



VULCANUS



God of flames

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The body of Vulcanus® grills is made of special high-grade COR-TEN® steel with a ruby-coloured patina. COR-TEN® was originally used primarily for shipbuilding because it can withstand humid and saline environments. So don't be afraid to leave the grill out in the rain, frost or snow. It is natural, eco-friendly and will always look like new.

A blacksmith in body, soul, heart and by profession.

"My name is Ondřej Kovář. My surname means 'smith' and I am a smith by profession. I like honest work done right and my great hobby is cooking, which for me is both relaxing and challenging."

That's why Ondřej made the Vulcanus® grill with his own hands - an outdoor fire grill made of a special and completely maintenance-free COR-TEN® material with an accumulation core. The grill can withstand any weather and can be used all year round.

He put everything he had into its production - his knowledge, experience, feelings, visions and memories, because he wanted the Vulcanus® grill to make you happy and become your companion when you are with friends or family.



Mythology

We named the grills after the Roman god of fire and the patron of all blacksmiths - Vulcan. According to mythology, he had his forges in the heart of active volcanoes.

He was an artisan blacksmith and worked for other gods.

His muse was his wife Venus, who was celebrated by the Romans as the goddess of beauty. Thanks to her, Vulcan infused his products with beauty, passion and sensuality.

Our fire grill has several symbols associated with the god of fire:

Fire, which is a source of warmth and a pleasant atmosphere. Honest blacksmithing and also high quality, functionality, durability and the beauty of the grill. Ondřej Kovář himself, who is a talented artisan blacksmith and an excellent cook.



Tips

Does grease from food drip from the grill?

The Vulcanus® grill has a special built-in system for draining grease and juices from food, ensuring healthy grilling without carcinogens and burnt grease.

What is the capacity of the grill? How many people can be fed at the same time?

With the Vulcanus® grill, you can prepare food for up to 50 people in an hour. Thanks to several temperature zones, you can prepare steak, fresh vegetables, fish, eggs or cheese at the same time. The food will be juicy, crispy, healthy and retain many vitamins.

How demanding is the grill maintenance? Do I need special cleaning products?

The Vulcanus® grill is made of COR-TEN® material, which is completely maintenance-free. So you don't have to worry about taking care of the grill. Just wipe the grill surface with a wet cloth and treat it with oil.

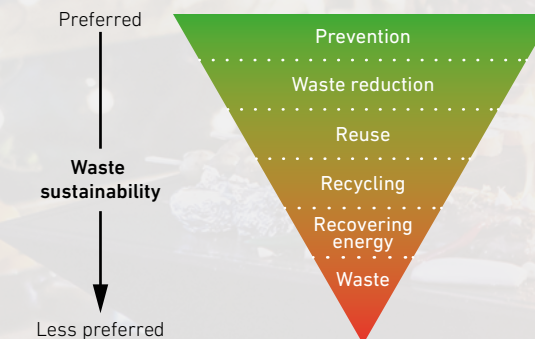
What kind of wood can I use in my Vulcanus®?

Virtually any kind of hardwood is suitable as long as its residual moisture content is below 20%. The wood should therefore be sufficiently dry. Damp wood releases smoke and tar during combustion, resulting in increased smoke, wood consumption and reduced heat output. We recommend artificially dried logs about 33 cm long you can buy in any hobby market. You can also use charcoal.

There are also round grills on the market, what's the difference between them and the square Vulcanus®?

The patented square shape provides up to 1/3 more grilling area compared to round grills (compare the diameter of the circle and the sides of the square). It provides two heat zones, the round ones only have one. Only the Vulcanus® grill is equipped with an accumulation insert inside the firebox. The Vulcanus® has a top grill plate certified for food contact.

Circular economy



Vulcanus® products are designed in accordance with the principles of a circular economy, particularly in the area of waste management.

Prevention - The use of quality materials and workmanship make the Vulcanus® grill a product for a lifetime. This significantly reduces the waste generated by conventional disposable products with a short life.

