VULCAN

FRYER LINE UP | FEATURES

Our innovative fryers are easy to operate and maintain, maximizing productivity and minimizing operational costs. With faster recovery, they are designed to be the most profitable pieces of equipment in a commercial kitchen.

NEW!

	PowerFry™	QuickFry™	ER	GR	VEG	LG	CEF
Configuration	Floor	Floor	Floor	Floor	Floor	Floor	Countertop
ENERGY STAR® certified	ENERGY STAR	ENERGY STAR	ENERGY STAR	N/A	ENERGY STAR	N/A	CEF40
Power source	Gas	Gas	Electric	Gas	Gas	Gas	Electric
Oil capacity (lbs) per tank	50, 70, 90	50, 70	50, 85	35, 50, 70, 90	35, 50	40, 50, 70	40, 75
Available controls A-Analog, D-Digital, C-Computer, M-Millivolt	A / D / C	A / D / C	A / D / C	M	M	M	A
Production output	High/Med	High/Med	High/Med	Med/low	High/Med	Med/low	High/Med
Basket lifts[1]	C/D models	N/A	C/D models	N/A	N/A	N/A	N/A
Oil reclamation hook up[2]	C/D models	C/D models	C/D models	GRMF models	N/A	N/A	N/A
KleenScreen *PLUS*® filtration system	"-F" models & 2, 3, and 4 batteried	"-F" models & 2, 3, and 4 batteried	"-F" models & 2, 3, and 4 batteried	"-F" models & 2, 3, and 4 batteried	N/A	N/A	N/A

[1]*Basket lifts automatically lift baskets from oil when the timer has stopped. This allows operators to produce consistent product each time and minimizes waste due to user error.*

[2]*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.*

GAS FRYERS | *How to Read Model Numbers.*

POWERFRY5™ (VK) / POWERFRY3™ (TR) / QUICKFRY™ (VHG) / VEG / GR SERIES

# of Fry Tanks	Model Number	Size of Tank (lbs)	Control Type	Screen *PLUS*® Filtration System	Gas Type
1	TR	45	D	F*	-1

			Options (see specific product section for availability):		
1 2 3 4	GR TR VK VEG VHG	35 lbs 50 lbs 70 lbs 85 lbs	A = Solid State Analog (Knob) D = Solid State Digital C = Programmable Computer M = Millivolt (GR & VEG only)	*Note: 2-, 3- and 4-battery fryers come standard with KleenScreen *PLUS*® Filtration System	-1 = Natural Gas -2 = Propane Gas (LP)

EXAMPLES:

1TR45DF-1 = PowerFry3™ Freestanding Gas 50-lb Solid State Digital Control Fryer with KleenScreen PLUS® Filtration, LP Gas

1VK45A-2 = PowerFry5™ Freestanding Gas 50-lb Solid State Analog (Knob) Control Fryer, LP Gas

1GR35M-1 = GR Series, Freestanding Gas 40-lb Millivolt Control Fryer, Natural Gas

1VEG35M-1 = Freestanding Gas 40-lb Millivolt Control Fryer, Natural Gas

2VK85CF-1 = PowerFry5™ 2-Battery Gas 90-lb Programmable Computer Control Fryer with KleenScreen PLUS® Filtration, Natural Gas

LG SERIES

Model Number	Size of Tank (lbs)	Gas Type
LG	300	-1
LG	300 = 35-40 lbs 400 = 45-50 lbs 500 = 65-70 lbs	-1 = Natural Gas -2 = Propane Gas (LP)

EXAMPLES:
LG300-1 = Freestanding Gas 35 to 40-lb Millivolt Control Fryer, Natural Gas
LG500-2 = Freestanding Gas 65 to 70-lb Millivolt Control Fryer, LP Gas

LG300

FRYERS - GAS

VULCAN

ENERGY STAR

1VK45DF
Solid State Digital (D) controls

STANDARD FEATURES:

- Patented FivePass™ heat transfer system for maximum efficiency and shorter cooking time

- Less than 500°F flue temperatures at maximum production rate

- Boil Out ByPass™, which easily removes boil out solution from fry tank without contact of drain manifold, filter pan or motor/pump

- SoftStart™ ignition system heats cold oil gently, extending oil life

- Available with KleenScreen *PLUS®* Filtration System

- All PowerFry5™ Series Gas Fryers are standard with electronic ignition — power button starts the fryer instantly

- C and D models available with basket lifts and rear oil reclamation

- Trouble-free adjustable casters —2 swivel non-locking and 2 swivel locking

- 10-year limited tank warranty

- Larger drain manifold in units with built-in filtration, resulting in increased flow

POWERFRY5™ (VK SERIES) | DIMENSIONS

Model	Available Controls	Dimensions (W x D x H)	Working Height	Tank Size
Freestanding Fryers	*50-lb, 70-lb and 90-lb*			
1VK45	A / D / C	15½" x 30⅛" x 47⅛"	36¼"	14" x 14"
1VK45	AF / DF / CF	15½" x 30⅛" x 47⅛"	36¼"	14" x 14"
1VK65	A / D / C	21" x 30⅛" x 47⅛"	36¼"	19½" x 14"
1VK65	AF / DF / CF	21" x 30⅛" x 47⅛"	36¼"	19½" x 14"
1VK85	A / D / C	21" x 34⅜" x 47⅛"	36¼"	19½" x 18¼"
1VK85	AF / DF / CF	21" x 34⅜" x 47⅛"	36¼"	19½" x 18¼"
Battery: 2 Fryers	*50-lb, 70-lb and 90-lb*			
2VK45	AF / DF / CF	31" x 30⅛" x 47⅛"	36¼"	14" x 14"
2VK65	AF / DF / CF	42" x 30⅛" x 47⅛"	36¼"	19½" x 14"
2VK85	AF / DF / CF	42" x 34⅜" x 47⅛"	36¼"	19½" x 18¼"
Battery: 3 Fryers	*50-lb, 70-lb and 90-lb*			
3VK45	AF / DF / CF	46½" x 30⅛" x 47⅛"	36¼"	14" x 14"
3VK65	AF / DF / CF	63" x 30⅛" x 47⅛"	36¼"	19½" x 14"
3VK85	AF / DF / CF	63" x 34⅜" x 47⅛"	36¼"	19½" x 18¼"
Battery: 4 Fryers	*50-lb, 70-lb and 90-lb*			
4VK45	AF / DF / CF	62" x 30⅛" x 47⅛"	36¼"	14" x 14"
4VK65	AF / DF / CF	84" x 30⅛" x 47⅛"	36¼"	19½" x 14"
4VK85	AF / DF / CF	84" x 34⅜" x 47⅛"	36¼"	19½" x 18¼"

A = Solid State Analog (Knob) | D = Solid State Digital | C = Programmable Computer | F = KleenScreen PLUS® Filtration

For 50-lb, 70-lb and 90-lb Gas Fryers:
NOTE: 2-, 3- and 4-battery fryers come standard with KleenScreen PLUS® Filtration Systems.
NOTE: Models ending in "-1" indicate fryer uses natural gas. Models ending in "-2" indicate fryer uses propane gas (LP).

POWERFRY™ SERIES GAS FRYERS │ *Control Options.*

Feature	Solid State Analog Knob (A)	Solid State Digital Controls (D)	Programmable Computer Controls (C)
Temperature Control	Knob (200º–400ºF)	Digital (200º–390ºF)	Digital (200º–390ºF)
Recovery[1]	Fast — reacts within 1-2ºF of set temperature		
Melt Modes	Liquid & Solid	Liquid, Solid & No Melt	Liquid, Solid & No Melt
Optional KleenScreen *PLUS*® Filtration System	✓	✓	✓
Boil-Out[2]	N/A	Auto temp. controlled	Auto temp. controlled
Compensating time adjusts for load capacity	N/A	✓	✓
Basket lift[3] compatible	N/A	✓	✓
Countdown timer	N/A	2	N/A
Secondary Programming	N/A	N/A	Shake & Hold time
Screen	N/A	Digital display	Large digital display
Programmable menu items	N/A	N/A	10 w/product names

[1]Recovery refers to the length of time it takes for the oil temperature to rise back to set temperature after frozen or cold food has been dropped in.
[2]Boil-Out is a popular method used to clean a commercial fryer by boiling water and cleaning solution in an empty frypot.
[3]Basket lifts automatically lift baskets from oil when the timer has stopped. This allows operators to produce consistent product each time and minimizes waste due to user error.

VULCAN

POWERFRY5™ 50-LB & 70-LB │ *Vulcan's Most Energy-Efficient Fryer.*

1VK45D
Solid State Digital (D) Controls

Model	Number of Tanks	Total Oil Capacity	Production lbs/hr	Total BTU/hr	Built in KleenScreen *PLUS®* Filtration
50-lb Fryers with Solid State Knob (A) Controls					
1VK45A	1	50 lbs	78.1 lbs	70,000	N/A
1VK45AF	1	50 lbs	78.1 lbs	70,000	✓
2VK45AF	2	100 lbs	156.2 lbs	140,000	✓
3VK45AF	3	150 lbs	234.3 lbs	210,000	✓
4VK45AF	4	200 lbs	312.4 lbs	280,000	✓
50-lb Fryers with Solid State Digital (D) Controls					
1VK45D	1	50 lbs	78.1 lbs	70,000	N/A
1VK45DF	1	50 lbs	78.1 lbs	70,000	✓
2VK45DF	2	100 lbs	156.2 lbs	140,000	✓
3VK45DF	3	150 lbs	234.3 lbs	210,000	✓
4VK45DF	4	200 lbs	312.4 lbs	280,000	✓
50-lb Fryers with Programmable Computer (C) Controls					
1VK45C	1	50 lbs	78.1 lbs	70,000	N/A
1VK45CF	1	50 lbs	78.1 lbs	70,000	✓
2VK45CF	2	100 lbs	156.2 lbs	140,000	✓
3VK45CF	3	150 lbs	234.3 lbs	210,000	✓
4VK45CF	4	200 lbs	312.4 lbs	280,000	✓

