



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.



Project _____

AIA # _____ SIS # _____

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

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)

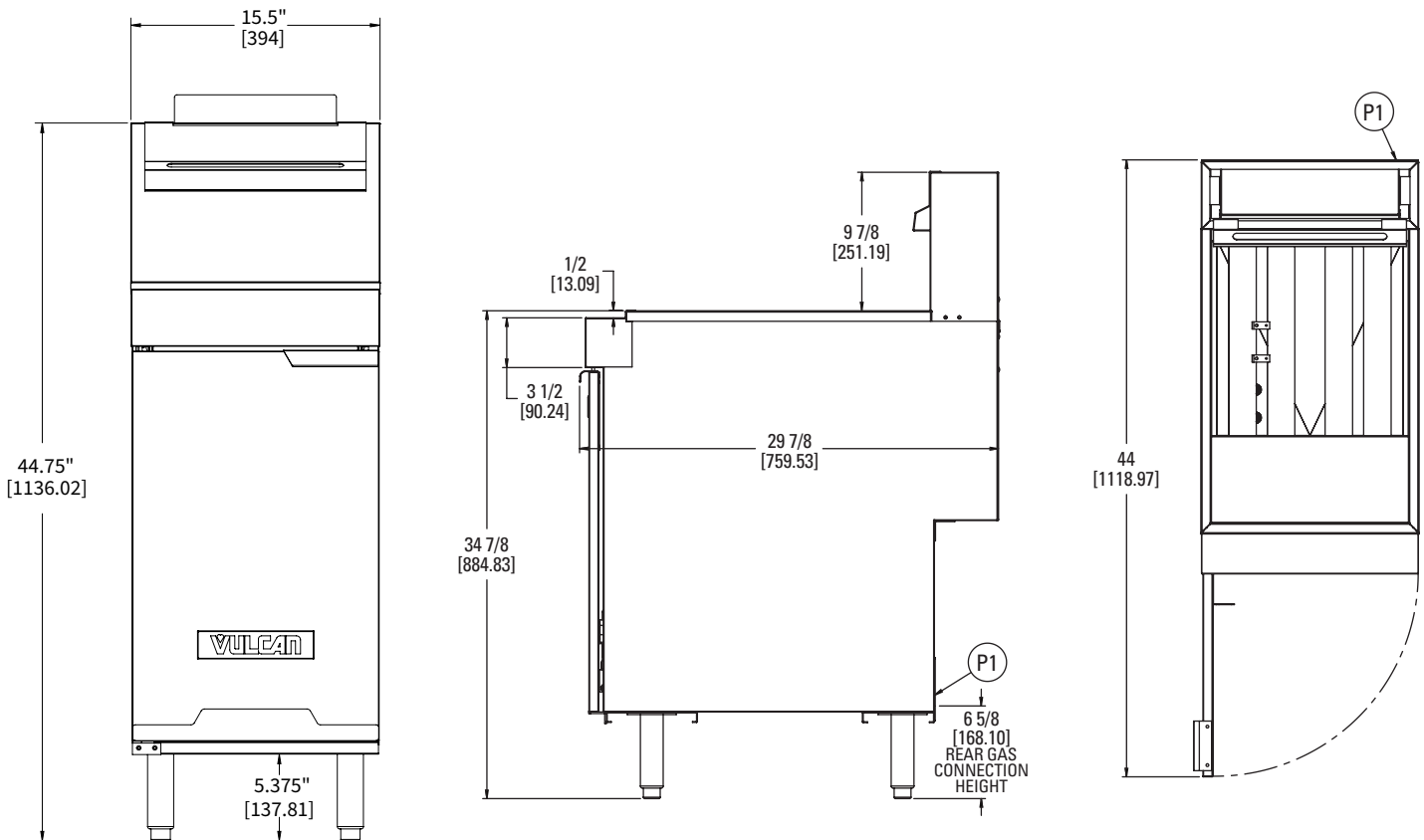
CORE SERIES VEG – Gas Fryers

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

Ⓟ 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"
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Model	Width	Depth	Overall Height	Working Height	Tank Size	BTU/HR	Fry Comp. Capacity	Approx. Shipping Weight
1VEG35M	15½"	29⅞"	44¾"	34⅞"	14" x 14"	70,000	35 - 40 lbs.	210 lbs. (95 kg)
1VEG50M	15½"	29⅞"	44¾"	34⅞"	14" x 14"	85,000	45 - 50 lbs.	210 lbs. (95 kg)

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.