

1GR45 SERIES FREE STANDING GAS FRYER



Model 1GR45D



SPECIFICATIONS:

45 - 50 lb. capacity free standing gas fryer, Vulcan-Hart Model No. (1GR45M) (1GR45D) (1GR45C). Stainless steel front top, sides and door. Set of four 6" adjustable casters (2 locking). Stainless steel fry tank with four heat exchanger tubes and a "V" shaped cold zone. 1" full port ball type drain valve. Twin fry baskets with plastic coated handles. 120,000 BTU/hr. input. Millivolt(M), programmable solid state(D), or programmable computer(C) control system. Electronic ignition standard with solid state and computer control models. Tank brush, stainless steel crumb scoop and clean-out rod.

Overall dimensions: 15 $\frac{1}{2}$ "w x 30 $\frac{1}{4}$ "d x 47 $\frac{1}{8}$ "h. Working height 36 $\frac{1}{4}$ ".

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,500 FT.

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

1GR45D: Solid state temperature control programmable from 200° to 390°F. Completely programmable with single digital 4 character display. User selectable fat melt modes. Automatic and manual select boil out modes. Electronic ignition.

1GR45C: Computer control with digital character display. Completely programmable with 10 product keys. Adjusts from 200° to 390°F. User selectable fat melt modes. Automatic and manual select boil out modes. Programmable Celsius and Fahrenheit temperature scales. Electronic ignition.

STANDARD FEATURES

- Stainless steel fry tank, 45 - 50 lb. capacity. Includes limited 12 year tank warranty.
- 1" full port ball type drain valve.
- Stainless steel front top, sides and door.
- 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 ignition 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.
- Grease protector strips.
- 1 $\frac{1}{4}$ " Rear Gas Manifold Pipe with Shutoff Valves to connect single fryers in the field - up to four
- Single large basket - 13"w x 13 $\frac{1}{4}$ "d x 5 $\frac{1}{2}$ "h.
- Set of twin baskets - 6 $\frac{1}{2}$ "w x 13 $\frac{1}{4}$ "d x 6"h.
- Set of tri-baskets - 4 $\frac{1}{4}$ "w x 13 $\frac{1}{4}$ "d x 5 $\frac{1}{2}$ "h.
- $\frac{3}{4}$ " Flexible gas hose with quick disconnect.

OPTIONS

- Second year extended limited parts and labor warranty.



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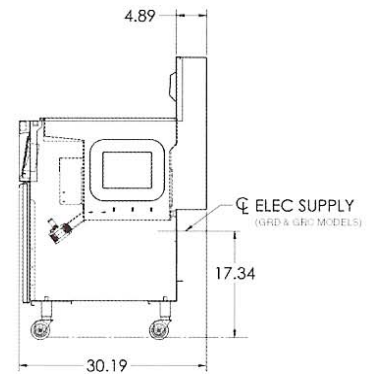
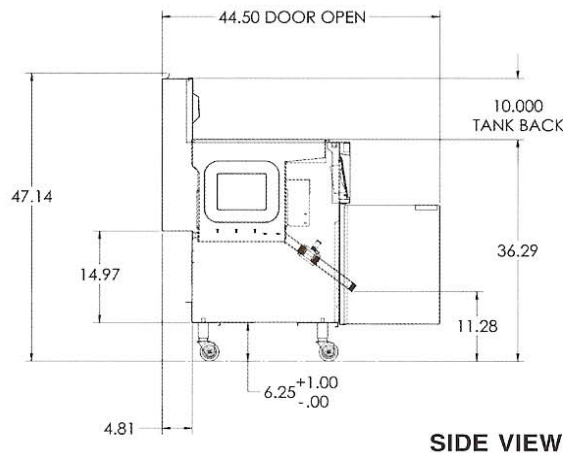
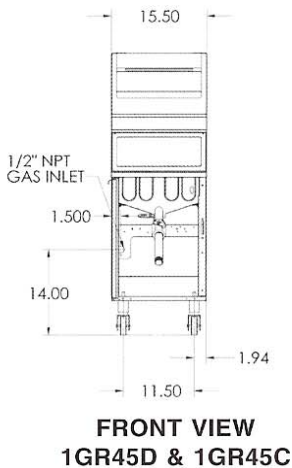
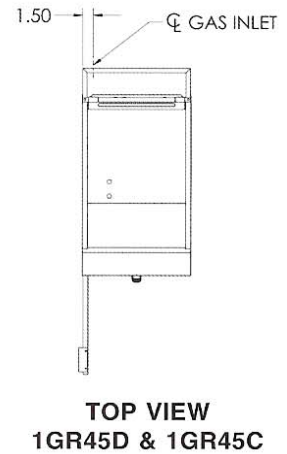
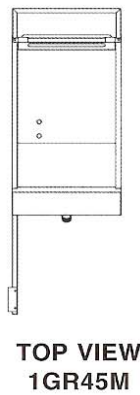
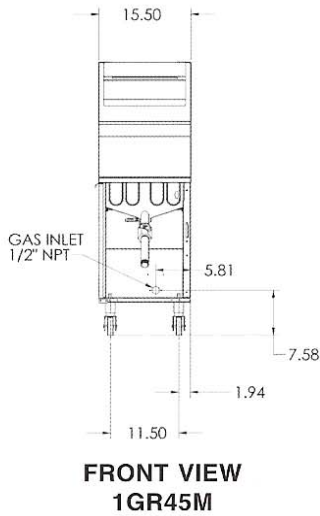
IMPORTANT

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 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:

- (P1) 1/2" (13 mm) rear gas connection (single units).
- (E1) 115 volt cord & plug supplied on 1GRD and 1GRC fryers.



MODEL	WIDTH	DEPTH	OVERALL HEIGHT	WORKING HEIGHT	TANK SIZE	BTU/HR.	FRY COMP. CAPACITY	APPROX. SHP.WT.
1GR45M 1GR45D 1GR45C	15 1/2"	30 1/4"	47 1/8"	36 1/4"	14" x 14"	120,000	45 - 50 lbs.	215 lbs.

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