



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™	<ul style="list-style-type: none"> Distributes heat uniformly within the cooking oil for faster recovery. Harnesses energy more effectively than other fryers, requiring less gas usage. 	<ul style="list-style-type: none"> 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	<ul style="list-style-type: none"> Heats oil quickly while only using half the BTUs at startup. 	<ul style="list-style-type: none"> Extend oil life, resulting in reduction in weekly oil spend.
Solid State controls (Analog, Digital and Computer control options available)	<ul style="list-style-type: none"> Shortens recovery times. Utilizes more precise temperature control. 	<ul style="list-style-type: none"> Achieve higher productivity than Millivolt systems. Cook consistent food from batch to batch.
Patented KleenScreen PLUS® Filtration System (option)	<ul style="list-style-type: none"> Encourages more frequent filtering between batches or dayparts. Improves filtration with reusable stainless steel mesh screen (with optional microfiltration fabric envelope). 	<ul style="list-style-type: none"> Extend oil life by 200-400%. Eliminate need to purchase paper filters, saving more than \$1,300 annually.
ENERGY STAR® certified	<ul style="list-style-type: none"> Uses less energy. 	<ul style="list-style-type: none"> 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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