

VULCAN

VEG SERIES GAS FRYERS



GREATER EFFICIENCY. NO COMPROMISES.

Vulcan's VEG Fryers are ENERGY STAR® certified, easy to use, durable and productive. Even better — they are available at a value price point. Meet the best way to achieve results, affordably.

VEG SERIES GAS FRYERS

Easy to use, durable, productive and best of all — ENERGY STAR® certified. See what makes the VEG Fryer the perfect pick for your operation. Finally — a value priced fryer that truly checks all of the boxes.

STAINLESS STEEL FRY TANK AND DOOR

Increases durability and ease of cleaning while standing up to daily wear and tear in the toughest kitchen environments.



**ENERGY STAR®
CERTIFIED**

Uses less energy, resulting in lower utility bills; may qualify for energy rebates at time of purchase.

FREE NEW EQUIPMENT CHECKOUT by Hobart Service

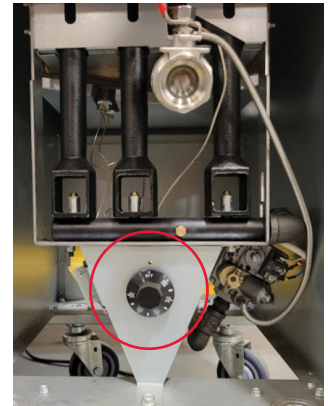
A Vulcan product expert will verify the new equipment was installed accurately and is functioning properly — giving you greater peace of mind.



1VEG35M shown with optional accessory casters

MILLIVOLT CONTROLS

Eliminates electrical hook-up and adds flexibility in fryer placement under the hood.



AVAILABLE MODELS:

- 1VEG35M
- 1VEG50M

REDUCE GAS SPEND AND FRY MORE THAN AN ECONOMY GAS FRYER

Model	ENERGY STAR® Certified	Oil Capacity	BTU/Hr.	Cooking Energy Efficiency
1VEG35M		35-40 lbs.	70,000	50.0 %
Baseline Model	No	35-40 lbs.	90,000	37.6 %
1VEG50M		45-50 lbs.	85,000	53.0 %
Baseline Model	No	45-50 lbs.	120,000	33.0 %

Learn more at vulcanequipment.com/fryers



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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