



HIGH PERFORMANCE, HIGH EFFICIENCY, LOW OPERATING COSTS.

Vulcan's PowerFry™ fryers are designed to cook a consistent, high-quality product quickly – all while reducing operating costs. We offer a full line of ENERGY STAR® certified models, and they're the most efficient full-vat gas fryers available in the market.



DONE TO PERFECTION.
vulcanequipment.com



	ADVANTAGE	BENEFIT
Patented FivePass™ Heat Transfer System in PowerFry5™ and Patented ThreePass™ Heat Transfer System in PowerFry3™	Distributes heat uniformly within the cooking oil for faster recovery. Harnesses energy more effectively than other fryers, requiring less gas usage.	Cook up to 14% more lbs./hr. than competitive fryers and up to 30% more lbs./hr. than standard fryers¹. Increase annual gas savings by up to 25% over competitive fryers and up to 60% over standard fryers¹.
SoftStart™ Ignition System	Heats oil quickly while only using half the BTUs at startup.	Extend oil life, resulting in reduction in weekly oil spend.
Solid State controls (Analog, Digital and Computer control options available)	Shortens recovery times. Utilizes more precise temperature control.	Achieve higher productivity than Millivolt systems. Cook consistent food from batch to batch.
Patented KleenScreen PLUS® Filtration System (option)	Encourages more frequent filtering between batches or dayparts. Improves filtration with reusable stainless steel mesh screen (with optional microfiltration fabric envelope).	Extend oil life by 200-400%. Eliminate need to purchase paper filters, saving more than \$1,300 annually.
ENERGY STAR® certified	Uses less energy.	Lower energy bills; may qualify for energy rebates at time of purchase.

OUR PATENTED HEAT TRANSFER SYSTEM



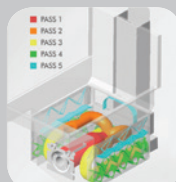
POWERFRY3™ SERIES

- Ideal for medium- to high-volume operations
- Less than 750°F flue temperatures at maximum production rate
- Third-party testing shows 45-pound fryer produces 69 lbs. of frozen ¼" fries per hr.¹

POWERFRY5™ SERIES

- Performs in the most demanding, high-volume operations
- Less than 500°F flue temperatures at maximum production rate
- Third-party testing shows 45-pound fryer produces 78 lbs. of frozen ¼" fries per hr.¹

¹Third-party testing data by Fisher Nickel



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.

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800-814-2028



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