

FRYERS**VULCAN****1GR65M
FREE STANDING GAS FRYER****SPECIFICATIONS**

65 - 70 lbs. capacity free standing gas fryer, Vulcan-Hart Model No. 1GR65M. Stainless steel cabinet. Set of four 6" adjustable casters (2 locking). Stainless steel fry tank with five heat exchanger tubes and a "V" shaped cold zone. 1¼" full port ball type drain valve. Twin fry baskets with plastic coated handles. 150,000 BTU/hr. input. Millivolt (M) control system. Tank brush, stainless steel crumb scoop and clean-out rod.

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.

1GR65M: Behind the door millivolt thermostat control adjusts from 200° to 400°F.

STANDARD FEATURES

- Stainless steel fry tank, 65 - 70 lb. capacity. Includes limited 10 year tank warranty.
- 1¼" full port ball type drain valve.
- Stainless steel cabinet.
- Set of four 6" adjustable casters (2 locking).
- Twin fry baskets with plastic coated handles.
- 150,000 BTU/hr. input.
- Five 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.
- 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 – 18¾"w x 13¼"d x 5½"h.
- ☐ Set of twin baskets – 9¼"w x 13¼"d x 6"h.
- ☐ ¾" 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 FILTER SYSTEM FOR 2GRMF, 3GRMF & 4GRMF FRYERS



SPECIFICATIONS

Built-in filter system, Vulcan-Hart Model No. (# of fryers 2, 3, 4) GR (45, 65, 85) (control type M) F (add suffix-F to fryer battery model No., i.e. 2GR45DF). Filter system accommodates maximum of four cabinets for GR45F and maximum of three for GR65F and GR85F. Filter vessel constructed of 18 gauge series 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. System provided standard with stainless steel mesh filter screen. Optional KleenScreen PLUS® envelopes filter out particulate down to .5 microns. Standard equipment comes on casters, has a tank brush, and clean-out rod. Hands free oil return line connection. Requires 120 volt, 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 2,000 ft.
- ☐ Propane Gas for above 3,500 ft.

STANDARD FEATURES

- Filter system accommodates maximum of four fryer cabinets (GR45F), maximum of three (GR65F or GR85F).
- Boil Out ByPass™ easily removes boil out solution from fry tank without contact of drain manifold, filter pan or motor/pump.
- 6" Casters adjustable – 2 locking, 2 non-locking.
- 18 gauge stainless steel filter pan. 70 lbs. frying compound capacity on GR45F, 110 lbs. capacity on GR65 & GR85F.
- Stainless steel filter mesh screen filters from 2 sides.
- 1/3 H.P. motor and pump circulates frying compound at a rate of 8.0 gallons per minute.
- Tank brush and clean-out rod.
- 120 volt, 60 Hz, 1 phase (NEMA 5-15P).
- One year limited parts and labor warranty.
- 10 year fry tank limited warranty.
- High Temperature Discard Hose.

ACCESSORIES (Packaged & Sold Separately)

- ☐ Stainless steel tank cover – doubles as a work surface top.
- ☐ "Add-On" Frymate™ – VX15 or VX21S.
- ☐ Rear oil reclamation discard connection (Factory Installed).
- ☐ Prison Security Package (Factory Installed).
- ☐ Flexible gas hose with quick disconnect.
- ☐ Micro-Filtration Fabric Conversion Kits – hardware and 3 envelopes.
- ☐ Micro-Filtration Fabric Envelopes – 6 filters/per package.

OPTIONS

- ☐ Second year extended limited parts and labor warranty.

REFERENCE MATERIALS

- See 1GR45M Spec Sheet F32630.
- See 1GR65M Spec Sheet F32631.
- See 1GR85M Spec Sheet F32632.
- See 1GRF Spec Sheet F32962 for single unit KleenScreen PLUS®.



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FRYERS



GR KLEENSCREEN PLUS® FILTRATION SYSTEM BUILT-IN FILTER SYSTEM FOR 2GRMF, 3GRMF & 4GRMF FRYERS

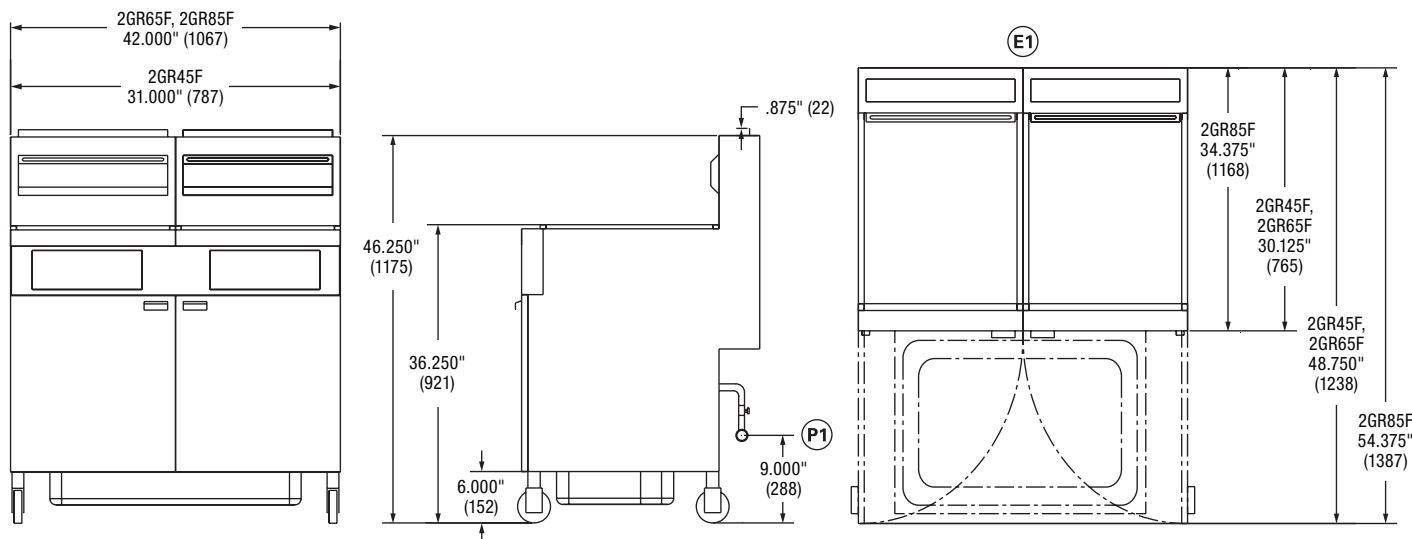
INSTALLATION INSTRUCTIONS

- 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 1/4" (32 mm) NPT common 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.



Views
Front, Side and Top
2GR45F, 2GR65F, 2GR85F,

Model	Filter Pan Capacity	Filter Area / Fabric Envelope	Motor	Pump	Electric Amps	Electric Power	Battery Dimensions (Widths)		
							2 Fryers	3 Fryers	4 Fryers
GR45MF	70 lbs.	270 sq. in 350 sq. in	1/3 HP 1750 RPM	8 Gal/Min	115V 6.0A	115V 60Hz 1Ph	31"	46 1/2"	62"
GR65MF	110 lbs.	270 sq. in 350 sq. in	1/3 HP 1750 RPM	8 Gal/Min	115V 6.0A	115V 60Hz 1Ph	42"	63"	—
GR85MF									

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