



1ER50F SERIES
FREE STANDING ELEC FRYERS
With KleenScreen® PLUS Built-in Filtering System



Model 1ER50AF
 Shown with caster accessory



SPECIFICATIONS

Electric deep fat fryer, Vulcan Model No. 1ER50AF, 1ER50DF or 1ER50C. Temperature controls are adjustable from 200°F to 390°F and multiple fat melt cycles and high limit control. Stainless steel cabinet with four 6" adjustable legs. 16 gauge stainless steel fry tank holds 50 lbs. of frying compound. 1¼" full port ball type drain valve. 17kW low watt density ribbon style heating elements. Twin fry baskets.

Built-in filter system accommodates one fryer. Drawer style filter pan assembly holds 70 lbs. shortening capacity. Filter vessel constructed of seamless 18-gauge stainless steel. The filter pan weighs 12.2 lbs. ½ H.P. motor and pump circulates hot frying compound at the rate of 8 gallons per minute, 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 .5 microns. Standard equipment comes on legs, has a tank brush and cleanout rod. Hands free oil return line connection. Drain valve interlock switch turns fryer's heating elements off when drain valve is opened. Power supply is 208 volt, 60 Hz, 3 phase.

Overall Dimensions: 15½"W x 34¾"D x 39⅞"H
Working height: 35¾"

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

MODELS

- 1ER50AF:** Solid state knob control. Accurate temperature control 200°F to 390°F within +/- 2°. Multiple fat melt modes, fast recovery.
- 1ER50DF:** Solid state digital read temperature control. Accurate temperature control 200°F to 390°F within +/- 2°. Multiple fat melt modes, fast recovery and boil out mode and two countdown timers.
- 1ER50CF:** Computer control digital read temperature control. Accurate temperature control 200°F to 390°F within +/- 2°. Multiple fat melt modes, fast recovery and boil out mode. Ten programmable product keys and ten countdown timers. Secondary and advanced programming options.

STANDARD FEATURES

- 16 gauge stainless steel fry tank, 50 lb. capacity
- 18 gauge stainless steel filter pan, 70 lbs. frying compound capacity
- ½ H.P. motor and pump circulates frying compound at a rate of 8.0 gallons per minute
- Boil Out ByPass™ easily removes boil out solution from fry tank without contact of drain manifold, filter pan or motor/pump
- Drain valve interlock switch (DVI). Turns off heating elements automatically when draining oil or lifting heating elements during cleaning
- One touch push button switch to engage pump and motor (solid state controls)
- 1¼" full port ball type drain valve
- Set of four 6" adjustable legs
- Multiple fat melt modes
- High limit control
- Twin fry baskets with plastic coated handles
- Tank brush and clean-out rod
- 6' High Temperature Discard Hose
- 17 kW low watt density ribbon style heating elements
- 208 volt, 3 phase
- Ten year limited fry tank warranty
- One year limited parts and labor warranty

OPTIONAL FEATURES (FACTORY INSTALLED)

- Second year extended limited parts and labor warranty
- Rear oil reclamation discard connection (factory installed)
- Second year extended limited parts and labor warranty
- Micro-Filtration Fabric Envelopes – 6 filters/per package

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Approved by _____ Date _____ Approved by _____ Date _____

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- Set of four 6" adjustable casters (2 locking)
- Extra set of Twin Fry Baskets – 6½"W x 13¼"D x 6"H
- Large Single Fry Basket – 13"W x 13¼"D x 5½"H
- Frymate™ VX15S Dump Station
- 10" high stainless steel removable splash guard
- Crumb screen
- Micro-Filtration Fabric Envelopes – 6 filters/per package
- Connecting Kit(s) – connect two fryers together (banking strip, brackets and hardware)

