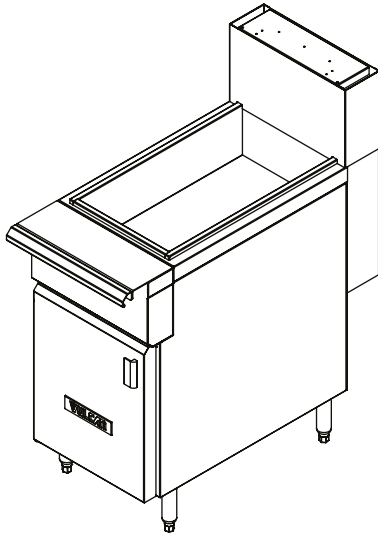


**HEAVY DUTY COOKING****VULCAN****HEAVY DUTY GAS RANGE  
RANGE MATCH FRYERS****VFDUMP****SPECIFICATIONS**

Heavy Duty range match fryers, Vulcan model No. \_\_VFDUMP (18" Dump Station). Stainless steel front, top front ledge, sides, base, and stub back. Units are standard with 6" legs. 1 1/4" front gas manifold. Requires 120 volt, 60 Hz, 1 phase (NEMA 5-15P) power supply if using a heat lamp.

☐ **VFDUMP** 18" Fryer Dump Station

**STANDARD FEATURES**

- Stainless steel front, front top ledge, sides, base, and stub back.
- 1 1/4" diameter front gas manifold.
- 6" adjustable stainless steel legs.
- One year limited parts and labor warranty.

**Optional Features** (Factory Installed)

- ☐ Cap and cover front manifold.
- ☐ Stainless steel tank cover, doubles as work-top surface.
- ☐ Dolly frames.
- ☐ Flanged Feet.
- ☐ Set of 4 casters, 6" high (2 locking).
- ☐ Common condiment type, telescoping plate rails.

**ACCESSORIES** (Packaged & Sold Separately)

- ☐ Heat Lamp for mounting over dump station  
120 volt / 60 Hz, 1 phase (NEMA 5-15P).
- ☐ Common condiment type, telescoping plate rails (starting at 24" length).
- ☐ 10", 22", or 34" high back risers (no shelf).
- ☐ 22" single deck solid or flo-thru high shelf risers.
- ☐ 34" double deck solid or flo-thru high shelf risers.

**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 &amp; Order Fax: 1-800-444-0602



## HEAVY DUTY GAS RANGE

### RANGE MATCH FRYERS

#### INSTALLATION INSTRUCTIONS

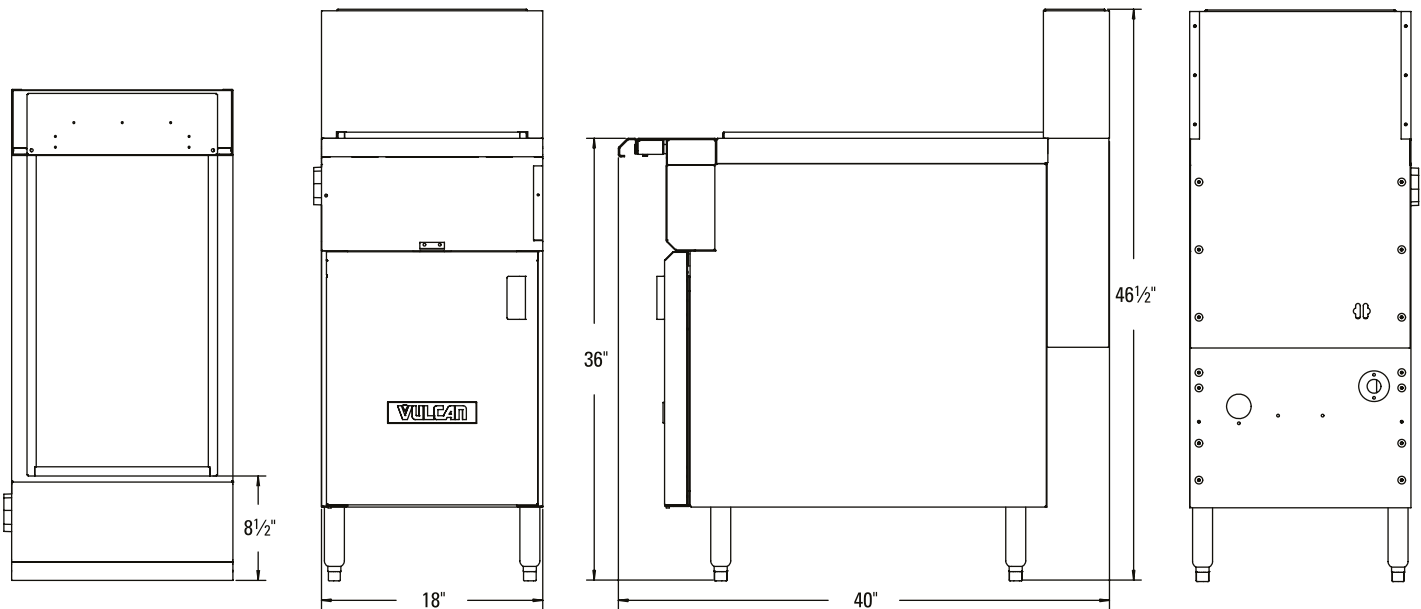
1. A combination valve with pressure regulator is provided with this unit. Natural Gas: 4.0" (102mm) W.C. Propane Gas: 10.0" (254mm) W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No.96.
3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St., N.W., Washington, DC 20001, www.AGA.org.
4. For proper combustion, install equipment on adjustable legs or casters. On curb or platform, all 3½" front overhang. Toe base with leveling bolts are required for curb installation. Specify when ordering.

| 5. <u>Clearances</u> | <u>Rear</u> | <u>Sides</u> |
|----------------------|-------------|--------------|
| Combustible          | 10"         | 10"          |
| Noncombustible       | 0"          | 0"           |
| Open Top Models      | 16"         | 16"          |

6. Cannot be battered with GH series equipment.
7. This appliance is manufactured for commercial installation only and is not intended for home use.

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

Specify type of gas when ordering.  
Specify altitude when above 2,000 feet.



| MODEL NUMBER | DESCRIPTION                 | SHIPPING WEIGHT<br>LBS / KG |
|--------------|-----------------------------|-----------------------------|
| VFDUMP       | 18" Wide Fryer Dump Station | 122 / 71                    |

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