1VK65D
Solid State Digital (D) Controls

Model	Number of Tanks	Total Oil Capacity	Production lbs/hr	Total BTU/hr	Built in KleenScreen *PLUS®* Filtration
70-lb Fryers with Solid State Knob (A) Controls					
1VK65A	1	70 lbs	91.1 lbs	80,000	N/A
1VK65AF	1	70 lbs	91.1 lbs	80,000	✓
2VK65AF	2	140 lbs	182.2 lbs	160,000	✓
3VK65AF	3	210 lbs	273.3 lbs	240,000	✓
4VK65AF	4	280 lbs	365.6 lbs	320,000	✓
70-lb Fryers with Solid State Digital (D) Controls					
1VK65D	1	70 lbs	91.1 lbs	80,000	N/A
1VK65DF	1	70 lbs	91.1 lbs	80,000	✓
2VK65DF	2	140 lbs	182.2 lbs	160,000	✓
3VK65DF	3	210 lbs	273.3 lbs	240,000	✓
4VK65DF	4	280 lbs	365.6 lbs	320,000	✓
70-lb Fryers with Programmable Computer (C) Controls					
1VK65C	1	70 lbs	91.1 lbs	80,000	N/A
1VK65CF	1	70 lbs	91.1 lbs	80,000	✓
2VK65CF	2	140 lbs	182.2 lbs	160,000	✓
3VK65CF	3	210 lbs	273.3 lbs	240,000	✓
4VK65CF	4	280 lbs	365.6 lbs	320,000	✓

VULCAN FRYERS - GAS

1VK85D
Solid State Digital (D) Controls

Model	Number of Tanks	Total Oil Capacity	Production lbs/hr	Total BTU/hr	Built in KleenScreen *PLUS*® Filtration
90-lb Fryers with Solid State Knob (A) Controls					
1VK85A	1	90 lbs	100	90,000	N/A
1VK85AF	1	90 lbs	100	90,000	✓
2VK85AF	2	180 lbs	200	180,000	✓
3VK85AF	3	270 lbs	300	270,000	✓
4VK85AF	4	360 lbs	400	360,000	✓
90-lb Fryers with Solid State Digital (D) Controls					
1VK85D	1	90 lbs	100	90,000	N/A
1VK85DF	1	90 lbs	100	90,000	✓
2VK85DF	2	180 lbs	200	180,000	✓
3VK85DF	3	270 lbs	300	270,000	✓
4VK85DF	4	360 lbs	400	360,000	✓
90-lb Fryers with Programmable Computer (C) Controls					
1VK85C	1	90 lbs	100	90,000	N/A
1VK85CF	1	90 lbs	100	90,000	✓
2VK85CF	2	180 lbs	200	180,000	✓
3VK85CF	3	270 lbs	300	270,000	✓
4VK85CF	4	360 lbs	400	360,000	✓

2VK65CF-45D

PowerFry™ fryers with different size tanks and control panels can be ordered to suit your needs.

A 70-lb fryer with programmable computer (C) controls is batteried to a 50-lb fryer with Solid State (D) controls in this example.

VULCAN

POWERFRY3™ (TR SERIES) | *High Performance, Low Operating Costs.*

ENERGY STAR

1TR45D

STANDARD FEATURES:

- Patented ThreePass™ Heat Exchanger providing high energy efficiency

- Less than 750°F flue temperatures at maximum production rate

- Boil Out ByPass™, which easily removes boil out solution from fry tank without contact of drain manifold, filter pan or motor/pump

- SoftStart™ ignition system heats cold oil gently, extending oil life

- Available with KleenScreen *PLUS*® Filtration System

- All PowerFry3™ Series Gas Fryers are standard with electronic ignition —power button starts the fryer instantly

- C and D models available with basket lifts or rear oil reclamation

- Trouble-free adjustable casters — 2 swivel non-locking and 2 swivel locking

- Larger drain manifold in units with built-in filtration, resulting in increased flow

- 10-year limited tank warranty

POWERFRY 3™ (TR SERIES) | DIMENSIONS

Model	Available Controls	Dimensions (W x D x H)	Working Height	Tank Size
*Freestanding Fryers	50-lb, 70-lb and 90-lb*				
1TR45	A / D / C	15½" x 30⅛" x 47⅛"	36¼"	14" x 14"
1TR45	AF / DF / CF	15½" x 30⅛" x 47⅛"	36¼"	14" x 14"
1TR65	A / D / C	21" x 30⅛" x 47⅛"	36¼"	19½" x 14"
1TR65	AF / DF / CF	21" x 30⅛" x 47⅛"	36¼"	19½" x 14"
1TR85	A / D / C	21" x 34⅜" x 47⅛"	36¼"	19½" x 18¼"
1TR85	AF / DF / CF	21" x 34⅜" x 47⅛"	36¼"	19½" x 18¼"
*Battery: 2 Fryers	50-lb, 70-lb and 90-lb*				
2TR45	AF / DF / CF	31" x 30⅛" x 47⅛"	36¼"	14" x 14"
2TR65	AF / DF / CF	42" x 30⅛" x 47⅛"	36¼"	19½" x 14"
2TR85	AF / DF / CF	42" x 34⅜" x 47⅛"	36¼"	19½" x 18¼"
*Battery: 3 Fryers	50-lb, 70-lb and 90-lb*				
3TR45	AF / DF / CF	46½" x 30⅛" x 47⅛"	36¼"	14" x 14"
3TR65	AF / DF / CF	63" x 30⅛" x 47⅛"	36¼"	19½" x 14"
3TR85	AF / DF / CF	63" x 34⅜" x 47⅛"	36¼"	19½" x 18¼"
*Battery: 4 Fryers	50-lb, 70-lb and 90-lb*				
4TR45	AF / DF / CF	62" x 30⅛" x 47⅛"	36¼"	14" x 14"
4TR65	AF / DF / CF	84" x 30⅛" x 47⅛"	36¼"	19½" x 14"
4TR85	AF / DF / CF	84" x 34⅜" x 47⅛"	36¼"	19½" x 18¼"

A = Solid State Analog (Knob) | D = Solid State Digital | C = Programmable Computer | F = KleenScreen PLUS® Filtration

For 50-lb, 70-lb and 90-lb Gas Fryers:
NOTE: 2-, 3- and 4-battery fryers come standard with KleenScreen PLUS® Filtration Systems.
NOTE: Models ending in "-1" indicate fryer uses natural gas. Models ending in "-2" indicate fryer uses propane gas (LP).

VULCAN FRYERS - GAS

1TR45D
Solid State Digital (D) Controls

1TR65D
Solid State Digital (D) Controls

Model	Number of Tanks	Total Oil Capacity	Production lbs/hr	Total BTU/hr	Built in KleenScreen *PLUS®* Filtration
50-lb Fryers with Solid State Knob (A) Controls					
1TR45A	1	50 lbs	69 lbs	70,000	N/A
1TR45AF	1	50 lbs	69 lbs	70,000	✓
2TR45AF	2	100 lbs	138 lbs	140,000	✓
3TR45AF	3	150 lbs	207 lbs	210,000	✓
4TR45AF	4	200 lbs	276 lbs	280,000	✓
50-lb Fryers with Solid State Digital (D) Controls					
1TR45D	1	50 lbs	69 lbs	70,000	N/A
1TR45DF	1	50 lbs	69 lbs	70,000	✓
2TR45DF	2	100 lbs	138 lbs	140,000	✓
3TR45DF	3	150 lbs	207 lbs	210,000	✓
4TR45DF	4	200 lbs	276 lbs	280,000	✓
50-lb Fryers with Programmable Computer (C) Controls					
1TR45C	1	50 lbs	69 lbs	70,000	N/A
1TR45CF	1	50 lbs	69 lbs	70,000	✓
2TR45CF	2	100 lbs	138 lbs	140,000	✓
3TR45CF	3	150 lbs	207 lbs	210,000	✓
4TR45CF	4	200 lbs	276 lbs	280,000	✓
70-lb Fryers with Solid State Knob (A) Controls					
1TR65A	1	70 lbs	81.8 lbs	80,000	N/A
1TR65AF	1	70 lbs	81.8 lbs	80,000	✓
2TR65AF	2	140 lbs	163.6 lbs	160,000	✓
3TR65AF	3	210 lbs	243.9 lbs	240,000	✓
4TR65AF	4	280 lbs	327.2 lbs	320,000	✓
70-lb Fryers with Solid State Digital (D) Controls					
1TR65D	1	70 lbs	81.8 lbs	80,000	N/A
1TR65DF	1	70 lbs	81.8 lbs	80,000	✓
2TR65DF	2	140 lbs	163.6 lbs	160,000	✓
3TR65DF	3	210 lbs	243.9 lbs	240,000	✓
4TR65DF	4	280 lbs	327.2 lbs	320,000	✓
70-lb Fryers with Programmable Computer (C) Controls					
1TR65C	1	70 lbs	81.8 lbs	80,000	N/A
1TR65CF	1	70 lbs	81.8 lbs	80,000	✓
2TR65CF	2	140 lbs	163.6 lbs	160,000	✓
3TR65CF	3	210 lbs	243.9 lbs	240,000	✓
4TR65CF	4	280 lbs	327.2 lbs	320,000	✓

VULCAN

ENERGY STAR

1TR85D
Solid State Digital (D) Controls

Model	Number of Tanks	Total Oil Capacity	Production lbs/hr	Total BTU/hr	Built in KleenScreen *PLUS*® Filtration
90-lb Fryers with Solid State Knob (A) Controls					
1TR85A	1	90 lbs	86.8 lbs	90,000	N/A
1TR85AF	1	90 lbs	86.8 lbs	90,000	✓
2TR85AF	2	180 lbs	173.6 lbs	180,000	✓
3TR85AF	3	270 lbs	260.4 lbs	270,000	✓
4TR85AF	4	360 lbs	347.2 lbs	360,000	✓
90-lb Fryers with Solid State Digital (D) Controls					
1TR85D	1	90 lbs	86.8 lbs	90,000	N/A
1TR85DF	1	90 lbs	86.8 lbs	90,000	✓
2TR85DF	2	180 lbs	173.6 lbs	180,000	✓
3TR85DF	3	270 lbs	260.4 lbs	270,000	✓
4TR85DF	4	360 lbs	347.2 lbs	360,000	✓
90-lb Fryers with Programmable Computer (C) Controls					
1TR85C	1	90 lbs	86.8 lbs	90,000	N/A
1TR85CF	1	90 lbs	86.8 lbs	90,000	✓
2TR85CF	2	180 lbs	173.6 lbs	180,000	✓
3TR85CF	3	270 lbs	260.4 lbs	270,000	✓
4TR85CF	4	360 lbs	347.2 lbs	360,000	✓

NOTE: *Models ending in "-1" indicate fryer uses natural gas. Models ending in "-2" indicate fryer uses propane gas (LP).*

FACTORY-INSTALLED OPTIONS │ VK & TR SERIES

Option Code	Description	Available on
SBL	Single basket lifts[1] only available with (D) and (C) controls (adds 6 ¾" D to unit)	70-lb & 90-lb PowerFry™ (VK & TR) Fryers
DBL	Double basket lifts[1] only available with (D) and (C) controls (adds 6 ¾" D to unit)	50-lb, 70-lb & 90-lb PowerFry™ (VK & TR) Fryers
OR	Patented rear oil reclamation[2] hook-up with lockable gate valve.	PowerFry™ (VK & TR) freestanding and battery filtered units

