

VULCAN

TCM SERIES COMBI OVENS



EASY COOKING. EFFORTLESS CLEANING.

Simplicity for entry-level users? Yes. Full control for skilled chefs? Yes again.
How about a self-cleaning feature and a choice of sizes to perfectly complete your
Vulcan kitchen? You know the answer.

TCM SERIES COMBI OVENS

TOUCH-N-GO RECIPES

Picture-based selections for pre-programmed recipes allows for repeatable, consistent cooking with ease.

PATENTED HUMIDITY CONTROL

Humidity level automatically adjusts after setting temperature—making it easy to always use as a combi oven.

EXCLUSIVE GRAB-AND-GO RACKS

Stainless steel racks with cutout design provides ease of access to pans, promoting kitchen safety.



TCM102 shown on optional stand

PROGRAMMED AUTOMATIC CLEANING AND DESCALING

TCM uses non-proprietary liquid detergent, saving cost. Multiple cleaning cycles and built-in descaling ability allow users to spend less time maintaining the oven and more time cooking with it.

AVAILABLE MODELS

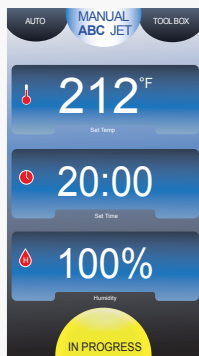
TCM61	6 Half Levels
TCM101	10 Half Levels
TCM102	10 Full Levels

All models available in gas or electric.

MULTI-FUNCTION MODES FOR EVERY USER

MANUAL: ABC & JET

As simple as it gets



- Streamlined ABC mode lets operators cook with confidence
- JET mode gives full control over all combi settings

AUTO

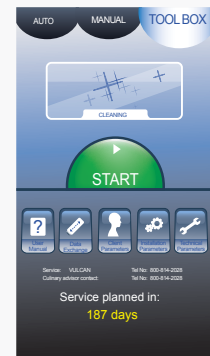
Pre-programmed ease



- AUTO mode features pre-loaded and programmable recipes. Additional AUTO options include “My Recipes”, “My Favorites”, Multi-Level Shelf Timers and Multiproduct mode functions

CLEANING

Auto or manual



- **AUTO CLEANING:** Water recirculation using non-proprietary liquid detergent
- **AUTO DELIME:** Non-proprietary liquid de-scaler

Learn more at vulcanequipment.com/combi



View instructional video

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.



800-814-2028 | vulcanequipment.com

F49543 (04/25)