



## DEPENDABLE AND FUNCTIONAL.

The GR fryers from Vulcan set the standard for ease-of-use and time-saving convenience. Have confidence knowing your fryer will perform in any environment.



*DONE TO PERFECTION.*  
vulcanequipment.com



	ADVANTAGE	BENEFIT
<b>Stainless steel fry tank and cabinet</b>	Increases durability and ease of cleaning.	Stand up to daily wear and tear in the toughest kitchen environments.
<b>Millivolt controls (standard)</b>	Eliminates electrical hook-up.	Add flexibility in fryer placement under hood.
<b>Solid State controls (analog control option available on select models)</b>	Shortens recovery times. Utilizes more precise temperature control.	Achieve higher productivity than Millivolt systems. Cook consistent food from batch to batch.
<b>Patented KleenScreen PLUS® Filtration System (option)</b>	Encourages more frequent filtering between batches or dayparts. Improves filtration with reusable stainless steel mesh screen (with optional microfiltration fabric envelope).	Extend oil life by 200-400%. Eliminate need to purchase paper filters saving more than \$1,300 annually.
<b>10-year limited tank warranty</b>	Demonstrates confidence in reliability of equipment.	Reduce cost of ownership and have a greater peace of mind.

Vulcan's GR Series fryers will meet the volume needs of many operations including independent restaurants, supermarkets and stadiums.

**SELECT GRM AND GRA FRYER MODELS AVAILABLE FOR QUICK SHIPMENT.**



1GR45A  
Shown with optional  
Solid State Analog control

Masterful design. Precision performance. State-of-the-art innovation. For over 150 years, Vulcan has been recognized throughout the world for top-quality, energy-efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your foodservice operation run just right—every time.

[vulcanequipment.com](http://vulcanequipment.com)  
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