[1]*Basket lifts automatically lift baskets from oil when the timer has stopped. This allows operators to produce consistent product each time and minimizes waste due to user error.*

[2]*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.*

POWERFRY™ (TR & VK SERIES) │ ACCESSORIES

FIELD-INSTALLED ACCESSORIES

SINGLE BASKETS

VBASKET-SINGLE
50-lb PowerFry Fryers (13"x13.25"x6")

BASKET-1TK65
70-lb PowerFry Fryers (17.5"x12.5"x6")

VBASKET-SING85
90-lb PowerFry Fryers (18.5"x15.5"x6")

TWIN BASKETS

BASKETS-TWINRD
50-lb PowerFry Fryers (6.25"x12.75"x6")

BASKETS-TWIN65
70-lb PowerFry Fryers (8.5"x13.25"x6")

VBASKET-TWIN85
90-lb PowerFry Fryers (9.25"x17.5"x6")

TRI BASKETS

BASKETS-TRI65
*70-lb & 90-lb PowerFry Fryers
(6.125"x13.25"x6")*

TANK COVER

Stainless steel tank cover / work surface top
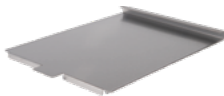
COVER-TANK
50-lb PowerFry Fryers

COVER-TANK65
70-lb PowerFry Fryers

COVER-TANK85
90-lb PowerFry Fryers

CRUMB SCREEN

Crumb screen mesh with handles
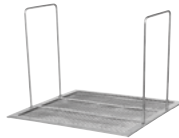
CRUMB-SCREEN
50-lb PowerFry Fryers

65CRUMB-SCREEN
70-lb PowerFry Fryers

85CRUMB-SCREEN
90-lb PowerFry Fryers

SPLASH GUARD

10" High stainless steel removable splash guard each

VSPGARD-G/E
50-lb & 70-lb PowerFry Fryers

VSPGARD-ELE85
90-lb PowerFry Fryers

HOSE

4' long gas flex hose and quick disconnect freestanding fryers

3/4QD-HOSE-4
3/4" x 4' - all PowerFry Fryers

11/4QDH-4FT
1-1/4"x 4' - all PowerFry Fryers

CONNECTING KIT

Secures 2 or more fryers together or with a Frymate™; includes grease strip and connecting hardware

CONNECT-KITVULPF
50-lb & 70-lb PowerFry Fryers

CONNECT-KITVUL85PF
90-lb PowerFry Fryers

MICRO FILTRATION CONVERSION

CONVERSION KIT: Contains 3 fabric filter envelopes, stainless steel mesh insert and clip

REFILL KIT: Contains 6 fabric filter envelopes

CONVKIT-1 & REFILLKIT-1
Freestanding 50-lb Fryers with filter pan located under 1 fryer

CONVKIT-2 & REFILLKIT-2
All battery fryers

VULCAN

POWERFRY™ (TR & VK SERIES) | *Filtration Options*

Extended Oil Life, Lower Operating and Oil Costs and Improved Return on Investment = Savings.

STANDARD FEATURES:

• Patented filtration system extends oil life 200–400%

• Additional crumb screen basket, acting as a pre-screen to catch particulates, easing cleaning and improving speed of filtration (PowerFry™ Fryer Battery only)

• High-temperature discard hose

• Lightweight (less than 12 lbs.) stainless steel pan construction — easy cleaning and dishwasher safe

• Operates with most oil reclamation systems

• Easy-to-use filter controls

• Oil drain valve interlock switch with (A), (D) and (C) controls for each tank

• Hands-free oil return line is self-seating when drawer is closed

View demo video

The KleenScreen *PLUS*® filtration system comes with a stainless steel mesh, but also has a fabric filter option:
NOTE: Please contact Vulcan Customer Service for additional options required when using solid shortening.
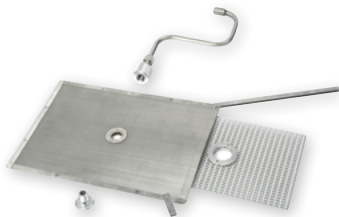
Included: Stainless Steel mesh
Filters down to 60 microns (size of grain of salt).
Compatible with third-party paper filters
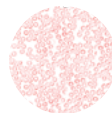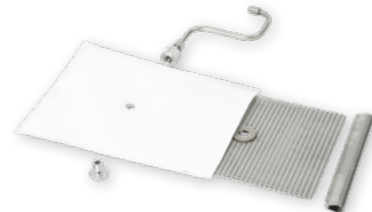
Upgrade: Fabric Filter
Filters down to .5 microns
(size of red blood cell)

See accessory page for more information.

POWERFRY™ (TR & VK SERIES) | *KleenScreen PLUS® Filtration Locations*

FREESTANDING
Without Filtration
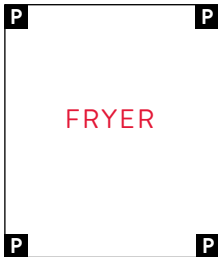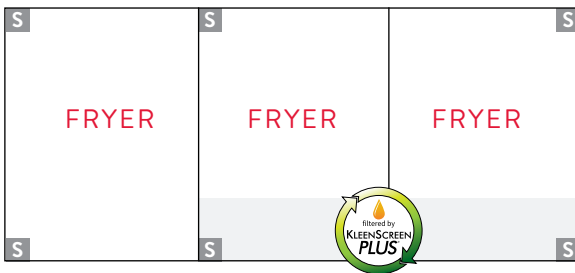
FREESTANDING
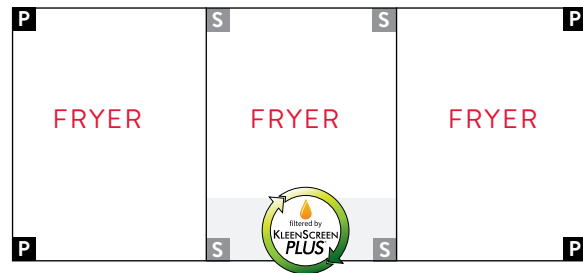With Filtration
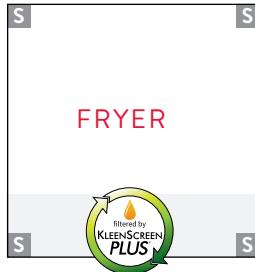
BATTERY: 2 FRYERS
50-lb Vat Size
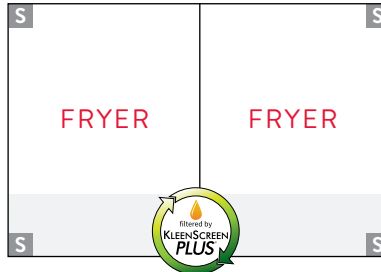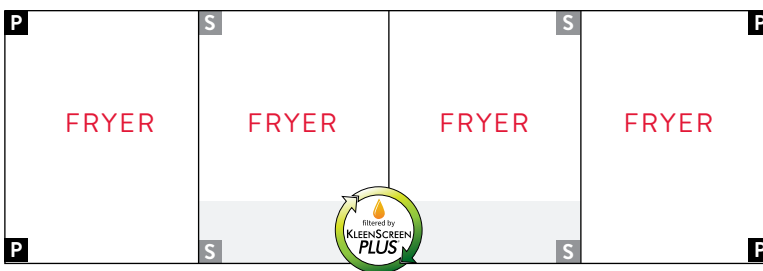
BATTERY: 2 FRYERS
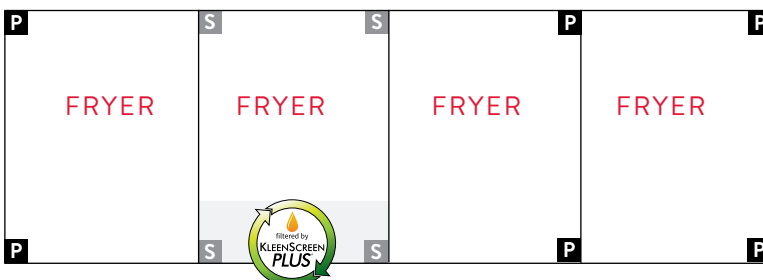70- and 90-lb Vat Size
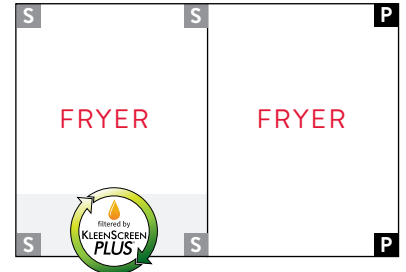
BATTERY: 3 FRYERS
50-lb Vat Size

BATTERY: 3 FRYERS
70- and 90-lb Vat Size

BATTERY: 4 FRYERS
50-lb Vat Size

P Plate Mount

BATTERY: 4 FRYERS
70- and 90-lb Vat Size

S Screw Mount

FRYERS - GAS

VULCAN

QUICKFRY™ SERIES | *Workhorse when consistency and high output are critical*

NEW!

1VGH75CF
Solid State Computer (C) Controls

STANDARD FEATURES:

- Precise solid state temperature controls with quick recovery for consistent results.

- Choose from (A) analog, (D) digital, or (C) computer controls — which offer 18 menu timers and optional dual or triple lanes for enhanced cooking.

- Stainless steel cabinet and fry tank with 10-year limited tank warranty

- Set of four 6" adjustable casters (2 locking)

- 4' (or 6') high temp discard hose

- Fry baskets with plastic coated handles

- Hi-limit shut-off

- Electronic matchless ignition

- Tank brush, stainless steel crumb scoop and clean-out rod

- Dry fire prevention safety sequence

- One year limited parts and labor warranty

QUICKFRY™ SERIES | DIMENSIONS

Model	Available Controls	Dimensions (W x D x H)	Working Height	Tank Size
*Freestanding Fryers	50-lb and 70-lb*			
1VHG50	**A / D / C**	15⅝" x 33⅛" x 47¾"	37⅜"	13⅜" x 14⅛"
1VHG50	**AF / DF / CF**	15⅝" x 33⅛" x 47¾"	37⅜"	13⅜" x 14⅛"
1VHG75	**A / D / C**	19¾" x 33⅛" x 47¾"	37⅜"	18⅛" x 14⅛"
1VHG75	**AF / DF / CF**	19¾" x 33⅛" x 47¾"	37⅜"	18⅛" x 14⅛"
*Battery: 2 Fryers	50-lb and 70-lb*			
2VH50	**AF / DF / CF**	31¾" x 33⅛" x 47¾"	37⅜"	13⅜" x 14⅛"
2VH75	**AF / DF / CF**	39½" x 33⅛" x 47¾"	37⅜"	18⅛" x 14⅛"
*Battery: 3 Fryers	50-lb and 70-lb*			
3VH50	**AF / DF / CF**	46⅞" x 33⅛" x 47¾"	37⅜"	13⅜" x 14⅛"
3VH75	**AF / DF / CF**	59¼" x 33⅛" x 47¾"	37⅜"	18⅛" x 14⅛"
*Battery: 4 Fryers	50-lb and 70-lb*			
4VH50	**AF / DF / CF**	62½" x 33⅛" x 47¾"	37⅜"	13⅜" x 14⅛"
4VH75	**AF / DF / CF**	79¹⁄₁₆" x 33⅛" x 47¾"	37⅜"	18⅛" x 14⅛"

A = Solid State Analog (Knob) | D = Solid State Digital | C = Programmable Computer | F = KleenScreen PLUS® Filtration

NOTE: 2-, 3- and 4-battery fryers come standard with KleenScreen PLUS® Filtration Systems.
NOTE: Models ending in "-1" indicate fryer uses natural gas. Models ending in "-2" indicate fryer uses propane gas (LP).

