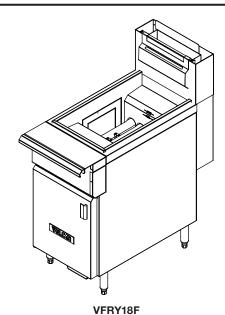
HEAVY DUTY COOKING



HEAVY DUTY GAS RANGE RANGE MATCH FRYERS









SPECIFICATIONS

Heavy Duty range match fryers, Vulcan model No. (Single Fryer with Filter). Fryers with solid state, behind the door controls (120V/60/1), electronic pilot ignition. Four heat exchanger tubes and burners per fryer. Hi-limit shut-off and combination gas shut-off valve. Drain valve interlock switch. Stainless steel front, font top ledge, sides, fry tank (12 year tank warranty), base, and stub back. For filter units, filter vessel constructed of 18 gauge stainless steel. 1/3 H.P. motor/ pump circulates frying compound at a rate of 8 gallons per minute, activated by a solenoid push button switch. System provided standard with paperless stainless steel mesh filter screen. A complimentary package of KleenScreen PLUS® Fabric Envelopes is also included. Units are standard on 6" legs. 11/4" front gas manifold, and 3/4" rear gas connection, capped. 120,000 BTU's/hr. input. Requires 120 volt, 60 Hz, 1 phase power supply. (NEMA 5-15P)

☐ **VFRY18F** 18" Single Fryer with Filter

STANDARD FEATURES

- Stainless steel front, front top ledge, sides, fry tank, base, and stub back
- 11/4" Diameter front gas manifold
- ¾" Rear gas connection (capped)
- 120,000 BTU/hr. input
- Four heat exchanger tubes per fryer
- Solid State behind the door controls
- Hi-limit shut off
- Combination gas shut-off valve and pilot ignition system
- Drain valve interlock switch
- Electronic ignition (120 volt/60/1) (NEMA 5-15P)
- Drawn 18 gauge stainless steel filter pan (for filter models)
- Paperless stainless steel filter screen filters and micro filtration fabric filtration envelope
- Boil Out ByPass™
- 6" adjustable stainless steel legs
- 1/3 H.P. motor and pump for filter, at a rate of 8 gal/minute
- One touch push button switch to engage pump and motor
- One year limited parts and labor warranty & 5 year limited fry tank warranty

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Optional	Features	(Factory	Installedi

□ Cap and cover front manifold
□ Stainless steel tank cover, doubles as work-top surface
□ Micro-Filtration Fabric Envelopes (6 filters per pack)
□ 10" High Side Splash (removable)
□ Flanged Feet
□ Set of 4 casters, 6" high (two locking)

ACCESSORIES (Packaged & Sold Separately)

- ☐ Extra set of twin Baskets
- ☐ Single Bulk Baskets
- ☐ 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
- ☐ Flexible gas hose with quick disconnect & restraining device



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



HEAVY DUTY GAS RANGE RANGE MATCH FRYERS

INSTALLATION INSTRUCTIONS

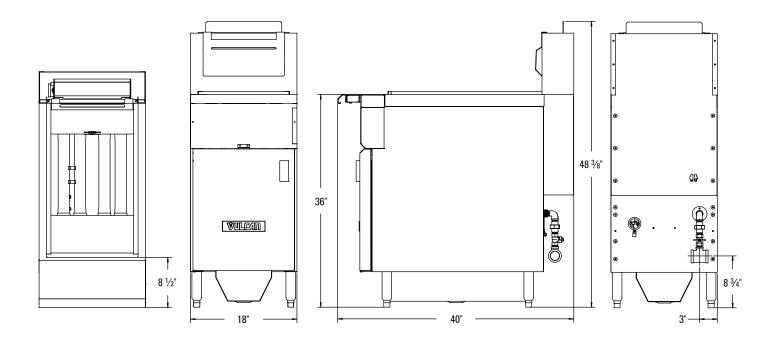
- A combination valve with pressure regulator is provided with this unit. Natural Gas: 4.0" (102mm) W.C. Propane Gas: 10.0" (254mm) W.C.
- An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No.96.
- 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. Clearar	<u>ıces</u>	Rear	Sides
Combus	stible	10"	10"
Noncon	nbustible	0"	0"
Open To	op Models	16"	16"

- 6. Cannot be batteried 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	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
VFRY18F	18" Wide, Range Match, Heavy-Duty Fryer with Filter.	120,000	215 / 98

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