



VERSATILE AND DEPENDABLE.

Vulcan ranges are built for operations of all sizes. Innovative features help you improve productivity and deliver the consistent professional results that keep guests coming back for more. Our innovative fryers are easy to operate and maintain, maximizing productivity and minimizing your restaurant's operational costs. With faster recovery, they are designed to be the most profitable pieces of equipment in your commercial kitchen.



HELPING YOU KEEP YOUR COOL.

Traulsen provides professional expertise and high quality equipment for food service customers who know how important temperature control is. When the kitchen gets hot and you get busy, our reach-ins work even harder. That's why Traulsen refrigerators have been the foodservice industry's gold standard for generations. With our full-size TS Series Prep Tables, Traulsen delivers the cooling system that makes 15-hour performance an everyday reality.



BREAKTHROUGH HOOD TECHNOLOGY.

Gaylord's EL Series Ventilation Systems deliver the industries best air volume performance. For cooking applications from extra heavy to light-duty, our ELXC, ELX and EL are all custom designed to boost efficiency, reduce costs and save energy.



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