Feature	Solid State Analog Knob (A)	Solid State Digital Controls (D)	Programmable Computer Controls (C)
Temperature Control	Knob (150º–390ºF)	Digital (150º–390ºF)	Digital (150º–390ºF)
Screen	Digital display	Digital display	Digital display
Optional KleenScreen *PLUS*® Filtration System	✓	✓	✓
Melt Modes	Liquid, Solid & No Melt		
Recovery[1]	Fast — reacts within 1-2ºF of set temperature		
Boil-Out[2]	N/A	Auto and manual	Auto and manual
Countdown timer	2	2	N/A
Secondary Programming	N/A	N/A	Shake & Hold time
Compensating time adjusts for load capacity	N/A	✓	✓
USB Interface for storing programs	N/A	N/A	✓
Programmable menu items	N/A	N/A	18

[1]Recovery refers to the length of time it takes for the oil temperature to rise back to set temperature after frozen or cold food has been dropped in.
[2]Boil-Out is a popular method used to clean a commercial fryer by boiling water and cleaning solution in an empty frypot.

FRYERS - GAS

VULCAN

1VHG50A
Solid State Analog (A) Controls

2VHG50DF
Solid State Digital (D) Controls

1VHG75CF
Solid State Digital (C) Controls

Model	Number of Tanks	Total Oil Capacity	Production lbs/hr	Total BTU/hr	Built in KleenScreen *PLUS®* VHGation
50-lb Fryers with Solid State Knob (A) Controls					
1VHG50A	1	50 lbs	69 lbs	75,000	N/A
1VHG50AF	1	50 lbs	69 lbs	75,000	✓
2VHG50AF	2	100 lbs	138 lbs	150,000	✓
3VHG50AF	3	150 lbs	207 lbs	225,000	✓
4VHG50AF	4	200 lbs	276 lbs	300,000	✓
50-lb Fryers with Solid State Digital (D) Controls					
1VHG50D	1	50 lbs	69 lbs	75,000	N/A
1VHG50DF	1	50 lbs	69 lbs	75,000	✓
2VHG50DF	2	100 lbs	138 lbs	150,000	✓
3VHG50DF	3	150 lbs	207 lbs	225,000	✓
4VHG50DF	4	200 lbs	276 lbs	300,000	✓
50-lb Fryers with Solid State Programmable Computer (C) Controls					
1VHG50C	1	50 lbs	69 lbs	75,000	N/A
1VHG50CF	1	50 lbs	69 lbs	75,000	✓
2VHG50CF	2	100 lbs	138 lbs	150,000	✓
3VHG50CF	3	150 lbs	207 lbs	225,000	✓
4VHG50CF	4	200 lbs	276 lbs	300,000	✓
70-lb Fryers with Solid State Knob (A) Controls					
1VHG75A	1	70 lbs	111 lbs	110,000	N/A
1VHG75AF	1	70 lbs	111 lbs	110,000	✓
2VHG75AF	2	140 lbs	222lbs	220,000	✓
3VHG75AF	3	210 lbs	243.9 lbs	330,000	✓
4VHG75AF	4	280 lbs	327.2 lbs	440,000	✓
70-lb Fryers with Solid State Digital (D) Controls					
1VHG75D	1	70 lbs	111 lbs	110,000	N/A
1VHG75DF	1	70 lbs	111 lbs	110,000	✓
2VHG75DF	2	140 lbs	222lbs	220,000	✓
3VHG75DF	3	210 lbs	333 lbs	330,000	✓
4VHG75DF	4	280 lbs	444 lbs	440,000	✓
70-lb Fryers with Solid State Programmable Computer (C) Controls					
1VHG75C	1	70 lbs	111 lbs	110,000	N/A
1VHG75CF	1	70 lbs	111 lbs	110,000	✓
2VHG75CF	2	140 lbs	222lbs	220,000	✓
3VHG75CF	3	210 lbs	333 lbs	330,000	✓
4VHG75CF	4	280 lbs	444 lbs	440,000	✓

QUICKFRY™ (VHG SERIES) │ ACCESSORIES

FIELD-INSTALLED ACCESSORIES

SINGLE BASKETS	TWIN BASKETS	TRI BASKETS	CRUMB SCREEN
VBASKET-SINGLE *VHG50 Fryers (13"x13.25"x6")*	**BASKETS-TWINRD** *VHG50 Fryers (6.25"x12.75"x6")*	**BASKETS-TRI50** *VHG50 Fryers (4.25"x13.25"x6")*	**VHG50CRUMB-SCREEN** *VHG50 Fryers*
BASKET-1TK65 *VHG75 Fryers (17.5"x12.5"x6")*	**BASKETS-TWIN65** *VHG75 Fryers (8.5"x13.25"x6")*	**BASKETS-TRI75** *VHG75 Fryers (6.125"x13.25"x6")*	**VHG75CRUMB-SCREEN** *VHG75 Fryers*

SPLASH GUARD	TANK COVER	HOSE	CONNECTING KIT
10" High stainless steel removable splash guard each	Stainless steel tank cover / work surface top	4' gas flex hose & quick disconnect for freestanding fryers	Secures 2 or more fryers together or with a Frymate™; includes grease strip and connecting hardware
VSPGUARD-VHG50 *VHG50 Fryers*	**COVER-TANKVHG50** *VHG50 Fryers*	**3/4QD-HOSE-4** *3/4" x 4' - For all VHG Fryers*	**CONNECT-KITVHG50** *VHG50 Fryers*
VSPGUARD-VHG75 *VHG75 Fryers*	**COVER-TANKVHG75** *VHG75 Fryers*	**11/4QDH-4FT** *1-1/4"x 4' - For all VHG Fryers*	**CONNECT-KITVHG75** *VHG75 Fryers*

MICRO-FILTRATION CONVERSION

CONVERSION KIT: Contains 3 fabric filter envelopes, stainless steel mesh insert and clip

CONVKIT-4 *For VHG50 Fryers*

CONVKIT-5 *For VHG75 Fryers*

REFILL KIT: Contains 6 fabric filter envelopes

REFILLKIT-4 *For VHG50 Fryers*

REFILLKIT-5 *For VHG75 Fryers*

VULCAN

QUICKFRY™ (VHG SERIES) | *Options & KleenScreen PLUS® Filtration*

FACTORY-INSTALLED OPTIONS | VHG SERIES

Option Code	Description
OR	Patented rear oil reclamation hook-up with lockable gate valve

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.


1VHG75CF

KLEENSCREEN *PLUS®* FILTRATION

STANDARD FEATURES:

- Patented filtration system extends oil life

- Additional crumb screen basket, acting as a pre-screen to catch particulates, easing cleaning and improving speed of filtration 200–400%

- High-temperature discard hose

- Lightweight (less than 12 lbs.) stainless steel pan construction — easy cleaning and dishwasher safe

- Operates with most oil reclamation systems

- Hands-free oil return line is self-seating when drawer is closed

- Easy-to-use filter controls

- Oil drain valve interlock switch with (A), (D) and (C) controls for each tank

- Larger drain pan for 2-, 3- and 4-battery fryers with 50-lb vats

The KleenScreen *PLUS®* filtration system comes with a stainless steel mesh, but also has a fabric filter option:
NOTE: Please contact Vulcan Customer Service for additional options required when using solid shortening.
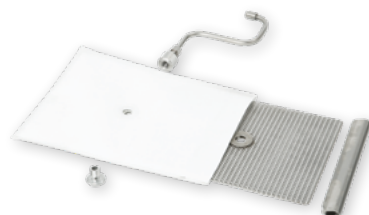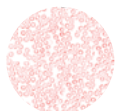
Included:

Stainless Steel mesh
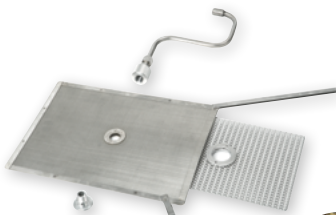
Filters down to 60 microns (size of grain of salt). Compatible with third-party paper filters

Upgrade:

