

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

Economical

We form the embers of the charcoal in an insulated drawer. The rest remain 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 pans can be introduced and the temperature can be used to cook roasts without having to use the oven or cooker.

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



NEW



FIREBREAK NOZZLE FOR OVENS



FINISHES: MATTE BLACK VITRIFIED

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



1200x700(900)x1000mm



1500x700(900)x1000mm



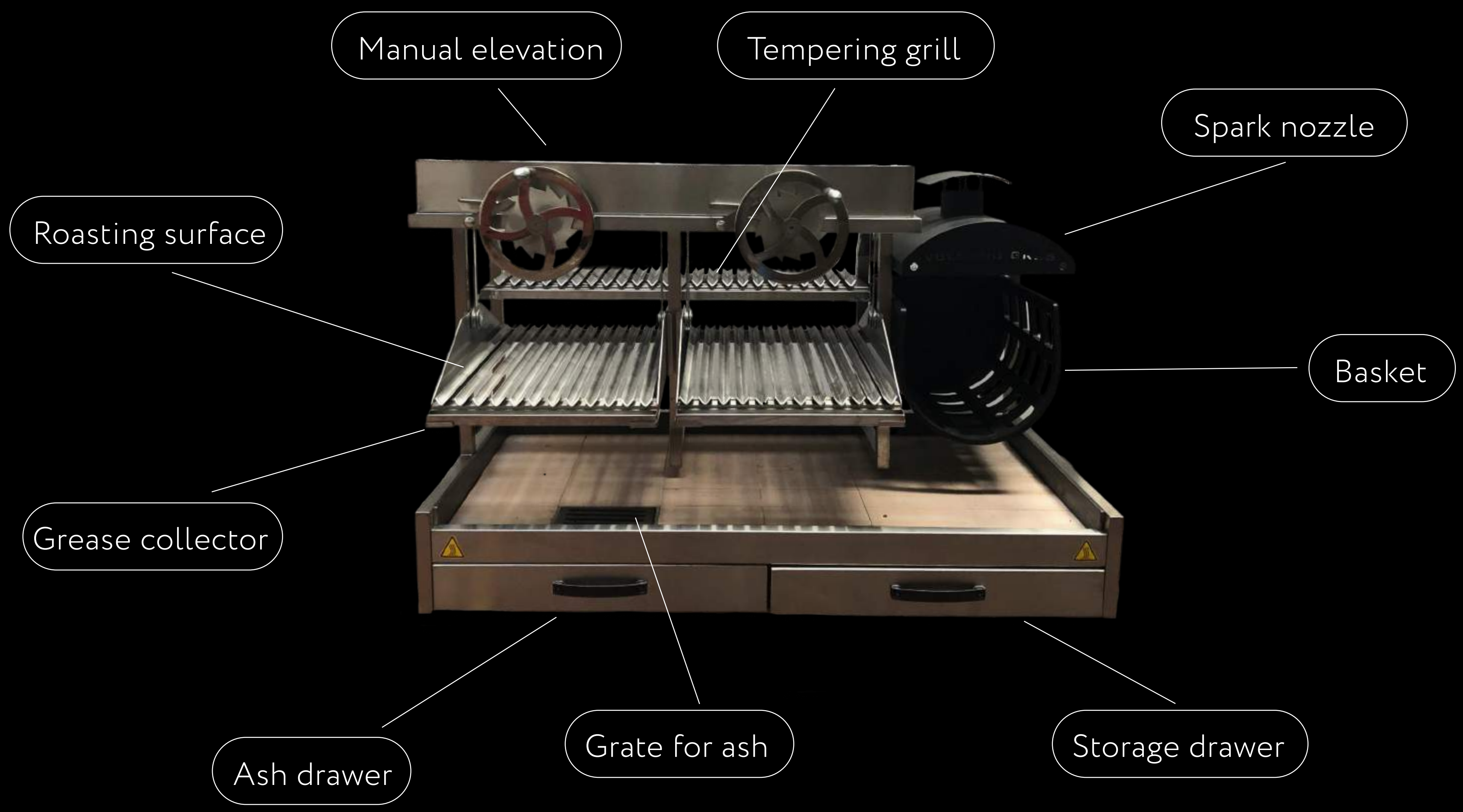
1000x700(900)x1000mm



1200x900x1100mm



1540x800x1700mm



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.



