



HIGH PERFORMANCE, HIGH EFFICIENCY, LOW OPERATING COSTS.

Vulcan's PowerFry™ fryers are designed to cook a consistent, high-quality product quickly – all while reducing operating costs. We offer a full line of ENERGY STAR® certified models, and they're the most efficient full-vat gas fryers available in the market.



DONE TO PERFECTION.
vulcanequipment.com



BOOST EFFICIENCY AND FRY MORE CHICKEN FASTER THAN EVER.

PowerFry™ Series Fryers are designed to **cook high volumes of chicken faster than ever— all while reducing operating costs.** Our PowerFry™ Series Fryers are ENERGY STAR® qualified, and they're the most efficient full-vat gas fryers you can buy. Patented technology allows maximum heat transfer, resulting in superior energy efficiency and high production capacity.

- In third-party research conducted by Fisher Nickel, PowerFry™ Series Fryers cooked between 172 and 201 pieces of bone-in chicken per hour
- PowerFry™ Series Fryers performed at an impressive range of 57.4% to 63.4% energy efficiency



1VK65D

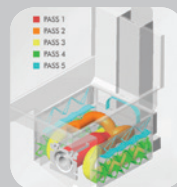
Specifications	PowerFry3™ TR65	PowerFry3™ TR85	PowerFry5™ VK65	PowerFry5™ VK85
Oil Capacity (lbs.)	65–70	85–90	65–70	85–90
BTU/hr.	80,000	90,000	80,000	90,000
Production Capacity: Bone-in Chicken Pieces (lbs./hr.)	64.8	73.1	67.3	75.6
Production Capacity: Bone-in Chicken Pieces (pcs./hr.)	172	194	179	201
Cooking Energy Efficiency: Bone-in Chicken Pieces	57.4%	59.4%	60.9%	63.4%
Idle Rate (BTU/hr.) while maintaining 350°F	4,412	5,523	4,399	5,114
Production Capacity: ¼" Fries (lbs./hr)	81.8	86.8	91.1	100.0
Cooking Energy Efficiency: ¼" Fries	60.0%	60.0%	66.3%	66.1%

OUR PATENTED HEAT TRANSFER SYSTEM



POWERFRY3™ SERIES

- Ideal for medium- to high-volume operations
- Less than 750°F flue temperatures at maximum production rate
- Third-party testing shows 45-pound fryer produces 69 lbs. of frozen ¼" fries per hr.¹



POWERFRY5™ SERIES

- Performs in the most demanding, high-volume operations
- Less than 500°F flue temperatures at maximum production rate
- Third-party testing shows 45-pound fryer produces 78 lbs. of frozen ¼" fries per hr.¹

¹Third-party testing data by Fisher Nickel

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.

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800-814-2028



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