

FRYER LINE UP | FEATURES

Our innovative fryers are easy to operate and maintain, maximizing productivity and minimizing operational costs. With faster recovery, they are designed to be the most profitable pieces of equipment in a commercial kitchen.



	PowerFry™	QuickFry™	ER	GR	VEG	LG	CEF
Configuration	Floor	Floor	Floor	Floor	Floor	Floor	Countertop
ENERGY STAR® certified				N/A		N/A	CEF40
Power source	Gas	Gas	Electric	Gas	Gas	Gas	Electric
Oil capacity (lbs) per tank	50, 70, 90	50, 70	50, 85	35, 50, 70, 90	35, 50	40, 50, 70	40, 75
Available controls A-Analog, D-Digital, C-Computer, M-Millivolt	A / D / C	A / D / C	A / D / C	M	M	M	A
Production output	High/Med	High/Med	High/Med	Med/low	High/Med	Med/low	High/Med
Basket lifts ¹	C/D models	N/A	C/D models	N/A	N/A	N/A	N/A
Oil reclamation hook up ²	C/D models	C/D models	C/D models	GRMF models	N/A	N/A	N/A
KleenScreen PLUS® filtration system	"-F" models & 2, 3, and 4 battered	"-F" models & 2, 3, and 4 battered	"-F" models & 2, 3, and 4 battered	"-F" models & 2, 3, and 4 battered	N/A	N/A	N/A

¹Basket lifts automatically lift baskets from oil when the timer has stopped. This allows operators to produce consistent product each time and minimizes waste due to user error.

²Oil reclamation systems allow restaurant operators to remove used oil easily and safely from their kitchens. Old cooking oil is transferred to a collection tank and then taken off site by a third-party company for refinement into clean biofuels.

GR SERIES | Set the Standard for Ease-of-Use and Time-Saving Convenience.



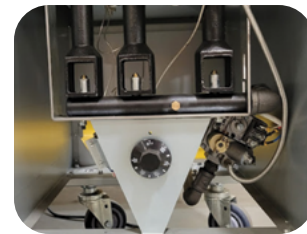
1GR45M*
Shown with VSPGARD-G/E

STANDARD FEATURES:

- Designed to be versatile and used in nearly any location—no electrical hook-up required for M control fryers without filtration
- Long-lasting, easy-to-clean stainless steel fry tank and cabinet
- Tank brush, clean-out rod and drain extension
- Trouble-free adjustable casters—2 swivel non-locking and 2 swivel locking
- GRMF models available with rear oil reclamation
- 10-year limited tank warranty

MILLIVOLT (M) CONTROL:

- 200–400°F temperature range
- Millivolt thermostat located behind door
- Electric cord and plug not required (freestanding models)



GR SERIES

Model	Dimensions (W x D x H)	Working Height	Number of Tanks	Tank Size	Total Oil Capacity	Total BTU/hr	Built in KleenScreen PLUS® Filtration
<i>40-lb Fryers - Millivolt (M) Control</i>							
1GR35M	15½" x 30⅞" x 47⅞"	36¼"	1	14" x 14"	40 lbs	90,000	N/A
<i>50-lb Fryers - Millivolt (M) Control</i>							
1GR45M	15½" x 30⅞" x 47⅞"	36¼"	1	14" x 14"	50 lbs	120,000	N/A
2GR45MF*	31" x 30⅞" x 47⅞"	36¼"	2	14" x 14"	100 lbs	240,000	✓
3GR45MF*	46½" x 30⅞" x 47⅞"	36¼"	3	14" x 14"	150 lbs	360,000	✓
4GR45MF*	62" x 30⅞" x 47⅞"	36¼"	4	14" x 14"	200 lbs	480,000	✓
<i>70-lb Fryers - Millivolt (M) Control</i>							
1GR65M	21" x 30⅞" x 47⅞"	36¼"	1	19½" x 14"	70 lbs	150,000	N/A
2GR65MF*	42" x 30⅞" x 47⅞"	36¼"	2	19½" x 14"	140 lbs	300,000	✓
3GR65MF*	63" x 30⅞" x 47⅞"	36¼"	3	19½" x 14"	210 lbs	450,000	✓
<i>90-lb Fryers - Millivolt (M) Control</i>							
1GR85M	21" x 34⅜" x 47⅞"	36¼"	1	19½" x 18¼"	90 lbs	150,000	N/A
2GR85MF*	42" x 34⅜" x 47⅞"	36¼"	2	19½" x 18¼"	180 lbs	300,000	✓
3GR85MF*	63" x 34⅜" x 47⅞"	36¼"	3	19½" x 18¼"	270 lbs	450,000	✓

For 50-lb, 70-lb and 90-lb Gas Fryers:

NOTE: 2-, 3- and 4-battery fryers come standard with KleenScreen PLUS® Filtration Systems.

NOTE: Models ending in "-1" indicate fryer uses natural gas. Models ending in "-2" indicate fryer uses propane gas (LP).

*NOTE: GRMF units require a power cord, to be supplied by customer; available with rear oil reclamation.



GR SERIES | KleenScreen PLUS® Filtration

Extended Oil Life, Lower Operating and Oil Costs and Improved Return on Investment = Savings.