1000x800x1700mm



1540x800x1700mm



2200x800x1900mm



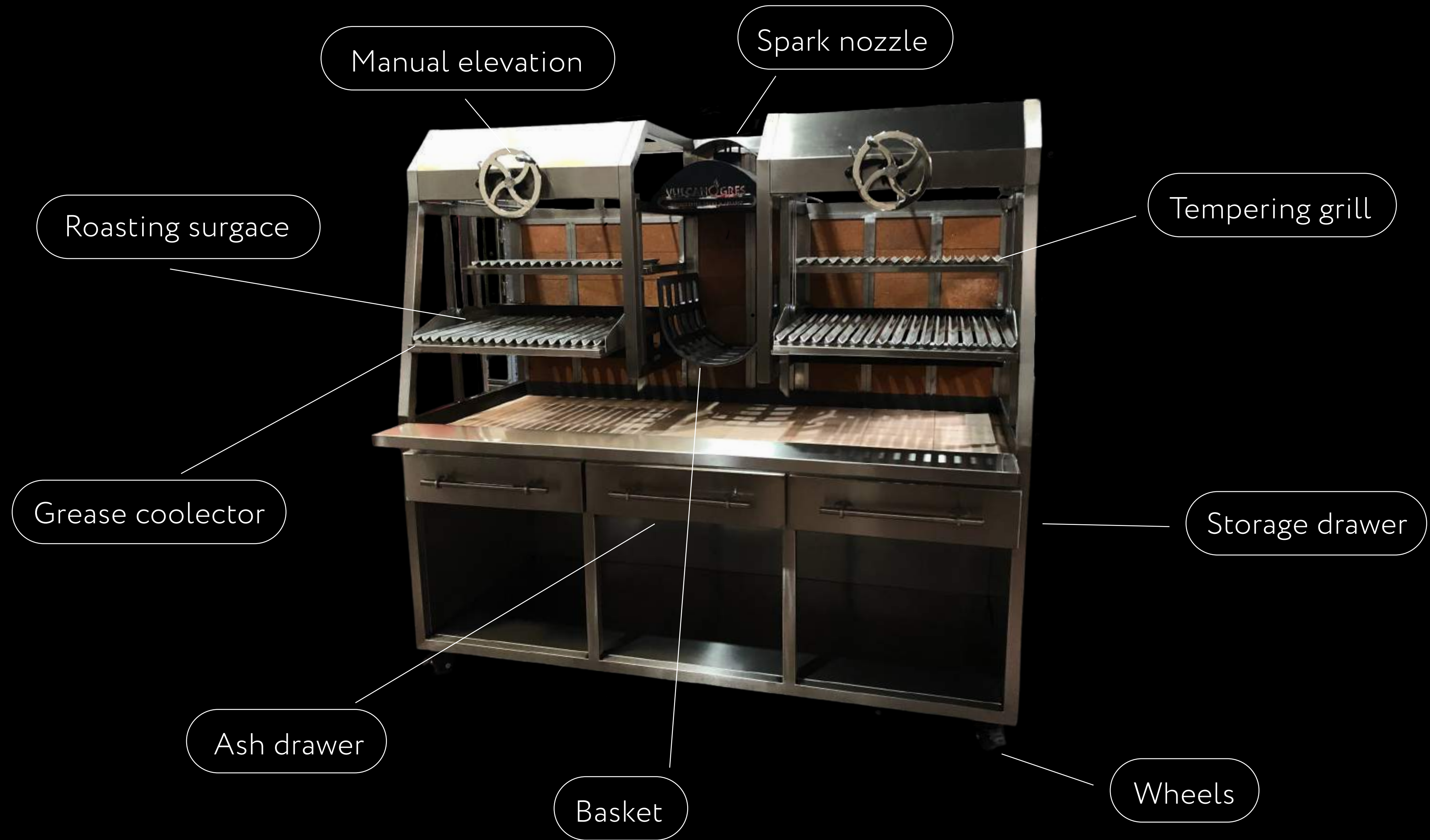
1000x900x1900mm



1500x900x1900mm



2000x900x1900mm



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



1500x900x1900mm



2000x900x1400mm



2000x900x1900mm



1800x1300x1000mm



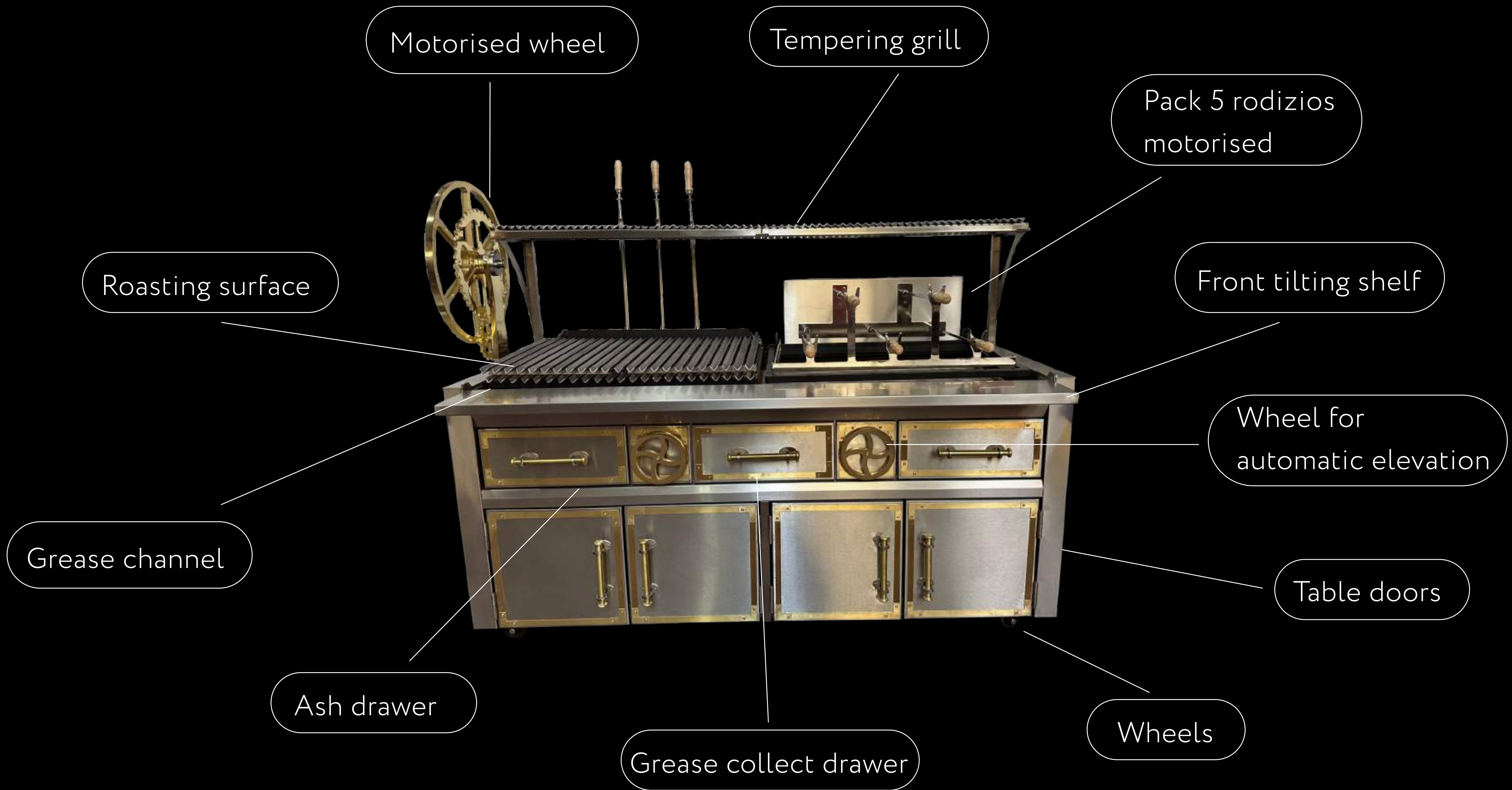
3000x900x1300mm

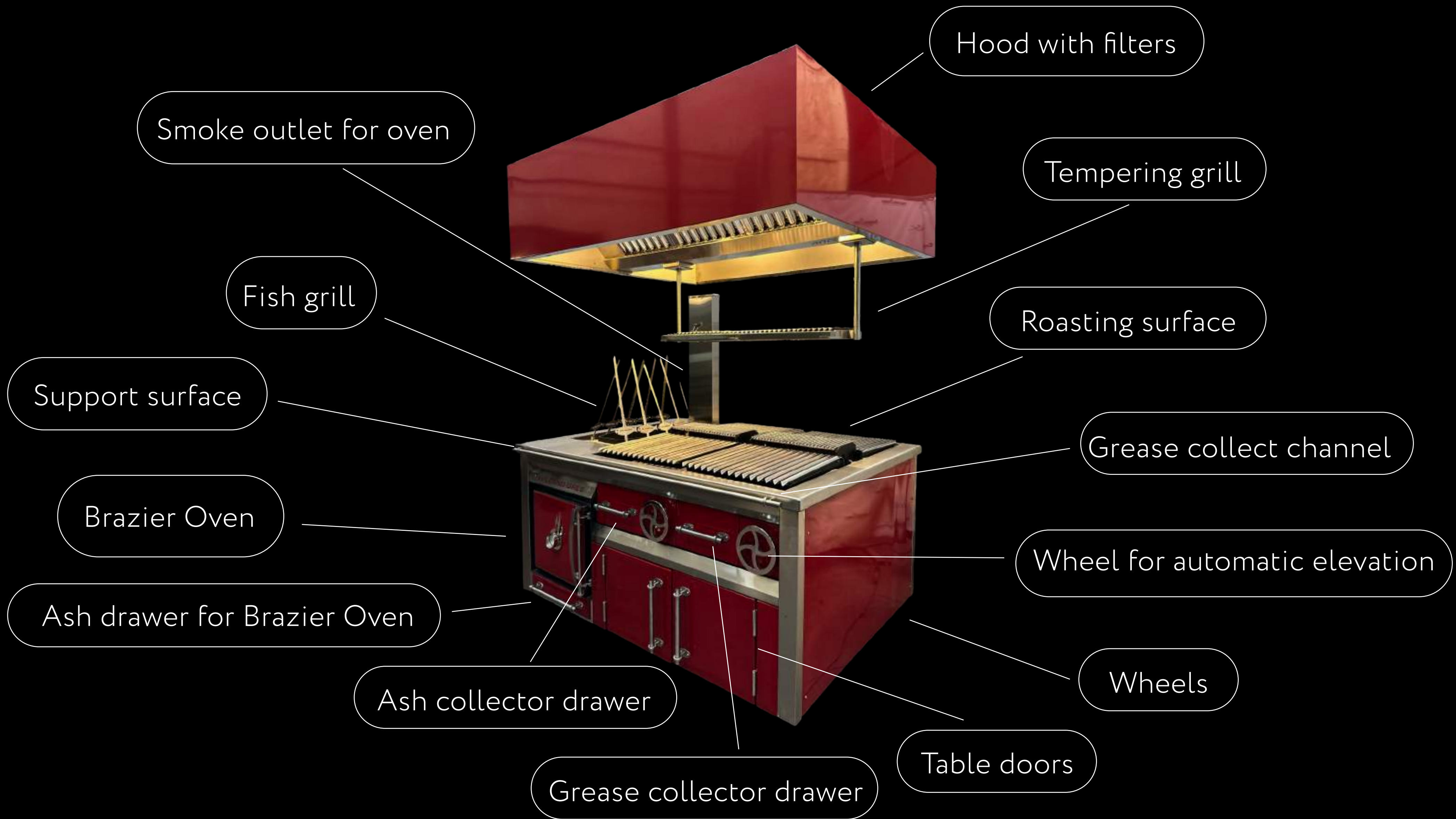


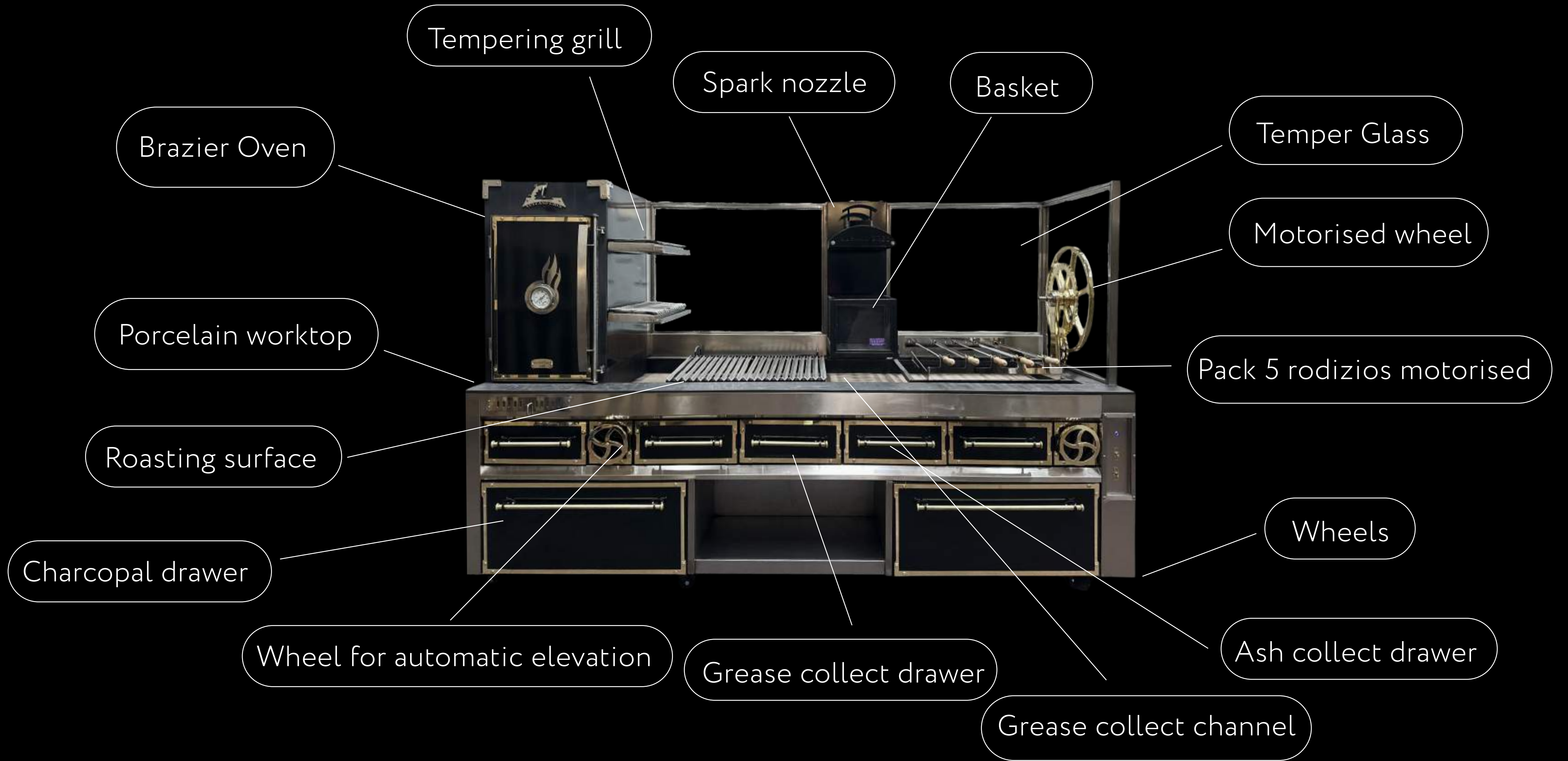
3050x900x1400mm



3000x1100x1300mm







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



2000x900x1900mm

**SPECIAL OFFER PRICE. NOT COMBINABLE WITH OTHER OFFERS AND PROMOTIONS



1000x730x1600mm



1300x900x1900mm



1500x900x1900mm



2500x900x1900mm



2500x900x1900mm



1950x900x2400mm



1000x900x1900mm



1500x900x1900mm



2000x900x1900mm



2000x900x1900mm



2000x900x1900mm