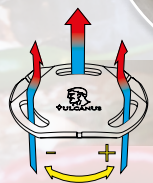
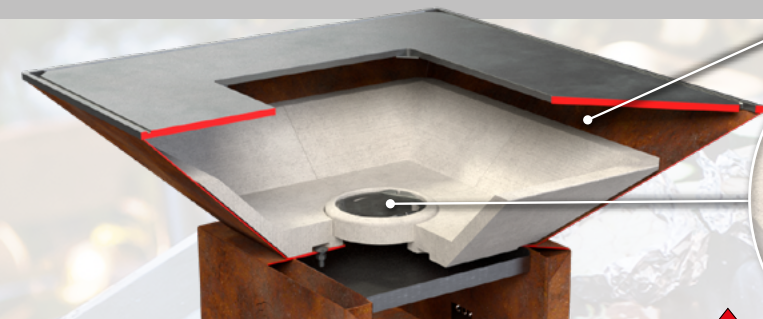
Waste reduction - during production, we make sure to use every scrap of material to reduce the so-called pre-consumer waste.

Recycling - The design of the products consists of a small variety of uncoated materials that can be easily sorted and recycled for reuse.

Grill technology

Design protected by a patent and EU food certification.

The body of the COR-TEN® weathering steel grills is equipped with an accumulation core. The special shape and weight of the core guarantee top-notch hot air circulation, thermal stability, reduced wood consumption and functionality of the grill even in winter. The grease drain system ensures your food is always healthy and smells great. The ashtray will simplify the maintenance of the grill and many standard accessories will expand the cooking options.



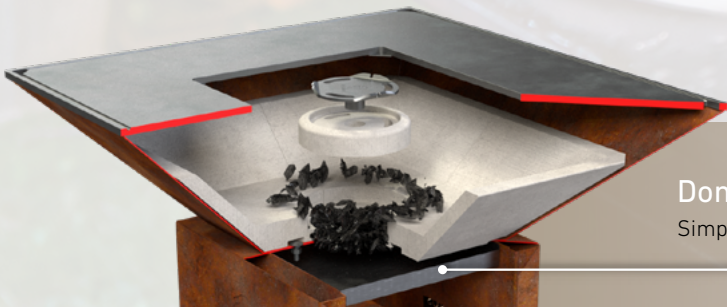
Vulcanus® Airvent

Grill all year round

Thanks to the ceramic accumulation core weighing 29 kg (Pro730) or 43 kg (Pro910), the grill guarantees excellent thermal stability.

Healthy and smoke-free

The grill includes a unique grease drain system. This allows for healthier grilling without carcinogens.



Don't get your hands dirty!

Simply sweep ash into a prepared container.



Two heat zones

Grill multiple different dishes at once thanks to the heat zones. The steel plate is used to prepare meat, fish, vegetables, dough, cheese and eggs.



Cooking options



Grid

This centre grid has two positions for grilling over a direct flame or hot coals. The grid can be inserted into the square hole without the extension.

Extension with a grid

You can use this extension to move the grid to a higher position. You can use it, for example, when cooking soups and sauces, because you can easily put different pots and pans on it.



Extension

This extension is also equipped with a circular holder for a cast iron cauldron or wok. Perfect for Asian cuisine, paella or goulash.





VULCANUS® Grill Pro910 Camp

Get yourself a family campfire ring where you can sit and grill in peace. The classic model on a lowered base is perfect for this. However, it is also suitable for parks and public spaces such as public campfire rings.

Parameters:
Grill surface: 910 x 910 mm
Base: 480 x 480 mm
Height: 560 mm
Weight: 142 kg

Comes with a stainless steel ashtray and a 43 kg accumulation core.

VULCANUS® Grill Pro910 Chef

Enjoy the professional way of stand-up grilling. With our Vulcanus® Pro910 Chef grill, you can perfectly serve customers in restaurants and guests at private parties. It includes a base that provides space for wood and a compartment for storing dishes and food.

Parameters:
Grill surface: 910 x 910 mm
Base: 480 x 480 mm
Height: 990 mm
Weight: 160 kg

Comes with a stainless steel ashtray and a 43 kg accumulation core.

VULCANUS® Grill Pro910 Masterchef

Grill standing up like the masters in the field and cut food directly on the solid wooden board that is part of the base. The high and extended base also provides more space for ingredients, dishes and wood.

