

FRYERS

VULCAN**GR KLEENSCREEN PLUS® FILTRATION SYSTEM
BUILT-IN FILTRATION SYSTEM FOR 1GRF FRYERS**

Model 1GR45CF

**SPECIFICATIONS**

Built-in filter system, Vulcan-Hart Model No. 1GR (lb. capacity - 45 or 85) (control type M, A, D, or C) F (add suffix-F to fryer battery model No., i.e. 1GR45DF). Filter system accommodates one 45 lbs. or one 85 lbs fryer. Filter vessel constructed of 18 gauge 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 on A, D, and C models. System provided standard with paperless stainless steel mesh filter screen. Optional KleenScreen PLUS® envelopes filter out particulate down to .5 microns (trial package included). Standard equipment comes on casters, tank brush, and clean-out rod. Hands free oil return line connection. Drain valve interlock switch turns fryer's burners off when drain valve is opened on A, D, and C models. Requires 120 volt, 50 / 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 2000 ft.
 Propane Gas for above 3500 ft.

STANDARD FEATURES

- Filter system accommodates 1GR45F or 1GR85F.
- Choose from Millivolt (M), Solid State Knob Control (A) Solid State Digital (D), or Computer (C) Controls.
- Boil Out ByPass™ easily removes boil out solution from fry tank without contact of drain manifold, filter pan or motor/pump.
- Drain valve interlock switch – available on (A), (D) and (C) controls turns off burners when drain valve is opened.
- 6" Casters adjustable - 2 locking, 2 non-locking.
- Electronic ignition on solid state (A), (D) and computer (C) control fryers.
- 18 gauge, stainless steel filter pan. 65 lbs. frying compound capacity on 1GR45F, 100 lbs. capacity on 1GR85F.
- Paperless stainless steel filter screen filters from 2 sides filter area; 1GR45F=220 sq .inches; 1GR85F=462 sq. inches. Micro Filtration Fabric Envelope filters out particulate down to .5 microns.
- 1/3 H.P. motor and pump circulates frying compound at a rate of 8.0 gallons per minute.
- 4' high temperature discard hose.
- One touch push button switch to engage pump and motor (solid state controls (A), (D) and computer (C) models only).
- Tank brush and clean-out rod.
- NEMA 5-15 for 120 volt, 50/60 Hz, 1 phase.
- One year limited parts and labor warranty.
- 10 year fry tank limited warranty.

ACCESSORIES (Packaged & Sold Separately)

- Stainless steel tank cover – doubles as a work surface top.
- Micro-Filtration Fabric Envelopes – 6 filters/per package.
- "Add-On" Frymate – VX15S, VX21S (Field Installed).
- 1GR45F – Twin Basket Lifts (Factory Installed).
- 1GR85F – Single and Twin Basket Lifts (Factory Installed).
- Prison Security Package (Factory Installed).
- Flexible gas hose with quick disconnect.
- 10" high stainless steel splash guard.

OPTIONS

- Second year extended limited parts and labor warranty.

REFERENCE MATERIALS

- See 1GR45 Spec Sheet F32630.
- See 1GR85 Spec Sheet F32632.
- See GRF Spec Sheet F32530 for gas fryer batteries.

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 FILTRATION SYSTEM FOR 1GRF FRYERS

INSTALLATION INSTRUCTIONS

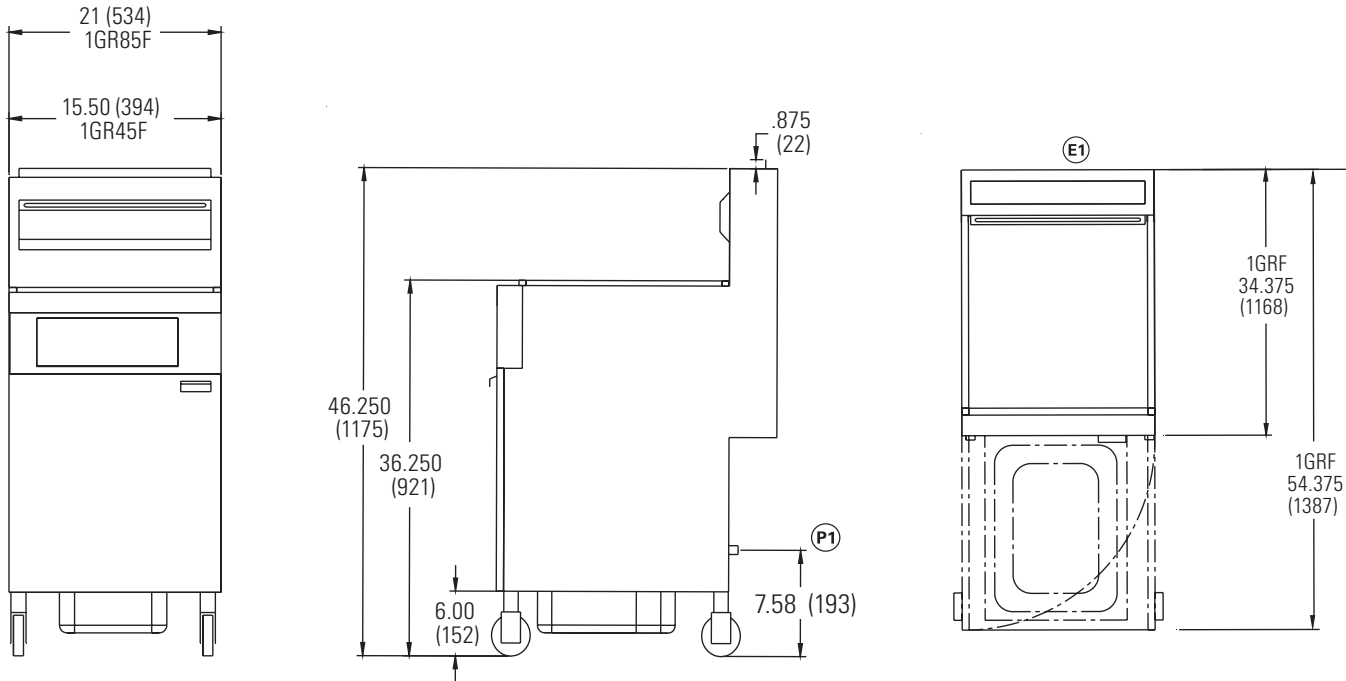
1. A combination valve with pressure regulator is provided with this unit. Natural Gas 4.0" (102 mm) W.C. Propane Gas 10.0" (254 mm) W.C.
2. An adequate ventilation system is required for Commercial Cooking Equipment. Information may be obtained by writing to the National Fire Protection Association, 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:

- Ⓟ1 1/2" (12.7 mm) I.D. and 3/4" (19 mm) O.D. NPT common rear gas connection.
- Ⓜ1 NEMA 5-15P, 120 volt, 60 Hz, 1 phase electrical connection (filter pump).

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



| Model | Filter Pan Capacity | Filter Screen Fabric Envelope | Motor | Pump | Electric / Amps | Electric / Power |
|---------------|---------------------|-------------------------------|----------------------|-----------|-----------------|------------------|
| 1GR45F | 65 lbs. | 220 sq. in. 225 sq. in. | 1/3 H.P. 1750 RPM | 8 Gal/Min | 115V 5.0A | 115V 50/60Hz 1Ph |
| 1GR85F | 100 lbs. | 462 sq. in. 515 sq. in. | 1/3 H.P. 1750 RPM | 8 Gal/Min | 115V 5.0A | 115V 50/60Hz 1Ph |

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