VULCAN POWERFRY™ VK FRYERS

- *Increase production up to 25% or more*
- *Uses up to 50% less energy*
- *ENERGY STAR® Qualified*

Now high performance ***and*** *energy efficiency all in one fryer*

VULCAN

DONE TO PERFECTION.

PowerFry™ VK Series Fryers

The PowerFry redefines the traditional fryer by using Vulcan's revolutionary FivePass™ heat transfer system to increase production by up to 25% or more, while reducing energy use up to 50% when compared to traditional fryers. Our FivePass technology maximizes heat transfer to the oil resulting in faster recovery and cook times.

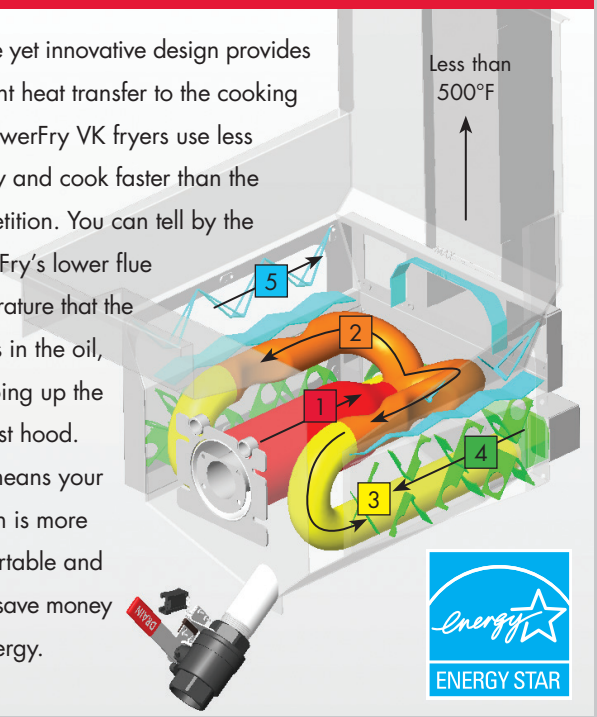
Increase Your Productivity:

- FivePass heat transfer system for shorter cook times
- SoftStart™ ignition system heats cold oil gently, prolonging oil life
- Precise cooking with solid state analog, solid state digital, or programmable computer controls
- Lower flue temperatures reduces kitchen A/C costs
- Reliable sealed combustion technology
- ENERGY STAR® Qualified
- Available with KLEENSCREEN *PLUS*® oil filtration system

Gas Savings Calculator available on www.vulcanequipment.com - Products - Fryers

Patent Pending FivePass™ Heat Transfer System

Simple yet innovative design provides efficient heat transfer to the cooking oil. PowerFry VK fryers use less energy and cook faster than the competition. You can tell by the PowerFry's lower flue temperature that the heat is in the oil, not going up the exhaust hood. That means your kitchen is more comfortable and you'll save money on energy.



Scan the QR code to learn more about the technology behind PowerFry VK Fryers.

Specifications	PowerFry VK45	PowerFry VK65	PowerFry VK85
Oil Capacity (lbs)	45-50	65-70	85-90
Production Rate - 1/4" frozen fries (lbs/hr)**	78	91	100
Cooking Energy Efficiency %*	66%	68%	65%
Thermal Efficiency %	78%	78%	78%
Idle Rate (BTU/hr) while maintaining 350°F*	4,251	4,802	6,298
BTU/hr	70,000	80,000	90,000
Flue Stack Temperature	<450°F	<500°F	<500°F

* http://www.energystar.gov/index.cfm?fuseaction=find_a_product.showProductGroup&pgw_code=CKP
** Test results provided by Fisher Nickel.

Masterful design. Precision performance. State-of-the-art innovation. For over 130 years, Vulcan has been recognized by chefs and operators throughout the world for top-quality, energy efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your culinary creations turn out just right—each and every time.

www.vulcanequipment.com
1-866-988-5226

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