

FRYERS**VULCAN****LG SERIES
FREE STANDING ENTRY LEVEL GAS FRYERS**

Model LG300
Shown with caster accessories

**SPECIFICATIONS**

LG Series gas freestanding model fryers, Vulcan Model No. LG300, LG400, and LG500 available in 35-40, 45-50, and 65-70 lb. oil capacities with 90,000, 120,000, or 150,000 BTU's respectively. Stainless steel front top and reinforced door. Stainless steel fry tank with three, four or five heat exchanger tubes for maximum heat transfer. Large "V" shaped cold zone and 1¼" port ball valve. Includes twin fry baskets with plastic coated handles and drain extension. Behind the door snap action millivolt thermostat control adjust from 200° to 400°F

Overall Dimensions:

15½"w x 29¾"d x 34⅝"h working height – LG300, LG400

21"w x 29¾"d x 34⅝"h working height – LG500

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING

- ☐ Natural Gas
☐ Propane Gas

SPECIFY ALTITUDE

- ☐ Natural Gas for above 2,000 ft.
☐ Propane Gas for above 3,500 ft.

- ☐ **LG300** 35-40 lb. Capacity
☐ **LG400** 45-50 lb. Capacity
☐ **LG500** 65-70 lb. Capacity

STANDARD FEATURES

- Stainless steel fry tank, 35-40, 45-50 and 65-70 lb. capacities.
- Large cold zone area.
- 1¼" full port ball type drain valve.
- Stainless steel reinforced door.
- G90 high grade galvanized non corrosive finish sides and back.
- Door liner for added stability.
- Set of four nickel plated adjustable legs.
- Twin fry baskets with plastic coated handles.
- 90,000, 120,000 and 150,000 BTU's/hr. input.
- Behind the door snap action millivolt thermostat control adjusts from 200° to 400°F with standing pilot.
- Millivolt System - Requires no electric hook-up.
- Hi-limit shut-off protector shuts off gas combination valve and standing pilot.
- Built in flue deflector.
- Nickel plated tube rack.
- Earth magnet to secure closed door.
- Easily removable stainless steel basket hanger for cleaning.
- Vulcan-Hart (Vulcan) warrants the LG Series gas fryer to be free of defects in materials and workmanship for a period of 1 year from the date of original installation.
- 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 LG Series fryer will be replaced.

ACCESSORIES (Packaged & Sold Separately)

- ☐ Casters 6" adjustable – 2 locking, 2 non-locking.
- ☐ Stainless steel tank cover – doubles as a work surface top.
- ☐ Connecting kit(s) – connect two fryers together (banking strip, brackets, and hardware).
- ☐ Single large basket:
13"w x 13¼"d x 5½"h – LG300, LG400
18½"w x 13¼"d x 6"h – LG500
- ☐ Extra set of twin baskets:
6½"w x 13¼"d x 6"h – LG300, LG400
9½"w x 13¼"d x 6"h – LG500
- ☐ FRYMATE-VX15 add-on Frymate™ Dump Station.
- ☐ 10" high stainless steel removable splash guard.
- ☐ Flexible gas hose with quick disconnect.

