

## FRYERS

**VULCAN****1ER50 SERIES  
FREE STANDING ELECTRIC FRYERS****Model 1ER50D**

Shown with caster accessory

**SPECIFICATIONS**

Electric deep fat fryer, Vulcan Model No. (1ER50A) (1ER50D) (1ER50C) temperature controls are adjustable from 200°F to 390°F and multiple fat melt cycles and high limit control. Stainless steel cabinet with four 6" adjustable legs. 16 gauge stainless steel fry tank holds 50 lbs. of frying compound. 1¼" full port ball type drain valve. 17kW low watt density ribbon style heating elements. Twin fry baskets. Power supply is 208 volt, 50/60 Hz, 3 phase.

**Overall Dimensions:**

15½"w x 34⅜"d x 39⅞"h. working height is 35¾".

NSF listed. CSA design certified.

**Specify voltage when ordering.**

- 1ER50A** Solid state analog knob control.
- 1ER50D** Solid state digital controls.
- 1ER50C** Programmable computer controls.

**STANDARD FEATURES**

- Stainless steel cabinet.
- Set of four 6" adjustable legs.
- 16 gauge stainless steel fry tank, 50 lb. capacity.
- Ten year limited fry tank warranty.
- 1¼" full port ball type drain valve.
- 17 kW low watt density ribbon style heating elements.
- Multiple fat melt modes.
- High limit control.
- Twin fry baskets with plastic coated handles.
- 208 volt, 3 phase.
- One year limited parts and labor warranty.

**CONTROLS**

- 1ER50A** Solid state knob control. Accurate temperature control 200°F to 390°F within +/- 2°. Multiple fat melt modes, fast recovery.
- 1ER50D** Solid state digital read temperature control. Accurate temperature control 200°F to 390°F within +/- 2°. Multiple fat melt modes, fast recovery and boil out mode and two countdown timers.
- 1ER50C** Computer control digital read temperature control. Accurate temperature control 200°F to 390°F within +/- 2°. Multiple fat melt modes, fast recovery and boil out mode. Ten programmable product keys and ten countdown timers. Secondary and advanced programming options.

**OPTIONAL FEATURES (Factory Installed)**

- Second year extended limited parts and labor warranty.

**ACCESSORIES (Packaged & Sold Separately)**

- Stainless Steel Tank Cover – doubles as a work surface top
- Set of four 6" adjustable casters (2 locking)
- Extra set of Twin Fry Baskets – 6½"w x 13¼"d x 6"h
- Large Single Fry Basket – 13"w x 13¼"d x 5½"h
- Frymate™ VX15S Dump Station
- Connecting Kit(s) – connect two fryers together (banking strip, brackets and hardware)
- 10" high stainless steel removable splash guard

**VULCAN**

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