



- Faster recovery times for increased production capacity
- ENERGY STAR® qualified for reduced operating costs
- Precise cooking with solid state controls
- SoftStart™ ignition system helps to heat fryer at lower rate, extending oil life



1VK45D



DONE TO PERFECTION.
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HIGH PERFORMANCE, HIGH-EFFICIENCY, LOW OPERATING COSTS.

PowerFry™ Series Fryers are designed to cook a consistent, high-quality product fast—all while reducing operating costs. Our full line is ENERGY STAR® qualified, and they're the most efficient full-vat gas fryers you can buy. Patented technology allows maximum heat transfer, resulting in lower flue temperatures that reduce ventilation and cooling costs for faster return on investment.

- Quick recovery times improve product consistency and reduce oil top-off
- Significantly lower flue temperatures save ventilation hood and air conditioning operating costs
- Cold zone extends oil life and prevents crumbs from burning
- Available with KleenScreen PLUS® Filtration System for easy cleaning



1VK45C

OUR PATENTED HEAT TRANSFER SYSTEM



POWERFRY3™ SERIES

- Patented ThreePass™ Heat Exchanger provides high energy efficiency
- 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 pounds of frozen 1/4" fries per hour¹



POWERFRY5™ SERIES

- Patent-pending FivePass™ Heat Transfer System efficiently passes heat to oil for faster recovery
- 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 pounds of frozen 1/4" fries per hour¹

¹Third-party testing data by Fisher Nickel

Masterful design. Precision performance. State-of-the-art innovation. For over 130 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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