Parameters:
Grill surface: 910 x 910 mm
Base: 480 x 1175 mm
Height: 990 mm
Cutting board: 470 x 470 x 45 mm
Weight: 202 kg

The set includes 2 beech butcher boards, a stainless steel ashtray and a 43 kg accumulation core.

VULCANUS® Grill Pro730 Camp

Get yourself a family campfire ring where you can sit and grill in peace. The classic Vulcanus® Pro730 model on a lowered base is perfect for this. However, it is also suitable for parks and public spaces such as public camping areas.

Parameters:
Grill surface: 730 x 730 mm
Base: 480 x 480 mm
Height: 480 mm
Weight: 94 kg

Comes with a stainless steel ashtray and a 29 kg accumulation core.

VULCANUS® Grill Pro730 Chef

Enjoy the professional way of stand-up grilling. With our Vulcanus® Pro730 Chef and Pro730 Chef grills, you can perfectly serve customers in restaurants and guests at private parties. It includes a base that provides space for wood and a compartment for storing dishes and food.

Parameters:
Grill surface: 730 x 730 mm
Base: 480 x 480 mm
Height: 910 mm
Weight: 112 kg

Comes with a stainless steel ashtray and a 29 kg accumulation core.

VULCANUS® Grill Pro730 Masterchef

Grill standing up like the masters in the field and cut food directly on the solid wooden plate that is part of the base. The high and extended base also provides more space for ingredients, dishes and wood.

Parameters:
Grill surface: 730 x 730 mm
Base: 480 x 1175 mm
Height: 910 mm
Cutting board: 470 x 470 x 45 mm
Weight: 154 kg

The set includes 2 beech butcher boards, a stainless steel ashtray and a 29 kg accumulation core.

Find the grill that's right for you. Vulcanus® grills are made with the same technology and differ only in the design of the base. Are you looking for a low campfire ring for family gatherings, or are you looking for a professional grill with a solid wooden board for preparing and serving food? Choose what you like. The square shape of the grill plate has up to 1/3 more surface area than conventional round grills. The plate itself is divided into two heat zones. You can both grill and heat, for example, cheese or vegetables.

Vulcanus® grills have a patented high-end design with EU food certification. The body of the COR-TEN® weathering steel grills is equipped with an accumulation core. The special shape and weight of the core guarantee top-notch hot air circulation, thermal stability, reduced wood consumption and functionality of the grill even in winter. The grease drain system ensures your food is always healthy and smells great. The ashtray will simplify the maintenance of the grill and many standard accessories will expand the cooking options.



**VULCANUS®
Butcher**

A high-quality result requires professional equipment. You can easily cut food on the solid wooden board and prepare everything conveniently. In the base, you will find a place for wood and a compartment for storing dishes or ingredients. It is essential wherever there is good cooking.

Parameters:
Cutting board: 470 x 470 x 45 mm
Base: 480 x 480 mm
Height: 820 mm
Weight: 50 kg

The set includes 2 beech butcher boards.

**VULCANUS®
Masterbutcher**

Are you used to preparing big celebrations? Are you manning the grill with a colleague? The high, elongated Masterbutcher base is made just for you. It includes a solid wooden board on which you can comfortably prepare all the goodies. Plus, it offers plenty of space.

Parameters:
Cutting board: 470 x 470 x 45 mm
Base: 480 x 1175 mm
Height: 820 mm
Weight: 96 kg

The set includes 4 beech butcher boards.



**VULCANUS®
Grillmaster**

The oil-treated buffalo leather was tanned five times and will last for decades, just like your Vulcanus® Grill. It is equipped with a strap for attaching accessories and a handy ring for a wiping cloth. It comes in a unisex size with adjustable straps.



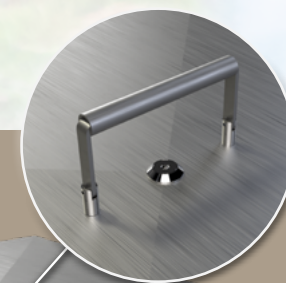
**VULCANUS®
Oilcan 0,5l**

Vulcanus® is constantly developing a range of practical accessories for you, check them out at www.vulcanus-design.co.uk and find out more.