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

F R Y E R S

VULCAN**LG SERIES
FREE STANDING ENTRY LEVEL GAS FRYERS****INSTALLATION INSTRUCTIONS**

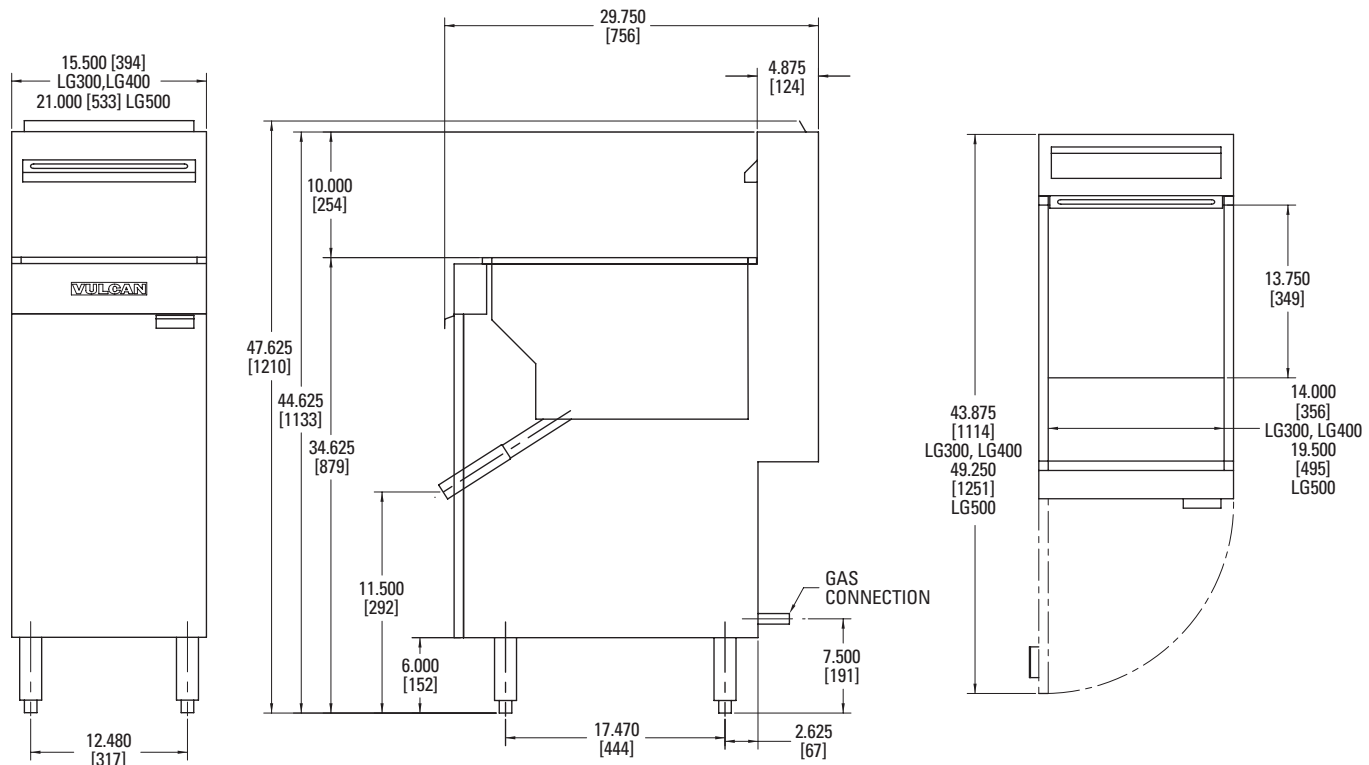
1. A combination valve with pressure regulator is provided with this unit.
 - Natural Gas
Operating pressure – 4.0" W.C.
Recommended supply pressure 7-9" W.C.
Not to exceed 14" W.C. (1/2 PSI)
 - Propane Gas
Operating pressure – 10.0" W.C.
Recommended supply pressure 11-12" W.C.
Not to exceed 14" W.C. (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:

- Ⓟ Both ½" NPT and ¾" NPT rear gas connections. You can remove the ¾" NPT fitting to access the ½" NPT connection.

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



Model	Width	Depth	Overall Height	Working Height	Tank Size	BTU/HR	Fry Comp. Capacity	Approx. Shipping Weight
LG300	15½"	29¾"	46⅝"	34⅝"	14" x 14"	90,000	35 - 40 lbs.	210 lbs. (95 kg)
LG400	15½"	29¾"	46⅝"	34⅝"	14" x 14"	120,000	45 - 50 lbs.	210 lbs. (95 kg)
LG500	21"	29¾"	46⅝"	34⅝"	19½" x 14"	150,000	65 - 70 lbs.	270 lbs. (122 kg)

This appliance is manufactured for commercial use only and is not intended for home use.

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