

**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 \$4,550<sup>1</sup>**  
in sales per week

Medium Volume

**EXTRA \$2,730<sup>1</sup>**  
in sales per week

Low Volume

**EXTRA \$1,820<sup>1</sup>**  
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 FILTRATION<sup>2</sup>

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
<b>1VHG50</b>		<b>50 lbs.</b>	<b>56%</b>	<b>69 lbs./hr.</b>
<b>1VHG75</b>		<b>70 lbs.</b>	<b>58%</b>	<b>111 lbs./hr.</b>

## 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.

<sup>1</sup> 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.

<sup>2</sup> 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](http://vulcanequipment.com)

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