**VULCANUS®
Spatula**

Developed specifically for Vulcanus® grills, the spatula is made of 3Cr13 stainless steel and can be sharpened as required. The handle is made of natural hardwood Santalwood. The balance and ergonomics contribute to comfortable operation. The spatula is equipped with a tool for cleaning the grooves on the cooktop and a practical bottle opener. Exclusivity is underlined by decorative rivets and luxurious packaging.

Dimensions: 75x290x44 mm
Weight: 0,315 kg



Tip

Vulcanus® grills can be used to prepare food all year round and in a variety of ways. Eggs for breakfast, steak for lunch and pot goulash for an evening with friends or family. Complete the grill with a ceramic oven, a large Rotisserie with motor, or an Asado attachment. Prepare meat, vegetables, cheese, sausages and eggs. Thanks to the separate temperature zones, you can let your steak rest and prepare fresh vegetables at the same time. One grill and many ways to prepare meat, this is the realization of our vision "One Vulcanus to rule them all", which is to be expected from the god of fire Vulcan.



**VULCANUS®
Cover 910 & 730**

Your Vulcanus® grill can be protected by this handy stainless steel cover. This keeps the grill plate clean and ready for the next grilling session, free of leaves and rainwater. It also allows you to safely leave a hot grill. It is available in two sizes (Pro910 and Pro730).



VULCANUS® Lock (universal)

The anchoring system with a lock secures your Vulcanus® grill firmly in place and protects it from uninvited guests or accidents. The system is equipped with a lock and the grill can easily be unlocked and moved to another position and back and locked again.

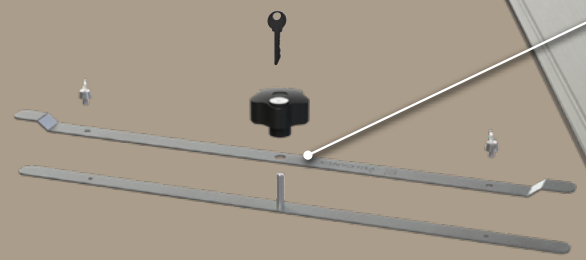


VULCANUS® Magnetic Bar (universal)

With this magnetic bar, you get a practical storage area for your Vulcanus® grill, for knives, spatulas, tongs and tweezers. The bar is equipped with strong neodymium magnets and a stainless steel cover that can easily be removed and put in the dishwasher.

VULCANUS® Lock for Cover Pro910 & Pro730

This anchoring and locking system ensures that the Cover is always in place and protects it from both wind and vandals. The system is equipped with a key lock.



VULCANUS® Multigrid Pro910 & Pro730

The solid steel grill grid makes your grill a genuine cooking centre. You can use it to prepare many tasty dishes – for example, when grilling meat over a direct flame, creating a perfect grid on the meat. When you remove the central round grid, you can insert a cauldron into the hole and cook goulash in it. Or place a pizza stone in the centre hole and prepare (in combination with our ceramic oven) pizzas, buns, poultry or the best hamburger buns. Product dimensions 450 x 450 x 45 mm.



VULCANUS® Chopping Board

Grill in style. And to do that, you need a quality helper on hand - stylish, practical and sturdy chopping board on which you can prepare all the ingredients for your gourmet experience. During grilling, you can also let the meat rest on the chopping board before serving so that all the juices don't spill out. The Vulcanus® chopping board is handmade in the Czech Republic from high-quality beech wood. Product dimensions 470 x 470 x 45 mm.

