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## Vulcan LG400-2

# Vulcan LG400-2 Economy Fryer LP Gas 50lb

## USER MANUAL

### 1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Vulcan LG400-2 Economy Fryer. Please read this manual thoroughly before installing or operating the appliance. Retain this manual for future reference.





Figure 1.1: Front view of the Vulcan LG400-2 Economy Fryer, showcasing its stainless steel construction and twin fry baskets.

## 2. SAFETY INFORMATION

Safety is paramount when operating commercial kitchen equipment. Adhere to all local and national codes and regulations. This appliance must be installed by a qualified professional.

### General Safety Precautions

- **Gas Safety:** Ensure proper ventilation. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. If you smell gas, shut off the gas supply immediately and ventilate the area.
- **Hot Oil Safety:** Hot oil can cause severe burns. Always exercise extreme caution. Do not move the fryer when it contains hot oil. Allow oil to cool completely before draining or cleaning.
- **Electrical Safety:** Ensure the appliance is properly grounded. Do not operate with damaged cords or plugs.
- **Personal Protective Equipment (PPE):** Always wear appropriate PPE, such as heat-resistant gloves and eye protection, when operating or cleaning the fryer.

- **Supervision:** Never leave the fryer unattended during operation.

### 3. UNPACKING AND INSTALLATION

Upon receipt, inspect the fryer for any shipping damage. Report any damage to the carrier immediately.

#### 3.1 Unpacking

- Carefully remove all packaging materials, including any protective films or ties.
- Ensure all accessories, such as the twin fry baskets and drain extension, are present.

#### 3.2 Placement and Leveling

Position the fryer in an area with adequate ventilation, preferably under a commercial exhaust hood. Maintain proper clearances from combustible surfaces as per local codes.



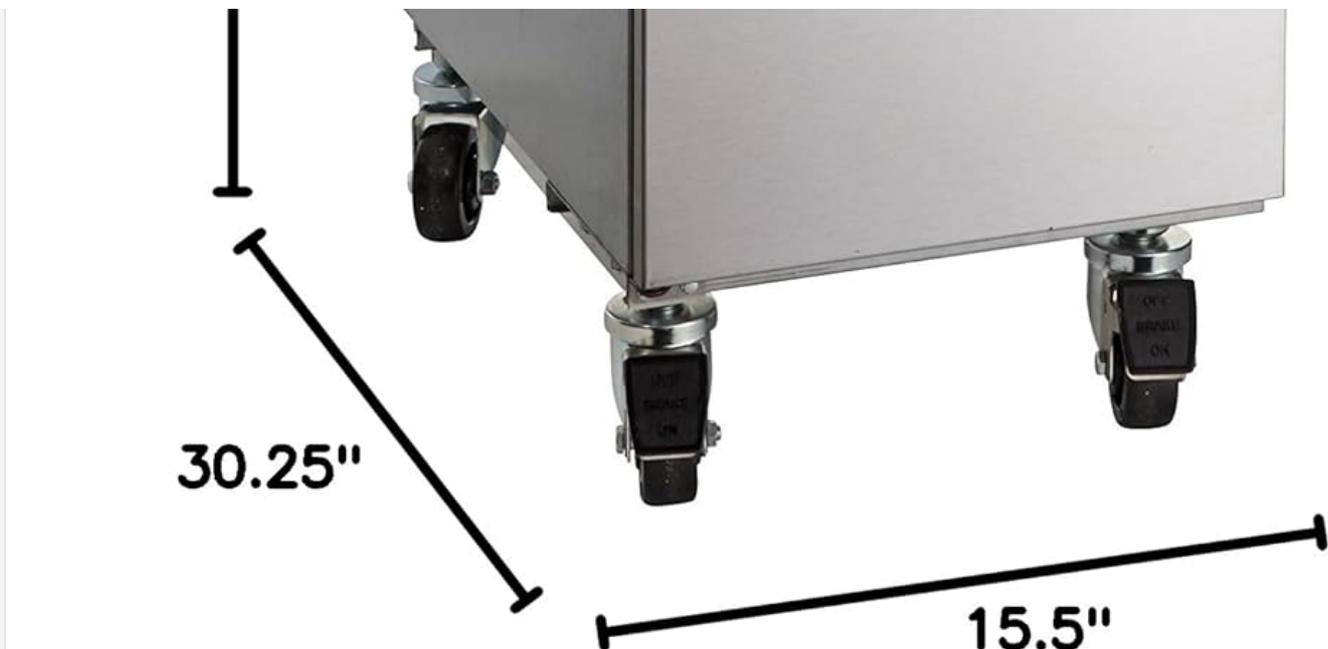


Figure 3.1: Dimensions of the Vulcan LG400-2 Economy Fryer: 30.25"D x 15.5"W x 36.25"H.

