

## FRYERS

**VULCAN****1GR45 SERIES  
FREE STANDING GAS FRYER**

Model 1GR45M

**SPECIFICATIONS**

45 - 50 lbs. capacity free standing gas fryer, Vulcan-Hart Model No. (1GR45M) (1GR45A) (1GR45D) (1GR45C). 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 1/4" full port ball type drain valve. Twin fry baskets with plastic coated handles. 120,000 BTU/hr. input. Millivolt(M), solid state analog knob (A), solid state digital (D), or programmable computer (C) control system. Electronic ignition standard with solid state and computer control models. Tank brush, stainless steel crumb scoop and clean-out rod.

**Overall Dimensions:**

15 1/2"w x 30 1/4"d x 47 1/8"h. Working height 36 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.

- 1GR45M:** Behind the door millivolt thermostat control adjusts from 200° to 400°F.
- 1GR45A:** Solid state analog knob control behind the door. Accurate temperature control 200° to 390°F. User selectable fat melt modes. Electronic ignition.
- 1GR45D:** Digital Solid state temperature control programmable from 200° to 390°F. Completely programmable with single digital 4 character display. User selectable fat melt modes. Automatic and manual select boil out modes. Electronic ignition.
- 1GR45C:** Computer control with digital character display. Completely programmable with 10 menu timers display product names and cook times. Off line programming of menu items uploaded through USB interface, software included. Adjusts from 200° to 390°F. User selectable fat melt modes. Automatic and manual select boil out modes. Programmable Celsius and Fahrenheit temperature scales. Electronic ignition.

**STANDARD FEATURES**

- Stainless steel fry tank, 45 - 50 lb. capacity. Includes limited 10 year tank warranty.
- 1 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 ignition 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 1/4"d x 5 1/2"h.
- Set of twin baskets – 6 1/2"w x 13 1/4"d x 6"h.
- 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 FILTRATION SYSTEM FOR 1GRF FRYERS**



Model 1GR45CF



**STANDARD FEATURES**

- Filter system accommodates 1GR45F, 1GR65F or 1GR85F.
- Choose from Millivolt (M), Solid State Knob Control (A) Solid State Digital (D), or Computer (C) Controls.
- 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 – available on (A), (D) and (C) controls turns off burners when drain valve is opened.
- 6" Casters adjustable - 2 locking, 2 non-locking.
- Electronic ignition on solid state (A), (D) and computer (C) control fryers.
- 18 gauge, stainless steel filter pan. 65 lbs. frying compound capacity on 1GR45F, 100 lbs. capacity on 1GR85F.
- Paperless stainless steel filter screen filters from 2 sides filter area; 1GR45F=220 sq .inches; 1GR85F=462 sq. inches. Micro Filtration Fabric Envelope filters out particulate down to .5 microns.
- 1/3 H.P. motor and pump circulates frying compound at a rate of 8.0 gallons per minute.
- 4' high temperature discard hose.
- One touch push button switch to engage pump and motor (solid state controls (A), (D) and computer (C) models only).
- Tank brush and clean-out rod.
- NEMA 5-15 for 120 volt, 50/60 Hz, 1 phase.
- One year limited parts and labor warranty.
- 10 year fry tank limited warranty.

**SPECIFICATIONS**

Built-in filter system, Vulcan-Hart Model No. 1GR (lb. capacity - 45, 65 or 85) (control type M, A, D, or C) F (add suffix-F to fryer battery model No., i.e. 1GR45DF). Filter system accommodates one 45 lbs. or one 85 lbs fryer. Filter vessel constructed of 18 gauge 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, D, and C models. System provided standard with paperless stainless steel mesh filter screen. Optional KleenScreen PLUS® envelopes filter out particulate down to .5 microns (trial package included). Standard equipment comes on casters, 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 on A, D, and C models. Requires 120 volt, 50 / 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 2000 ft.
- Propane Gas for above 3500 ft.

**ACCESSORIES (Packaged & Sold Separately)**

- Stainless steel tank cover – doubles as a work surface top.
- Micro-Filtration Fabric Envelopes – 6 filters/per package.
- "Add-On" Frymate – VX15S, VX21S (Field Installed).
- 1GR45F – Twin Basket Lifts (Factory Installed).
- 1GR65F and 1GR85F – Single and Twin Basket Lifts (Factory Installed).
- Prison Security Package (Factory Installed).
- Flexible gas hose with quick disconnect.
- 10" high stainless steel splash guard.

