



OPTIMIZE YOUR FRYING FOOTPRINT.

Vulcan's CEF fryers have all the benefits of traditional electric floor model fryers, but in a convenient countertop design. It's never been easier to improve workflow and optimize your back of house.

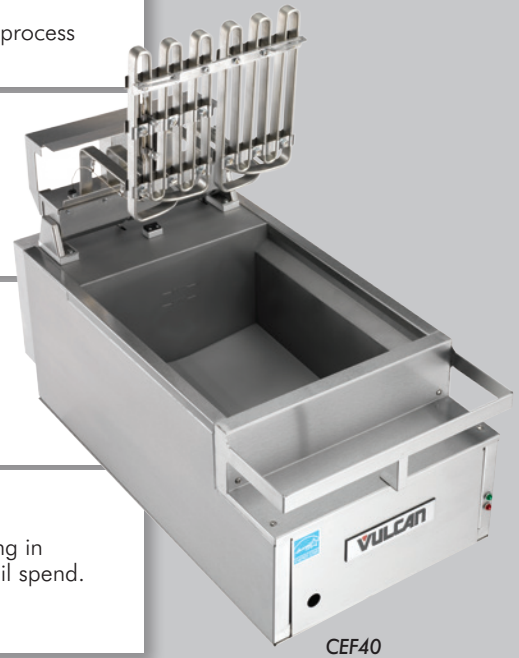


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VULCAN CEF COUNTERTOP ELECTRIC FRYERS



	ADVANTAGE	BENEFIT
Ribbon-style electric heating elements	<p>Creates maximum surface area within the oil for quick recovery.</p> <p>Swings up and out of the tank.</p>	<p>Shorten cooking times.</p> <p>Simplify the cleaning process for staff members.</p>
Solid State analog controls	<p>Shortens recovery times.</p> <p>Utilizes more precise temperature control.</p>	<p>Achieve higher productivity than Millivolt systems.</p> <p>Cook consistent food from batch to batch.</p>
ENERGY STAR® certified (CEF40 model)	<p>Uses less energy.</p>	<p>Lower energy bills; may qualify for energy rebates at time of purchase.</p>
Large 1¼" drain valve with standard quick disconnect	<p>Allows faster filtration to encourage regular filtering between batches or dayparts.</p>	<p>Extend oil life, resulting in reduction of weekly oil spend.</p>
Free New Equipment Checkout by Hobart Service	<p>Ensures a Vulcan product expert verifies that the new equipment was installed accurately and functioning properly.</p>	<p>Achieve greater peace of mind.</p>



Driven by customer-back innovation, we designed our CEF fryers to help staff members save time while preparing menu items, creating greater efficiency in your back of house.

Available in two convenient sizes: 40 lb. and 75 lb.

MATCH THE PERFORMANCE OF AN ELECTRIC FLOOR MODEL FRYER IN A CONVENIENT COUNTERTOP FORMAT.

	Vulcan 40 lb. Countertop Electric Fryer (CEF40)	Vulcan 50 lb. Electric Floor Model Fryer (ER50)
Production Capacity: ¼" Fries	70 lbs./hr.	71 lbs./hr.
Production Capacity: Bone-In Chicken	41 lbs./hr. (109 pcs.)	Not known

SWAP THE FRYER BASE FOR A REFRIGERATED OR FREEZER BASE AND STORE FOOD PRODUCT AT POINT-OF-USE.

	Vulcan 75 lb. Countertop Electric Fryer (CEF75)	Vulcan 85 lb. Electric Floor Model Fryer (ER85)
Production Capacity: ¼" Fries	92 lbs./hr.	105 lbs./hr.
Production Capacity: Bone-In Chicken	54 lbs./hr. (143 pcs.)	Not known

Third-party testing data by Food Service Technology Center (Frontier Energy)



THE ENERGY STAR® CERTIFIED CEF40 MODEL BOASTS A COOKING ENERGY EFFICIENCY OF 85%. VISIT ENERGESTAR.GOV/REBATE-FINDER TO LOCATE ELECTRIC 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.

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