



GREATER EFFICIENCY. NO COMPROMISES.

Vulcan's VEG fryer is ENERGY STAR® certified, easy to use, durable and productive. Even better, it's available at a value price point. Meet the best way to achieve results, affordably.



DONE TO PERFECTION.
vulcanequipment.com

VULCAN VEG GAS FRYER



ADVANTAGE

BENEFIT

**ENERGY STAR®
certified**



Uses less energy.



Lower energy bills; may qualify for energy rebates at time of purchase.

Millivolt controls



Eliminates electrical hook-up.



Add flexibility in fryer placement under the hood.

Stainless steel fry tank and door



Increases durability and ease of cleaning.



Stand up to daily wear and tear in the toughest kitchen environments.

**Free start-up by
Hobart Service**



Ensures a Vulcan product expert verifies that the new equipment was installed accurately and functioning properly.



Achieve greater peace of mind.

It's efficient and productive. It's a value-priced fryer that truly checks all of the boxes. See why it's also the perfect pick for your operation.

**COOK 10 LBS./HR. MORE THAN A
STANDARD ECONOMY GAS FRYER.***

	Vulcan VEG 35 lb. Gas Fryer	Standard Economy 35 lb. Gas Fryer
BTU/hr.	70,000	90,000
Cooking Energy Efficiency	50%	38%
Production Capacity: 1/4" Fries	56.8 lbs./hr.	46.9 lbs./hr.

*Third-party testing data by Fisher-Nickel



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



1VEG35M shown
with accessory casters.

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