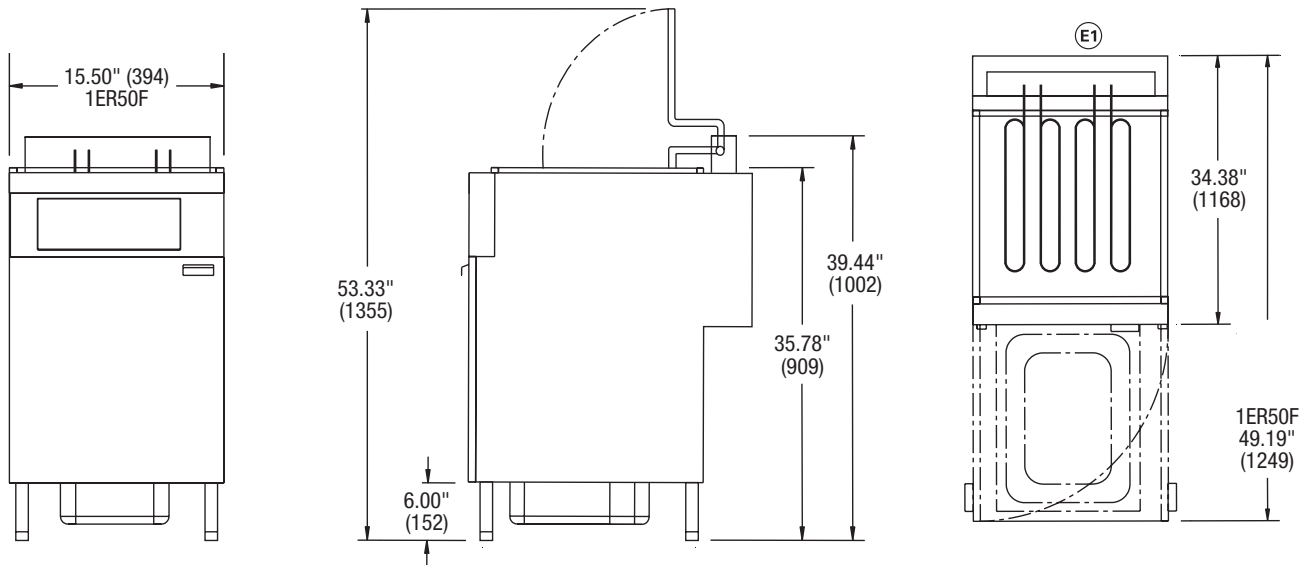
INSTALLATION INSTRUCTIONS

1. 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.
2. All models require a 6" clearance at both sides and rear adjacent to combustible construction.
3. All models require a 16" (407 mm) minimum clearance to adjacent open top burner units.
4. This appliance is manufactured for commercial installation only and is not intended for home use.

SERVICE CONNECTIONS:

- Ⓔ 1. Each tank requires it's own separate power supply.
2. Power supply for the controls, basket lifts and/or filter motor is wired into the fryer's high voltage line terminal block, except for 480V which requires a separate 120V single phase electrical power connection NEMA 5-15P service for the controls, basket lifts and filter motor (not supplied with fryer).

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



Model	Filter Pan Capacity	Filter Area	HP	Motor	Pump	Electric Power	Volts	Amps
1ER50F	70 lbs.	220 sq. in (Screen or Micro Filtration Fabric Envelope)	⅓	1750 RPM	8 Gal/Min	120V / 50/60Hz 1Ph	480V	5.0
						120V / 50/60Hz 1Ph	208V	3.6

NOTE: Fryer in battery with fuses (master) must add 5 amps for the motor / pump. Remaining fryers (slave) use amps per spec. sheet

ELECTRICAL CHARACTERISTICS

Model	Total kW Connection	3 PH Loading kW per Phase		Nominal Amps per Line Wire					
				208 volt / 3 Phase			480 volt/ 3 Phase		
		208 volt / X-Y	480 volt / X-Z	X	Y	Z	X	Y	Z
1ER50	17	5.6	5.6	47	47	47	20	20	20

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