2000x900x1900mm



2200x1000x2400mm



2500x1000x1900mm



2100x900x1900mm



2100x1000x1900mm



2200x900x1900mm



2200x900x2400mm



2500x900x1900mm



2400x900x1900mm



2600x1000x1900mm



2780x900x1900mm



2500x1050x2400mm



2520x900x2400mm



2630x900x1900mm



2700x1000x1900mm



3000x900x1900mm



3000x1100x1900mm



3000x1000x1900mm



3000x1100x2400mm



3550x1000x1900mm



3700x1100x1900mm



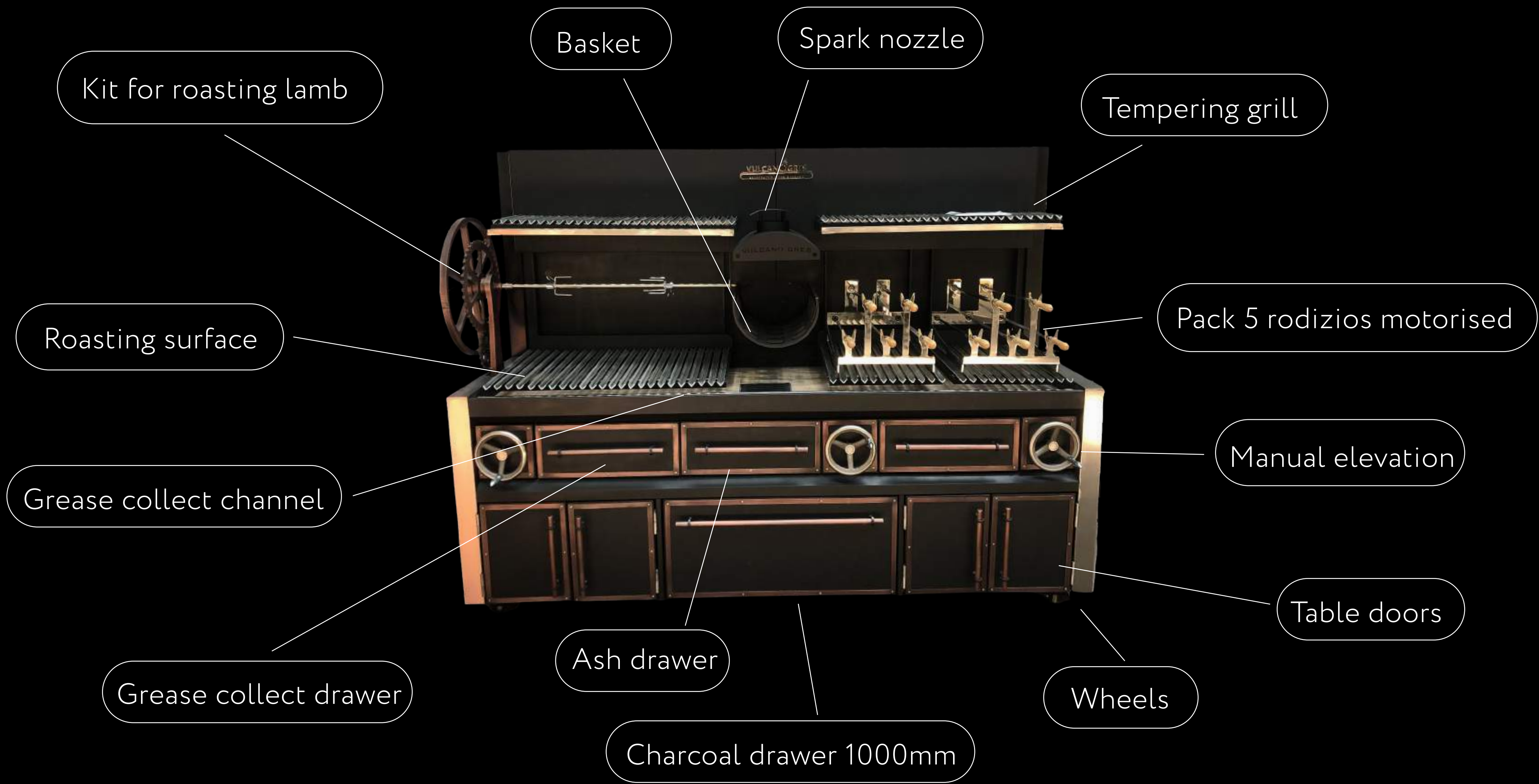
3600x900x1900mm



3500x900x2400mm



2600x900x2700mm



Basket

Spark nozzle

Tempering grill

Kit for roasting lamb

Pack 5 rodizios motorised

Roasting surface

Manual elevation

Grease collect channel

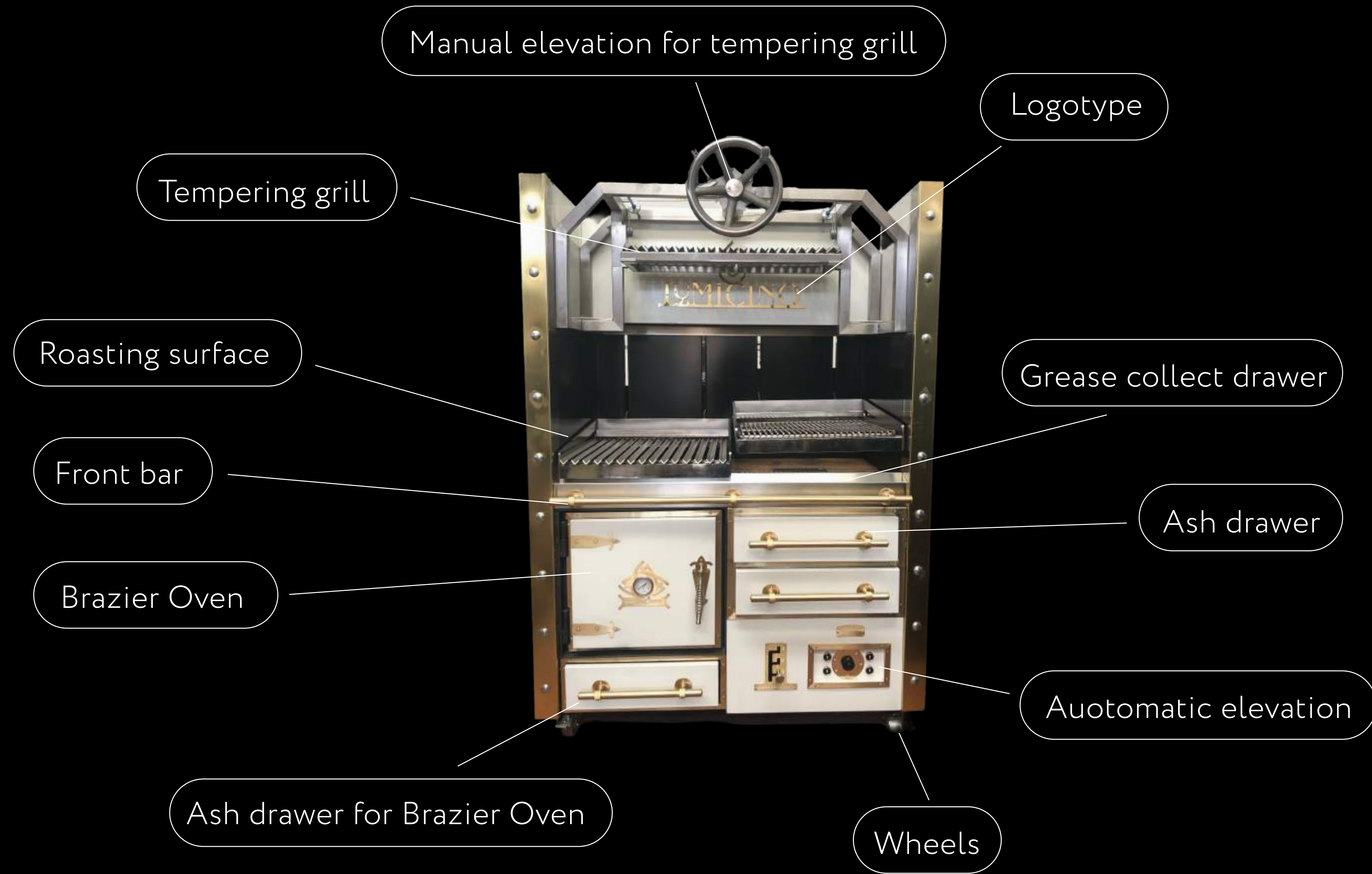
Table doors

Grease collect drawer

Ash drawer

Wheels

Charcoal drawer 1000mm



Manual elevation for tempering grill

Logotype