2GR45MF

STANDARD FEATURES:

- Patented filtration system extends oil life 200-400%
- Operates with most oil reclamation systems
- Hands-free oil return line is self-seating when drawer is closed
- High-temperature discard hose
- Easy-to-use filter controls
- Lightweight stainless steel pan construction — easy cleaning and dishwasher safe

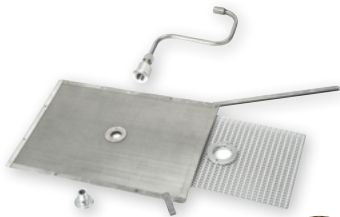


View demo video

The KleenScreen PLUS® filtration system comes with a stainless steel mesh, but also has a fabric filter option:

NOTE: Please contact Vulcan Customer Service for additional options required when using solid shortening.

**Included:
Stainless Steel mesh**



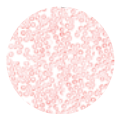
Filters down to 60 microns (size of grain of salt).
Compatible with third-party paper filters



**Upgrade:
Fabric Filter**

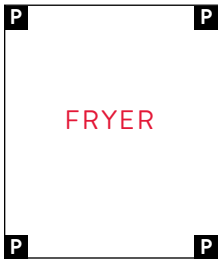


Filters down to .5 microns (size of red blood cell)
See accessory page for more information.

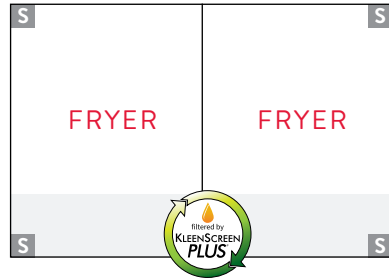


GR SERIES | *KleenScreen PLUS® Filtration and Caster Locations.*

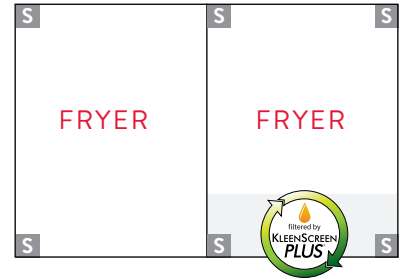
FREESTANDING
Without Filtration



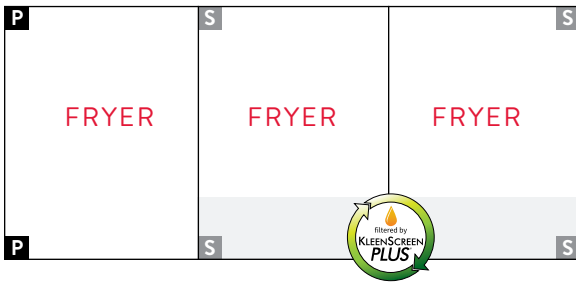
BATTERY: 2 FRYERS
50-lb Vat Size



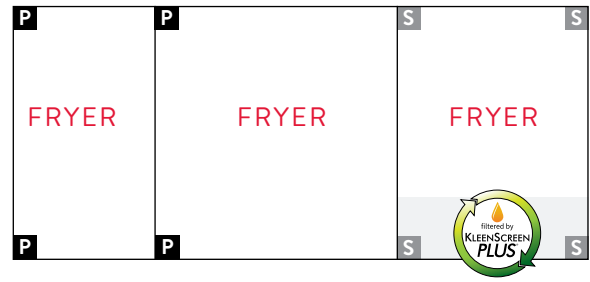
BATTERY: 2 FRYERS
70- and 90-lb Vat Size



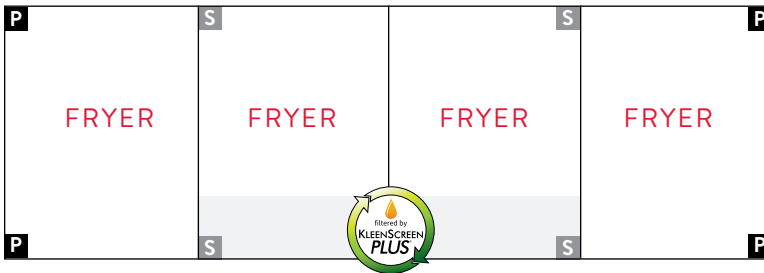
BATTERY: 3 FRYERS
50-lb Vat Size



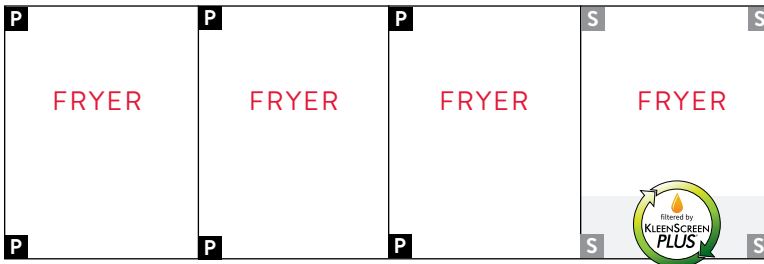
BATTERY: 3 FRYERS
70- and 90-lb Vat Size



BATTERY: 4 FRYERS
50-lb Vat Size



BATTERY: 4 FRYERS
70- and 90-lb Vat Size



P Plate Mount



S Screw Mount