



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

VULCAN CEF COUNTERTOP ELECTRIC FRYERS



ADVANTAGE

BENEFIT

Ribbon-style electric heating elements



Creates maximum surface area within the oil for quick recovery.

Swings up and out of the tank.



Shorten cooking times.

Simplify the cleaning process for staff members.

Solid State analog controls



Shortens recovery times.

Utilizes more precise temperature control.



Achieve higher productivity than Millivolt systems.

Cook consistent food from batch to batch.

ENERGY STAR® certified (CEF40 model)



Uses less energy.



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

Large 1¼" drain valve with standard quick disconnect



Allows faster filtration to encourage regular filtering between batches or dayparts.



Extend oil life, resulting in reduction of weekly oil spend.

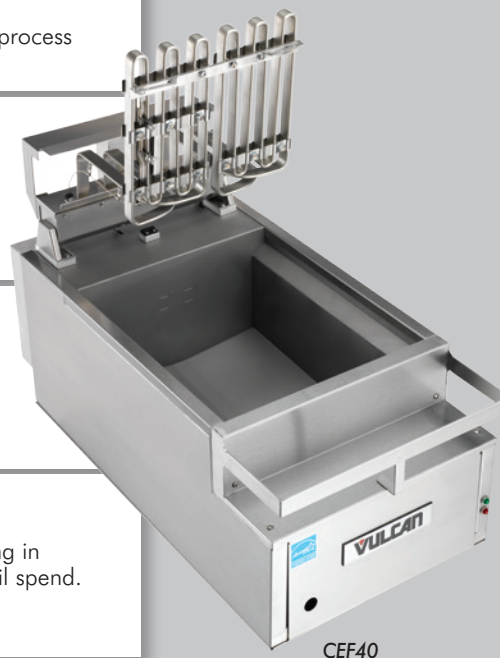
Free New Equipment Checkout by Hobart Service



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



Achieve greater peace of mind.



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.

Available in two convenient sizes: 40 lb. and 75 lb.

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

	Vulcan 40 lb. Countertop Electric Fryer (CEF40)	Vulcan 50 lb. Electric Floor Model Fryer (ER50)
Production Capacity: ¼" Fries	70 lbs./hr.	71 lbs./hr.
Production Capacity: Bone-In Chicken	41 lbs./hr. (109 pcs.)	Not known

SWAP THE FRYER BASE FOR A REFRIGERATED OR FREEZER BASE AND STORE FOOD PRODUCT AT POINT-OF-USE.

	Vulcan 75 lb. Countertop Electric Fryer (CEF75)	Vulcan 85 lb. Electric Floor Model Fryer (ER85)
Production Capacity: ¼" Fries	92 lbs./hr.	105 lbs./hr.
Production Capacity: Bone-In Chicken	54 lbs./hr. (143 pcs.)	Not known

Third-party testing data by Food Service Technology Center (Frontier Energy)



THE ENERGY STAR® CERTIFIED CEF40 MODEL BOASTS A COOKING ENERGY EFFICIENCY OF 85%. VISIT ENERGYSTAR.GOV/REBATE-FINDER TO LOCATE 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.

vulcanequipment.com
800-814-2028