Tempering grill

Roasting surface

Grease collect drawer

Front bar

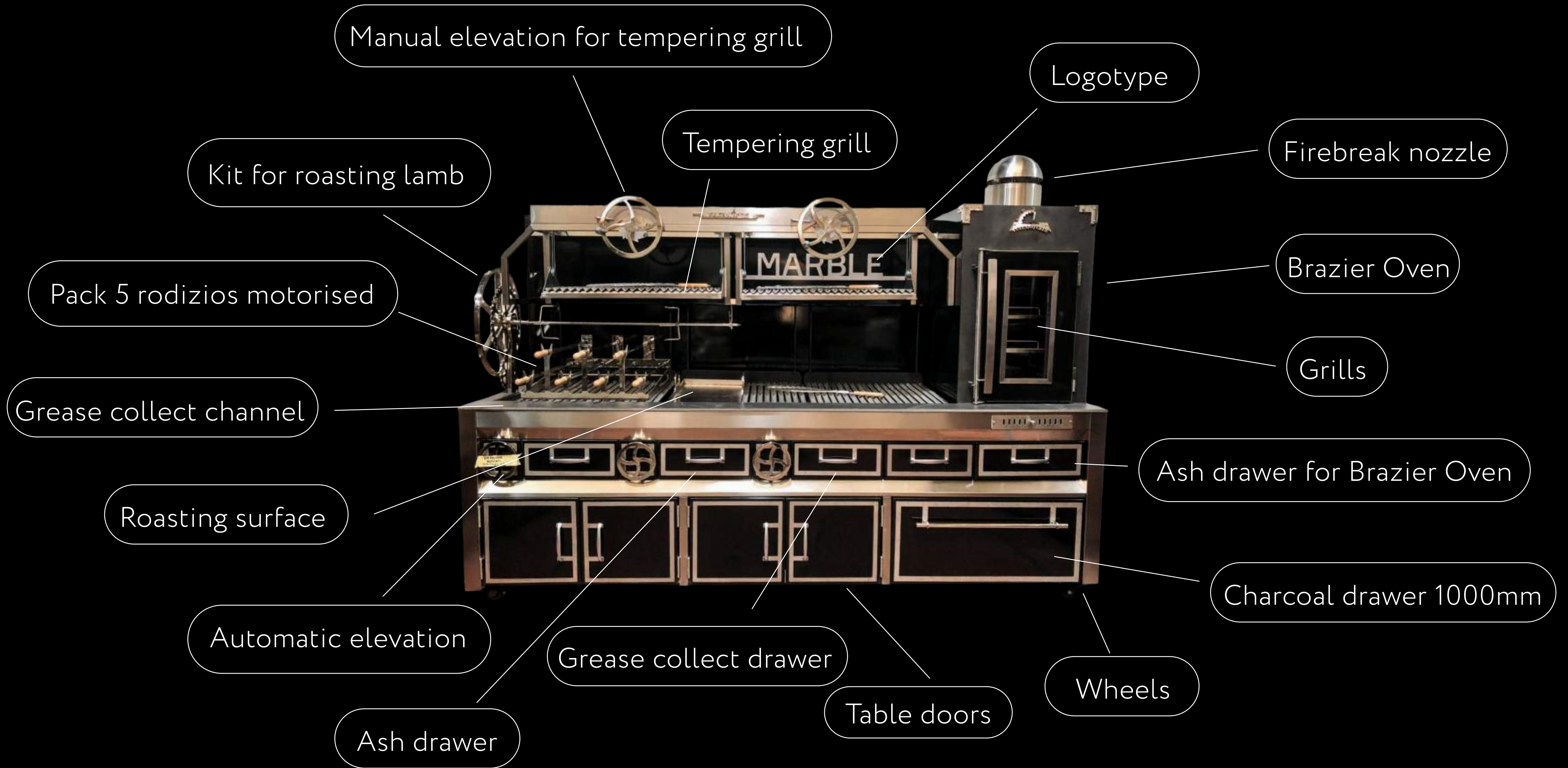
Ash drawer

Brazier Oven

Automatic elevation

Ash drawer for Brazier Oven

Wheels



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**

Enclosed chamber for
fast and safe charcoal
ignition



**BRAZIER UNDER THE
TABLE 500 MM**

Enclosed chamber for
fast and safe charcoal
ignition



ADAPTATION TO OVEN

2 grids, ash drawer, air
regulator, pyrometer,
enamelled



FIREBREAK NOZZLE



TURBO-EMBERS



GRILL "V"



EXTRA ROD GRILL (1/2)



FRYTOP



GREASE COLLECT CHANNEL



GREASE COLLECT DRAWER WITH TRAY



ASH COLLECTOR WITH GRATE, HOPPER AND DRAWER



FIXED TEMPERING GRILL



MANUAL ELEVATION FOR TEMPERING GRILL



BASKET FOR WOOD/ CHARCOAL



BASKET FOR WOOD/ CHARCOAL WITH SPARK NOZZLE



