



1GR45 SERIES FREE STANDING GAS FRYER



Model 1GR45M



SPECIFICATIONS

45 - 50 lbs. capacity free standing gas fryer, Vulcan Model No. 1GR45M 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. 1½" full port ball type drain valve. Twin fry baskets with plastic coated handles. 120,000 BTU/hr. input. Millivolt (M) control system. Tank brush, stainless steel crumb scoop and clean-out rod.

Overall Dimensions:

15½"W x 30¼"D x 47 ⅞"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

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

MODELS

- ☐ **1GR45M:** Behind the door millivolt thermostat control adjusts from 200° to 400°F.

STANDARD FEATURES

- Stainless steel fry tank, 45 - 50 lb. capacity
- 1½" 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
- Ten year limited tank warranty
- One year limited parts and labor warranty

ACCESSORIES

- ☐ **COVER-TANK:** Stainless steel tank cover – doubles as a work surface top
- ☐ **CONNECT-KITVUL:** Connecting Kit(s) – Connects two fryers together (brackets, grease strip and hardware included)
- ☐ **VBASKET-SINGLE:** Single large basket – 13"W x 13¼"D x 6"H
- ☐ **BASKETS-TWINRD:** Set of twin baskets – 6½"W x 12¾"D x 6"H
- ☐ **3/4QD-HOSE-4:** ¾" x 4" Flexible gas hose with quick disconnect
- ☐ **VSPGARD-G/E:** 10" high stainless steel removable splash guard
- ☐ **FRYMATE-VX15:** add-on frymate warming station
- ☐ **CRUMB-SCREEN:** Crumb Screen mesh with handles
- ☐ **VULLEGS-PLTMNT:** Adjustable legs 6", set of 4

OPTIONS

- ☐ Second year extended limited parts and labor warranty.

GR SERIES FREE STANDING GAS FRYER - 1GR45

Approved by _____ Date _____ Approved by _____ Date _____



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INSTALLATION INSTRUCTIONS

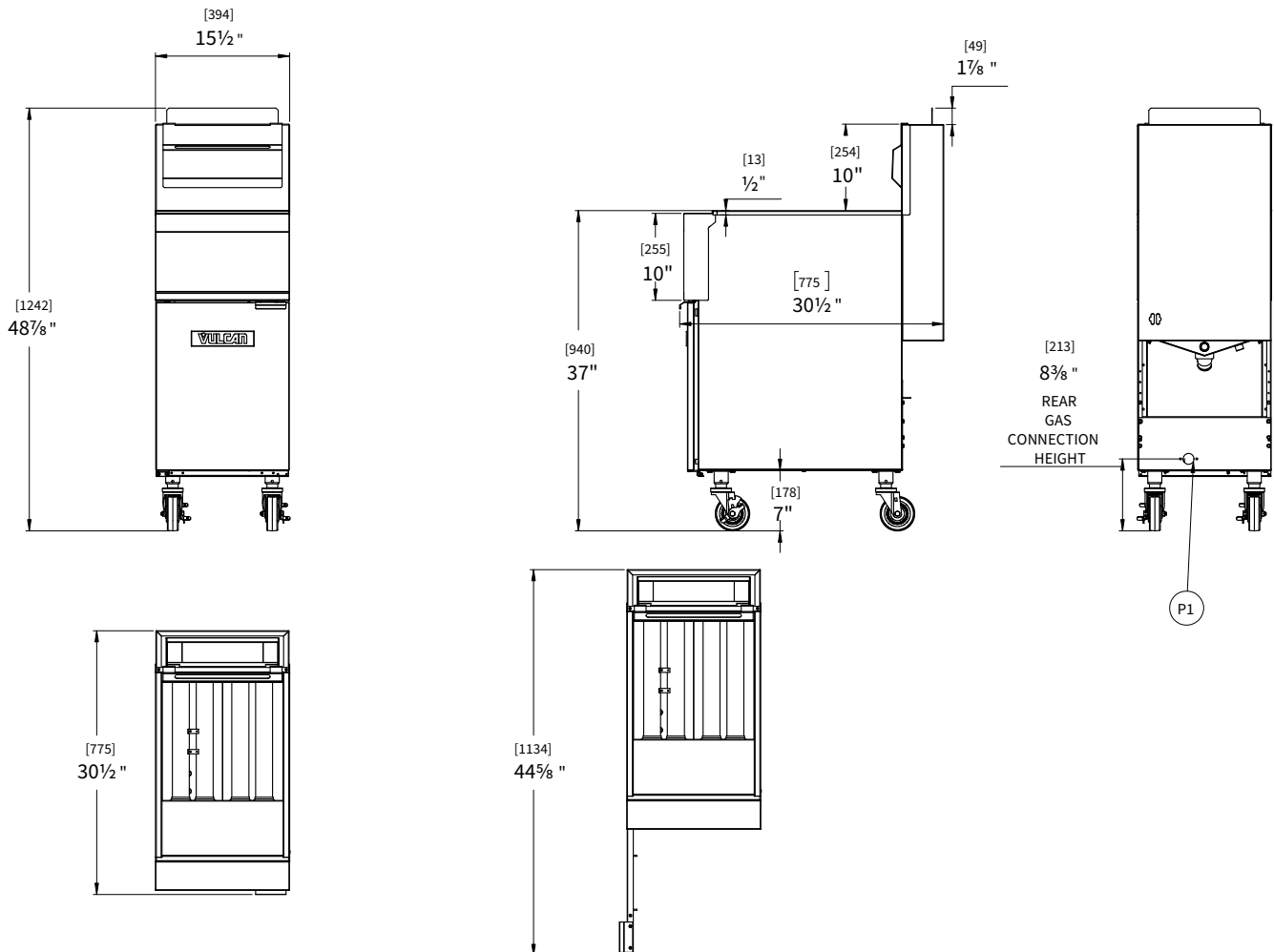
- A combination valve with pressure regulator is provided with this unit.
 - Natural Gas
Operating pressure – 4.0" W.C.
Recommended supply pressure 7-9" W.C.
Not to exceed 14" W.C. (1/2 PSI)
 - Propane Gas
Operating pressure – 10.0" W.C.
Recommended supply pressure 11-12" W.C.
Not to exceed 14" W.C. (1/2 PSI)
- 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.
- All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible construction.
- All models require a 16" (407 mm) minimum clearance to adjacent open top burner units.
- 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.

Ⓢ NEMA 5-15P 120 Volt cord & plug supplied with fryers.

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
1GR45	15 1/2"	30 1/4"	47 1/8"	36 1/4"	14" x 14"	120,000	45 - 50 lbs.	215 lbs.

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As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.