

FRYERS**VULCAN****1GR45A SERIES
FREE STANDING GAS FRYER****Model 1GR45A****SPECIFICATIONS**

45 - 50 lbs. capacity free standing gas fryer, Vulcan Model No. 1GR45A. Stainless steel cabinet. Set of four 6" adjustable casters (2 locking). Stainless steel fry tank with four heat exchanger tubes and a "V" shaped cold zone. 1 $\frac{1}{4}$ " full port ball type drain valve. Twin fry baskets with plastic coated handles. 120,000 BTU/hr. input. Solid state analog (A) control system. Tank brush, stainless steel crumb scoop and clean-out rod.

Overall Dimensions:

15 $\frac{1}{2}$ "w x 30 $\frac{1}{4}$ "d x 47 $\frac{1}{8}$ "h. Working height 36 $\frac{1}{4}$ ".

CSA design certified. NSF listed

SPECIFY TYPE OF GAS WHEN ORDERING

- ☐ Natural Gas.
☐ Propane Gas.

SPECIFY ALTITUDE

- ☐ Natural Gas for above 2000 ft.
☐ Propane Gas for above 3500 ft.

1GR45A: Solid state analog knob control behind the door. Accurate temperature control 200° to 390°F. User selectable fat melt modes. Electronic ignition.

STANDARD FEATURES

- Stainless steel fry tank, 45 - 50 lb. capacity. Includes limited 10 year tank warranty.
- 1 $\frac{1}{4}$ " full port ball type drain valve.
- Stainless steel cabinet.
- Set of four 6" adjustable casters (2 locking).
- Twin fry baskets with plastic coated handles.
- 120,000 BTU/hr. input.
- Four heat exchanger tubes positioned for easy cleaning.
- Hi-limit shut-off.
- Combination gas shut-off valve and pilot safety system.
- Tank brush, stainless steel crumb scoop and clean-out rod.
- One year limited parts and labor warranty.

ACCESSORIES

- ☐ FRYMATE-VX15 add-on frymate.
- ☐ Stainless steel tank cover – doubles as a work surface top.
- ☐ Connecting Kit(s) – Connects two fryers together (brackets, grease strip and hardware included).
- ☐ Single large basket – 13"w x 13 $\frac{1}{4}$ "d x 5 $\frac{1}{2}$ "h.
- ☐ Set of twin baskets – 6 $\frac{1}{2}$ "w x 13 $\frac{1}{4}$ "d x 6"h.
- ☐ $\frac{3}{4}$ " Flexible gas hose with quick disconnect.
- ☐ 10" high stainless steel removable splash guard.

OPTIONS

- ☐ Second year extended limited parts and labor warranty.

VULCAN

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



GR KLEENSCREEN^{PLUS}® FILTRATION SYSTEM BUILT-IN FILTER SYSTEM FOR 2GRAF



Model 2GR45AF



SPECIFICATIONS

Built-in filter system, Vulcan Model No. 2GR45AF. Filter system accommodates maximum of two cabinets. Filter vessel constructed of 18 gauge series stainless steel. 1/3 H.P. motor/pump circulates hot frying compound at the rate of 8 gallons per minute, activated by a one touch push button switch on A models. System provided standard with stainless steel mesh filter screen. Accessory KleanScreen ^{PLUS}® micro-filtration envelopes filter out particulate down to .5 microns. Standard equipment comes on casters, has a tank brush, and clean-out rod. Hands free oil return line connection. Drain valve interlock switch turns fryer's burners off when drain valve is opened. Requires 120 volt, 60 Hz, 1 phase power supply.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING

- ☐ Natural Gas
☐ Propane Gas

SPECIFY ALTITUDE

- ☐ Natural Gas for above 2,000 ft.
☐ Propane Gas for above 3,500 ft.

STANDARD FEATURES

- Filter system accommodates maximum of two fryer cabinets.
- Solid State Knob Control (A).
- Boil Out ByPass™ easily removes boil out solution from fry tank without contact of drain manifold, filter pan or motor/pump.
- Drain valve interlock switch – turns off burners when drain valve is opened.
- 6" Casters adjustable – 2 locking, 2 non-locking.
- Electronic ignition on solid state (A) control fryers.
- 18 gauge stainless steel filter pan. 70 lbs. frying compound capacity on GR45F.
- Stainless steel filter mesh screen filters from 2 sides.
- 1/3 H.P. motor and pump circulates frying compound at a rate of 8.0 gallons per minute.
- One touch push button switch to engage pump and motor.
- Tank brush and clean-out rod.
- 120 volt, 60 Hz, 1 phase (NEMA 5-15P).
- One year limited parts and labor warranty.
- 10 year fry tank limited warranty.
- High Temperature Discard Hose.

