Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

CORE SERIES VEG FRYERS

Free Standing Gas Fryers



Model 1VEG35M

SPECIFIER STATEMENT

Vulcan Core Series VEG gas freestanding model fryers, Model No. 1VEG35M and 1VEG50M available in 35-40 and 45-50 lb. oil capacities. ENERGY STAR® certified. Stainless steel front top and reinforced door. 1VEG35M features a stainless steel fry tank with three tube burners and baffles while the 1VEG50M features a stainless steel fry tank with four tube burners and baffles design to increase cooking production. 1¼" full port ball type drain valve. Includes twin fry baskets with plastic coated handles and drain extension. Behind the door snap action millivolt thermostat control adjusts from 200° to 400°F.

Overall Dimensions:
15½" W x 29⅞" D x 44¾" H. Working height 34⅞".

Note: Only available in natural gas.

CSA design certified. NSF listed.

MODELS

- ❑ **1VEG35M** 35-40 lb. capacity
- ❑ **1VEG50M** 45-50 lb. capacity

STANDARD FEATURES

- ENERGY STAR® certified
- Stainless steel fry tank, 35-40 and 45-50 lb. capacities
- Large cold zone area
- 1¼" full port ball type drain valve
- Stainless steel reinforced door with earth magnet to secure closed door
- G90 high grade galvanized non-corrosive finish sides and back
- Set of four nickel plated adjustable legs
- Twin fry baskets with plastic coated handles
- Behind the door snap action millivolt thermostat control adjusts from 200° to 400°F with standing pilot requires no electric hook-up
- High temperature limit control to shut off gas supply to the main burners and pilot
- Built in flue deflector
- Nickel plated tube rack
- Easily removable stainless steel basket hanger for cleaning
- One year limited parts and labor warranty
- 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 VEG Series fryer will be replaced

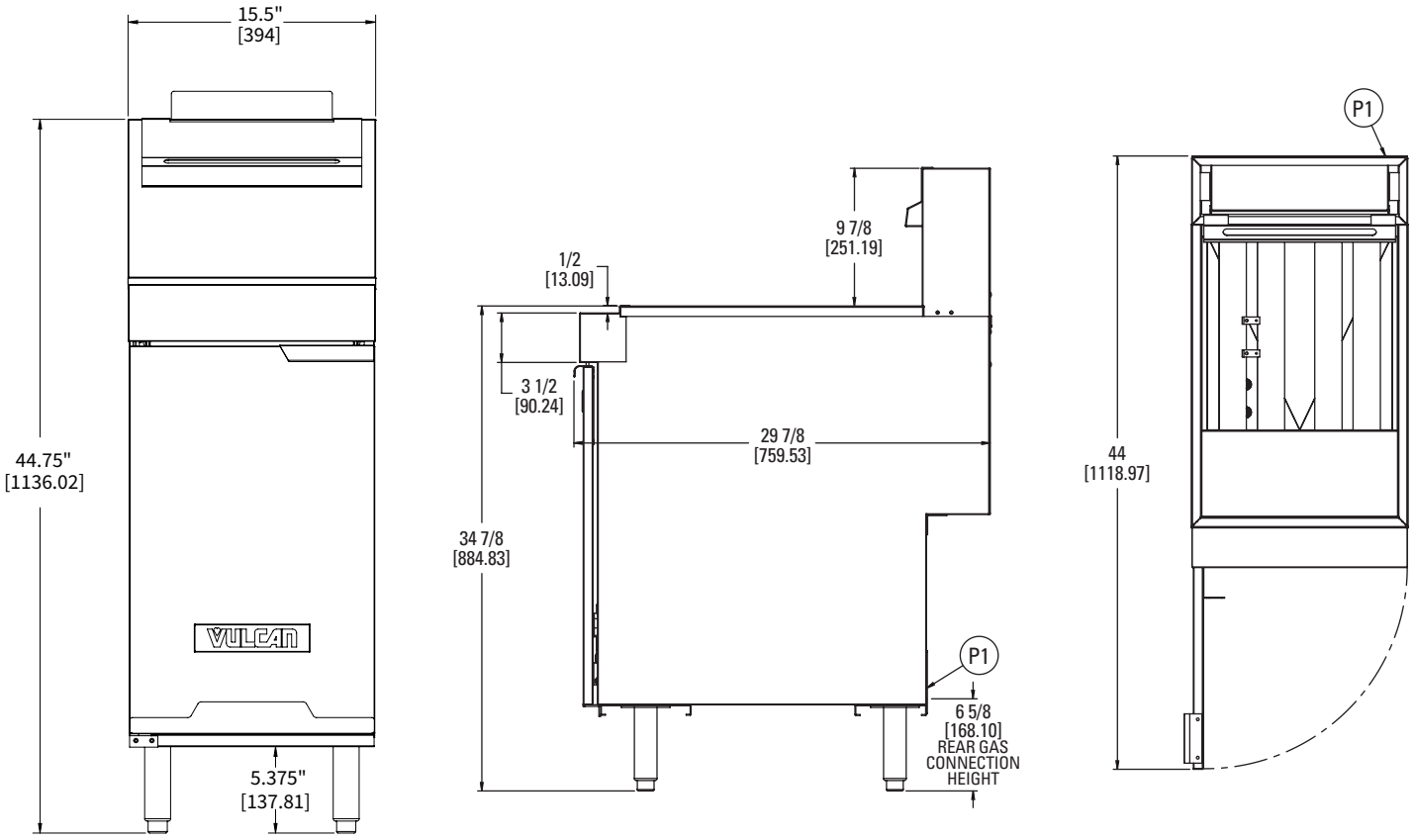
ACCESSORIES *(packaged & sold separately)*

