



QUICKFRY™ SERIES 1VHG75

Free Standing Gas Fryer



Model 1VHG75AF



SPECIFIER STATEMENT

70-75 lbs. capacity free standing gas fryer, Vulcan Model No. (1VHG75A), (1VHG75D), (1VHG75C). Stainless steel cabinet. Set of four 6" adjustable casters (2 locking). Stainless steel fry tank with four heat exchanger tubes. ENERGY STAR® certified. 1¼" full port ball type drain valve. Twin fry baskets with plastic coated handles. Input rate is 110,000 BTU/hr. for natural gas and 100,000 BTU/hr. for propane. Solid state analog knob control, digital or programmable computer control systems all standard with electronic matchless ignition. Tank brush, stainless steel crumb scoop and clean-out rod included. Dry fire safety prevention sequence comes standard on all 1VHG75 models.

Overall Dimensions:

19¾" w x 33½" d x 46¼" h. Working height 36½".
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

- ☐ **1VHG75A:** Solid state analog knob control with digital character display behind the access panel. Accurate temperature control 150 to 390°F. Electronic ignition. LED temperature display: Fahrenheit or Celsius. Three melt modes.
- ☐ **1VHG75D:** 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.
- ☐ **1VHG75C:** 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

- Stainless steel fry tank, 75 lb. capacity. Includes 10-year limited tank warranty
- 1¼" full port ball type drain valve
- Stainless steel cabinet
- Set of four 6" adjustable casters (2 locking)
- Twin fry baskets with plastic coated handles
- Input rate is 110,000 BTU/hr. for natural gas and 100,000 BTU/hr. for propane
- Hi-limit shut-off
- Electronic matchless ignition
- Tank brush, stainless steel crumb scoop and clean-out rod
- Dry fire safety prevention sequence
- One year limited parts and labor warranty

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- ☐ FRYMATE-VX21S add-on dump station
- ☐ Stainless steel tank cover – doubles as a work surface top
- ☐ Connecting Kit(s) – Connects two fryers together (brackets, grease strip and hardware included)
- ☐ Single large basket
- ☐ ¾" Flexible gas hose with quick disconnect
- ☐ 10" high stainless steel removable splash guard

OPTIONS

- ☐ Second year extended limited parts and labor warranty

QUICKFRY™ SERIES - 1VHG75 – Free Standing Gas Fryer

Approved by _____ Date _____ Approved by _____ Date _____



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Free Standing Gas Fryer

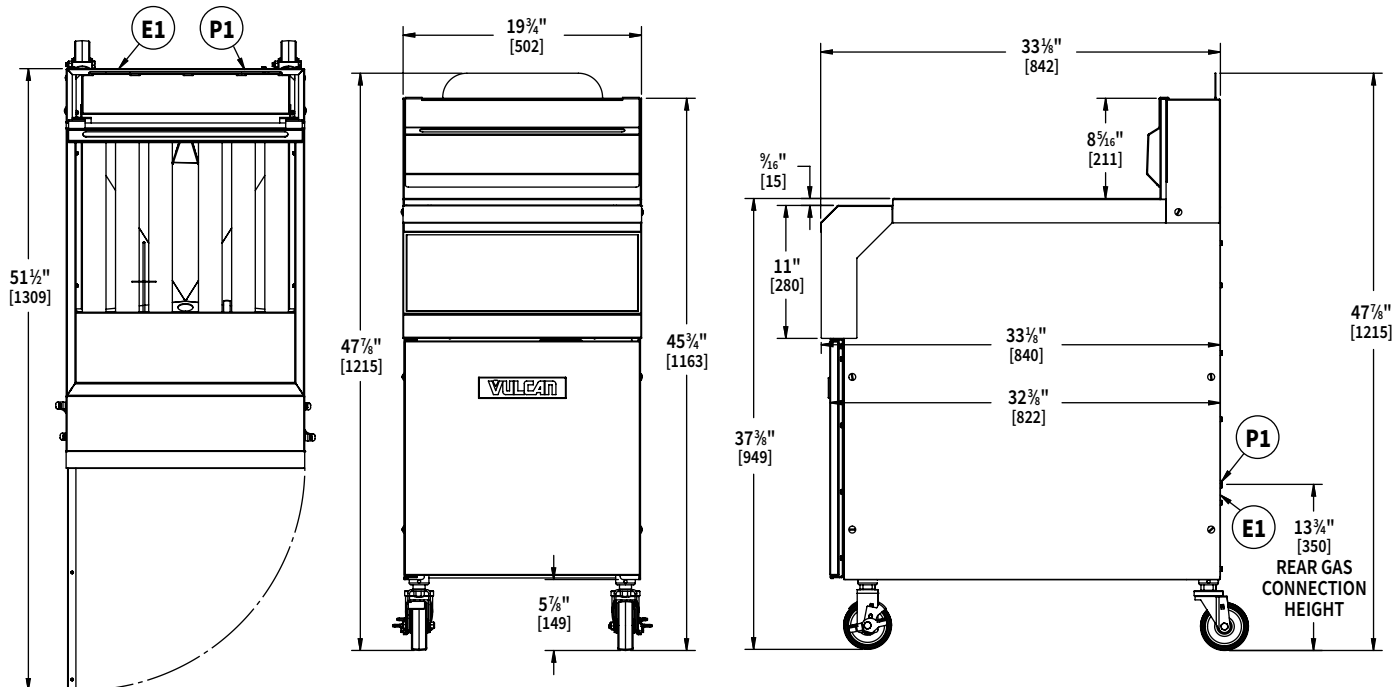
INSTALLATION INSTRUCTIONS

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:

- Ⓟ ½" (13 mm) ID and ¾" (19 mm) OD rear gas connection.
- ⓔ NEMA 5-15P 120 volt cord & plug supplied with fryers.



CAD and/or Revit Files Available

Fryer Specifications

Model	Production lbs./hr.	Frying Area	Oil Depth	Oil Capacity	Electric Amps	Electric Power
1VHG75	111 lbs.	18⅞" x 14⅞"	4½"	70-75 lbs.	6.9A/3.5A 0.3A/0.2A	120/240V 60Hz 1 Ph 120/240V 50Hz 1Ph

Model	Width	Depth	Overall Height	Working Height	BTU/hr.	Fryer Oil Capacity	Approximate Shipping Weight
1VHG75	19¾"	33⅞"	46¼"	36½"	110,000 (Natural Gas) 100,000 (LP)	70-75 lbs.	275 lbs.

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