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# **Vulcan Deep Fat Fryer Model 1er50a Manual**

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## Vulcan Deep Fat Fryer Model

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### **Vulcan Deep Fat Fryer Model**

Available in both gas and electric powered models, commercial deep fat fryers by Vulcan are built with restaurants in mind. Oil capacities range from 35lb. to 85lb.

**Commercial**

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Vulcan Deep Fat  
Fryer Model  
**Restaurant Deep  
Fryers - Vulcan**

**Equipment**

Electric deep fat fryer, Vulcan Model No. (1ER50A) (1ER50D) (1ER50C) temperature controls are adjustable from 200°F to 390°F and multiple fat melt cycles and high limit control. Stainless steel cabinet with four 6" adjustable legs. 16 gauge stainless steel fry tank holds 50 lbs. of frying compound.

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Fryer Model  
11□□/font>.

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**1ER50 SERIES FREE  
STANDING ELECTRIC  
FRYERS - Vulcan  
Equipment**

SPECIFICATIONS

Electric deep fat fryer,  
Vulcan Model No.  
(1ER85A) (1ER85D)  
(1ER85C) temperature  
controls are adjustable  
from 200° to 390°F and  
include 3 melt cycle  
and high limit control.  
Stainless steel cabinet  
with four 6" adjustable

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## Vulcan Deep Fat Fryer Model

legs. 16 gauge stainless steel fry tank holds 85 lbs. of frying compound. 11/

### **1ER85 SERIES FREE STANDING ELECTRIC FRYERS**

A Vulcan deep fryer is an essential addition to your commercial restaurant, bar, pub, concession stand, or other foodservice establishment that offers appetizers and other fried foods. Many



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of these units feature built-in filtration systems and programmable controls, making them one of the best appliances for frying french fries, mozzarella ...

## **Vulcan Deep Fryers | WebstaurantStore**

Available both powered models, deep fryers built with the spirit.

Capacities from 35lb.

85lb. Powerfry3

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industrial steel deep fat fryer as reported by Vulcanequipment.

Powerfry3 vulcan uses a patented high energy saving heat exchanger the cabinet of the fryer is made of stainless steel.

## **Vulcan Deep Fryer | Deepfryeri**

Deliver basket after basket of freshly fried foods to your customers with this Vulcan 1VEG35M-1

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## Vulcan Deep Fat Fryer Model

35-40 lb. natural gas floor fryer! With an oil capacity of 35-40 lb., this unit is packed with great benefits to make your frying experience as easy and energy efficient as possible. Boasting a 14" x 14" frying area, this tube-style fryer delivers 70,000 BTU of power and comes with 2 twin size fry baskets!

**Vulcan 1VEG35M-1  
Natural Gas 35-40**

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Fryer Model  
**1lb. Floor Fryer with  
1 or 50a Manual**

Rapid Reorder Deliver baskets of freshly fried foods to your customers with this Vulcan LG400-1 45-50 lb. natural gas floor fryer! With an oil capacity of 45-50 lb., this unit is packed with great benefits to make your frying experience as easy and efficient as possible.

**Vulcan LG400-1**  
*Page 12/26*

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Vulcan Deep Fat  
Fryer Model

**45-50 lb. Natural  
Gas Floor Fryer -  
120,000 BTU**

Vulcan LG300-1 NAT  
Details Deliver basket  
after basket of freshly  
fried foods to your  
customers with this  
Vulcan LG300-1 35-40  
lb. natural gas floor  
fryer! With an oil  
capacity of 35-40 lb.,  
this unit is packed with  
great benefits to make  
your frying experience  
as easy and efficient as  
possible.

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## Vulcan Deep Fat Fryer Model

### **Vulcan LG300-1 35-40 lb. Natural Gas Floor Fryer - 90,000 BTU**

The MF-1 mobile fryer cooking oil filter system includes removable stainless steel crumb catch basket and mesh screen Easy to use and clean deep fryer oil filter System extends oil life and saves restaurants, hotel and senior living facilities

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time and money

**Mobile Fryer  
Filtration System |  
Vulcan Equipment**

All Vulcan Fryer  
Models. 1GR35M  
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(ML-136791) Vulcan  
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(ML-136411) Vulcan

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SPECIFICATIONS

Electric deep fat fryer,  
Vulcan Model No.  
(1ER50A) (1ER50D)  
(1ER50C). Temperature  
controls are adjustable  
from 200°F to 390°F  
and multiple fat melt  
cycles and high limit  
control. Stainless steel  
cabinet with four 6"



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## Vulcan Deep Fat Fryer Model

adjustable legs. 16 gauge stainless steel fry tank holds 50 lbs. of frying compound. 11/

### **1ER50 SERIES FREE STANDING ELECTRIC FRYERS**

Vulcan 1GR45A-1  
Details Deliver basket after basket of freshly fried foods to your customers with this Vulcan 1GR45A-1 45-50 lb. natural gas floor fryer! With an oil capacity of 45-50 lb.,

# Online Library Vulcan Deep Fat Fryer Model

this unit is packed with great benefits to make your frying experience as easy and efficient as possible.

## **Vulcan 1GR45A-1 45-50 lb. Natural Gas Floor Fryer with**

...

Fry up delicious menu items with the Vulcan LG300 freestanding gas fryer! Available in your choice of LP or Natural gas, the fryer has a 35-40 lb.

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Fryer Model  
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capacity stainless steel  
frying tank with  
stainless steel  
reinforced door and  
door liner for added  
stability.

**Vulcan LG300 Gas  
Fryer, 35-40 lb.**

**Capacity - Central ...**

B5 3010 30 10 Amp  
Circuit Breaker M 3045  
03 Motor/Pump T2  
3067 01 Toggle Switch.  
For Units form Serial  
No 095/33/1093 see  
Level B for units made

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 Fryer Model

prior. WIRING DIAGRAM  
VULCAN HIGH SPEED  
DEEP FAT FRYER  
(ELECTRIC) 2 PAN X 10  
LITRES WITH OR  
WITHOUT FILTRATION  
PUMP. [ 7 ] 2 Pan x 10  
Litres with or without  
Filtration Pump.

**VULCAN HIGH SPEED  
DEEP FAT FRYER  
(ELECTRIC)**

B5 3010 30 10 Amp  
Circuit Breaker M 3045  
03 Motor/Pump. Units  
form Serial No

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## Vulcan Deep Fat Fryer Model

095/75/1447 onwards  
see Level A for units  
made prior. WIRING  
DIAGRAM VULCAN  
HIGH SPEED DEEP FAT  
FRYER (ELECTRIC) 2  
PAN X 20 LITRES WITH  
OR WITHOUT  
FILTRATION PUMP. [ 7  
]2 Pan x 20 Litres with  
or without Filtration  
Pump.

### **VULCAN HIGH SPEED DEEP FAT FRYER (ELECTRIC)**

Commercial Deep Fryer

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Parts. From crispy chicken tenders to tasty mozzarella sticks, fryers are must for any restaurant or commercial kitchen. Whenever your machine breaks, Parts Town has real OEM fryer parts on the planet to fix it.

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Fat Fryer Model#:  
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Commercial Electric**



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Fat Fryer 75 LB Gas  
Commercial Propane  
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shipping. ... Free  
shipping. or Best Offer.  
7 watching. Watch.  
3281 Vulcan / Marshall  
Warmer for Fryer  
Dump Station, Model:  
AD8P. \$395.00. \$40.00  
shipping. Watch. PITCO  
35C+S 35 LB-40lb. ...  
NEW Single Basket

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Fryer Model  
Commercial Deep Fryer  
Model FY19 Propane ...

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