- The fryer is equipped with four adjustable nickel-plated stainless steel legs. Use a level to ensure the fryer is perfectly level for optimal performance and oil distribution.

### 3.3 Gas Connection

This appliance operates on LP Gas. A 3/4" rear gas connection is provided. All gas connections must be made by a licensed gas fitter in accordance with all applicable codes.

- Ensure the gas supply pressure matches the appliance requirements.
- Test all connections for leaks using a soap solution. Never use an open flame.

### 3.4 Initial Cleaning

Before first use, clean the fry tank and baskets with warm, soapy water to remove any manufacturing residues. Rinse thoroughly and dry completely.

## 4. OPERATION

Follow these steps for safe and effective operation of your Vulcan LG400-2 fryer.

### 4.1 Filling the Fry Tank

- Ensure the 1-1/4" full port ball type drain valve is closed.
- Fill the 14"W x 14"L fry tank with 45-50 pounds of cooking oil to the indicated fill line. Do not overfill or underfill.

### 4.2 Ignition and Temperature Control

- Turn on the main gas supply to the fryer.
- The fryer features a millivolt thermostat control. Turn the control knob to the desired temperature, ranging from 200°F to 400°F.
- The pilot light must be lit for the main burners to ignite. Refer to the label on the fryer for pilot lighting instructions.
- Allow the oil to preheat to the set temperature. This may take several minutes.

### 4.3 Frying Procedures

- Place food items into the twin fry baskets. Do not overload the baskets, as this can lower oil temperature and result in soggy food.
- Carefully lower the baskets into the hot oil.
- The large "V" shaped cold zone at the bottom of the tank helps collect food particles, extending oil life and improving food quality.
- Once cooking is complete, raise the baskets and allow excess oil to drain using the drain extension.
- The easy removable basket hanger allows for convenient storage of baskets when not in use.

#### 4.4 Shutting Down

- Turn the thermostat control knob to the "OFF" position.
- For complete shutdown, turn off the main gas supply valve to the appliance.

## 5. CLEANING AND MAINTENANCE

Regular cleaning and maintenance are crucial for the longevity and efficient operation of your fryer.

### 5.1 Daily Cleaning

- **Oil Draining:** After the oil has cooled completely, open the 1-1/4" full port ball type drain valve to drain the oil into a suitable container.
- **Tank Cleaning:** Once the oil is drained, clean the interior of the fry tank with warm, soapy water and a non-abrasive brush or cloth. Rinse thoroughly and dry completely.
- **Basket Cleaning:** Wash the fry baskets with warm, soapy water and rinse.
- **Exterior Cleaning:** Wipe down the stainless steel fry tank, front, top, and door with a damp cloth and mild detergent. Dry immediately to prevent streaks.

### 5.2 Oil Filtration/Replacement

- Filter the cooking oil daily to remove food particles and extend its life.
- Replace the oil entirely when it becomes dark, smokes excessively, or imparts off-flavors to food.

### 5.3 Regular Inspections

- Periodically check gas connections for leaks.
- Ensure the adjustable legs are stable and the fryer remains level.
- Inspect the thermostat control for proper function.

## 6. TROUBLESHOOTING

This section provides solutions to common operational issues. For problems not listed here, contact a qualified service technician.

Problem	Possible Cause	Solution
Fryer not heating	No gas supply; Pilot light out; Thermostat set too low; Faulty thermostat.	Check gas valve; Relight pilot; Adjust thermostat; Contact service.
Uneven cooking	Overloading baskets; Uneven oil level; Incorrect temperature.	Reduce batch size; Check oil level; Verify thermostat setting.

Problem	Possible Cause	Solution
Excessive oil foaming	Old oil; Water in oil; Food particles in oil.	Replace oil; Ensure food is dry; Filter oil regularly.
Gas odor	Gas leak.	Immediately shut off gas supply, ventilate area, and call a qualified technician.

## 7. SPECIFICATIONS

Detailed specifications for the Vulcan LG400-2 Economy Fryer.

Feature	Specification
Model Name	LG400-2
Brand	Vulcan
Material	Stainless Steel
Product Dimensions (D x W x H)	30.25" x 15.5" x 36.25"
Oil Capacity	45-50 lb
Tank Size	14" W x 14" L
Gas Type	LP Gas
Total Input	120,000 BTU/hr
Temperature Control	Millivolt thermostat, 200°F to 400°F
Drain Valve	1-1/4" Full port ball type
Certifications	NSF listed, CSA certified

## 8. WARRANTY AND SUPPORT

This product is covered by a manufacturer's warranty. Please refer to the warranty card included with your purchase or visit the official Vulcan website for detailed warranty terms and conditions.

For technical support, service, or to order replacement parts, please contact Vulcan customer service or an authorized service provider. Ensure you have your model number (LG400-2) and serial number ready when contacting support.