

## 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 <sup>1</sup>	C/D models	N/A	C/D models	N/A	N/A	N/A	N/A
Oil reclamation hook up <sup>2</sup>	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

<sup>1</sup>Basket 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.

<sup>2</sup>Oil 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.



## QUICKFRY™ SERIES | *Workhorse when consistency and high output are critical*

**NEW!**



**1VGH75CF**  
Solid State Computer (C) Controls

### STANDARD FEATURES:

- Precise solid state temperature controls with quick recovery for consistent results.
- Choose from (A) analog, (D) digital, or (C) computer controls — which offer 18 menu timers and optional dual or triple lanes for enhanced cooking.
- Stainless steel cabinet and fry tank with 10-year limited tank warranty
- Set of four 6" adjustable casters (2 locking)
- 4' (or 6') high temp discard hose
- Fry baskets with plastic coated handles
- Hi-limit shut-off
- Electronic matchless ignition
- Tank brush, stainless steel crumb scoop and clean-out rod
- Dry fire prevention safety sequence
- One year limited parts and labor warranty

## QUICKFRY™ SERIES | DIMENSIONS

Model	Available Controls	Dimensions (W x D x H)	Working Height	Tank Size
<i>Freestanding Fryers   50-lb and 70-lb</i>				
1VHG50	A / D / C	15 <sup>5</sup> / <sub>8</sub> " x 33 <sup>1</sup> / <sub>8</sub> " x 47 <sup>3</sup> / <sub>4</sub> "	37 <sup>3</sup> / <sub>8</sub> "	13 <sup>3</sup> / <sub>8</sub> " x 14 <sup>1</sup> / <sub>8</sub> "
1VHG50	AF / DF / CF	15 <sup>5</sup> / <sub>8</sub> " x 33 <sup>1</sup> / <sub>8</sub> " x 47 <sup>3</sup> / <sub>4</sub> "	37 <sup>3</sup> / <sub>8</sub> "	13 <sup>3</sup> / <sub>8</sub> " x 14 <sup>1</sup> / <sub>8</sub> "
1VHG75	A / D / C	19 <sup>3</sup> / <sub>4</sub> " x 33 <sup>1</sup> / <sub>8</sub> " x 47 <sup>3</sup> / <sub>4</sub> "	37 <sup>3</sup> / <sub>8</sub> "	18 <sup>1</sup> / <sub>8</sub> " x 14 <sup>1</sup> / <sub>8</sub> "
1VHG75	AF / DF / CF	19 <sup>3</sup> / <sub>4</sub> " x 33 <sup>1</sup> / <sub>8</sub> " x 47 <sup>3</sup> / <sub>4</sub> "	37 <sup>3</sup> / <sub>8</sub> "	18 <sup>1</sup> / <sub>8</sub> " x 14 <sup>1</sup> / <sub>8</sub> "
<i>Battery: 2 Fryers   50-lb and 70-lb</i>				
2VH50	AF / DF / CF	31 <sup>3</sup> / <sub>4</sub> " x 33 <sup>1</sup> / <sub>8</sub> " x 47 <sup>3</sup> / <sub>4</sub> "	37 <sup>3</sup> / <sub>8</sub> "	13 <sup>3</sup> / <sub>8</sub> " x 14 <sup>1</sup> / <sub>8</sub> "
2VH75	AF / DF / CF	39 <sup>1</sup> / <sub>2</sub> " x 33 <sup>1</sup> / <sub>8</sub> " x 47 <sup>3</sup> / <sub>4</sub> "	37 <sup>3</sup> / <sub>8</sub> "	18 <sup>1</sup> / <sub>8</sub> " x 14 <sup>1</sup> / <sub>8</sub> "
<i>Battery: 3 Fryers   50-lb and 70-lb</i>				
3VH50	AF / DF / CF	46 <sup>7</sup> / <sub>8</sub> " x 33 <sup>1</sup> / <sub>8</sub> " x 47 <sup>3</sup> / <sub>4</sub> "	37 <sup>3</sup> / <sub>8</sub> "	13 <sup>3</sup> / <sub>8</sub> " x 14 <sup>1</sup> / <sub>8</sub> "
3VH75	AF / DF / CF	59 <sup>1</sup> / <sub>4</sub> " x 33 <sup>1</sup> / <sub>8</sub> " x 47 <sup>3</sup> / <sub>4</sub> "	37 <sup>3</sup> / <sub>8</sub> "	18 <sup>1</sup> / <sub>8</sub> " x 14 <sup>1</sup> / <sub>8</sub> "
<i>Battery: 4 Fryers   50-lb and 70-lb</i>				
4VH50	AF / DF / CF	62 <sup>1</sup> / <sub>2</sub> " x 33 <sup>1</sup> / <sub>8</sub> " x 47 <sup>3</sup> / <sub>4</sub> "	37 <sup>3</sup> / <sub>8</sub> "	13 <sup>3</sup> / <sub>8</sub> " x 14 <sup>1</sup> / <sub>8</sub> "
4VH75	AF / DF / CF	79 <sup>1</sup> / <sub>16</sub> " x 33 <sup>1</sup> / <sub>8</sub> " x 47 <sup>3</sup> / <sub>4</sub> "	37 <sup>3</sup> / <sub>8</sub> "	18 <sup>1</sup> / <sub>8</sub> " x 14 <sup>1</sup> / <sub>8</sub> "

