



# 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

What sets the TCM Combi Oven apart?

## TOUCH-N-GO RECIPES

Picture-based selections for pre-programmed recipes.

## PATENT-PENDING ABC MODE

Auto-sets optimal humidity based on temperature and time—making it easy to always use as a combi oven.

## EXCLUSIVE GRAB-AND-GO RACKS

Enables easy access to pans.



TCM102 shown on optional stand

## SELF-CLEANING & DESCALING

Multiple cleaning cycles with built-in descaling ability allow users to spend less time maintaining the oven and more time cooking with it.

## AVAILABLE MODELS:

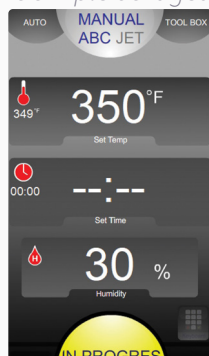
TCM61	6 Half Levels
TCM101	10 Half Levels
TCM102	10 Full Levels

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 preloaded 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



## FREE NEW EQUIPMENT CHECKOUT by Hobart Service

A Vulcan product expert will verify the new equipment was installed accurately and functioning properly — giving you greater peace of mind.

**Learn more at [vulcanequipment.com/combi](http://vulcanequipment.com/combi)**



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.

**VULCAN**

800-814-2028 | [vulcanequipment.com](http://vulcanequipment.com)

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