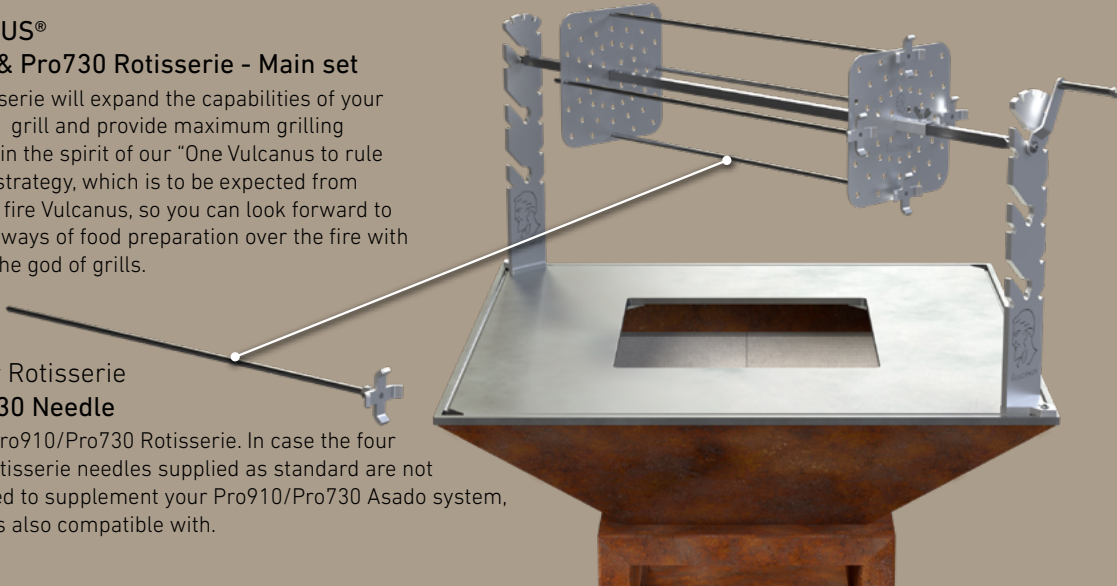


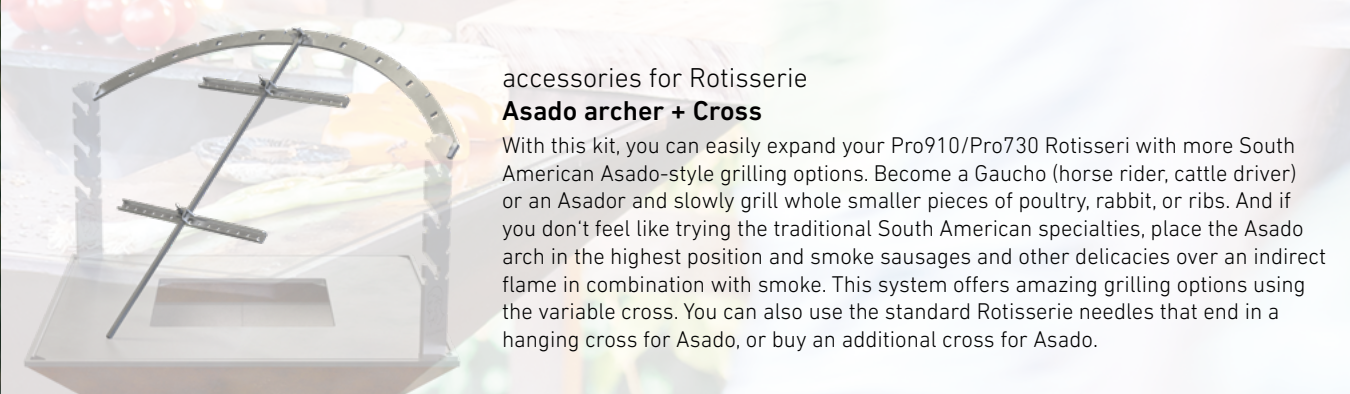
VULCANUS® Pro910 & Pro730 Rotisserie - Main set

This Rotisserie will expand the capabilities of your Vulcanus® grill and provide maximum grilling capability in the spirit of our "One Vulcanus to rule them all" strategy, which is to be expected from the god of fire Vulcanus, so you can look forward to countless ways of food preparation over the fire with one grill, the god of grills.

accessories for Rotisserie Pro910 & Pro730 Needle

Spare needle for Pro910/Pro730 Rotisserie. In case the four Pro910/Pro730 Rotisserie needles supplied as standard are not enough, or you need to supplement your Pro910/Pro730 Asado system, which the needle is also compatible with.