Fabric Filter

Filters down to .5 microns (size of red blood cell)
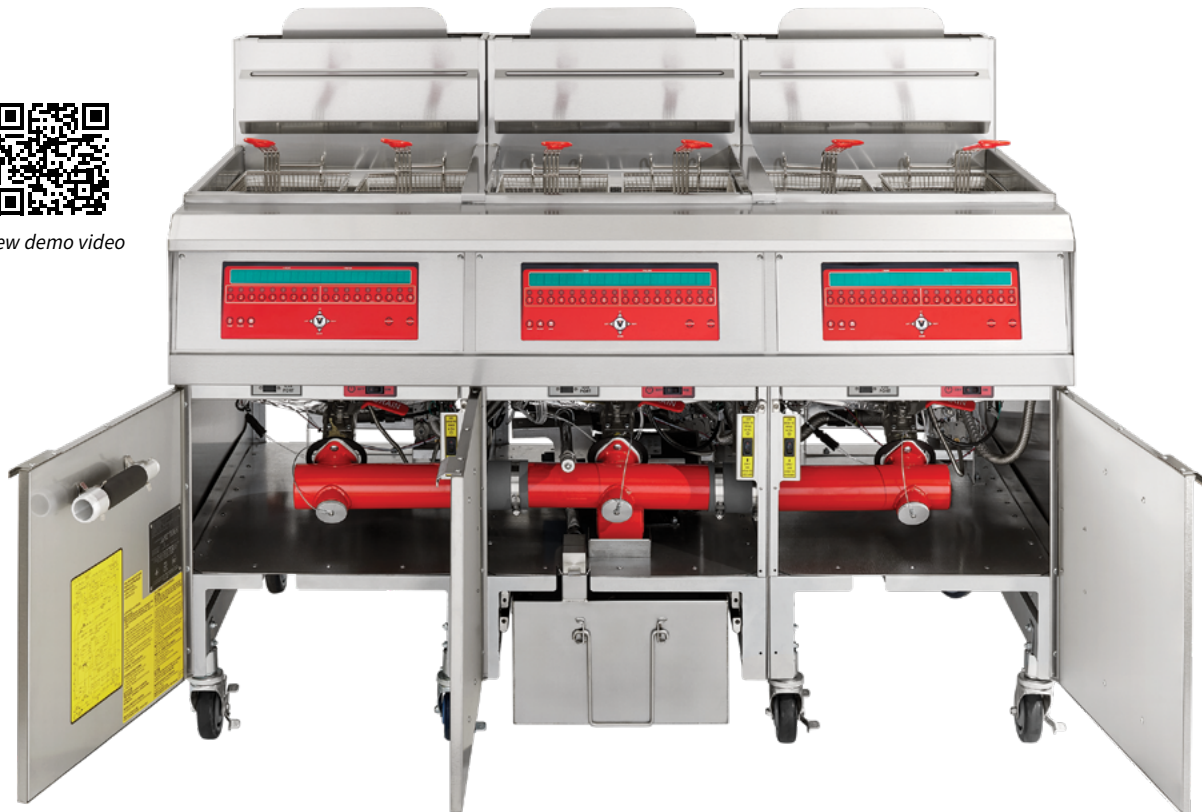*See accessory page for more information.*
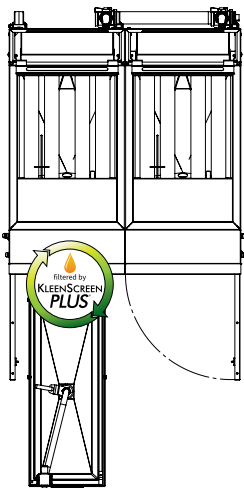
QUICKFRY™ (VHG SERIES) | *KleenScreen PLUS® Filtration*

View demo video

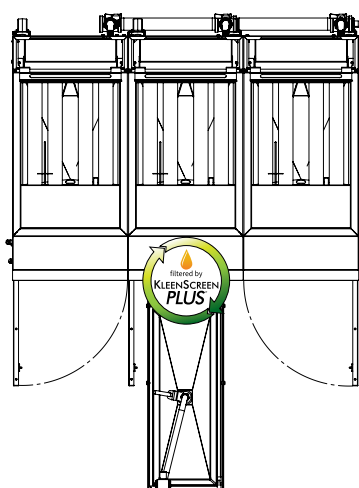### KLEENSCREEN *PLUS®* FILTRATION LOCATIONS
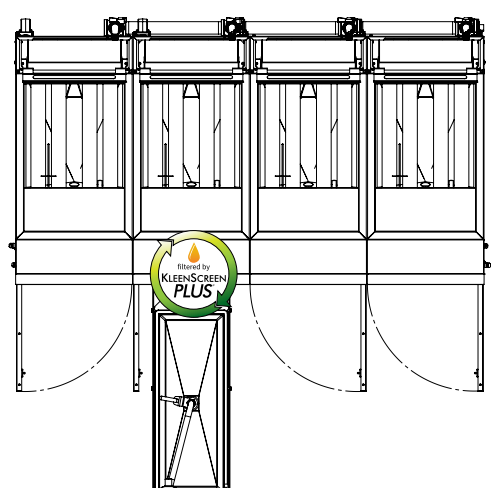
BATTERY: 2 FRYERS
50 and 70-LB Vat Size

BATTERY: 3 FRYERS
50 and 70-LB Vat Size

BATTERY: 4 FRYERS
50 and 70-LB Vat Size

FRYERS - GAS

VULCAN

1GR45M*
Shown with VSPGARD-G/E

STANDARD FEATURES:

- Designed to be versatile and used in nearly any location—no electrical hook-up required for M control fryers without filtration

- Long-lasting, easy-to-clean stainless steel fry tank and cabinet

- Tank brush, clean-out rod and drain extension

- Trouble-free adjustable casters—2 swivel non-locking and 2 swivel locking

- GRMF models available with rear oil reclamation

- 10-year limited tank warranty

MILLIVOLT (M) CONTROL:

- 200–400ºF temperature range

- Millivolt thermostat located behind door

- Electric cord and plug not required (freestanding models)

GR SERIES

Model	Dimensions (W x D x H)	Working Height	Number of Tanks	Tank Size	Total Oil Capacity	Total BTU/hr	Built in KleenScreen PLUS® Filtration
40-lb Fryers - Millivolt (M) Control							
1GR35M	15½" x 30⅛" x 47⅛"	36¼"	1	14" x 14"	40 lbs	90,000	N/A
50-lb Fryers - Millivolt (M) Control							
1GR45M	15½" x 30⅛" x 47⅛"	36¼"	1	14" x 14"	50 lbs	120,000	N/A
2GR45MF*	31" x 30⅛" x 47⅛"	36¼"	2	14" x 14"	100 lbs	240,000	✓
3GR45MF*	46½" x 30⅛" x 47⅛"	36¼"	3	14" x 14"	150 lbs	360,000	✓
4GR45MF*	62" x 30⅛" x 47⅛"	36¼"	4	14" x 14"	200 lbs	480,000	✓
70-lb Fryers - Millivolt (M) Control							
1GR65M	21" x 30⅛" x 47⅛"	36¼"	1	19½" x 14"	70 lbs	150,000	N/A
2GR65MF*	42" x 30⅛" x 47⅛"	36¼"	2	19½" x 14"	140 lbs	300,000	✓
3GR65MF*	63" x 30⅛" x 47⅛"	36¼"	3	19½" x 14"	210 lbs	450,000	✓
90-lb Fryers - Millivolt (M) Control							
1GR85M	21" x 34⅜" x 47⅛"	36¼"	1	19½" x 18¼"	90 lbs	150,000	N/A
2GR85MF*	42" x 34⅜" x 47⅛"	36¼"	2	19½" x 18¼"	180 lbs	300,000	✓
3GR85MF*	63" x 34⅜" x 47⅛"	36¼"	3	19½" x 18¼"	270 lbs	450,000	✓

For 50-lb, 70-lb and 90-lb Gas Fryers:
NOTE: 2-, 3- and 4-battery fryers come standard with KleenScreen PLUS® Filtration Systems.
NOTE: Models ending in "-1" indicate fryer uses natural gas. Models ending in "-2" indicate fryer uses propane gas (LP).
*NOTE: GRMF units require a power cord, to be supplied by customer; available with rear oil reclamation.

GR SERIES | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

SINGLE BASKETS

VBASKET-SINGLE
40-lb & 50-lb GR Fryers
(13"x13.25"x6")

BASKET-1TK65
70-lb GR Fryers
(17.5"x12.5"x6")

VBASKET-SING85
90-lb GR Fryers
(18.5"x15.5"x6")

TWIN BASKETS

BASKETS-TWINRD
40-lb & 50-lb GR Fryers
(6.25"x12.75"x6")

BASKETS-TWIN65
70-lb GR Fryers (8.5"x13.25"x6")

VBASKET-TWIN85
90-lb GR Fryers
(9.25"x17.5"x6")

TRI BASKETS

BASKETS-TRI65
70-lb & 90-lb GR Fryers
(6.25"x13.25"x6")

CRUMB SCREEN

CRUMB-SCREEN
40-lb GR Fryers

45CRUMB-SCREEN
50-lb GR Fryers

65CRUMB-SCREEN
70-lb GR Fryers

85CRUMB-SCREEN
90-lb GR Fryers

ADJUSTABLE LEGS

6" Adjustable legs
(set of 4)

IMAGE NOT AVAILABLE

VULLEGS-PLTMNT
single GR Fryers
(not batteried)

HOSE

4' Long gas flex hose
and quick disconnect for
freestanding fryers

3/4QD-HOSE-4
3/4" x 4' - all GR Fryers

11/4QDH-4FT
1-1/4"x 4' - all GR Fryers

SPLASH GUARD
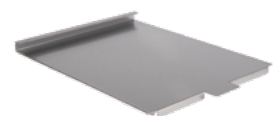
10" High stainless steel
removable splash guard

VSPGARD-G/E
40-lb, 50-lb & 70-lb GR Fryers

VSPGARD-ELE85
90-lb GR Fryers

TANK COVER

Stainless steel tank cover
/ work surface top

COVER-TANK
40-lb & 50-lb GR Fryers

COVER-TANK65
70-lb GR Fryers

COVER-TANK85
90-lb GR Fryers

CONNECTING KIT

Secures 2 or more
fryers together or with
a Frymate™ - Includes
grease strip and
connecting hardware

CONNECT-KITVUL
40-lb/50-lb/70-lb GR Fryers

CONNECT-KITVUL85
90-lb GR Fryers

MICRO-FILTRATION CONVERSION

CONVERSION KIT: Contains 3 fabric
filter envelopes, stainless steel
mesh insert and clip

CONVKIT-3
40-lb/50-lb GR Fryers

CONVKIT-2
70-lb/90-lb GR Fryers

REFILL KIT: Contains 6 fabric
filter envelopes

REFILLKIT-3
40-lb/50-lb GR Fryers

REFILLKIT-2
70-lb/90-lb GR Fryers

FRYERS - GAS

GR SERIES | *KleenScreen PLUS® Filtration*

filtered by KleenScreen PLUS

Extended Oil Life, Lower Operating and Oil Costs and Improved Return on Investment = Savings.

STANDARD FEATURES:

- Patented filtration system extends oil life 200–400%

- Operates with most oil reclamation systems

- Hands-free oil return line is self-seating when drawer is closed

- High-temperature discard hose

- Easy-to-use filter controls

- Lightweight stainless steel pan construction — easy cleaning and dishwasher safe
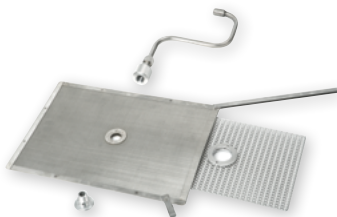
View demo video

2GR45MF

The KleenScreen *PLUS*® filtration system comes with a stainless steel mesh, but also has a fabric filter option:
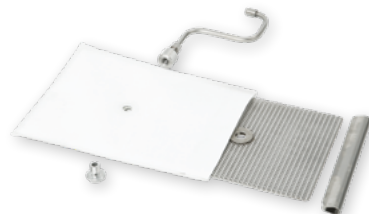*NOTE: Please contact Vulcan Customer Service for additional options required when using solid shortening.*

Included:
Stainless Steel mesh

Filters down to 60 microns (size of grain of salt). Compatible with third-party paper filters
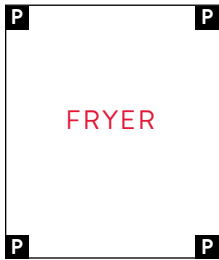
Upgrade:
Fabric Filter

Filters down to .5 microns (size of red blood cell)
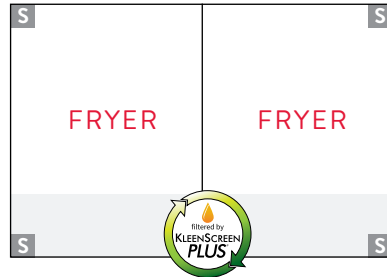
See accessory page for more information.

