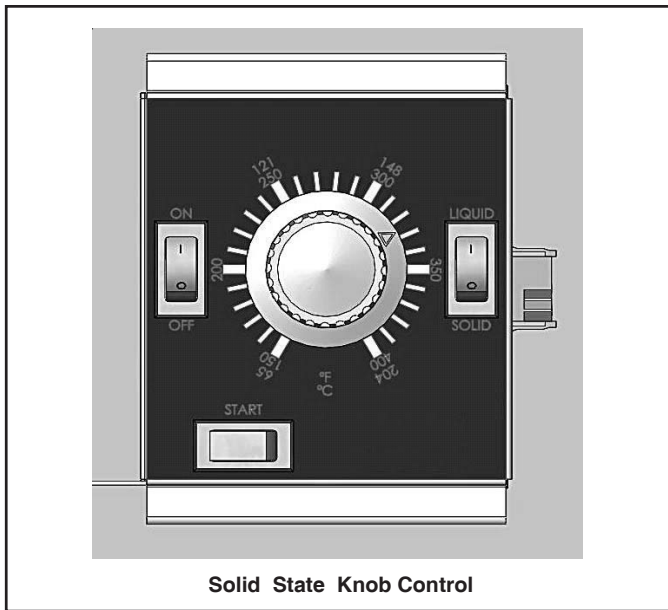


1E50BD SERIES FREE STANDING ELECTRIC FRYERS



Solid State Knob Control



SPECIFICATIONS:

Electric deep fat fryer, Vulcan-Hart Model No. (1E50BD) Cabinet is stainless steel with 6" adjustable legs. 16 gauge stainless steel fry tank holds 50 lbs. of frying compound. 1 1/4" full port ball type drain valve. 17 KW low watt density ribbon style heating elements. Solid state knob (BD) temperature control are adjustable from 200° to 390°F, and include two fat melt cycles and high limit control. Twin fry baskets. Power supply is 208 volt, 60 Hz, 3 phase.

Overall dimensions: 15 1/2" w x 34 1/8" d x 41 1/16" h.
Working height is 36 1/4".

NSF listed. CSA design certified.

SPECIFY VOLTAGE WHEN ORDERING.

- 1ER50D Solid state knob controls

STANDARD FEATURES

- Stainless Steel Cabinet
- Set of four 6" adjustable legs.
- 16 gauge stainless steel fry tank, 50 lbs. capacity.
- Twelve year limited fry tank warranty.
- 1-1/4" full port ball type drain valve.
- 17 KW low watt density ribbon style heating elements.
- Two melt modes.
- High limit control.
- Twin fry baskets with plastic coated handles.
- 208 volt, 3 phase.
- One year limited parts and labor warranty.

CONTROLS:

1ER50BD Solid state digital read temperature control. Accurate temperature control 200°F to 390°F within +/- 2°. Two fat melt modes, fast recovery.

OPTIONS

- 480 volt, 3 phase. (Separate 120 volt, 20 amp Nema 15-5P electric supply required.)
- Second year extended limited parts and labor warranty.

ACCESSORIES

- Set of four 6" adjustable casters (2 locking).
- Extra set of twin fry baskets - 6.5"w x 13.25"d x 6"h
- Large single fry basket - 13"w x 13.25"d x 5.5"h
- Tri-baskets - 4.25"w x 13.25"d x 5.5"h
- Tank cover - Flat work top surface design. Cover Tank50
- Frymate™ VX15S dump station
- Set of four 6" adjustable casters (2 locking).
- Flanged feet.

OPTIONS

- Second year extended limited parts and labor warranty.

FILTRATION

- Available with our KleenScreen PLUS® filtration system with multiple fryers and/or Frymate™ dump station..