accessories for Rotisserie

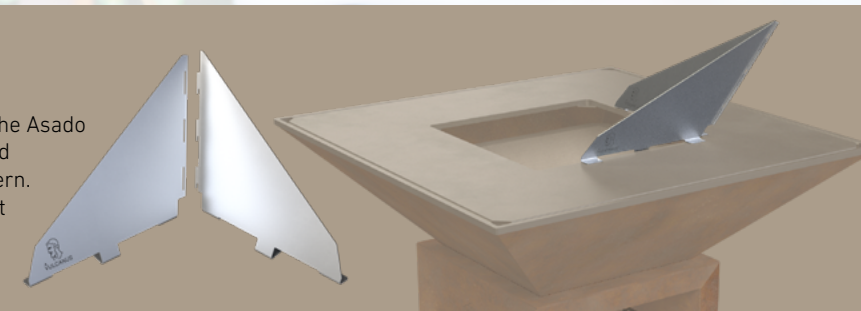
Asado archer + Cross

With this kit, you can easily expand your Pro910/Pro730 Rotisserie with more South American Asado-style grilling options. Become a Gaucho (horse rider, cattle driver) or an Asador and slowly grill whole smaller pieces of poultry, rabbit, or ribs. And if you don't feel like trying the traditional South American specialties, place the Asado arch in the highest position and smoke sausages and other delicacies over an indirect flame in combination with smoke. This system offers amazing grilling options using the variable cross. You can also use the standard Rotisserie needles that end in a hanging cross for Asado, or buy an additional cross for Asado.

VULCANUS®

Wind guard / Heat shield (universal)

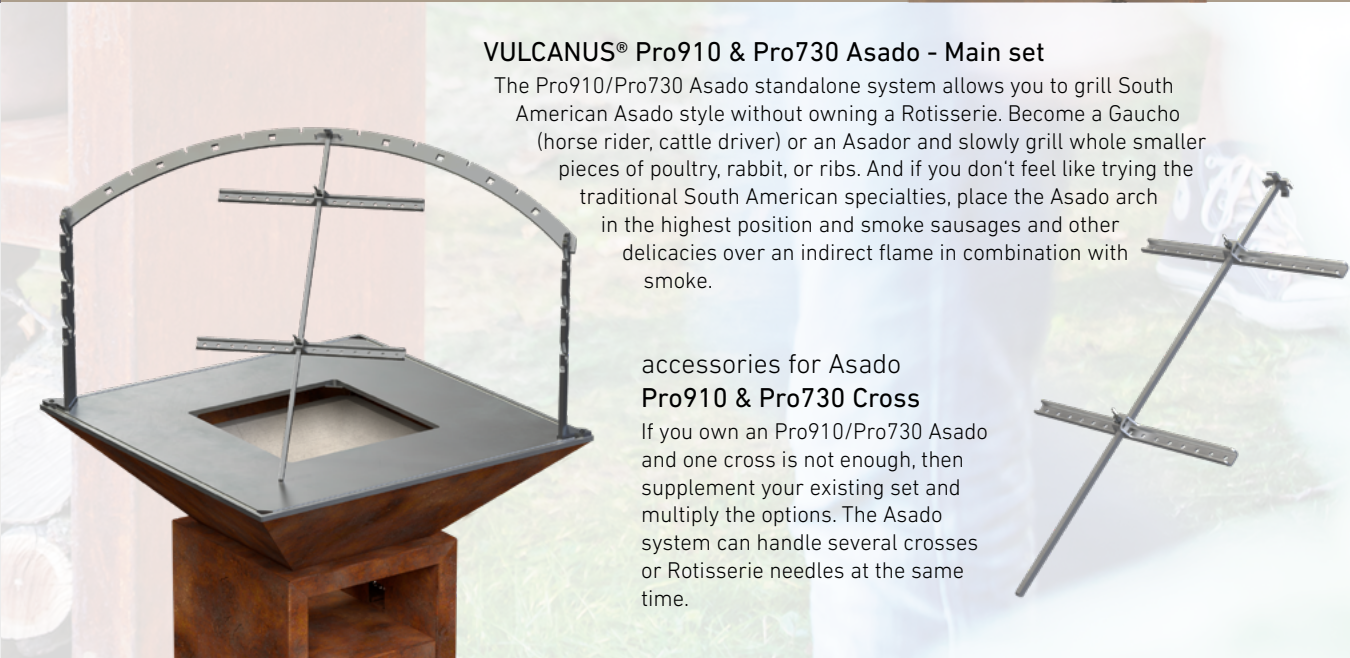
A great addition not only to the Rotisserie or the Asado that will help you direct the heat to your grilled food, but also useful wherever wind is a concern. Made of stainless steel to ensure the excellent reflection of heat towards grilled ingredients and uncompromising durability.



