



## 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
<b>ENERGY STAR® certified</b>	→ Uses less energy.	→ Lower energy bills; may qualify for energy rebates at time of purchase.
<b>Millivolt controls</b>	→ Eliminates electrical hook-up.	→ Add flexibility in fryer placement under the hood.
<b>Stainless steel fry tank and door</b>	→ Increases durability and ease of cleaning.	→ Stand up to daily wear and tear in the toughest kitchen environments.
<b>Free New Equipment Checkout by Hobart Service</b>	→ Ensures a Vulcan product expert verifies that the new equipment was installed accurately and functioning properly.	→ Achieve greater peace of mind.



1VEG35M shown with accessory casters.

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](http://ENERGYSTAR.GOV/REBATE-FINDER) TO FIND GAS 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](http://vulcanequipment.com)

800-814-2028



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