BASKET FOR WOOD/ CHARCOAL WITH SPARK NOZZLE AND CRISTAL DOOR



REAR BASKET FOR WOOD/CHARCOAL



BASKET FOR WOOD/ CHARCOAL FOR BRAZIER



FIXED FRONT SHELF



TILTING FRONT SHELF



FIXED FRONT SHELF FOR BRAZIER OVEN



GASTRONOM TRAYS INTO FRONT SHELF



GASTRONOM TRAYS WITH LID INTO FRONT SHELF



FIXED FRONT BAR FOR HANGING RAGS



FRONT SUPPORT WORKTOP
With extra grill bottom +200mm



DECORATIVE WHEELS UROGALLO WITH MANUAL ROTATION



DECORATIVE WHEELS UROGALLO WITH AUTOMATIC ROTATION



KIT FOR ROAST LAMB WITH MANUAL ROTATING



KIT FOR ROAST LAMB WITH AUTOMATIC ROTATING



KIT 5 RODIZIO IN 1 LEVEL



KIT 5 RODIZIO IN 2 LEVELS



EXTRA SWORD



FLAT RACKET FOR RODIZO



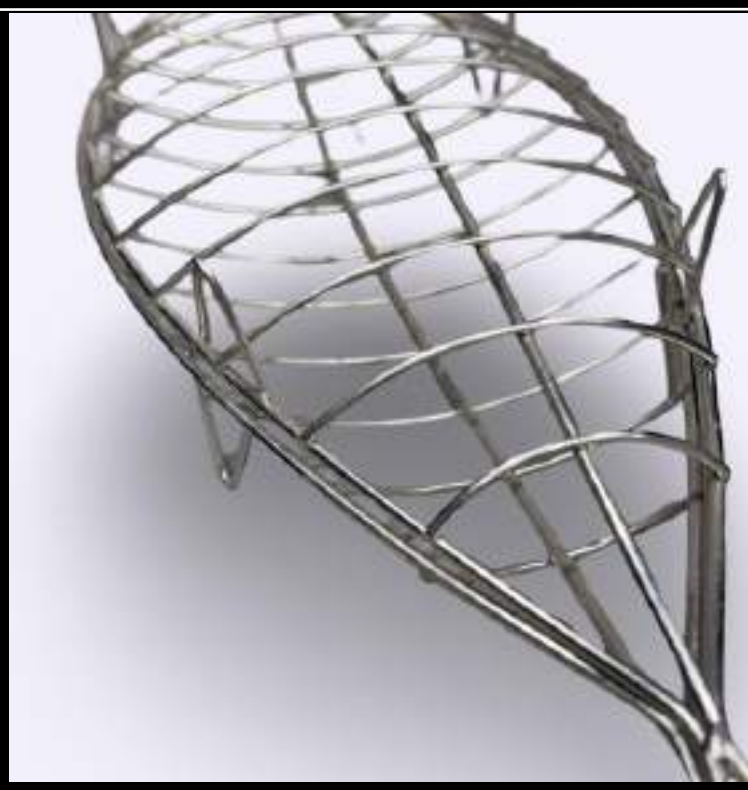
RACKET RODIZO



ROUND RACKET RODIZO



SMALL FISH RACKET



BIG FISH RACKET



FISH RACKET WITH WOODEN HANDLE



SMALL VEGETABLE RACKET



BIG VEGETABLE RACKET



CROSS GRILL



CHARCOAL HOPPER
500MM



CHARCOAL DRAWER
1000MM



TABLE DOOR



INNER SHELF



ELECTRIC RESISTANCE FOR
HEAT WITH INSULATION



TEMPER GLASS



TEMPER GLASS FOR
BRAZIER OVEN



TEMPER GLASS FOR REAR PART OF BRAZIER OVEN



SKIRTBOARD



LOGOTYPE



HOOD WITH FILTERS UP TO 1300MM



HOOD WITH FILTERS BOTTOM 1400MM



HOOD WITH FILTERS UP TO 1300MM DEPTH AND WITH INLET AND OUTLET



HOOD WITH FILTERS BOTTOM 1400MM WITH INLET AND OUTLET



LIGHT POINTS HOOD



PAINT HOOD

FINISHES

Choose from a wide variety of exclusive finishes: vitrified in different colours and customised details such as handles and frames available in stainless steel, brass, nickel, copper, gold and more.

Consult all the available options with our sales team and personalise your grill to the maximum.



