

VULCAN CEF COUNTERTOP ELECTRIC FRYERS



OPTIMIZE YOUR FRYING FOOTPRINT.

Vulcan's CEF fryers have all the benefits of traditional electric floor model fryers, but in a convenient countertop design. It's never been easier to improve workflow and optimize your back of house.



DONE TO PERFECTION.
vulcanequipment.com

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	ADVANTAGE	BENEFIT
Ribbon-style electric heating elements	<p>Creates maximum surface area within the oil for quick recovery.</p> <p>Swings up and out of the tank.</p>	<p>Shorten cooking times.</p> <p>Simplify the cleaning process for staff members.</p>
Solid State analog controls	<p>Shortens recovery times.</p> <p>Utilizes more precise temperature control.</p>	<p>Achieve higher productivity than Millivolt systems.</p> <p>Cook consistent food from batch to batch.</p>
ENERGY STAR® certified (CEF40 model)	<p>Uses less energy.</p>	<p>Lower energy bills; may qualify for energy rebates at time of purchase.</p>
Large 1 1/4" drain valve with standard quick disconnect	<p>Allows faster filtration to encourage regular filtering between batches or dayparts.</p>	<p>Extend oil life, resulting in reduction of weekly oil spend.</p>
Free start-up by Hobart Service	<p>Ensures a Vulcan product expert verifies that the new equipment was installed accurately and functioning properly.</p>	<p>Achieve greater peace of mind.</p>



CEF40

Driven by customer-back innovation, we designed our CEF fryers to help staff members save time while preparing menu items, creating greater efficiency in your back of house.

MATCH THE PERFORMANCE OF AN ELECTRIC FLOOR MODEL FRYER IN A CONVENIENT COUNTERTOP FORMAT.*

	Vulcan CEF 40 lb. Electric Fryer	Energy-Efficient 50 lb. Electric Floor Model Fryer
Cooking Energy Efficiency	85%	85%
Production Capacity: 1/4" Fries	70 lbs./hr.	71 lbs./hr.

Frying Bone-In Chicken Pieces?

The CEF40 cooks 41 lbs./hr. (109 pieces/hr.).

*Third-party testing data by Fisher-Nickel



VISIT ENERGYSTAR.GOV/REBATE-FINDER TO FIND ELECTRIC FRYER REBATES IN YOUR AREA.

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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