## VULCAN POWERFRY™ VK FRYERS



Now high performance **and** energy efficiency all in one fryer





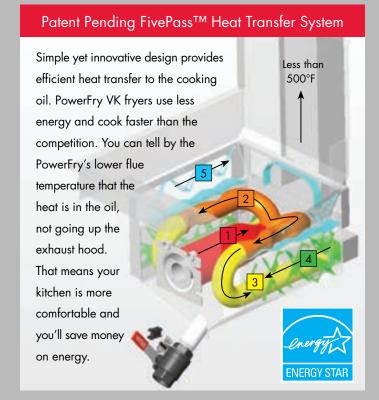
## PowerFry™ VK Series Fryers

The PowerFry redefines the traditional fryer by using Vulcan's revolutionary FivePass™ heat transfer system to increase production by up to 25% or more, while reducing energy use up to 50% when compared to traditional fryers. Our FivePass technology maximizes heat transfer to the oil resulting in faster recovery and cook times.

## Increase Your Productivity:

- FivePass heat transfer system for shorter cook times
- SoftStart™ ignition system heats cold oil gently, prolonging oil life
- Precise cooking with solid state analog, solid state digital, or programmable computer controls
- Lower flue temperatures reduces kitchen A/C costs
- Reliable sealed combustion technology
- ENERGY STAR® Qualified
- Available with KLEENSCREEN PLUS® oil filtration system

Gas Savings Calculator available on www.vulcanequipment.com - Products - Fryers





Scan the QR code to learn more about the technology behind PowerFry VK Fryers.

Specifications	PowerFry VK45	PowerFry VK65	PowerFry VK85
Oil Capacity (lbs)	45-50	65-70	85-90
Production Rate - 1/4" frozen fries (lbs/hr)**	78	91	100
Cooking Energy Efficiency %*	66%	68%	65%
Thermal Efficiency %	78%	78%	78%
Idle Rate (BTU/hr) while maintaining 350°F*	4,251	4,802	6,298
BTU/hr	70,000	80,000	90,000
Flue Stack Temperature	<450°F	<500°F	<500°F

 $<sup>*\</sup> http://www.energystar.gov/index.cfm?fuseaction=find\_a\_product.showProductGroup\&pgw\_code=CKParticles and the product of th$ 



<sup>\*\*</sup> Test results provided by Fisher Nickel.