A = Solid State Analog (Knob) | D = Solid State Digital | C = Programmable Computer | F = KleenScreen PLUS® Filtration

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).



## QUICKFRY™ (VHG SERIES) | Control Options.



Feature	Solid State Analog Knob (A)	Solid State Digital Controls (D)	Programmable Computer Controls (C)
Temperature Control	Knob (150°–390°F)	Digital (150°–390°F)	Digital (150°–390°F)
Screen	Digital display	Digital display	Digital display
Optional KleenScreen PLUS® Filtration System	✓	✓	✓
Melt Modes	Liquid, Solid & No Melt		
Recovery <sup>1</sup>	Fast — reacts within 1-2°F of set temperature		
Boil-Out <sup>2</sup>	N/A	Auto and manual	Auto and manual
Countdown timer	2	2	N/A
Secondary Programming	N/A	N/A	Shake & Hold time
Compensating time adjusts for load capacity	N/A	✓	✓
USB Interface for storing programs	N/A	N/A	✓
Programmable menu items	N/A	N/A	18

<sup>1</sup>Recovery refers to the length of time it takes for the oil temperature to rise back to set temperature after frozen or cold food has been dropped in.

<sup>2</sup>Boil-Out is a popular method used to clean a commercial fryer by boiling water and cleaning solution in an empty frypot.

