

Engineered to Perform

Think all fryers are the same? Think again. Just look behind the door of a Vulcan fryer and you'll find features that you won't find in any other fryer. Details like a reinforced door with an earth magnet catch instead of a plastic one. There is even a bracket to hold the drain extension so it doesn't get misplaced. Useful features, like basket hangers that can't be bumped off during operation and are easily removed for cleaning. Innovative features like one piece tank design and Vulcan's patented **KLEENSCREEN PLUS®** oil filtration system. To ensure your investment all Vulcan fryers are backed by the industry's best service network.

Our fryers maximize heat transfer to the oil for better efficiency and quicker recovery. Our large cold zone prolongs oil life and our baffle design achieves lower flue temperatures keeping your kitchen more comfortable and saving you money.

The bottom line? Every detail in a Vulcan fryer is designed with the user in mind.

Vulcan Innovation

Let's face it, food cooked in clean oil looks and tastes better but cleaning a fryer can be a messy time consuming job so most kitchens put it off as long as possible. Vulcan designed the revolutionary KLEENSCREEN PLUS[®] oil filtration system to make this job a breeze. With the flip of a lever and the push of a button KLEENSCREEN PLUS[®] does the rest. Your fryers are back in action quickly, with less mess and effort and less chance of burns or spills.

Another example of Vulcan innovation is our VK PowerFry™ high efficiency fryer. It's patented FivePass™ heat transfer system makes it one of the most efficient fryers available and its idle set back technology uses significantly less energy. It even cooks faster and its quick recovery keeps the food coming. Flue temperatures below 450°F means fewer of your energy dollars going up your vent hood. Good for you and good for the environment.

These are just two examples of how innovation makes our fryers the best in the industry, and innovation never stops at Vulcan. We are in the field, testing new product designs, talking with our customers, and taking their feedback to our design team to make our fryers the best in the industry. Because at Vulcan every day is Fry Day™.

Vulcan offers ENERGY STAR[®] rated fryers to help reduce energy costs and help the environment.



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

One piece tank design with smooth ground welds eliminating gaps making cleaning easy and producing high quality appearance. Stainless steel tank backed by Vulcan's 10 year limited fry tank warranty.

All stainless steel construction.

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

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

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

Boil Out By-Pass™ – Easily removes boil out solution from fry tank without contact of drain manifold, filter pan or motor/pump.

Unlimited Possibilities



DONE TO PERFECTION.

Electric or gas? Freestanding? or four battery? millivolt, solid state or digital controls? Add Frymate™, built in or mobile filtration, whatever you need. Vulcan fryers are available in many configurations, so give us your specifications and we'll build the perfect fryer for you.



1VK45D



1GR45CF
KLEENSCREEN PLUS®



1ER50D



1ER85C



Frymate™ VX15



2GR45DF
KLEENSCREEN PLUS®



MF
Mobile Filter