VULCAN FRYERS - GAS

FREESTANDING
Without Filtration

P		P
	FRYER	
P		P

BATTERY: 2 FRYERS
50-lb Vat Size

S		S
FRYER		FRYER
S		S

BATTERY: 2 FRYERS
70- and 90-lb Vat Size

S	S	S
FRYER		FRYER
S	S	S

BATTERY: 3 FRYERS
50-lb Vat Size

P	S	S
FRYER	FRYER	FRYER
P	S	S

BATTERY: 3 FRYERS
70- and 90-lb Vat Size

P	P	S	S
FRYER	FRYER	FRYER	
P	P	S	S

BATTERY: 4 FRYERS
50-lb Vat Size

P	S	S	P
FRYER	FRYER	FRYER	FRYER
P	S	S	P

BATTERY: 4 FRYERS
70- and 90-lb Vat Size

P	P	P	S	S
FRYER	FRYER	FRYER	FRYER	
P	P	P	S	S

P Plate Mount

S Screw Mount

FRYERS - GAS

VULCAN

VEG SERIES | *Value Priced. ENERGY STAR® Certified.*

1VEG35M
*shown with accessory casters
(CASTERS-PLTMNT)*

STANDARD FEATURES:

- Efficient fryer that uses less gas without sacrificing production rate when compared to a standard economy fryer

- Long-lasting, easy-to-clean stainless steel fry tank and front

- Designed to be versatile and used in nearly any location — no electrical hook-up required

- Drain extension and holder

- Adjustable legs

- 5-year limited tank warranty

MILLIVOLT (M) CONTROL:

- 200–400ºF temperature range

- Millivolt thermostat located behind door

- Electric cord and plug not required (freestanding models)

VEG SERIES

Model	Dimensions (W x D x H)	Working Height	# of Tanks	Tank Size	Total Oil Capacity	Production lbs/hr	Total BTU/hr	Built in KleenScreen *PLUS*® Filtration
35-lb Fryers - Millivolt (M) Control								
1VEG35M-1	15½" x 29¾" x 46⅝"	34 ⅝"	1	14" x 14"	35 lbs	56.8 lbs	70,000	N/A
50-lb Fryers - Millivolt (M) Control								
1VEG50M-1	15½" x 29¾" x 46⅝"	34 ⅝"	1	14" x 14"	50 lbs	64.7 lbs	85,000	N/A

NOTE: Propane not available.

VULCAN

FRYERS - GAS

LG SERIES | *Dependable and Functional.*
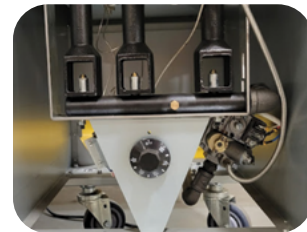

LG300
shown with accessory casters
(CASTERS-PLTMNT)

STANDARD FEATURES:

- Long-lasting, easy-to-clean stainless steel fry tank and front

- Large cold zone area extends oil life

- Designed to be versatile and used in nearly any location — no electrical hook-up required

- High-limit shut-off protector shuts off gas combination valve and standing pilot if oil temperature gets too high

- Drain extension and holder

- Adjustable legs

- 5-year limited tank warranty

MILLIVOLT (M) CONTROL:

- 200–400°F temperature range

- Millivolt thermostat located behind door

- Electric cord and plug not required (freestanding models)

LG SERIES

Model	Dimensions (W x D x H)	Working Height	Number of Tanks	Tank Size	Total Oil Capacity	Total BTU/hr	Built in KleenScreen *PLUS®* Filtration
40-lb Fryer - Millivolt (M) Control							
LG300	15½" x 29¾" x 46⅝"	34 ⅝"	1	14" x 14"	40 lbs	90,000	N/A
50-lb Fryer - Millivolt (M) Control							
LG400	15½" x 29¾" x 46⅝"	34 ⅝"	1	14" x 14"	50 lbs	120,000	N/A
70-lb Fryer - Millivolt (M) Control							
LG500	21" x 29¾" x 46⅝"	34 ⅝"	1	19½" x 14"	70 lbs	150,000	N/A

NOTE: Models ending in "-1" indicate fryer uses natural gas. Models ending in "-2" indicate fryer uses propane gas (LP).

VULCAN

VEG & LG SERIES | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

SINGLE BASKETS

VBASKET-SINGLE
VEG35 & LG300 Fryers

BASKET-1TK65
LG500 Fryers
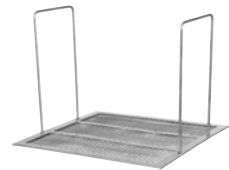
TWIN BASKETS

BASKETS-TWINRD
VEG35 & LG300 Fryers

BASKETS-TWIN65
LG500 Fryers

TRI BASKETS

BASKETS-TRI65
LG500 Fryers

CRUMB SCREEN

CRUMB-SCREEN
VEG35 & LG300 Fryers

45CRUMB-SCREEN
LG400 Fryers

65CRUMB-SCREEN
LG500 Fryers

HOSE

4' Long gas flex hose and quick disconnect freestanding fryers

3/4QD-HOSE-4
¾" x 4' - all VEG/LG Fryers

11/4QDH-4FT
1¼"x 4' - all VEG/LG Fryers

CASTERS

Adjustable Casters -
2 Swivel Non-Locking &
2 Swivel Locking

CASTERS-PLTMNT
all VEG/LG Fryers

SPLASH GUARD

10" High stainless steel removable splash guard each

VSPGARD-G/E
all VEG/LG Fryers

TANK COVER

Stainless steel tank cover
/ work surface top
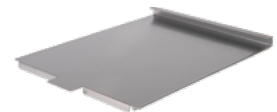
COVER-TANK
VEG35 & LG300 Fryers

COVER-TANK65
LG500 Fryers

CONNECTING KIT

Secures 2 or more fryers together or with a Frymate™;
includes grease strip and connecting hardware
1 connecting kit per 2 fryers

CONNECT-KITVULPF
VEG Fryers

CONNECT-KITVUL
LG Fryers

BASKETS-TWINRD

COVER-TANK

VULCAN FRYERS - ELECTRIC

ELECTRIC FRYERS | *How to Read Model Numbers.*

ER SERIES

# of Fry Tanks	Model Number	Size of Tank (lbs)	Control type	KleenScreen *PLUS®* Filtration System	Voltage/Hz/Phase
1	**ER**	**50**	**C**	**F***	**-1**
1 2 3 4	ER	50 lbs 85 lbs	A = Solid State Analog (Knob) C = Programmable Computer D = Solid State Digital	*Note: 2-, 3- and 4-battery fryers come standard with KleenScreen *PLUS®* Filtration System	-1 = 208V, 50-60Hz, 3 Phase -2 = 480V, 50-60Hz, 3 Phase -3 = 240V, 50-60Hz, 3 Phase

EXAMPLES:

1ER50D-1 = Freestanding Electric 50-lb Solid State Digital Control Fryer, 208V, 50-60Hz, 3 Phase

1ER50A-2 = Freestanding Electric 50-lb Solid State Analog (Knob) Control Fryer, 480V, 50-60Hz, 3 Phase

2ER85CF-2 = 2-Battery Electric 90-lb Programmable Computer Control Computer Fryer, 480V, 50-60Hz, 3 Phase

CEF SERIES *Countertop, Solid State (A) Analog Control Only*

Model Number	Size of Tank (lbs)	Voltage/Hz/Phase
CEF	**40**	**-1**
CEF	40 lbs 75 lbs	-1 = 208V, 50-60Hz, 3 Phase

EXAMPLES:

CEF40-1 = Countertop Electric 40-lb Solid State Analog (Knob) Control Fryer, 208V, 50-60Hz, 3 Phase

CEF75-1 = Countertop Electric 75-lb Solid State Analog (Knob) Control Fryer, 208V, 50-60Hz, 3 Phase

ER SERIES | *Energy Efficient and Highly Productive.*

STANDARD FEATURES:

- Ribbon style heating elements create maximum surface area for quick recovery and tilt up for easy cleaning

- Long-lasting, easy-to-clean stainless steel front and cabinet

- Adjustable legs

- 17 kW elements on 50-lb models and 24 kW elements on 85-lb models

- Tank brush, clean-out rod and drain extension

- C and D models available with basket lifts or rear oil reclamation

- 10-year limited tank warranty

1ER50C shown with accessory casters (Casters-Pltmnt)

ER SERIES | DIMENSIONS

Model	Available Controls	Dimensions (W x D x H)	Working Height	Tank Size
*Freestanding Fryers	50-lb and 85-lb*			
1ER50	A / D / C	15½" x 34⅜" x 39⁷⁄₁₆"	35¾"	14⅛" x 15½"
1ER50	AF / DF / CF	15½" x 34⅜" x 39⁷⁄₁₆"	35¾"	14⅛" x 15½"
1ER85	A / D / C	21" x 34⅜" x 39⁷⁄₁₆"	35¾"	19½" x 18"
1ER85	AF / DF / CF	21" x 34⅜" x 39⁷⁄₁₆"	35¾"	19½" x 18"
*Battery: 2 Fryers	50-lb and 85-lb*			
2ER50	AF / DF / CF	31" x 34⅜" x 39⁷⁄₁₆"	35¾"	14⅛" x 15½"
2ER85	AF / DF / CF	42" x 34⅜" x 39⁷⁄₁₆"	35¾"	19½" x 18"
*Battery: 3 Fryers	50-lb and 85-lb*			
3ER50	AF / DF / CF	46½" x 34⅜" x 39⁷⁄₁₆"	35¾"	14⅛" x 15½"
3ER85	AF / DF / CF	63" x 34⅜" x 39⁷⁄₁₆"	35¾"	19½" x 18"
*Battery: 4 Fryers	50-lb*			
4ER50	AF / DF / CF	62" x 34⅜" x 39⁷⁄₁₆"	35¾"	14⅛" x 15½"

A = Solid State Analog (Knob) | D = Solid State Digital | C = Programmable Computer | F = KleenScreen PLUS® Filtration
NOTE: 2-, 3- and 4-battery fryers come standard with KleenScreen PLUS® Filtration System.
Contact factory for 4ER85 Fryers.

