

Vulcan 1VEG35M

Vulcan 1VEG35M Natural Gas Floor Fryer Instruction Manual

Model: 1VEG35M

1. INTRODUCTION

This instruction manual provides essential information for the safe and efficient installation, operation, and maintenance of your Vulcan 1VEG35M Natural Gas Floor Fryer. Please read this manual thoroughly before operating the appliance and retain it for future reference. Proper adherence to these instructions will ensure optimal performance and longevity of your fryer.



An image of the Vulcan 1VEG35M Natural Gas Floor Fryer, showcasing its stainless steel construction, two fry baskets with red handles, and the Vulcan logo on the front panel.

2. IMPORTANT SAFETY INFORMATION

WARNING: For your safety, do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

This appliance must be installed and serviced by a qualified installer, service agency, or the gas supplier. Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

Proposition 65 Warning: This product can expose you to chemicals which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

3. SETUP AND INSTALLATION

3.1 Unpacking

Carefully remove the fryer from its packaging. Inspect the unit for any shipping damage. Report any damage

immediately to the carrier and your dealer.

3.2 Placement and Leveling

Position the fryer in a well-ventilated area, ensuring adequate clearance from combustible surfaces. The unit must be installed on a level, non-combustible floor. Adjust the nickel-plated legs to ensure the fryer is stable and level. Proper leveling is crucial for even cooking and safe operation.

3.3 Gas Connection

This unit requires a natural gas connection. Installation must be performed by a licensed professional in accordance with local codes and national standards.

Ensure the gas supply pressure matches the appliance requirements. A manual shut-off valve must be installed upstream of the appliance for safety and maintenance.

3.4 Initial Cleaning

Before first use, clean the fry tank and all accessories (baskets, basket hanger) with warm, soapy water. Rinse thoroughly and dry completely.

4. OPERATING INSTRUCTIONS

4.1 Filling the Fry Tank

Ensure the drain valve is closed. Fill the fry tank with cooking oil to the indicated OIL LEVEL line. Do not overfill or underfill.

4.2 Lighting the Pilot

1. Turn the main gas supply valve ON.
2. Locate the pilot light assembly.
3. Follow the specific lighting instructions located on the appliance's data plate or inside the control panel door. This typically involves depressing a knob and igniting the pilot with a match or igniter, then holding until the pilot stays lit.

4.3 Setting Temperature

Once the pilot is lit, turn the temperature control knob to the desired frying temperature, ranging from 200°F to 400°F (93°C to 204°C). The main burners will ignite automatically to heat the oil.

4.4 Frying Procedure

Allow the oil to reach the set temperature before adding food. Use the provided twin fry baskets for cooking. Do not overload the baskets, as this can lower oil temperature and result in soggy food.

4.5 Shutting Down

To turn off the fryer, turn the temperature control knob to the OFF position. For complete shutdown, turn off the main gas supply valve.

5. MAINTENANCE AND CLEANING

5.1 Daily Cleaning

- **Oil Filtration/Replacement:** Regularly filter or replace cooking oil to maintain food quality and extend oil life. The 1 1/4" full port drain valve facilitates quick oil removal.
- **Fry Tank Cleaning:** After draining oil, clean the fry tank with a non-abrasive cleaner and warm water. Rinse thoroughly and dry.

- **Cold Zone Cleaning:** The V-shaped cold zone at the bottom of the tank collects crumbs and debris. Ensure this area is cleaned regularly to prevent burning and maintain oil quality.
- **Exterior Cleaning:** Wipe down the stainless steel exterior and galvanized sides/back with a damp cloth and mild detergent.

5.2 Basket Hanger

The basket hanger is easily removable for cleaning. Remove it periodically and clean with warm, soapy water.

6. TROUBLESHOOTING

- **Burner Not Lighting:** Check if the pilot light is lit. Ensure the main gas supply is open. Verify the temperature control is set above the current oil temperature.
- **Hi-Limit Indicator:** If oil temperatures get too high, the hi-limit indicator will activate, shutting off the gas connection and standing pilot for safety. Allow the unit to cool before attempting to reset and restart. If this occurs frequently, contact a qualified service technician.
- **Uneven Heating:** Ensure the fryer is level. Check for proper oil level.


For issues not resolved by these steps, contact a qualified service technician.

