

MANAGE OIL, MINIMIZE COSTS.

Manual oil handling is a thing of the past. Vulcan is committed to simplifying oil reclamation and making it easier for you to remove used oil from your commercial fryer.

Front and Optional Rear Oil Reclamation Connection Provided

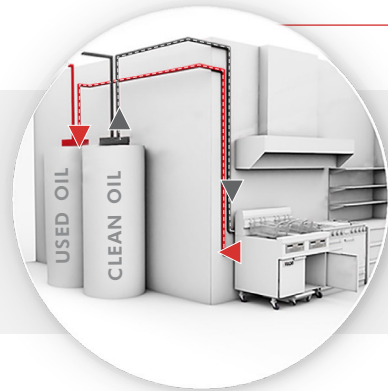
– Compatible with most oil reclamation services.

Vulcan's patented Oil Reclamation Gate Valve

allows for rear oil discarding. This locking mechanism directs the flow of oil to the rear of the fryer to the "used" holding tank.



Model Shown: 2VK45CF



Navigating today's kitchen requires a bit of ingenuity and creativity. Gone are the days of manually removing and replacing oil when adding this option to your commercial fryer.

WHAT IS IT?

Oil reclamation systems allow restaurant operators to remove used oil easily and safely from their kitchens. Old cooking oil is transferred to a collection tank and then taken off site by a third-party company for refinement into clean biofuels.

HOW DOES IT HELP ME?

When you add oil reclamation to your commercial fryers, you are making your kitchen safer and more efficient for staff members. Removing the need to manually discard hot oil reduces exposure to oil-related injuries and frees up staff for other tasks.

Note: To maintain the integrity of your oil reclamation system, oil must be discarded while hot. Ensure that oil is between 250-350°F when draining.

Masterful design. Precision performance. State-of-the-art innovation. For over 130 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
1-800-814-2028



DONE TO PERFECTION.