**OPTIONS**

- Second year extended limited parts and labor warranty.

**REFERENCE MATERIALS**

- See 1GR45 Spec Sheet F32630.
- See 1GR65 Spec Sheet F32631.
- See 1GR85 Spec Sheet F32632.



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**FRYERS**



**GR KLEENSCREEN PLUS® FILTRATION SYSTEM  
BUILT-IN FILTRATION SYSTEM FOR 1GRF FRYERS**

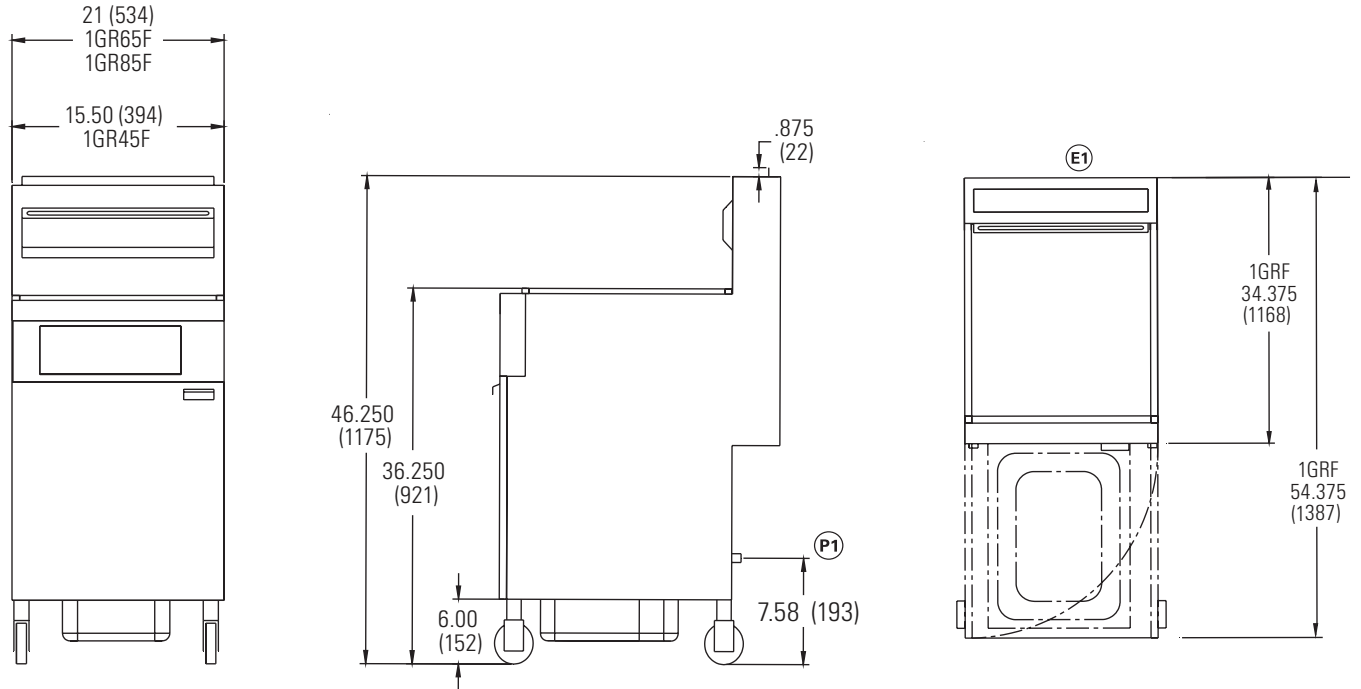
**INSTALLATION INSTRUCTIONS**

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:**

- Ⓟ 1/2" (12.7 mm) I.D. and 3/4" (19 mm) O.D. NPT common rear gas connection.
- ⓔ NEMA 5-15P, 120 volt, 60 Hz, 1 phase electrical connection (filter pump).

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



Model	Filter Pan Capacity	Filter Screen Fabric Envelope	Motor	Pump	Electric / Amps	Electric / Power
<b>1GR45F</b>	65 lbs.	220 sq. in. 225 sq. in.	1/3 H.P. 1750 RPM	8 Gal/Min	115V 5.0A	115V 50/60Hz 1Ph
<b>1GR65F 1GR85F</b>	100 lbs.	462 sq. in. 515 sq. in.	1/3 H.P. 1750 RPM	8 Gal/Min	115V 5.0A	115V 50/60Hz 1Ph

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