7. SPECIFICATIONS

Feature	Detail
Model	1VEG35M
Brand	Vulcan
Fuel Type	Natural Gas
Oil Capacity	35-40 lb.
BTU Output	70,000 BTU
Frying Area	14" x 14"
Temperature Range	200-400°F (93-204°C)
Material	Stainless Steel (fry tank), Galvanized (sides/back)
Overall Dimensions (L x W x H)	15 1/2" x 29 3/4" x 47 5/8"
Item Weight	210 pounds

8. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the documentation provided with your purchase or contact Vulcan customer service directly. Ensure you have your model number (1VEG35M) and serial number ready when contacting support.

 <p>VULCAN VFRY18 SERIES Heavy Duty Range Match Fryer</p> <p>INSTALLATION & OPERATIONAL MANUAL English & French</p> <p>GRM SERIES GAS FRYERS</p> <p>MODELS:</p> <ul style="list-style-type: none"> VFRY18 VFRY18S 	<p>Vulcan VFRY18 Series Heavy Duty Range Match Fryer: Specifications & Installation</p> <p>Comprehensive specifications, standard and optional features, and installation instructions for the Vulcan VFRY18 Series Heavy Duty Range Match Fryer. This commercial-grade gas fryer offers a 45-50 lb capacity and is designed for professional kitchens.</p>
 <p>VULCAN</p> <p>INSTALLATION & OPERATIONAL MANUAL English & French</p> <p>GRM SERIES GAS FRYERS</p> <p>MODELS:</p> <ul style="list-style-type: none"> GRM18 GRM18S GRM24 GRM24S 	<p>Vulcan GRM Series Gas Fryers: Installation and Operational Manual</p> <p>Comprehensive installation, operation, maintenance, and troubleshooting guide for Vulcan GRM Series Gas Fryers, covering safety, setup, usage, and warranty information. Includes model details, capacities, and procedures.</p>
 <p>VULCAN</p> <p>POWERFRY™ - TR SERIES Free Standing Gas Fryers</p> <p>TR SERIES</p> <p>MODELS:</p> <ul style="list-style-type: none"> 1TR85 1TR85S 	<p>Vulcan POWERFRY3™ 1TR85 Series & TR KleenScreen Plus Fryer Systems - Specifications and Installation</p> <p>Detailed specifications, features, installation instructions, and accessories for Vulcan POWERFRY3™ 1TR85 Series Free Standing Gas Fryers and TR KleenScreen Plus Built-in Filtration Systems. Ideal for commercial kitchens.</p>
 <p>VULCAN</p> <p>POWERFRY™ - VK SERIES Free Standing Gas Fryers</p> <p>VK SERIES</p> <p>MODELS:</p> <ul style="list-style-type: none"> 1VK85 1VK85S 	<p>Vulcan PowerFry5™ 1VK85 Series & VK KleenScreen Plus® Filtration System - Commercial Gas Fryers</p> <p>Comprehensive specifications, features, and installation guidance for Vulcan PowerFry5™ 1VK85 Series free-standing gas fryers and VK KleenScreen Plus® built-in filtration systems. This document details model variations, performance metrics, safety requirements, and accessory options for professional culinary environments.</p>
 <p>VULCAN</p> <p>POWERFRY™ - VK SERIES Free Standing Gas Fryers</p> <p>VK SERIES</p> <p>MODELS:</p> <ul style="list-style-type: none"> 1VK45 1VK45S 	<p>Vulcan PowerFry5™ 1VK45 Series & VK KleenScreen Plus® Fryer Systems - Commercial Kitchen Equipment</p> <p>Detailed specifications, features, installation instructions, and accessories for Vulcan PowerFry5™ 1VK45 Series free-standing gas fryers and VK KleenScreen Plus® built-in filtration systems. Designed for commercial kitchens by Vulcan, a division of ITW Food Equipment Group LLC.</p>
 <p>VULCAN</p> <p>INSTALLATION & OPERATIONAL MANUAL English & French</p> <p>LG SERIES GAS FRYERS</p> <p>MODELS:</p> <ul style="list-style-type: none"> LG300 LG400 LG500 	<p>Vulcan LG Series Gas Fryers: Installation & Operational Manual</p> <p>This comprehensive manual from Vulcan provides detailed instructions for the installation, operation, and maintenance of the LG Series Gas Fryers (models LG300, LG400, LG500). It includes safety warnings, setup procedures, usage guidelines, and troubleshooting tips for commercial kitchens.</p>