

FRYERS

VULCAN**LG400
FREE STANDING ECONOMY GAS FRYER**

Model LG400

**SPECIFICATIONS**

45 - 50 lb. capacity free standing model gas fryer, Vulcan-Hart Model No. LG400. Stainless steel front top and door. Set of four nickel plated adjustable steel legs. Stainless steel fry tank with four heat exchanger tubes and a "V" shaped large cold zone. 1¼" full port ball type drain valve. Twin fry baskets with plastic coated handles. 120,000 BTU/hr. input. Behind the door snap action millivolt thermostat control adjusts from 200° to 400°F. Two twin baskets and drain extension standard.

Overall Dimensions:

15½"w x 30¼"d x 36¼"h working height,

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, 45 - 50 lb. capacity.
- Large cold zone area.
- 1¼" full port ball type drain valve.
- Stainless steel front and door.
- G90 high grade galvanized non corrosive finish sides and back.
- Door liner for added stability.
- Set of four nickel plated adjustable legs.
- Twin fry baskets with plastic coated handles.
- 120,000 BTU/hr. input.
- Behind the door snap action millivolt thermostat control adjusts from 200° to 400°F with standing pilot.
- Millivolt System — Requires no electric hook-up.
- Hi-limit shut-off protector shuts off gas combination valve and standing pilot.
- Built in flue deflector.
- Nickel plated tube rack.
- Earth magnet to secure closed door.
- Easily removable stainless steel basket hanger for cleaning.
- Vulcan-Hart (Vulcan) warrants the LG400 Gas Fryer to be free of defects in materials and workmanship for a period of 1 year from the date of original installation.
- Stainless steel fry tank has a five (5) year limited tank warranty. If during the first year only, the tank is found to have a leak and is verified by an authorized service agency, the entire LG400 fryer is replaced.

ACCESSORIES (Packaged & Sold Separately)

- Casters 6" adjustable – 2 locking, 2 non-locking.
- Stainless steel tank cover – doubles as a work surface top.
- Connecting kit(s) – connect two fryers together (banking strip, brackets, and hardware).
- 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.

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



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INSTALLATION INSTRUCTIONS

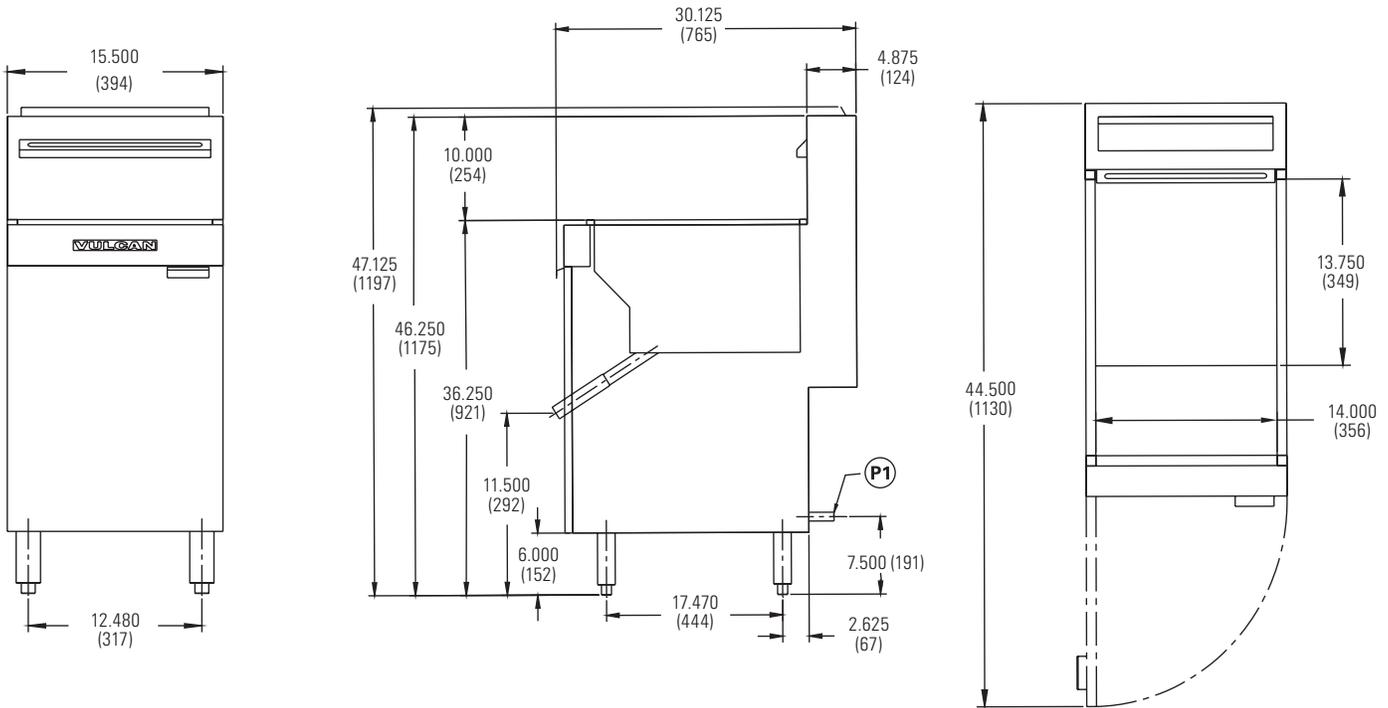
1. A combination valve with pressure regulator is provided with this unit. Natural Gas 4.0" (102 mm) W.C. Propane Gas 10.0" (279 mm) W.C.
2. An adequate ventilation system is required for Commercial Cooking Equipment. Information may be obtained by writing to the National Fire Protection Association, 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) 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
LG400	15½"	30¼"	47⅞"	36¼"	14" x 14"	120,000	45 - 50 lbs.	210 lbs. (91 kg)

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