ACCESSORIES (Packaged & Sold Separately)

- ☐ Stainless steel tank cover – doubles as a work surface top.
- ☐ "Add-On" Frymate™ – VX15.
- ☐ Prison Security Package (Factory Installed).
- ☐ Flexible gas hose with quick disconnect.
- ☐ Micro-Filtration Fabric Conversion Kits – hardware and 3 envelopes.
- ☐ Micro-Filtration Fabric Refill Envelopes – 6 filters/per package.

OPTIONS

- ☐ Second year extended limited parts and labor warranty.

REFERENCE MATERIALS

- See 1GR45 Spec Sheet F32630.



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FRYERS



**GR KLEENSCREEN PLUS® FILTRATION SYSTEM
BUILT-IN FILTER SYSTEM FOR 2GRAF**

INSTALLATION INSTRUCTIONS

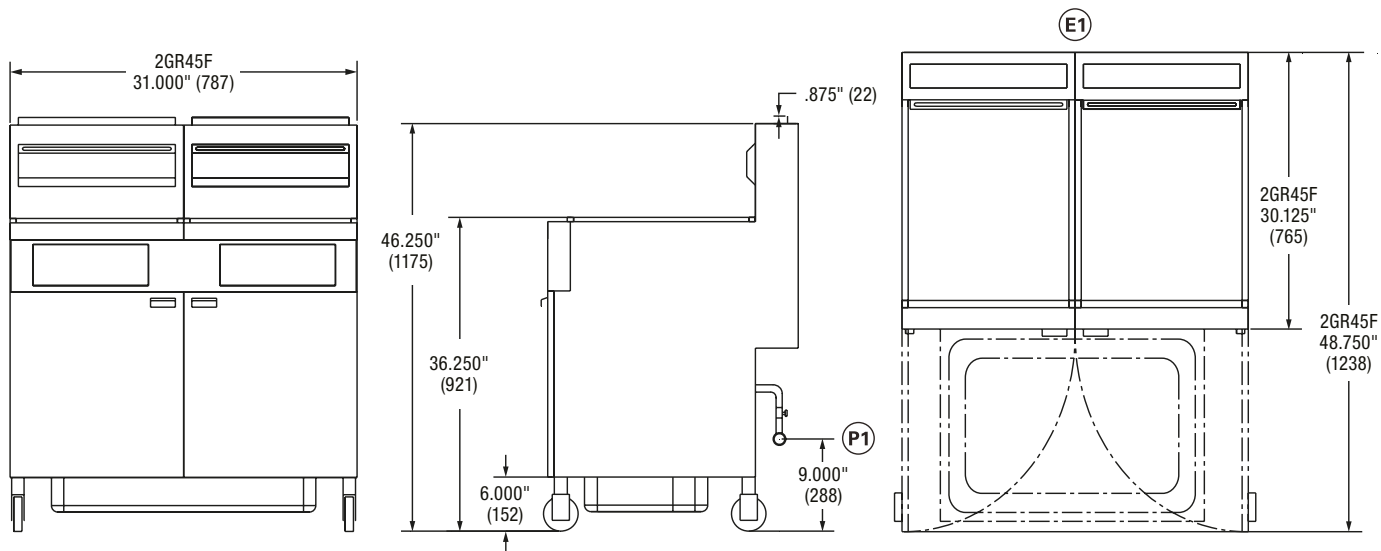
1. A combination valve with pressure regulator is provided with this unit.
 - Natural Gas 4.0" (102 mm) W.C.
 - Propane Gas 10.0" (254 mm) W.C.
2. An adequate ventilation system is required for Commercial Cooking Equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
3. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible construction.
4. All models require a 16" (407 mm) minimum clearance to adjacent open top burner units.

5. This appliance is manufactured for commercial installation only and is not intended for home use.

Service Connections:

- Ⓟ 1 1/4" (32 mm) NPT common rear gas connection.

NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.



**Views
Front, Side and Top
2GR45AF**

Model	Filter Pan Capacity	Filter Area / Fabric Envelope	Motor	Pump	Electric Amps	Electric Power	Battery Dimensions (Widths)		
							2 Fryers	3 Fryers	4 Fryers
GR45F	70 lbs.	270 sq. in 350 sq. in	1/3 HP 1750 RPM	8 Gal/Min	115V 6.0A	115V 60Hz 1Ph	31"	46 1/2"	62"

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