### VULCAN POWERFRY<sup>™</sup> FRYERS

# Image: State of the state

PowerFry

# HIGH PERFORMANCE, HIGH EFFICIENCY, LOW OPERATING COSTS.

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



Done To Perfection. vulcanequipment.com VULCAN POWERFRY<sup>™</sup> FRYERS



		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.	<b>&gt;</b> )	Cook up to 14% more lbs./hr. than competitive fryers and up to 30% more lbs./hr. than standard fryers <sup>1</sup> . Increase annual gas savings by up to 25% over competitive fryers and up to 60% over standard fryers <sup>1</sup> .
SoftStart <sup>™</sup> Ignition System	€	Heats oil quickly while only using half the BTUs at startup.	Þ	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 <i>PLUS®</i> 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 <sup>®</sup> certified	€	Uses less energy.	≥	Lower energy bills; may qualify for energy rebates at time of purchase.

# OUR PATENTED HEAT TRANSFER SYSTEM







PASS

POWERFRY3<sup>™</sup> 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 <sup>1</sup>/<sub>4</sub>" fries per hr.<sup>1</sup>

## POWERFRY5<sup>™</sup> 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 <sup>1</sup>/<sub>4</sub>" fries per hr.<sup>1</sup>

<sup>1</sup>Third-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.

PASS

vulcanequipment.com 800-814-2028



Done To Perfection.