



**PowerFry**

#5  
FISH FILET  
1:58

#6  
MUSHROOM  
1:00



**VULCAN**



## Because every day is Fry Day.™

Vulcan fryers are designed to be the most profitable piece of equipment in your kitchen—day in and day out. They offer the features you need most. And operation is so simple, anyone can get exceptional results. Plus, they're easier to filter than any other fryer on the market. So they deliver a higher quality of food, along with a lower cost of operation.

## Designed with you in mind.

Now, you can consistently cook better tasting food—faster than ever. Vulcan's full line of innovative fryers is easy to operate and maintain, maximizing your productivity and minimizing your operational costs. KleanScreen PLUS® filtration extends oil life while simplifying the filtering process. Vulcan fryers recover faster and many models are ENERGY STAR® qualified.

Save time, save money and increase your output with our durable, dependable fryers, complete with a wide range of options and accessories to meet the needs of any operation.

# Performance and cleaning. Your keys to maximizing productivity.

## PowerFry™ VK Series High Efficiency Fryer

The simple fact is, no fryer delivers more high efficiency performance. With its patent-pending FivePass™ heat transfer system and idle set back technology, the PowerFry™ uses significantly less energy. It produces perfectly cooked food faster. And its quick recovery keeps the food coming. Plus, it maintains flue temperatures below 500 °F, so fewer of your energy dollars go up your vent hood. It's good for you—and the environment.

## TR Series Fryers

These ENERGY STAR® qualified fryers feature a unique patented ThreePass™ heat exchanger. While more economical than the PowerFry™, they still deliver shorter cook times for optimum throughput, quick temperature recovery, less oil absorption and reduced oil top-off.

## KleenScreen PLUS® Oil Filtration System

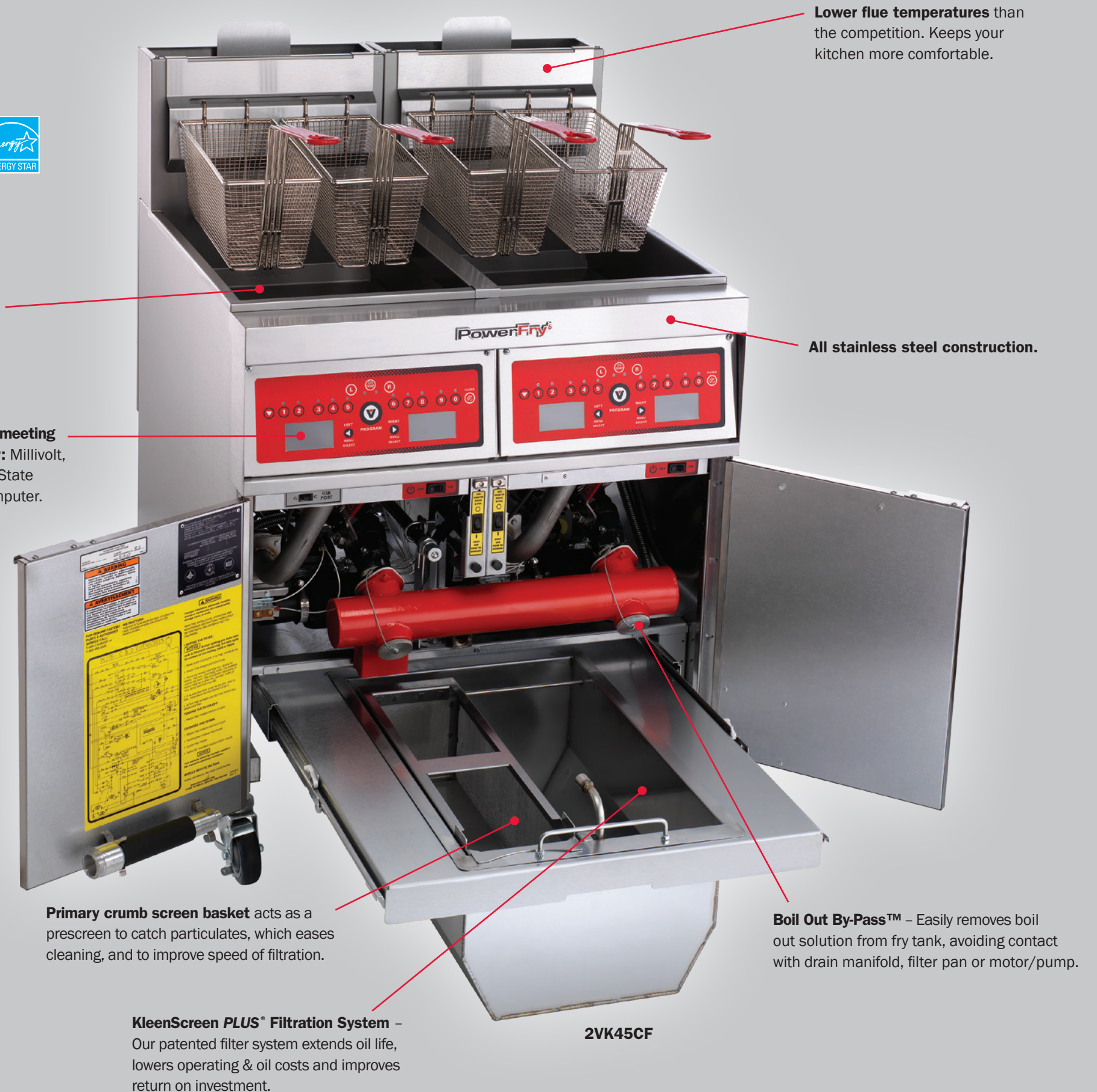
With this revolutionary technology, you'll never put off cleaning your fryer again. Just flip a lever, push a button and KleenScreen PLUS® does the rest. There's less mess, less effort and less chance of burns or spills. Your fryer is back in action quickly, producing delicious, crispy, golden brown product with clean, clear oil.

Vulcan offers ENERGY STAR® qualified fryers to help reduce energy costs and help the environment.



Large cold zone helps increase oil life and makes food taste better.

Four controls to choose from, meeting the needs of every customer: Millivolt, Solid State Analog Knob, Solid State Digital and Programmable Computer.



Lower flue temperatures than the competition. Keeps your kitchen more comfortable.

All stainless steel construction.

Primary crumb screen basket acts as a prescreen to catch particulates, which eases cleaning, and to improve speed of filtration.

Boil Out By-Pass™ – Easily removes boil out solution from fry tank, avoiding contact with drain manifold, filter pan or motor/pump.

KleenScreen PLUS® Filtration System – Our patented filter system extends oil life, lowers operating & oil costs and improves return on investment.

2VK45CF

# Let us build the perfect fryer for you.

Vulcan fryers are available in countless configurations. Just give us your specifications and we'll design a fryer that matches your exact needs.

- Electric and gas models
- Freestanding or a battery of fryers
- Millivolt, solid state analog, solid state digital and programmable computer control options
- Frymate™, food holding station and mobile filtration available



 **1VEG35M**



 **CEF40**



 **1VK65C**



 **1TR45D**



**1GR45M**



 **1ER50D**



**Frymate™ VX15**



**2TR45DF**  
with KleenScreen PLUS®  
filtration system



**MF**  
Mobile Filter

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.



Fryers



Griddles  
& Charbroilers



Ovens



Combi  
Ovens



Holding &  
Transport



Heavy Duty  
Cooking



Restaurant  
Ranges



Steam



*DONE TO PERFECTION.*

3600 North Point Blvd. • Baltimore, MD 21222

[vulcanequipment.com](http://vulcanequipment.com)  
1-800-814-2028

An Illinois Tool Works Company