

FRYERS

VULCAN**1GR35M
FREE STANDING GAS FRYER**

Model 1GR35M

**SPECIFICATIONS**

35 - 40 lbs. capacity free standing model gas fryer, Vulcan-Hart Model No. 1GR35M. Stainless steel cabinet. Set of four 6" adjustable casters. Stainless steel fry tank with three heat exchanger tubes and a "V" shaped cold zone. 1¼" full port ball type drain valve. Twin fry baskets with plastic coated handles. 90,000 BTU/hr. input. Behind the door millivolt snap action thermostat control adjusts from 200° to 400°F. Both Fahrenheit and Celsius scales.

Overall Dimensions:

15½"w x 30¼"d x 47⅛"h working height 36¼".

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.

STANDARD FEATURES

- Stainless steel fry tank, 35 - 40 lbs. capacity.
- Large cold zone area.
- 1¼" full port ball type drain valve.
- Stainless steel cabinet.
- Set of four 6" adjustable casters.
- Twin fry baskets with plastic coated handles.
- 90,000 BTU/hr. input.
- Behind the door snap action millivolt thermostat control adjusts from 200° to 400°F with standing pilot.
- Both Fahrenheit and Celsius scales.
- Millivolt System - Requires no electric hook-up.
- Hi-limit shut-off protector shuts off gas combination valve and standing pilot.
- Built in flue deflector.
- Tank brush, stainless steel crumb scoop and clean-out rod.
- Nickel plated tube rack.
- Earth magnet to secure closed door.
- Easily removable stainless steel basket hanger for cleaning.
- One year limited parts and labor warranty.
- Ten year limited fry tank warranty.

ACCESSORIES (Packaged & Sold Separately)

- 6" adjustable casters (2 locking, 2 non-locking).
- Stainless steel tank cover.
- Connecting kit(s) for connecting two fryers together (banking strip, brackets, and hardware included).
- Single large basket – 13"w x 13¼"d x 5½"h.
- Extra Set of twin baskets – 6½"w x 13¼"d x 6"h.
- FRYMATE™ – VX15 add-on Frymate Dump Station.
- 10" high stainless steel removable splash guard.
- Flexible gas hose with quick disconnect.

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



1GR35M
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INSTALLATION INSTRUCTIONS

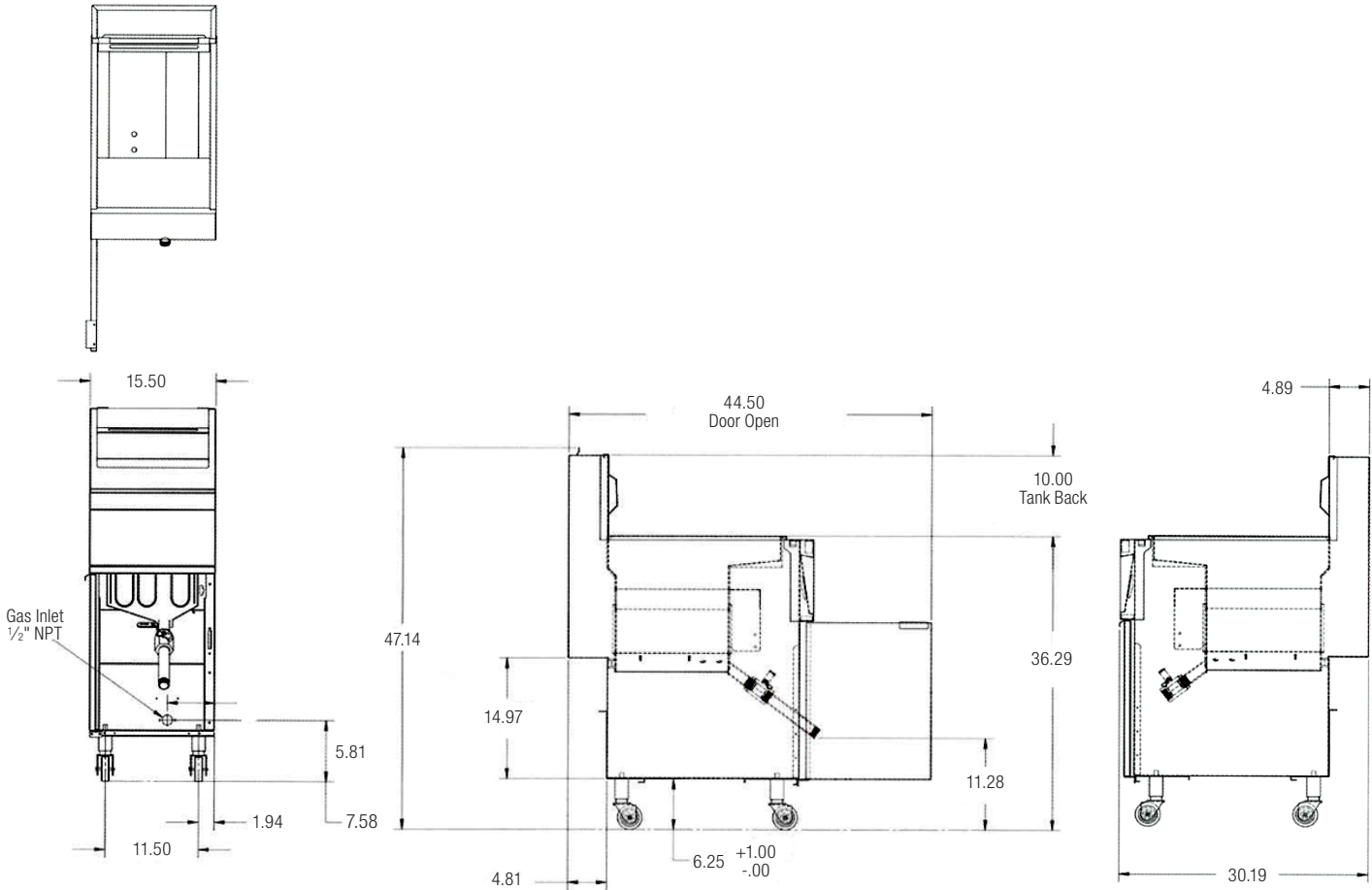
1. A combination valve with pressure regulator is provided with this unit. Natural Gas 4.0" (102 mm) W.C. Propane Gas 10.0" (254 mm) W.C.
2. An adequate ventilation system is required for Commercial Cooking Equipment. Information may be obtained by writing to the National Fire Protection Association, 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 6" (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" (13 mm) ID and 3/4" (19 mm) OD 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.



| Model | Width | Depth | Overall Height | Working Height | Tank Size | BTU/HR | Fry Comp. Capacity | Approx. Shipping Weight |
|--------|-------|-------|----------------|----------------|-----------|--------|--------------------|-------------------------|
| 1GR35M | 15½" | 30¼" | 47⅞" | 36¼" | 14" x 14" | 90,000 | 35 - 40 lbs. | 250 lbs. (91 kg) |

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