

VULCAN

NEW!

QUICKFRY™
GAS FRYERS



FRYING SIMPLIFIED.

BECAUSE EVERY MINUTE MATTERS.

Vulcan's QuickFry™ Gas Fryers increase efficiency and reduce complexity — in more ways than one. Quick recovery, intuitive controls, and easy-to-use filtration increase performance and enable you to be more productive, and ultimately more profitable, in the kitchen.



NEW! QUICKFRY™ GAS FRYER



2VHG50CF - Solid State Computer Controls with KleenScreen PLUS® filtration

HIGH PRODUCTIVITY

Cook 13% more lbs./hr. than the competition with Vulcan's VHG75 fryer and generate additional sales.

Revenue gains per week:

High Volume
EXTRA \$4,550¹
in sales per week

Medium Volume
EXTRA \$2,730¹
in sales per week

Low Volume
EXTRA \$1,820¹
in sales per week

SOLID STATE CONTROLS

Precise temperature controls with quick recovery achieve consistent results from batch to batch, no matter who's frying.

Choose from (A) analog, (D) digital, or (C) computer controls — which offer **18 menu timers** and optional single, dual, and triple lanes for enhanced cooking.

BUILT-IN FILTRATION²

Filtering is quick and easy with our built-in filtration system, leading to more frequent filtering and consistent, delicious results.

Extend oil life by 200-400% with optional KleenScreen PLUS® filtration, while saving more than \$1,300 annually by using fabric filters.

Model	ENERGY STAR® Certified	Oil Capacity	Cooking Energy Efficiency	Production Capacity: ¼" French fries
1VHG50		50 lbs.	56%	69 lbs./hr.
1VHG75		70 lbs.	58%	111 lbs./hr.

AVAILABLE MODELS:

50LB: 1VHG50 | 70LB: 1VHG75

With KleenScreen PLUS® built-in filtration:

50LB: 1VHG50F, 2VHG50F, 3VHG50F, 4VHG50F
70LB: 1VHG75F, 2VHG75F, 3VHG75F, 4VHG75F

FREE NEW EQUIPMENT CHECKOUT



A Vulcan product expert will verify the new equipment was installed accurately and is functioning properly — giving you greater peace of mind.

¹ Assumptions: Frying volume at peak for 6 hours/day at each operation. Cook times estimated at 3.25 minutes per 5 lb. basket drop (2 baskets). 3 oz. serving of fries sells for \$3.79. VHG75 111 lbs./hr. production rate vs. competitive unit 99 lbs./hr. production rate. *Estimated additional sales revenue per week.

² KleenScreen PLUS® built-in filtration is available on select models and indicated with "F" at the end of the model number.

[Learn more at vulcanequipment.com/fryers](http://vulcanequipment.com/fryers)



View Video

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.



800-814-2028 | vulcanequipment.com

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