



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 New Equipment Checkout 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.



1 VEG35M 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



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