ER SERIES | *Control Options.*

Feature	Solid State Analog Knob (A)	Solid State Digital Controls (D)	Programmable Computer Controls (C):
Temperature Control	Knob (200°–400°F)	Digital (200°–390°F)	Digital (200°–390°F)
Recovery[1]	Fast — reacts within 2°F of set temperature		
Melt Modes	Liquid & Solid	Liquid, Solid & No Melt	Liquid, Solid & No Melt
KleenScreen *PLUS*® Filtration System	✓	✓	✓
Boil-Out[2]	N/A	Auto temp. controlled	Auto temp. controlled
Compensating time adjusts for load capacity	N/A	✓	✓
Basket lift[3] compatible	N/A	✓	✓
Countdown timer	N/A	2	N/A
Secondary Programming	N/A	N/A	Shake & Hold time
Screen	N/A	Digital display	Large digital display
Programmable menu items	N/A	N/A	10 w/product names

[1]*Recovery refers to the length of time it takes for the oil temperature to rise back to set temperature after frozen or cold food has been dropped in.*
[2]*Boil-Out is a popular method used to clean a commercial fryer by boiling water and cleaning solution in an empty frypot.*
[3]*Basket lifts automatically lift baskets from oil when the timer has stopped. This allows operators to produce consistent product each time and minimizes waste due to user error.*

ER SERIES, 50-LB | *Energy Efficient and Highly Productive.*

1ER50AF
*Solid State Knob
(A) Controls*

1ER50D
*Solid State Digital
(D) Controls*

1ER50C
*Programmable Computer
(C) Controls*

Model	Number of Tanks	Total Oil Capacity	Production lbs/hr	kW	Built in KleenScreen *PLUS®* Filtration
50-lb Fryers with Solid State Knob (A) Controls					
1ER50A-1	1	50 lbs	57.7 lbs	17	N/A
1ER50A-2	1	50 lbs	57.7 lbs	17	N/A
1ER50AF-1	1	50 lbs	57.7 lbs	17	✓
1ER50AF-2	1	50 lbs	57.7 lbs	17	✓
2ER50AF-1	2	100 lbs	115.4 lbs	34	✓
2ER50AF-2	2	100 lbs	115.4 lbs	34	✓
3ER50AF-1	3	150 lbs	173.10 lbs	51	✓
3ER50AF-2	3	150 lbs	173.10 lbs	51	✓
4ER50AF-1	4	200 lbs	230.8 lbs	68	✓
4ER50AF-2	4	200 lbs	230.8 lbs	68	✓
50-lb Fryers with Solid State Digital (D) Controls					
1ER50D-1	1	50 lbs	57.7 lbs	17	N/A
1ER50D-2	1	50 lbs	57.7 lbs	17	N/A
1ER50DF-1	1	50 lbs	57.7 lbs	17	✓
1ER50DF-2	1	50 lbs	57.7 lbs	17	✓
2ER50DF-1	2	100 lbs	115.4 lbs	34	✓
2ER50DF-2	2	100 lbs	115.4 lbs	34	✓
3ER50DF-1	3	150 lbs	173.10 lbs	51	✓
3ER50DF-2	3	150 lbs	173.10 lbs	51	✓
4ER50DF-1	4	200 lbs	230.8 lbs	68	✓
4ER50DF-2	4	200 lbs	230.8 lbs	68	✓
50-lb Fryers with Programmable Computer (C) Controls					
1ER50C-1	1	50 lbs	57.7 lbs	17	N/A
1ER50C-2	1	50 lbs	57.7 lbs	17	N/A
1ER50CF-1	1	50 lbs	57.7 lbs	17	✓
1ER50CF-2	1	50 lbs	57.7 lbs	17	✓
2ER50CF-1	2	100 lbs	115.4 lbs	34	✓
2ER50CF-2	2	100 lbs	115.4 lbs	34	✓
3ER50CF-1	3	150 lbs	173.10 lbs	51	✓
3ER50CF-2	3	150 lbs	173.10 lbs	51	✓
4ER50CF-1	4	200 lbs	230.8 lbs	68	✓
4ER50CF-2	4	200 lbs	230.8 lbs	68	✓

NOTE: Models ending in "-1" indicate 208V, 50-60 Hz, 3 Phase.
    Models ending in "-2" indicate 480V, 50-60 Hz, 3 Phase.
    Models ending in "-3" indicate 240V, 50-60 Hz, 3 Phase. Not available in 1 Phase.

VULCAN | FRYERS - ELECTRIC

1ER50AF
*Solid State Knob
(A) Controls*

Model	Number of Tanks	Total Oil Capacity	Production lbs/hr	kW	Built in KleenScreen *PLUS®* Filtration
85-lb Fryers with Solid State Knob (A) Controls					
1ER85A-1	1	85 lbs	104.6 lbs	24	N/A
1ER85A-2	1	85 lbs	104.6 lbs	24	N/A
1ER85AF-1	1	85 lbs	104.6 lbs	24	✓
1ER85AF-2	1	85 lbs	104.6 lbs	24	✓
2ER85AF-1	2	170 lbs	209.2 lbs	48	✓
2ER85AF-2	2	170 lbs	209.2 lbs	48	✓
3ER85AF-1	3	255 lbs	313.80 lbs	72	✓
3ER85AF-2	3	255 lbs	313.80 lbs	72	✓

1ER85D
*Solid State Digital
(D) Controls*

Model	Number of Tanks	Total Oil Capacity	Production lbs/hr	kW	Built in KleenScreen *PLUS®* Filtration
85-lb Fryers with Solid State Digital (D) Controls					
1ER85D-1	1	85 lbs	104.6 lbs	24	N/A
1ER85D-2	1	85 lbs	104.6 lbs	24	N/A
1ER85DF-1	1	85 lbs	104.6 lbs	24	✓
1ER85DF-2	1	85 lbs	104.6 lbs	24	✓
2ER85DF-1	2	170 lbs	209.2 lbs	48	✓
2ER85DF-2	2	170 lbs	209.2 lbs	48	✓
3ER85DF-1	3	255 lbs	313.80 lbs	72	✓
3ER85DF-2	3	255 lbs	313.80 lbs	72	✓

1ER85C
*Programmable Computer
(C) Controls*

Model	Number of Tanks	Total Oil Capacity	Production lbs/hr	kW	Built in KleenScreen *PLUS®* Filtration
85-lb Fryers with Programmable Computer (C) Controls					
1ER85C-1	1	85 lbs	104.6 lbs	24	N/A
1ER85C-2	1	85 lbs	104.6 lbs	24	N/A
1ER85CF-1	1	85 lbs	104.6 lbs	24	✓
1ER85CF-2	1	85 lbs	104.6 lbs	24	✓
2ER85CF-1	2	170 lbs	209.2 lbs	48	✓
2ER85CF-2	2	170 lbs	209.2 lbs	48	✓
3ER85CF-1	3	255 lbs	313.80 lbs	72	✓
3ER85CF-2	3	255 lbs	313.80 lbs	72	✓

NOTE: Models ending in "-1" indicate 208V, 50-60 Hz, 3 Phase.
Models ending in "-2" indicate 480V, 50-60 Hz, 3 Phase.
Models ending in "-3" indicate 240V, 50-60 Hz, 3 Phase. Not available in 1 Phase.

ER SERIES │ ACCESSORIES

FIELD-INSTALLED ACCESSORIES

SINGLE BASKETS

VBASKET-SINGLE
50-lb ER Fryers

VBASKET-SING85
85-lb ER Fryers

TWIN BASKETS

BASKETS-TWINRD
50-lb ER Fryers
(6.25"x12.75"x6")

BASKETS-TWIN85
85-lb ER Fryers
(9.25"x15.5"x6")

TRI BASKETS

BASKETS-TRI65
85-lb ER Fryers
(6.125"x15.5"x6")

CASTERS

Trouble-free adjustable casters; 2 swivel non-locking & 2 swivel locking

CASTERS-PLTMNT
all ER Fryers

CASTERS-VULSCR
all ER Fryers

SPLASH GUARD

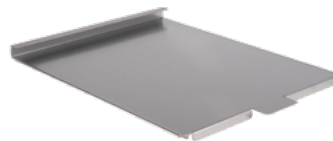10" High stainless steel removable splash guard each

VSPGARD-G/E
50-lb ER Fryers

VSPGARD-ELE85
85-lb ER Fryers
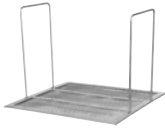
TANK COVER

Stainless steel tank cover/ work surface top

COVER-TANK50
50-lb ER Fryers

COVER-TNKE85
85-lb ER Fryers

ER SERIES | OPTIONS

FIELD-INSTALLED ACCESSORIES

CRUMB SCREEN

45CRUMB-SCREEN
50-lb ER Fryers

ER85CRUMB-SCREEN
85-lb ER Fryers

CONNECTING KIT

Secures 2 or more fryers together or with a Frymate™; includes grease strip and connecting hardware

CONNECT-KITVUL
50-lb ER Fryers

CONNECT-KITVUL85ELE
to second ER85 Fryer

CONNECT-KITVUL85ELEVX
To Frymate VX21S

MICRO-FILTRATION CONVERSION

CONVERSION KIT: Contains 3 fabric filter envelopes, stainless steel mesh insert and clip

CONVKIT-1
50lb ER Fryers

CONVKIT-2
85-lb ER Fryers

REFILL KIT: Contains 6 fabric filter envelopes

REFILLKIT-1
50lb ER Fryers

REFILLKIT-2
85-lb ER Fryers

FACTORY-INSTALLED OPTIONS

Option Code	Description	Available on
SBL	Single basket lifts available only with (D) and (C) controls (adds 6 ¾" D to unit)	50-lb & 85-lb ER Fryers
OR	Patented rear oil reclamation hook-up with lockable gate valve. Priced 1 per unit	50-lb & 85-lb ER freestanding and battery filtered units

filtered by KleenScreen PLUS

ER SERIES | *KleenScreen PLUS® Filtration*

Extended Oil Life, Lower Operating and Oil Costs, and Improved Return on Investment = Savings.

