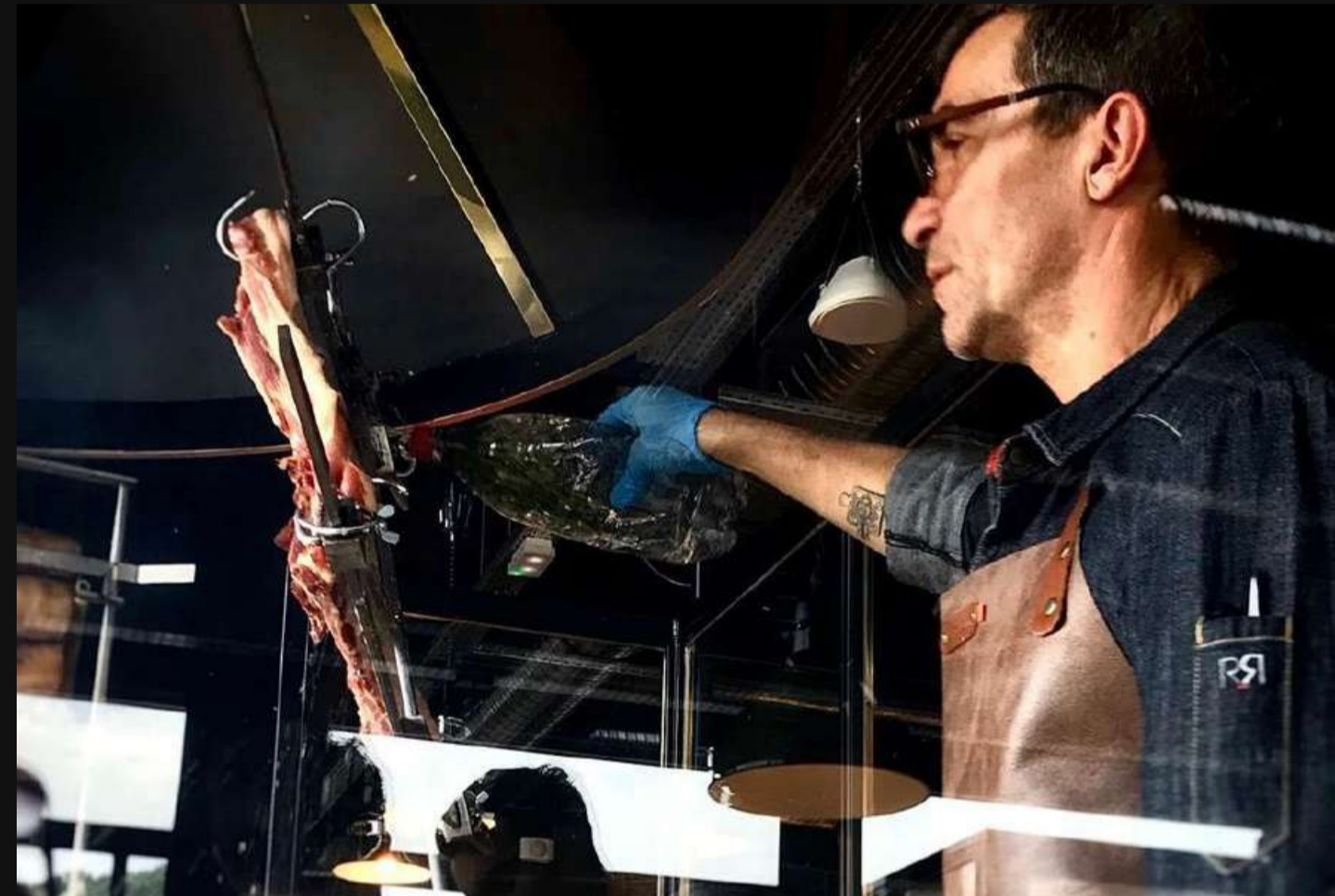
310, LA GRILL'Я, TRUSKAVETS, UKRAINE

Central grill, fish grill, oven Smoker



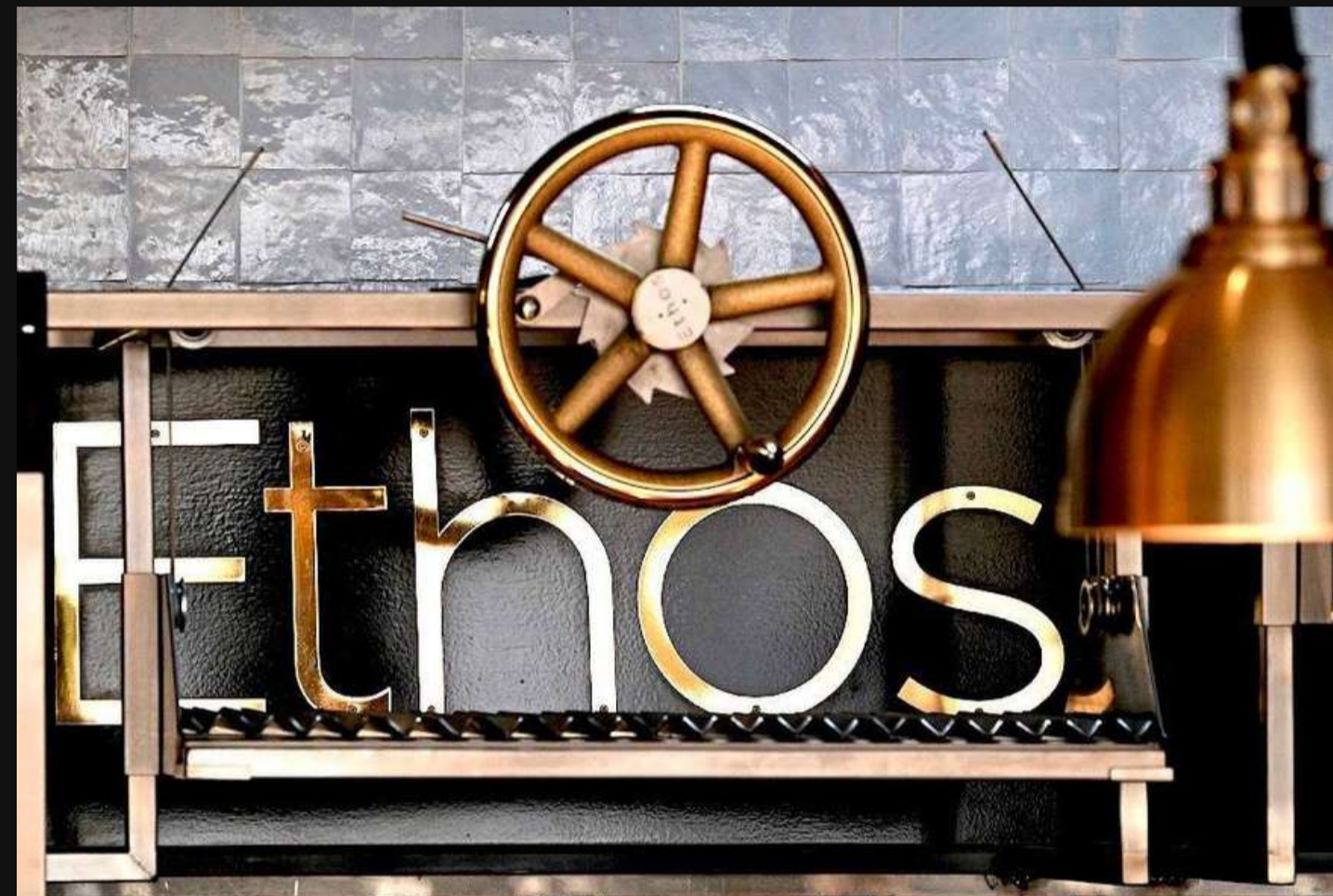
313, EL ASADOR, LE PONTET, FRANCE

2 grills, independent brazier, hoods, extraction system, cross grill, work table, display cabinet, perimeter enclosure.



353, ETHOS, ROSEBANK, SOUTH AFRICA

Parrilla mural, horno Embers Oven, espetero.



390, BALICANA, BILBAO, SPAIN

Central grill, Rodizio, tandoor, brazier, glazing.



422, MONKEYS, VARNA, BULGARIA

Gas pineapple rotisserie, gas fish grill, gas meat grill.



427, ALAMEDA, TOLEDO, SPAIN

Central grill, fish grill, machinery, enclosure, hoods.



467, HISTORY, MOSCOW, RUSSIA

Pizza oven, kebab grill, wall grill, Embers oven.



488, ALTEK, PARTICULAR PROJECT

Wall grill, Tandoor, Fish grill, Hood, work table.



546, LA BRAVA, GIRONA, SPAIN

Central grill, independent brazier, hoods, work tables, display cabinet, enclosure, neutral furniture.



548, LOCADA DEL GELATO, ROMA, ITALY

Wall grill, fish grill, hood, horizontal front cold store, cold display, maturation chamber.



549, LA PAMPA, DAKAR, SENEGAL

Wall grill, hood, pineapple grill, fish grill, simple Submarine oven, tandoor, Dry Aged chamber, work table.



580, BABEL, STROMMEN, NORWAY

Grill, chicken rotisserie, pizza oven, display cabinet, Dry Aged chamber, gas cooker.



582, CHIANCHERIA, NAPOLI, ITALY

Wall grill, Robata, smoker oven, work table.



590, EL BRASERO, TEGUCIGALPA, HONDURAS

Chicken rotisseries





VULCANOGRES
HANDCRAFTED OVENS & CERAMIC

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