



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

LG SERIES

Free Standing Entry Level Gas Fryers



Model LG300
Shown with caster accessories



SPECIFIER STATEMENT

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 1 1/4" 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:

15 1/2" w x 29 3/4" d x 34 5/8" h working height – LG300, LG400
 21" w x 29 3/4" d x 34 5/8" 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
- 1 1/4" 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 AND SOLD SEPARATELY)

- CASTERS-PLATEMNT – 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:
 VBASKET-SINGLE – LG300, LG400
 BASKET-1TK65 – LG500
- Extra set of twin baskets:
 BASKETS-TWINRD – LG300, LG400
 BASKETS-TWIN65 – LG500
- Tri basket:
 BASKETS-TRI65 – LG500
- FRYMATE-VX15 add-on Frymate™ Dump Station
- 10" high stainless steel removable splash guard
- 3/4QD-HOSE-4 – Flexible gas hose with quick disconnect

LG SERIES – Free Standing Entry Level Gas Fryer

Approved by _____ Date _____ Approved by _____ Date _____

INSTALLATION INSTRUCTIONS INSTALLATION MANUAL

1. A combination valve with pressure regulator is provided with this unit.

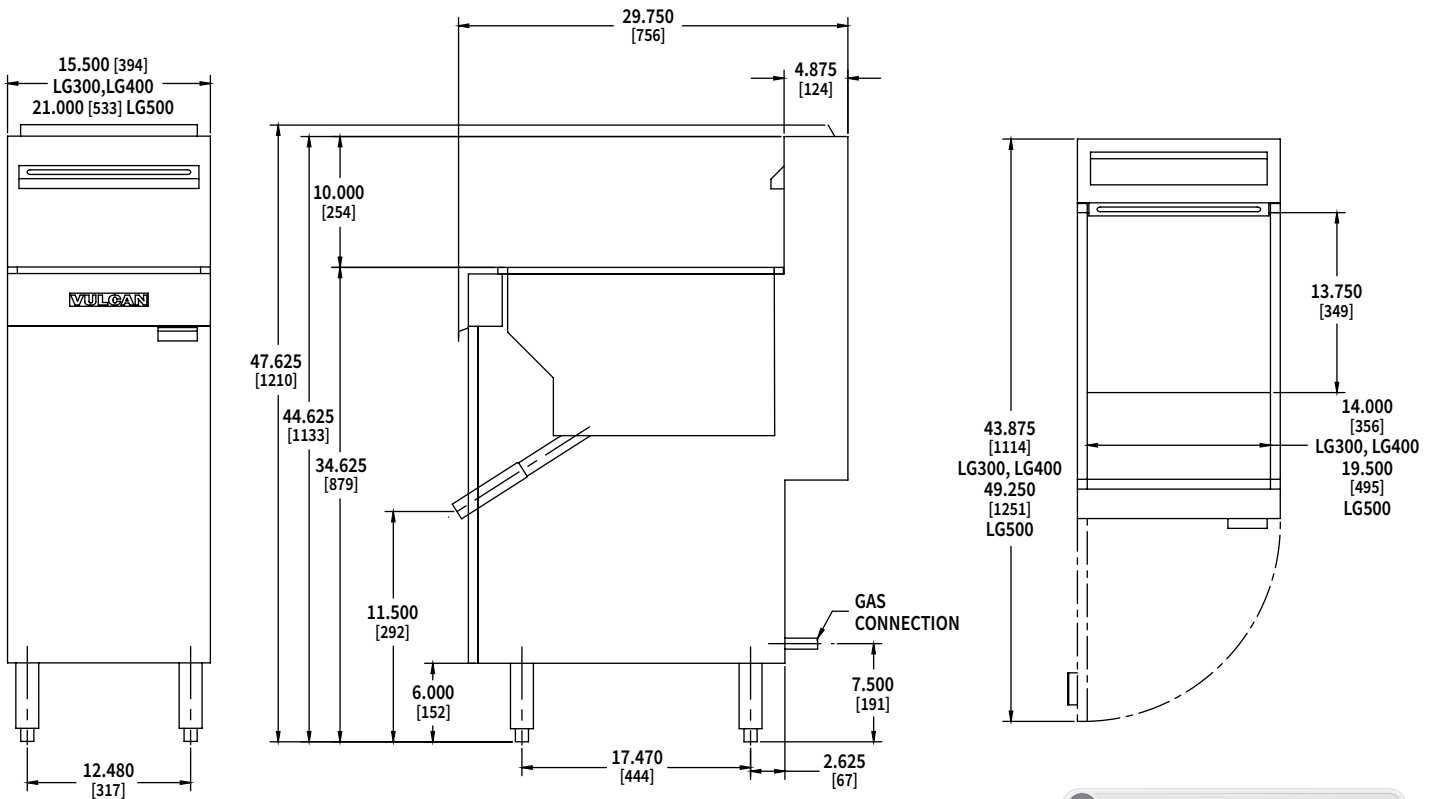
- Natural Gas
Operating pressure – 4.0" W.C.
Recommended supply pressure 7-9" W.C.
Not to exceed 14" W.C. (1/2 PSI)
- Propane Gas
Operating pressure – 10.0" W.C.
Recommended supply pressure 11-12" W.C.
Not to exceed 14" W.C. (1/2 PSI)

2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by visiting the National Fire Protection Association website at <https://www.nfpa.org/>. 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.



| 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) |

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