# FRYERS - GAS



## QUICKFRY™ (VHG SERIES) | 50-LB & 70-LB VAT



**1VHG50A**  
Solid State Analog  
(A) Controls



**2VHG50DF**  
Solid State Digital  
(D) Controls



**1VHG75CF**  
Solid State Digital  
(C) Controls

Model	Number of Tanks	Total Oil Capacity	Production lbs/hr	Total BTU/hr	Built in KleenScreen PLUS® VHGation
<i>50-lb Fryers with Solid State Knob (A) Controls</i>					
1VHG50A	1	50 lbs	69 lbs	75,000	N/A
1VHG50AF	1	50 lbs	69 lbs	75,000	✓
2VHG50AF	2	100 lbs	138 lbs	150,000	✓
3VHG50AF	3	150 lbs	207 lbs	225,000	✓
4VHG50AF	4	200 lbs	276 lbs	300,000	✓
<i>50-lb Fryers with Solid State Digital (D) Controls</i>					
1VHG50D	1	50 lbs	69 lbs	75,000	N/A
1VHG50DF	1	50 lbs	69 lbs	75,000	✓
2VHG50DF	2	100 lbs	138 lbs	150,000	✓
3VHG50DF	3	150 lbs	207 lbs	225,000	✓
4VHG50DF	4	200 lbs	276 lbs	300,000	✓
<i>50-lb Fryers with Solid State Programmable Computer (C) Controls</i>					
1VHG50C	1	50 lbs	69 lbs	75,000	N/A
1VHG50CF	1	50 lbs	69 lbs	75,000	✓
2VHG50CF	2	100 lbs	138 lbs	150,000	✓
3VHG50CF	3	150 lbs	207 lbs	225,000	✓
4VHG50CF	4	200 lbs	276 lbs	300,000	✓
<i>70-lb Fryers with Solid State Knob (A) Controls</i>					
1VHG75A	1	70 lbs	111 lbs	110,000	N/A
1VHG75AF	1	70 lbs	111 lbs	110,000	✓
2VHG75AF	2	140 lbs	222lbs	220,000	✓
3VHG75AF	3	210 lbs	243.9 lbs	330,000	✓
4VHG75AF	4	280 lbs	327.2 lbs	440,000	✓
<i>70-lb Fryers with Solid State Digital (D) Controls</i>					
1VHG75D	1	70 lbs	111 lbs	110,000	N/A
1VHG75DF	1	70 lbs	111 lbs	110,000	✓
2VHG75DF	2	140 lbs	222lbs	220,000	✓
3VHG75DF	3	210 lbs	333 lbs	330,000	✓
4VHG75DF	4	280 lbs	444 lbs	440,000	✓
<i>70-lb Fryers with Solid State Programmable Computer (C) Controls</i>					
1VHG75C	1	70 lbs	111 lbs	110,000	N/A
1VHG75CF	1	70 lbs	111 lbs	110,000	✓
2VHG75CF	2	140 lbs	222lbs	220,000	✓
3VHG75CF	3	210 lbs	333 lbs	330,000	✓
4VHG75CF	4	280 lbs	444 lbs	440,000	✓

## QUICKFRY™ (VHG SERIES) | Options & KleenScreen PLUS® Filtration

### FACTORY-INSTALLED OPTIONS | VHG SERIES

**Option Code Description**

**OR** Patented rear oil reclamation hook-up with lockable gate valve

*Oil 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.*



**1VHG75CF**



### KLEENSCREEN PLUS® FILTRATION

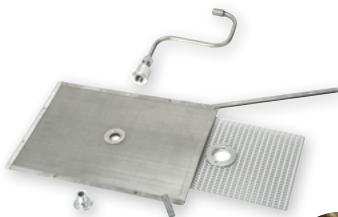
**STANDARD FEATURES:**

- Patented filtration system extends oil life
- Additional crumb screen basket, acting as a pre-screen to catch particulates, easing cleaning and improving speed of filtration 200-400%
- High-temperature discard hose
- Lightweight (less than 12 lbs.) stainless steel pan construction — easy cleaning and dishwasher safe
- Operates with most oil reclamation systems
- Hands-free oil return line is self-seating when drawer is closed
- Easy-to-use filter controls
- Oil drain valve interlock switch with (A), (D) and (C) controls for each tank
- Larger drain pan for 2-, 3- and 4-battery fryers with 50-lb vats