- ❑ **VBASKET-SINGLE** - Large single fry basket 13" x 13.25" X 6"
- ❑ **BASKETS-TWINRD** - Twin fry baskets – 6¼"W x 12¾"D x 6"H
- ❑ **CRUMB-SCREEN** - Crumb screen mesh with handles
- ❑ **VSPGUARD-G/E** - 10" splash guard
- ❑ **COVER-TANK** - Stainless steel tank cover or use as a work surface top
- ❑ **3/4QD-HOSE4** - 3/4" X4' Flexible gas hose with quick disconnect
- ❑ **CONNECT-KITVULPF** - Connects two fryers together (brackets, grease strip and hardware included)
- ❑ **CASTERS-PLTMNT -** Set of four adjustable casters, 6" overall height, plate mount (2 locking)

CORE SERIES VEG – Gas Fryers

Approved by_____ Date_____ Approved by_____ Date_____

CORE SERIES VEG FRYERS
Free Standing Gas Fryers



Gas Pressure
A combination valve with pressure regulator is provided with this unit.

Natural Gas:
Operating pressure – 4.0" (102 mm) W.C.,

Service Connections

(P1) Rear gas connection:
3/4" (19 mm) OD
1/2" (13 mm) ID

Clearances	Combustible
Rear	6"
Right Side	6"
Left Side	6"
Adjacent open top burner units	16"

Model	Unit Dimensions (WxDxH)	Working Height	Tank Size	BTU/HR	Fry Comp. Capacity	Approx. Shipping Weight	Shipping Dimension (WxDxH)
1VEG35M	15½" W x 29⅞" D x 44¾" H	34⅞"	14" x 14"	70,000	35 - 40 lbs.	210 lbs. (95 kg)	19" W x 33" D x 34" H
1VEG50M	15½" W x 29⅞" D x 44¾" H	34⅞"	14" x 14"	85,000	45 - 50 lbs.	210 lbs. (95 kg)	19" W x 33" D x 34" H

This appliance is manufactured for commercial use only and is not intended for home use.

As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.