VULCAN

1E50BD SERIES FREE STANDING ELECTRIC FRYERS

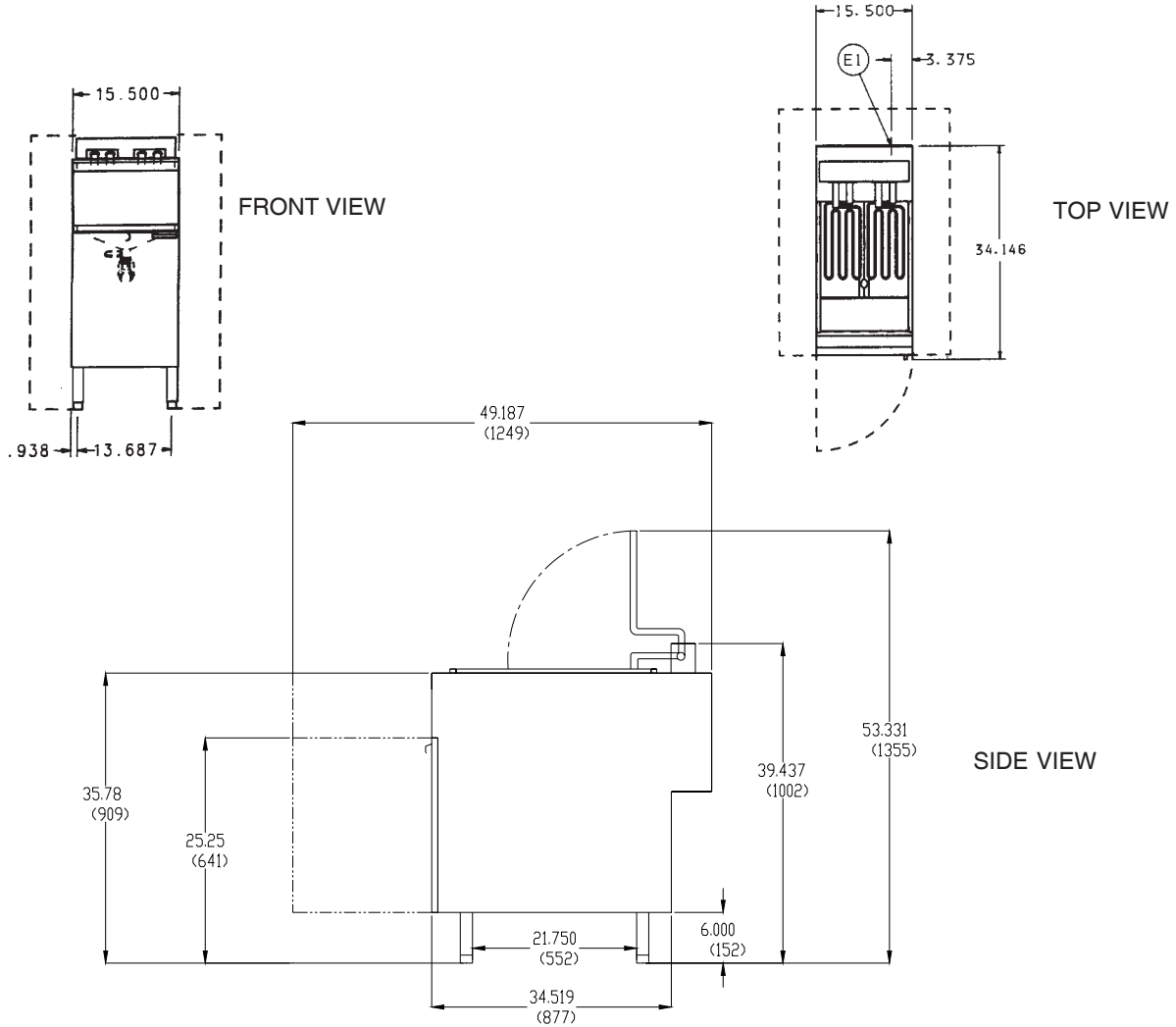
IMPORTANT:

1. An adequate ventilation system 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.
2. All models require a 6" clearance at both sides and rear adjacent to combustible construction.
3. This appliance is manufactured for commercial installation only and not intended for domestic/household installation.

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:

- (E1) Electrical Connection
Nema 5-15P, 120 volt, 60 Hz, 1 phase electrical connection required for 480 volt fryers. Not supplied with fryer.



ELECTRICAL CHARACTERISTICS									
MODEL NO.	TOTAL KW CONN.	3 PH LOADING KW PER PHASE		NOMINAL AMPS PER LINE WIRE					
		208	480V	3 PHASE			3 PHASE		
				208 VOLT	480 VOLT				
X-Y	X-Z	X	Y	Z	X	Y	Z		
1E50BD	17	5.6	5.6	47	47	47	20	20	20

NOTE: In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL. 1-800-814-2028
502-778-2791 QUOTE & ORDER FAX: 1-800-444-0602