**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.



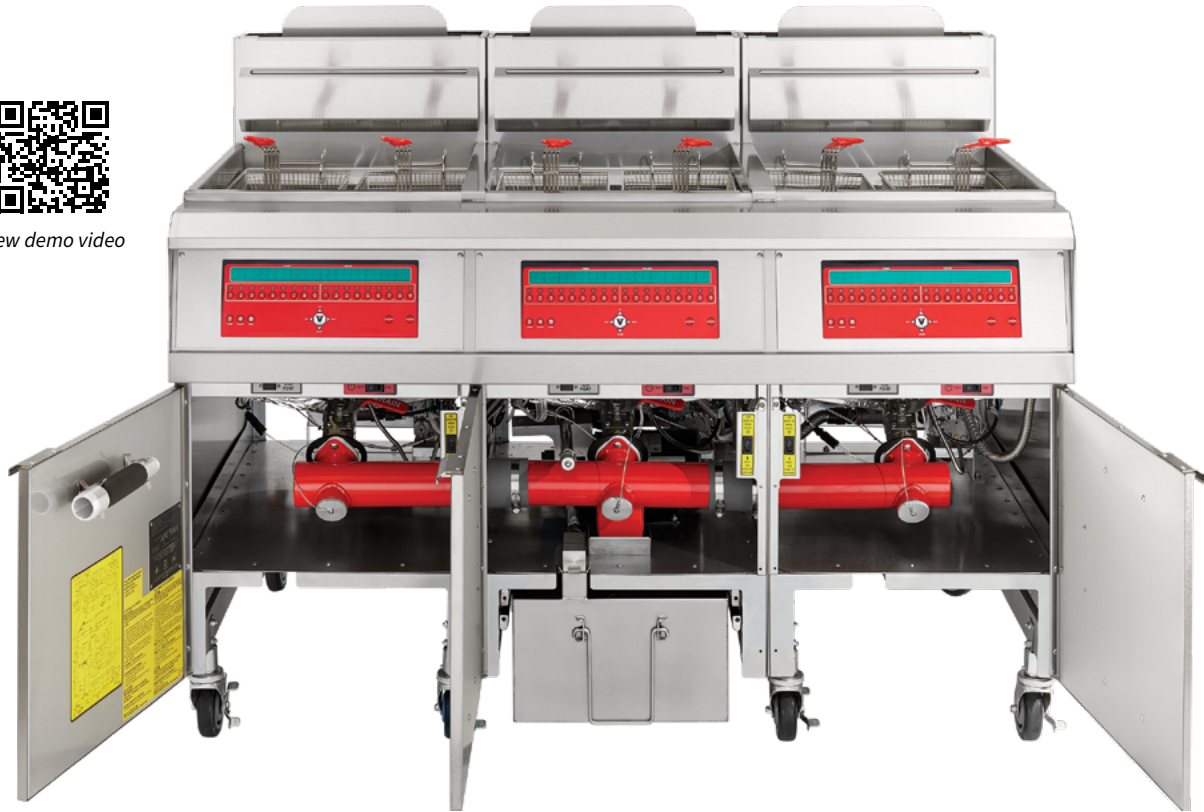


# FRYERS - GAS

QUICKFRY™ (VHG SERIES) | KleenScreen PLUS® Filtration



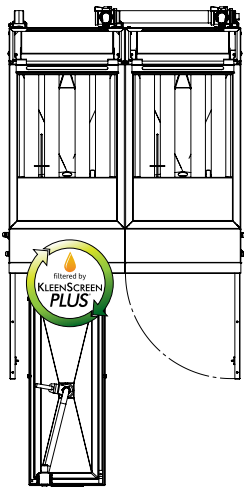
View demo video



## KLEENSCREEN PLUS® FILTRATION LOCATIONS

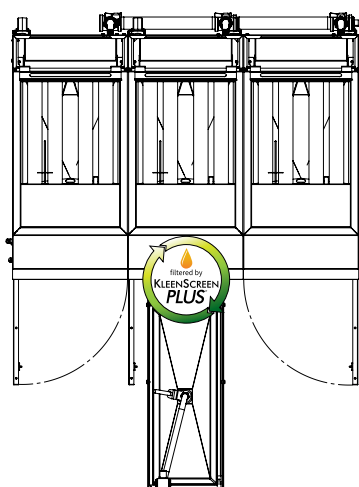
### BATTERY: 2 FRYERS

50 and 70-LB Vat Size



### BATTERY: 3 FRYERS

50 and 70-LB Vat Size



### BATTERY: 4 FRYERS

50 and 70-LB Vat Size

