



**QUICKFRY™ SERIES
FREE STANDING GAS FRYER
WITH BUILT-IN FILTRATION**
for 1VHG50F Fryers



Model 1VHG50AF



SPECIFIER STATEMENT

Built-in filter system, Vulcan Model No. 1VHG50, (control type A, D or C) F (add suffix-F to fryer battery model No., I.E. 1VHG50DF). Filter system accommodates one 50 lb. fryer. Filter vessel constructed of 16-gauge stainless steel. Filter pan weighs 17.0 lbs. ½ H.P. motor/pump circulates hot frying compound at the rate of 8 gallons per minute (60 Hz), activated by a one touch push button switch. System provided standard with stainless steel mesh filter screen. Optional KleenScreen PLUS® envelopes filter out particulate down to 0.5 microns. Dry fire safety prevention sequence comes standard on all 1VHG50 models. Standard equipment comes on casters, has a 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. Requires 120 volt, 50/60 Hz, 1 phase power supply. Also available in 240 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 WHEN ORDERING

- ☐ Specify Natural above 2,000 ft.
- ☐ Specify Propane above 5,000 ft.

Project _____
AIA # _____ SIS # _____
Item # _____ Quantity _____ C.S.I. Section 114000

MODELS

- ☐ **1VHG50A:** Solid state knob control with digital character display behind the access panel. Accurate temperature control 150 to 390°F. Electronic ignition. Digital temperatures: Fahrenheit or Celsius. Three melt modes.
- ☐ **1VHG50D:** Accurate temperature control 150-390°F with digital display. Cook with compensating time or actual time. Electronic ignition. Digital temperatures: Fahrenheit or Celsius. Three melt modes. Two count-down timers. Auto and manual boil-out mode.
- ☐ **1VHG50C:** Programmable computer controls with digital character display. 18 menu timers display product name and cook times. Optional single, dual and triple lane. Offline programming of menu items uploaded through USB interface, software included. Menu can also be downloaded from control onto USB. Accurate temperature control 150-390°F with digital display. Cook with compensating time or actual time. Electronic ignition. Digital temperatures: Fahrenheit or Celsius. Three melt modes. Auto and manual boil-out mode.

STANDARD FEATURES

- Filter system accommodates 1VHG50F
- Drain valve interlock switch – turns off gas burners automatically when draining oil
- Input rate is 75,000 BTU/hr. for natural gas and 70,000 BTU/hr. for propane
- 6" casters adjustable – 2 locking, 2 non-locking
- 16 gauge stainless steel filter pan; 75 lbs. frying compound capacity
- Stainless steel filter mesh screen filters from 2 sides; filter area = 270 square inches
- ½ H.P. motor and pump circulates frying compound at a rate of 8.0 gallons per minute (60 Hz)
- One touch push button switch to engage pump and motor
- Tank brush and clean-out rod
- 120 volts, 60 Hz, 1 phase (NEMA 5-15P)
- 240 volts, 50 Hz, 1 phase (IEC320 C14)
- Dry fire safety prevention sequence
- One year limited parts and labor warranty
- 10 year fry tank limited warranty
- 4' high temperature discard hose

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- ☐ Stainless steel tank cover – doubles as a work surface top
- ☐ CONVKIT-4 – Contains 3 filter envelopes, stainless steel mesh insert and clip
- ☐ REFILLKIT-4 – Micro-filtration fabric envelopes – 6 filters per package
- ☐ FRYMATE™ – VX15 or VX21S add-on dump station
- ☐ ¾" flexible gas hose with quick disconnect
- ☐ Single large basket
- ☐ 10" high stainless steel removable splash guard

OPTIONS

- ☐ Rear oil reclamation discard connection (factory installed)
- ☐ Second year extended limited parts and labor warranty