MINI GRILLS

The Vulcano Gres portable or tabletop grills/barbecues are designed to take advantage of the embers of a grill or oven, both in restaurants and in homes, and are made of stainless steel with a double bottom. They are 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: main drawer, grill bottom plate to prevent the embers from heating the base and burning the tablecloth, angled grill surface and fat collector.



MODEL: 30X25CM



MODEL: 20X25CM



*minimum order with logo 10 units

CHARCOAL OVENS

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

- S54** 785x577x1095mm
- S56** 785x777x1095mm
- S74** 985x577x1095mm
- S76** 985x777x1095mm



WITH TABLE

- M54** 785x577x1695mm
- M56** 785x777x1695mm
- M74** 985x577x1695mm
- M76** 985x777x1695mm

SUBMARINE OVENS



SIMPLE SUBMARINE



DOUBLE SUBMARINE

INDEPENDENT OVEN-BRAZIER



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 (Unit).
- Set Of 4 Wheels.

- Oven Conversion:

- * Pyrometer.
- * Tempered Glass Door.
- * Two Interior Grills.
- * Vitrified Painted Door.
- * Vitrified Door Paint.

- Supply Voltage: 220 V AC (Single-Phase).

- Total Installed Power: 42W.

- Weight: 400 Kg.

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.



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 ROUND CASING



CAPACITY: 6 SWORD (~30 CHICKENS)

Without rear basket

1500x1100x2005mm

With rear basket

1500x1300x2005mm



CAPACITY: 8+4 SWORD (~60 CHICKENS)

Without rear basket

1500x1100x2005mm

With rear basket

1500x1300x2005mm

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

ROTISSERIES SQUARE CASING



CAPACITY: 6 SWORD (~30 CHICKENS)

Without rear basket

1500x1100x2005mm

With rear basket

1500x1300x2005mm



CAPACITY: 8+4 SWORD (~60 CHICKENS)

Without rear basket

1500x1100x2005mm

With rear basket

1500x1300x2005mm

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

ACCESSORIES AND EXTRAS:



REMOVABLE SHELF/
TROLLEY



PIG BASKET



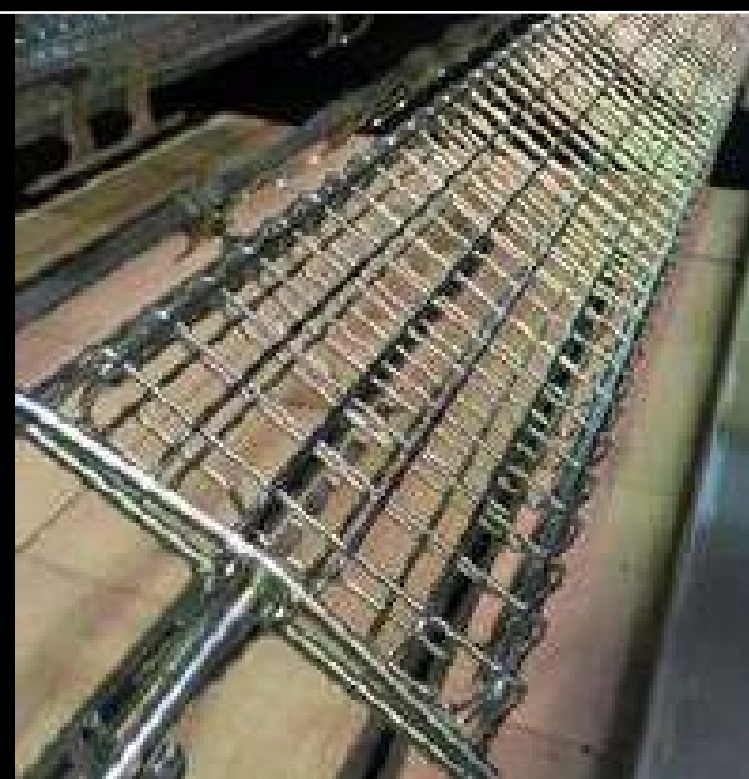
POLE WITH FORKS



ROUND BASKET
POTATOES AND
VEGETABLES



WARM DRAWER (WITH
THERMOSTAT)



FLAT GRILL BASKET



SWORD/ AMERICAN
HORN CHICKENS



LOGOTYPE

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

[Link: Pizza Ovens Catalogue](#)



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.



MODEL RCG85

850x450x730mm

MODEL RCG86

850x650x730mm

MODEL RCG120

1200x450x730mm

MODEL RCG121

1200x650x730mm

CUSTOM-MADE ROBATA

Customise a Robata grill to suit your needs:

- 3 levels: 1st Rod, 2nd Grid 3rd Grid.

Extras:

- Gastronorm tray shelf.
- Complete ash system
- Swords
- Griddle/frytop
- Charcoal drawer 500mm
- Charcoal drawer 1000mm
- Doors 500mm
- Fan motor
- 4 wheels

*Price: depending on the size and extras.



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

***Price: depending on size and extras**

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.



- *ROTISSERIE GAS 3 PINEAPPLES 800*.
- Rotisserie 800x850x2285mm
- 3 rotation mechanisms
- Gas volcanic stone installation
- Air forced draught motor towards pine cones
- Tempered glass
- 2 Table doors
- Fixed front shelf
- Hood with filters
- 4 wheels



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.

Fish grill 1200x850x954mm

- Structure
- Die-cut sheet metal
- Ashes drawer
- Forced draught motor.
- Table doors
- Tilting front shelf
- Wheels
- 10 swords



ARGENTINIAN CROSS GRILL 4 CROSSES



1.30m diameter rotating rotisserie, consisting of:

- Perimeter gutter with stainless steel rim
- 4 stake holders
- 4 double stakes

Drains with grease drawers and central firebox of refractory tiles of 0.7m in diameter, mounted on a base with rotating ring of 0.40m in diameter.

- Glazing around the entire perimeter of the rotisserie.
- Central basket

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

Conical extraction hood, 1.3m diameter x 0.70m high, made of sheet iron, with stainless steel lower edge.

MATURATION CHAMBERS

The maturation chamber consists of a stainless steel structure with double glazing or thermal glass.

*Available models, sizes and prices, please consult with sales representative.



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.

***Available models, sizes and prices, please consult with sales representative.**



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: Download complete catalogue](#)



LEATHER APRONS

Discover the exclusivity and quality of our Vulcano Gres Leather Aprons, 100% handmade with natural leathers and high quality fittings. Whether as a gift for professionals or amateurs, our leather aprons are the perfect solution.

Each Vulcano Gres leather apron is a unique piece, carefully handmade to guarantee its exclusivity. We use carefully selected natural leathers, providing an authentic texture and appearance that only improves with time.

