Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

CORE SERIES LG FRYERS

Free Standing Gas Fryers



Model LG300

SPECIFIER STATEMENT

Vulcan Core Series LG gas freestanding model fryers, 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.

MODELS

- ❑ **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 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

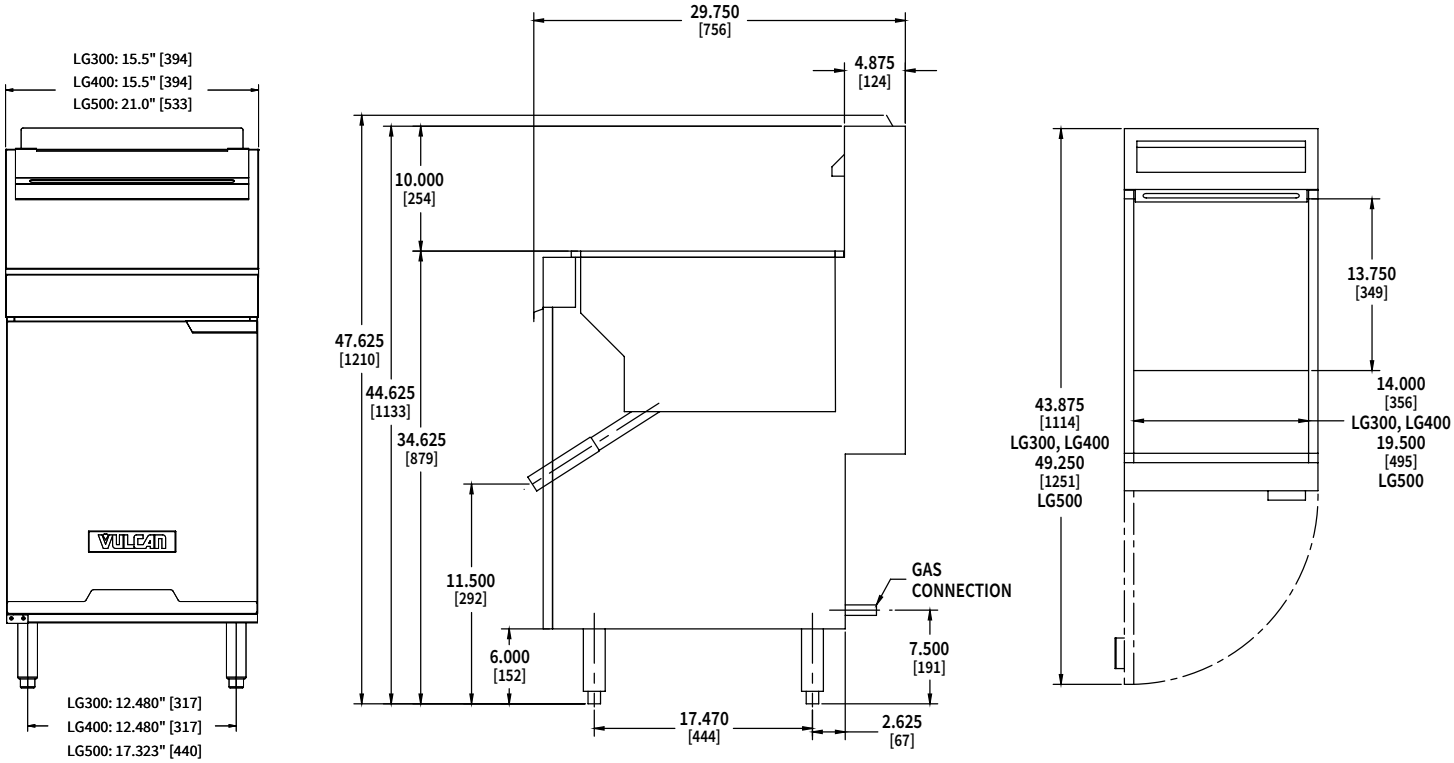
ACCESSORIES *(packaged & sold separately)*

- ❑ **VBASKET-SINGLE** - Fry basket 13" x 13.25" x 6" (LG300 & LG400)
- ❑ **BASKET-1TK65-** Fry basket 17.5" x 12.5" x 6" (LG500)
- ❑ **BASKETS-TWINRD** - Twin baskets 6.25" x 12.75" x 6" (LG300 & LG400)
- ❑ **BASKETS-TWIN65** - Twin baskets 8.5" x 13.25" x 6" (LG500)
- ❑ **BASKETS-TRI65** - Tri baskets 6.25" x 12.75" x 6" (LG500)
- ❑ **CRUMB-SCREEN** - Mesh crumb screen with handles (LG300)
- ❑ **45CRUMB-SCREEN** - Mesh crumb screen with handles (LG400)
- ❑ **65CRUMB-SCREEN** - Mesh crumb screen with handles (LG500)
- ❑ **VSPGUARD-G/E -** 10" Splash guard
- ❑ **COVER-TANK -** Stainless steel tank cover (LG300 & LG400)
- ❑ **COVER-TANK65 -** Stainless steel tank cover (LG500)
- ❑ **3/4QD-HOSE4** - 3/4" X4' Flexible gas hose with quick disconnect
- ❑ **CONNECT-KITVUL** - Connects two fryers together (brackets, grease strip and hardware included)
- ❑ **CASTERS-PLTMNT** - Set of four adjustable casters, 6" overall height, plate mount (2 locking)

CORE SERIES – LG Gas Fryers

Approved by_____ Date_____ Approved by_____ Date_____

CORE SERIES - LG FRYERS
Free Standing Gas Fryers



Gas Pressure
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)

Service Connections

(P1) Both ½" NPT and ¾" NPT rear gas connections.
The ¾" NPT fitting is removable to access the ½" NPT connection.

Clearances	Combustible
Rear	6"
Right Side	6"
Left Side	6"
Adjacent open top burner units	16"

Model	Unit Dimensions (WxDxH)	Working Height	Tank Size	BTU/HR	Fry Comp. Capacity	Approx. Shipping Weight	Shipping Dimension (WxDxH)
LG300	15.5" W x 29.75" D x 47.625" H	34.625"	14" x 14"	90,000	35 - 40 lbs.	209 lbs. (95 kg)	19" W x 33" D x 34" H
LG400	15.5" W x 29.75" D x 47.625" H	34.625"	14" x 14"	120,000	45 - 50 lbs.	209 lbs. (95 kg)	19" W x 33" D x 34" H
LG500	21" W x 29.75" D x 47.625" H	34.625"	19.5" x 14"	150,000	65 - 70 lbs.	269 lbs. (122 kg)	19" W x 33" D x 34" H

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

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