



ELECTRIC EQUIPMENT

SAVINGS GUIDE





AVERAGE PRODUCT LIFE CYCLES

WHAT WILL YOU SAVE WITH
VULCAN'S ELECTRIC HIGH
EFFICIENCY COMMERCIAL
KITCHEN EQUIPMENT?

We often talk about how outfitting your commercial kitchen with Vulcan's high-efficiency equipment can add up to significant and ongoing energy savings. Which begs the question: Just how much can you save? We turned to the Food Service Technology Center (FSTC) "Life Cycle & Energy Cost Calculators," for a closer look at just how much Vulcan's high-efficiency, electric professional restaurant equipment can save you over a lifetime of service.*



LWE SERIES

COUNTERTOP FOOD STEAMERS



The first and only ENERGY STAR® certified electric à la carte countertop steamer, this innovative piece of kitchen equipment is designed to conserve water usage by up to 90% and energy usage by up to 50%, compared to traditional models. Not only do users benefit from exceptional quality in less time thanks to streamlined kitchen operations, but there's also reduced scale build-up meaning less cleaning and maintenance may be required.

<i>LWE ELECTRIC COUNTERTOP STEAMER</i>	Vulcan Model	Base Efficiency Model
Average Energy Consumption Rate	5.8 kW	15.6 kW
Annual Energy Consumption	21,782 kWh	58,896 kWh
Annual Energy Cost	\$3,036	\$8,201
Lifetime Energy Cost	\$36,732	\$98,520

VULCAN SAVINGS: \$61,788



VC SERIES

ELECTRIC CONVECTION OVENS



Heralded for its versatility and consistent results, this electric convection oven offers gentle air circulation and even heat distribution ideal for producing perfectly cooked casseroles, meats, vegetables and baked goods. It also shines in restaurant operating costs thanks to its energy-efficient heat recovery system.

<i>VC SERIES ELECTRIC CONVECTION OVEN</i>	Vulcan Model	Base Efficiency Model
Average Energy Consumption Rate	2.2 kW	2.8 kW
Annual Energy Consumption	9,429 kWh	12,193 kWh
Annual Energy Cost	\$1,319	\$1,706
Lifetime Energy Cost	\$15,828	\$20,472

VULCAN SAVINGS: \$4,644

ER SERIES

ELECTRIC DEEP FRYERS



Boasting cooking efficiency of more than 85 percent thanks to ribbon-style heating elements that have more surface area than conventional elements, this commercial deep fryer adds less heat to restaurant kitchens, saving operators on air conditioning costs while promoting a comfortable working environment.

<i>ER SERIES ELECTRIC FRYER (85 lb. vat ER85)</i>	Vulcan Model	Base Efficiency Model
Average Energy Consumption Rate	3.2 kW	3.9 kW
Annual Energy Consumption	16,262 kWh	20,010 kWh
Annual Energy Cost	\$2,755	\$2,799
Lifetime Energy Cost	\$27,300	\$33,588

VULCAN SAVINGS: \$6,288



HEG SERIES

ELECTRIC FLAT TOP GRIDDLES



Available with steel, grooved steel or chrome plates, this customizable heavy duty griddle offers operators dependable and repeatable results, as well as superior energy efficiency.

<i>HEG SERIES ELECTRIC GRIDDLE (72" HEG72E)</i>	Vulcan Model	Base Efficiency Model
Average Energy Consumption Rate	6.39 kW	8.08 kW
Annual Energy Consumption	27,975 kWh	35,411 kWh
Annual Energy Cost	\$3,914	\$4,954
Lifetime Energy Cost	\$46,968	\$59,448

VULCAN SAVINGS: \$12,480

TOTAL SOURCE. TOTAL COMMITMENT.

At Total Source we seek to maximize value for our customers – the foodservice manufacturers, distributors, and operators.

We employ our philosophy of providing reliable and responsive service to our customers every day. Our expert team is dedicated to helping you reach your goals.

You have our total commitment.

Total Source delivers results – plain and simple. We accomplish our goals by doing whatever it takes. We have a team-oriented approach to sales, pursuing leads, and delivering what the customer needs.



ARIZONA | COLORADO & WYOMING | NEW MEXICO & EL PASO | UTAH

totalsourcefdsrv.com | 602-231-8638