



## 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.

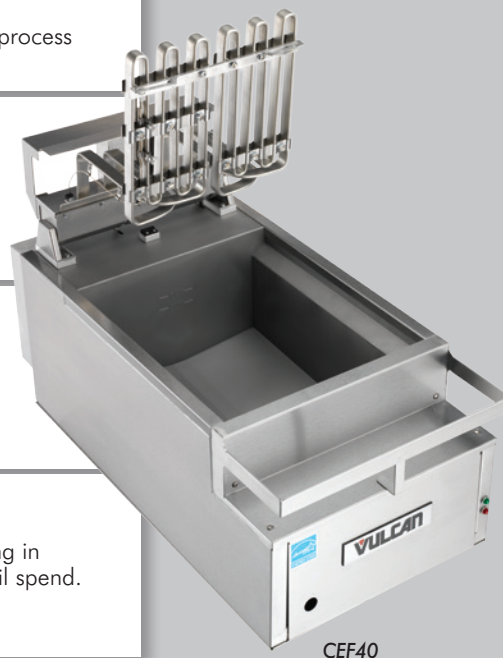


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vulcanequipment.com

# VULCAN CEF COUNTERTOP ELECTRIC FRYERS



	ADVANTAGE	BENEFIT
<b>Ribbon-style electric heating elements</b>	<ul style="list-style-type: none"> <li>Creates maximum surface area within the oil for quick recovery.</li> <li>Swings up and out of the tank.</li> </ul>	<ul style="list-style-type: none"> <li>Shorten cooking times.</li> <li>Simplify the cleaning process for staff members.</li> </ul>
<b>Solid State analog controls</b>	<ul style="list-style-type: none"> <li>Shortens recovery times.</li> <li>Utilizes more precise temperature control.</li> </ul>	<ul style="list-style-type: none"> <li>Achieve higher productivity than Millivolt systems.</li> <li>Cook consistent food from batch to batch.</li> </ul>
<b>ENERGY STAR® certified (CEF40 model)</b>	<ul style="list-style-type: none"> <li>Uses less energy.</li> </ul>	<ul style="list-style-type: none"> <li>Lower energy bills; may qualify for energy rebates at time of purchase.</li> </ul>
<b>Large 1¼" drain valve with standard quick disconnect</b>	<ul style="list-style-type: none"> <li>Allows faster filtration to encourage regular filtering between batches or dayparts.</li> </ul>	<ul style="list-style-type: none"> <li>Extend oil life, resulting in reduction of weekly oil spend.</li> </ul>
<b>Free New Equipment Checkout by Hobart Service</b>	<ul style="list-style-type: none"> <li>Ensures a Vulcan product expert verifies that the new equipment was installed accurately and functioning properly.</li> </ul>	<ul style="list-style-type: none"> <li>Achieve greater peace of mind.</li> </ul>



**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.

vulcanequipment.com  
800-814-2028



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