STANDARD FEATURES:

- Patented filtration system extends oil life 200–400%

- Operates with most oil reclamation systems

- High-temperature discard hose

- Lightweight stainless steel pan construction
  — easy cleaning and dishwasher safe

- Easy-to-use filter controls

- Oil drain valve interlock switch with (A), (D) and
  (C) controls for each tank

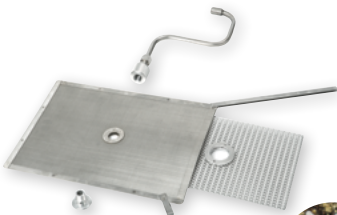- Hands-free oil return line is self-seating when drawer
  is closed

View demo video

1ER50AF

The KleenScreen *PLUS*® filtration system comes with a stainless steel mesh, but also has a fabric filter option:
NOTE: Please contact Vulcan Customer Service for additional options required when using solid shortening.
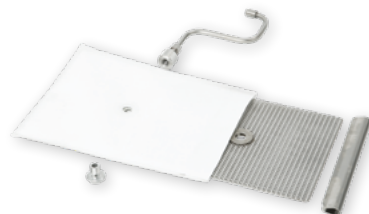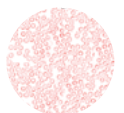
Included:
Stainless Steel mesh

Filters down to 60 microns (size of grain of salt).
Compatible with third-party paper filters

Upgrade:
Fabric Filter

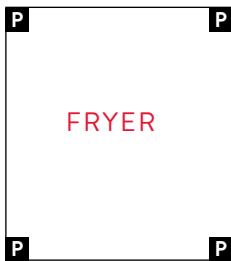Filters down to .5 microns (size of red blood cell)
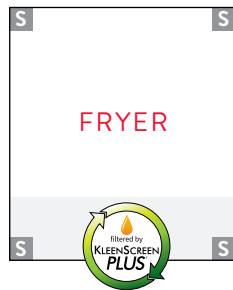*See accessory page for more information.*

VULCAN

FRYERS - ELECTRIC

FREESTANDING
Without Filtration

P		P
	FRYER	
P		P

FREESTANDING
With Filtration

S		S
	FRYER	
S	*filtered by KleenScreen PLUS*	S

BATTERY: 2 FRYERS

S		S		P
	FRYER		FRYER	
S	*filtered by KleenScreen PLUS*	S		P

BATTERY: 3 FRYERS

S		S		S		P
	FRYER		FRYER		FRYER	
S		S	*filtered by KleenScreen PLUS*	S		P

NOTE: In 50-lb fryers, filtration is on left.
In 85-lb fryers, filtration is in center.

BATTERY: 4 FRYERS

P		S		S		P		P
	FRYER		FRYER		FRYER		FRYER	
P		S	*filtered by KleenScreen PLUS*	S		P		P

NOTE: ER Fryers come standard on legs, casters are accessories.
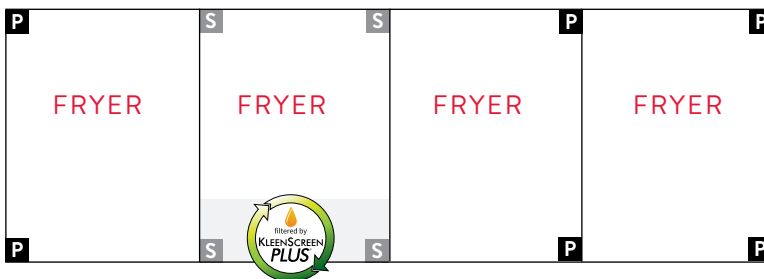
S Screw Mount   **P** Plate Mount

CEF SERIES | *Heavy Duty Performance.*

Designed to be Placed on Top of a Refrigerated or Freezer Base to Maximize Your Workspace.

STANDARD FEATURES:

- Ribbon style heating elements create maximum surface area for quick recovery and tilt up for easy cleaning

- Stainless steel construction

- 17 kW elements on 40-lb models and 24 kW elements on 75-lb models

- Available with behind the door Solid State Analog Knob (A) control

- Sloped tank bottom for easy drainage

- Tank brush, clean-out rod and drain extension

- 10-year limited tank warranty

CEF40

Model	Dimensions (W x D x H)	Number of Tanks	Tank Size	Total Oil Capacity	Production lb/hr	kW	Built in KleenScreen PLUS® Filtration
40-lb Fryer - Solid State Analog Knob (A) Control							
CEF40-1	18" x 37" x 13⅛"	1	13⅝" x 16⅜"	40 lbs	69.8 lbs	17	N/A
75-lb Fryers - Solid State Analog Knob (A) Control							
CEF75-1	27" x 37" x 13⅛"	1	24⅜" x 17⅞"	75 lbs	91.5 lbs	24	N/A

NOTE: Propane not available.
NOTE: No built-in filtration system available on these models, refer to page 169 for information on Vulcan's Mobile Filter.
NOTE: Models ending in "-1" indicate 208V, 50-60 Hz, 3 Phase. Models ending in "-3" indicate 240V, 50-60 Hz, 3 Phase. Contact factory for price adder. Not available in 1 Phase.

CEF40
shown with optional legs.

SOLID STATE KNOB (A) CONTROLS:

- Accurate temperature knob control — 200–400°F

- Fast recovery — reacts within 2°F of set temperature

- 2 melt modes: Liquid and Solid

CEF SERIES | ACCESSORIES

FIELD-INSTALLED ACCESSORIES

SINGLE BASKETS

VBASKET-SINGLE
CEF40 Fryers

VBASKET-SING85
CEF75 Fryers

TWIN BASKETS

BASKETS-TWINRD
CEF40 Fryers (6.25"x12.75"x6")

BASKETS-TWIN85
CEF75 Fryers (8.5"x13.25"x6")

TRI BASKETS

BASKETS-TRI65
CEF75 Fryers

SPLASH GUARD

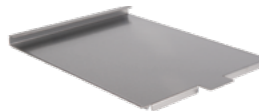10" High stainless steel removable splash guard each

VSPGARD-CEF40
CEF40 Fryers

VSPGARD-CEF75
CEF75 Fryers

TANK COVER

Stainless steel tank cover / work surface top

COVER-TANKCEF40
CEF40 Fryers

COVER-TNKCEF75
CEF75 Fryers

LEG KIT

Includes bottom cover panel and (4) 4" adjustable legs for mounting to refrigerated or freezer base

LEGS-CEF40
CEF40

LEGS-CEF75
CEF75

CONNECTING KITS

Secures 2 or more fryers together or with a Frymate™; includes grease strip and connecting hardware. 1 connecting kit per 2 fryers

CONNECT-KITVUL40CEF
second CEF40 Fryer

CONNECT-KITVUL75CEF
second CEF75Fryer

CONNECT-KITVUL4075CEF
To CEF75 Fryer

CONNECT-KITVUL7540CEF
To CEF40 Fryer

FISH PLATE

Stainless steel fish plate for product free float

PLATE-CEF40FISH
CEF40 Fryers

PLATE-CEF75FISH
CEF75 Fryers

VULCAN

FRYMATE™ │ DUMP STATION

The Frymate™ is a convenient fry holding station for both gas and electric fryers — either as an "add-on" or stand-alone model. Keep product warm with this easy-to-use fry station.

Optional infrared food warmer

FRYMATE VX15

STANDARD FEATURES:

- Stainless steel cabinet

- Stainless steel curved pan to allow for easy removal of food products

- Trouble-free adjustable casters — 2 swivel non-locking and 2 swivel locking

- Storage area behind door

- Can be installed on the left, right or both sides of the fryer

FRYMATE™ DUMP STATION

Model	Available Field Installed	Dimensions (W x D x H)
FRYMATE VX15	All 35-, 45-, 50- and 70-lb gas or electric fryers	15½" x 30⅛" x 36¼"
FRYMATE VX21S	All 85-lb gas or electric fryers	21" x 34⅜" x 36¼"

NOTE: Each VX15 is shipped with a CONNECTKIT-VUL in the packaging and each VX21S is shipped with a CONNECTKIT-VUL85.

FIELD-INSTALLED ACCESSORIES

FRYER TANK COVER

Stainless steel tank cover / work surface top

COVER-TANK
Frymate™ VX15

COVER-TANK85
Frymate™ VX21S

FOOD WARMER

Infrared Food Warmer 120V (infrared food warming technology radiates uniform heat across surface)

FOOD-WARMER
All Frymate™ Models

FRYMATE™ SERIES │ CONNECTING KITS

FIELD-INSTALLED CONNECTING KITS

Kits used for securing fryer to Frymate™. Includes grease strip and connecting hardware.

Accessory Code	Frymate™ Model	Connects to
CONNECT-KITVUL	Frymate™ VX15	**1VEG35M** All 50-lb **ER** Freestanding Fryers All 35-, 45- & 70-lb **LG** Freestanding Fryers All 35-, 45- & 70-lb **GR** Freestanding Fryers
CONNECT-KITVULPF	Frymate™ VX15	All 50- & 70-lb **PowerFry5™ (VK)** Freestanding Fryers All 50- & 70-lb **PowerFry3™ (TR)** Freestanding Fryers
CONNECT-KITVUL85	Frymate™ VX21S	All 90-lb **GR** Freestanding Fryers
CONNECT-KITVUL85PF	Frymate™ VX21S	All 90-lb **PowerFry5™ (VK)** Freestanding Fryers All 90-lb **PowerFry3™ (TR)** Freestanding Fryers
CONNECT-KITVUL85ELEVX	Frymate™ VX21S	All 85-lb **ER** Freestanding Fryers

NOTE: Each VX15 is shipped with a CONNECTKIT-VUL in the packaging and each VX21S is shipped with a CONNECTKIT-VUL85.

PORTABLE FILTRATION

Mobile Filter provides easy filtering when used with Vulcan Fryers or any manufacturer's model of freestanding fryers.

STANDARD FEATURES:

- Reusable stainless steel mesh filter screen assembly

- ⅓ HP motor/pump, 8-gallon/min circulating hot oil

- 6" wheels for ease of mobility with stainless steel handle

- 300 Series, 16-gauge stainless steel filter vessel

- 4' high-temperature oil discard hose

- High oil capacity: holds up to 110 lbs. of oil

- Removable large primary crumb catch basket

- Filter pan removable for cleaning

- Requires 14-gauge 5-15P plug extension cord (not supplied)

CEF40 atop Traulsen refrigerated base with MF-1

MF SERIES

Model	Description	Dimensions (W x D x H)
MF-1	120V, 60 Hz, 1 Phase	20" x 39⅜" x 20¼"

MF-1

FIELD-INSTALLED ACCESSORIES

MICRO-FILTRATION CONVERSION

Contains 3 fabric filter envelopes, stainless steel mesh insert and clip

CONVKIT-3
MF-1

Micro-Filtration filter envelopes refill (6-pack)

REFILLKIT-3
MF-1