accessories for Rotisserie

Vulcanus® Electric Motor for Rotisserie (universal)

Product dimensions: 155 × 93 × 100 mm
 Water resistance: IPX4 (splash proof)
 Output: 15 W
 EU electrical plug: Type E, F socket plugs
 UK electrical plug: UK converter plug. Meets the requirements of BS 1363; 1362; 5733



VULCANUS® Pro910 & Pro730 Asado - Main set

The Pro910/Pro730 Asado standalone system allows you to grill South American Asado style without owning a Rotisserie. Become a Gaucho (horse rider, cattle driver) or an Asador and slowly grill whole smaller pieces of poultry, rabbit, or ribs. And if you don't feel like trying the traditional South American specialties, place the Asado arch in the highest position and smoke sausages and other delicacies over an indirect flame in combination with smoke.

accessories for Asado Pro910 & Pro730 Cross

If you own an Pro910/Pro730 Asado and one cross is not enough, then supplement your existing set and multiply the options. The Asado system can handle several crosses or Rotisserie needles at the same time.



Accessories

VULCANUS® Wheels (wielenset, universal)

Make moving your grill easier. Thanks to this set of wheels, you can move it wherever you like. Installation is not difficult - all models and workstations (i.e., Camp, Chef, Masterchef, Butcher and Masterbutcher) are prepared for it.

You will find two wheels with brake and two without brake in the set.



VULCANUS® Trolley (universal)

Do you often need to move your Vulcanus® from one position to another? Then this transport trolley is just what you need. The massive bantam wheels can even handle a golf course. This transport trolley has been designed mainly to meet the requirements of catering companies and HORECA professionals. It is thus designed primarily for transport of the grill and does not replace the Vulcanus® Wheel. The grill must therefore be removed from the transport trolley before grilling.

VULCANUS® Wok & Pot (universal)

Cast iron cookware with a seasoning finish goes back to the traditions of our grandmothers and the best cookware you can use over an open flame. Made by a traditional foundry in the Czech Republic and thanks to its versatility you won't need any other piece of cookware for your grill for a long time. **Universal** - lid on one side and WOK pan on the other. The bottom of each part is perfectly adapted to fit the Vulcanus® Multigrid Pro910/Pro730 with a seating diameter of 30 cm. You can easily use the 11-litre pot for up to 20 portions of goulash, chicken broth or roast goose, where the bulged lid of the inverted wok comes in handy. The 4.8-litre wok can be used for Asian specialities, paella or deep-frying.



Accumulation material

You can enjoy grilling with Vulcanus® all year round. The ceramic accumulation core is made of refractory concrete, which is characterized by high durability, low water absorption and maximum accumulation, and then fired at 950°C. Our Czech supplier produces and supplies parts to leading stove manufacturers in the EU using this technology.

Certificates

The grill plate of Vulcanus® grills is certified by the European Union for contact with food. This makes food preparation 100% safe and you don't have to worry about harmful substances being released into the food during grilling.

Production in Europe

We use the original COR-TEN® (Union Steel USA), which we import from the only authorized manufacturer in the EU, SSAB from Scandinavia. The grills themselves are manufactured by a combination of manual labour and state-of-the-art CNC technology in the Czech Republic.

Vulcanus® grill

A design element for the garden and a source of warmth and pleasant atmosphere. We use quality materials for the production of Vulcanus® grills. The result is a maintenance-free grill that can withstand all weather conditions. Prepare a meal for up to 50 people in an hour. Enjoy juicy steak, crispy vegetables and goulash from a cauldron.