Vulcano Gres leather aprons suit a wide range of professionals and amateurs. Whether the recipient is a chef, a grill and barbecue enthusiast, a carpenter in his workshop or has his own forge, or even a hairdresser, barber or barista, our aprons are versatile and suit everyone.

[Link: Download complete catalogue](#)

HANDMADE KNIVES

Discover the quality and tradition of our creole knives, specially designed for meat. Each piece is made with highly durable stainless steel and natural handles that combine functionality and style. We offer a variety of unique models and an exclusive Picnic set ideal to take on all your adventures, perfect for lovers of good meat and craftsmanship!

Materials:

Steel

We forge our handmade knives with 420 stainless steel blades. Compared to other steels, this steel has a high resistance to oxidation, good traction and exceptional strength. This allows intensive use without a high risk of wear or breakage.

Cape

In our range of handmade knives, both Criolla and Damascene, we have the popular Wooden, but also Bone, Deer horn or Cow horn, and Braided, the latter being rare in a kitchen knife rope.

[Link: Download complete catalogue](#)



PROJECTS



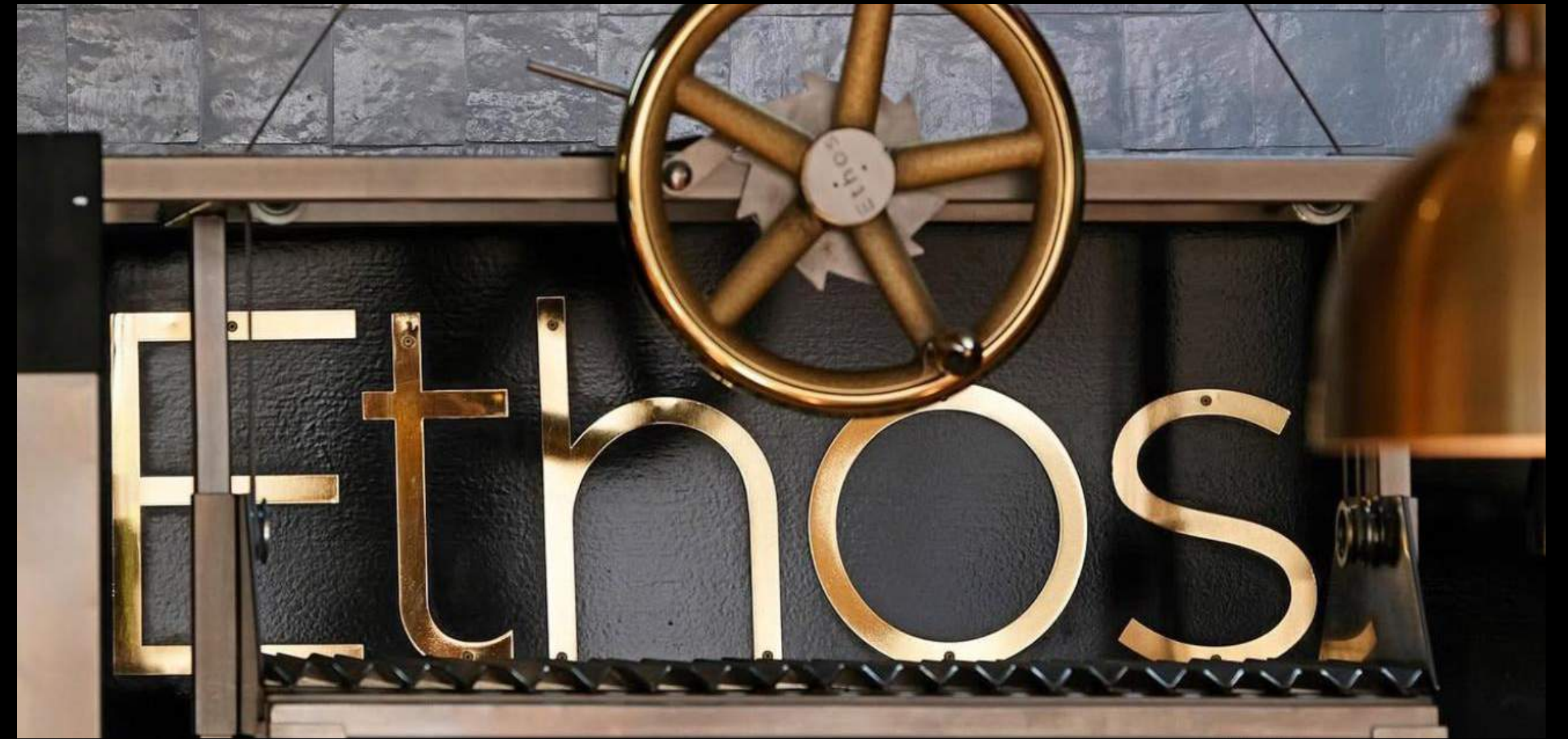
191, EL UROGALLO, MADRID, SPAIN



313, EL ASADOR, LE PONTET, FRANCE



353, ETHOS, ROSEBANK, SOUTH AFRICA



390, BALICANA, BILBAO, SPAIN



422, MONKEYS, VARNA, BULGARIA



488, ALTEK, PRIVATE HOUSE



546, LA BRAVA, GIRONA, SPAIN



548, LOCANDA DEL GELATO, ROME, ITALY



580, NORUEGA, STROMMEN, NORWAY



582, CHIANCHERIA, NAPLES, ITALY



648, BUTCHER & CHEF, ZARAGOSA, SPAIN



657, HIERRO, FUENGIROLA, SPAIN



628, KEMA, CAMBRILS, SPAIN



619, EL ARGENTINO, GERMANY



525, TA CHALKINA, CHANIA, GREECE



734, SANUR, ERJON, ALBANIA



PARTICULAR PROJECTS



629, MARBEL, ZAGREB, CROATIA



402, CARLINO, NAPLES, ITALY



467, HISTORIA, MOSCOW, RUSSIA







CONTACT:



+34 918 97 17 45 (Office)
+34 679 68 34 29 (Administration)



+34 651 03 97 50
+34 628 66 65 64 (Sales English, Italian, Spanish)
+34 682 14 62 53 (Ceramic Sales)
+34 625 76 03 94 (Sales Spanish, English)
+34 675 18 67 24 (Sales Spanish, English, Russian, Ukrainian)



info@vulcanogres.es
C/ Roble 5- 7. 28950 Moraleja de Enmedio (Madrid), Spain



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