QUICKFRY™ SERIES FREE STANDING GAS FRYER WITH BUILT-IN FILTRATION for 1VHG50F Fryers

Approved by _____ Date _____ Approved by _____ Date _____



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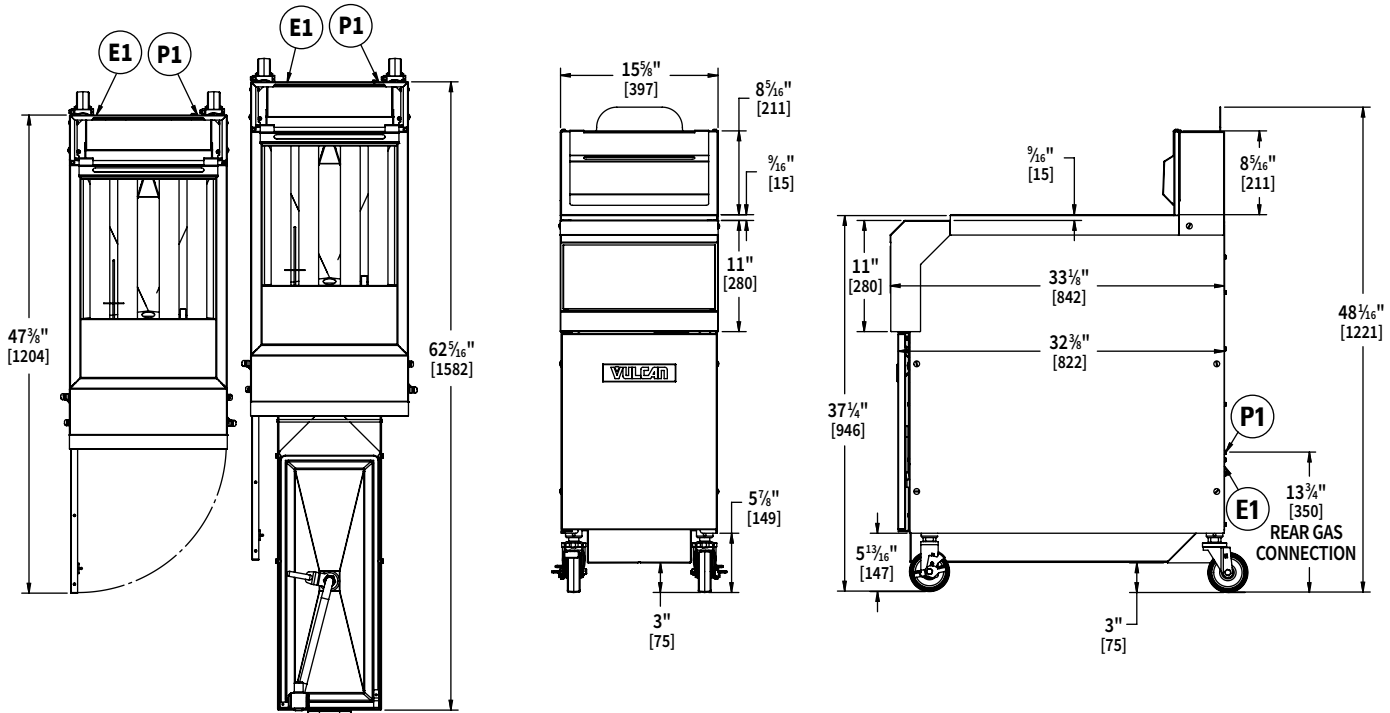
INSTALLATION INSTRUCTIONS

1. A combination valve with pressure regulator is provided with this unit.
 - Natural Gas
Operating pressure – 3.5" W.C.
Recommended supply pressure 7-9" W.C.
Not to exceed 14" W.C. (1/2 PSI)
 - Propane Gas
Operating pressure – 10.0" W.C.
Recommended supply pressure 11-12" W.C.
Not to exceed 14" W.C. (1/2 PSI)
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 ½" (13 mm) ID and ¾" (19 mm) OD rear gas connection.
- ⓔ1 NEMA 5-15P 120 volt cord & plug supplied with fryers (120 volts only).
IEC320 C14 receptacle (120/240 volts).



CAD and/or Revit Files Available

Fryer Specifications

Model	Production lbs./hr.	Frying Area	Oil Depth	Oil Capacity	BTU's	
1VHG50F	69 lbs.	13 3/8" x 14 1/8"	4 1/2"	50 lbs.	75,000 Natural / 70,000 Propane	

Model	Filter Pan Capacity	Filter Area Stainless Steel Fabric Envelope	Motor	Pump	Electric Amps	Electric Power
1VHG50F	75 lbs.	410 sq. in 440 sq. in	1725 RPM 1425 RPM	8 Gal/Min 6 Gal/Min	6.9A/3.5A	120/240V 60Hz 1Ph 120/240V 50Hz 1Ph

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