

VULCAN

LG300

FREE STANDING ECONOMY GAS FRYER

Item # 32
C.S.I. Section 11420

VULCAN



SPECIFICATIONS:

35 - 40 lb. capacity free standing model gas fryer, Vulcan-Hart Model No. LG300. Stainless steel front top and door. Set of four nickel plated adjustable steel legs. Stainless steel fry tank with three heat exchanger tubes and a "V" shaped large cold zone. 1 1/4" full port ball type drain valve. Twin fry baskets with plastic coated handles. 90,000 BTU/hr. input. Behind the door snap action millivolt thermostat control adjusts from 200° to 400°F. Two twin baskets and drain extension standard.

Overall dimensions: 15 1/2"w x 30 1/4"d x 36 1/4"h.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.

- Natural Gas
- Propane Gas

SPECIFY ALTITUDE:

- Natural Gas for above 2000 ft
- Propane Gas for above 3500 ft.

STANDARD FEATURES

- Stainless steel fry tank, 35 - 40 lb. capacity.
- Large cold zone area.
- 1 1/4" full port ball type drain valve.
- Stainless steel front and 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 BTU/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-Hart (Vulcan) warrants the LG300 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 LG300 fryer will be replaced.

ACCESSORIES

- Casters 6" adjustable - 2 locking, 2 non-locking
- Stainless steel tank cover.
- Connecting Kit(s)
- Single large basket - 13"w x 13 1/4"d x 5 1/2"h.
- Extra Set of twin baskets - 6 1/2"w x 13 1/4"d x 6"h.
- FRYMATE - VX15 add-on Frymate™ Dump Station.
- 10" high stainless steel removable splash guard.
- Flexible gas hose with quick disconnect.

MODEL: LG300 Economy Free Standing Gas Fryer

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL. 1-800-814-2028
502-778-2791 QUOTE & ORDER FAX: 1-800-444-0602



LG300

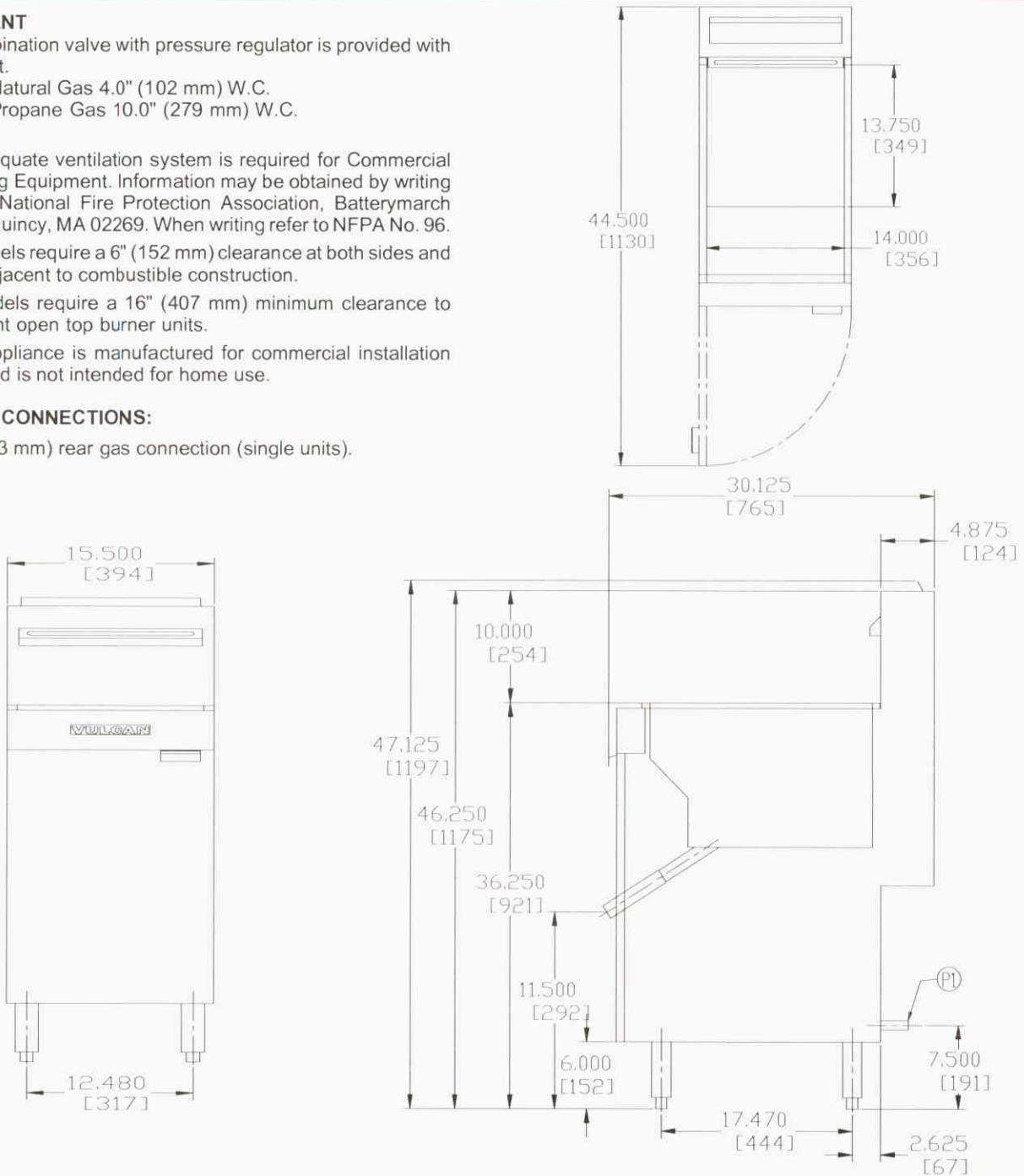
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IMPORTANT

1. A combination valve with pressure regulator is provided with this unit.
 Natural Gas 4.0" (102 mm) W.C.
 Propane Gas 10.0" (279 mm) W.C.
2. 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.
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:

Ⓟ 1/2" (13 mm) rear gas connection (single units).



MODEL	WIDTH	DEPTH	OVERALL HEIGHT	WORKING HEIGHT	TANK SIZE	BTU/HR.	FRY COMP. CAPACITY	APPROX. SHP.WT.
LG300	15 1/2"	30 1/4"	47 1/8"	36 1/4"	14" x 14"	90,000	35 - 40 lbs.	200 lbs./91 kg

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

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