



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.

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

MODELS

- ☐ **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.

STANDARD FEATURES

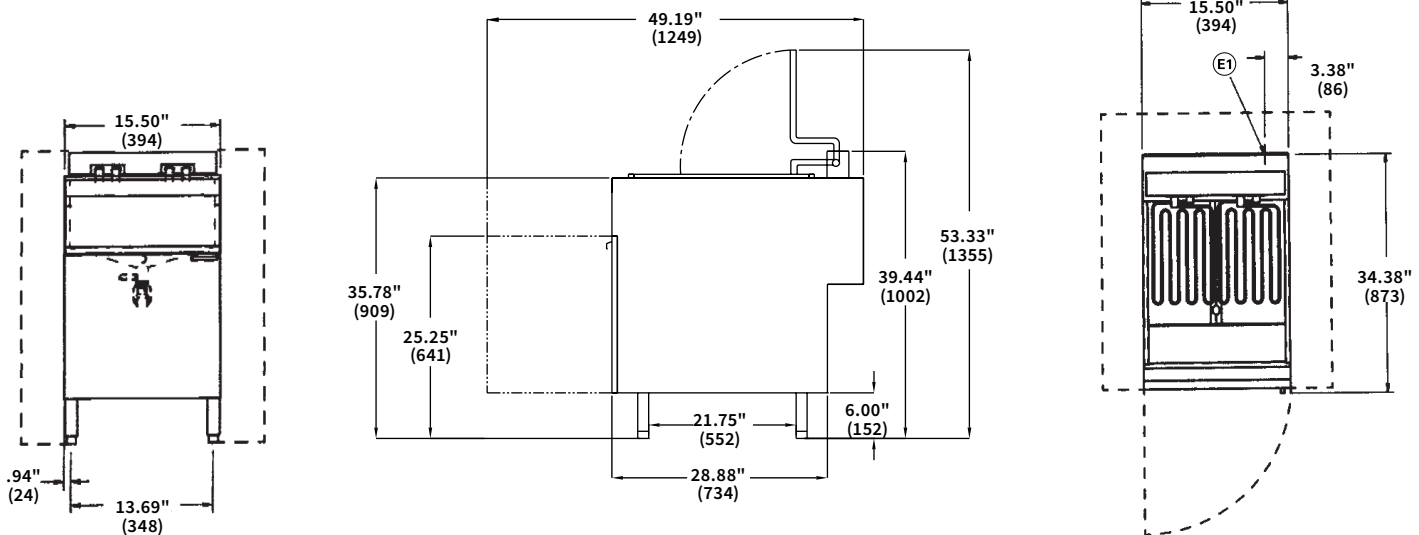
- 16 gauge stainless steel fry tank, 50 lb. capacity.
- Stainless steel cabinet.
- Set of four 6" adjustable legs.
- 1¼" full port ball type drain valve.
- 17 kW low watt density ribbon style heating elements.
- Multiple fat melt modes.
- High limit control.
- Twin fry baskets with plastic coated handles.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

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Approved by _____ Date _____ Approved by _____ Date _____

ACCESSORIES (PACKAGED AND SOLD SEPARATELY) & OPTIONAL FEATURES (FACTORY INSTALLED)

- ☐ Stainless steel tank cover – doubles as a work surface top
- ☐ Set of four 6" adjustable casters (2 locking)
- ☐ Extra set of twin fry baskets – 6.5"W x 13.25"D x 6"H
- ☐ Large single fry basket – 13"W x 13.25"D x 6"H
- ☐ Frymate™ VX15S Dump Station
- ☐ Connecting Kit(s) – connect two fryers together (banking strip, brackets and hardware)
- ☐ 10" high stainless steel removable splash guard
- ☐ Mesh crumb screen with handles
- ☐ 240 volt, 3 phase (factory installed)
- ☐ 480 volt, 3 phase (factory installed)
(Power supply for basket lifts, controls, and/or filter motor require a separate 120 volt, 1 phase, 20 amp electrical service —not supplied with fryer). **Not for sale in Canada.**
- ☐ Second year extended limited parts and labor warranty.



SERVICE CONNECTIONS:

- (E1) 1. Each tank requires it's own separate power supply.
2. Power supply for basket lifts, controls, and/or filter motor on 208 volt and 240 volt models are wired into the fryer's high voltage line terminal block. All 480 volt models require a separate 120 volt, 1 phase, 20 amp electrical service (not supplied with fryer).
480 volt models are Not for Sale in Canada.

All models require a 6" clearance at both sides and rear adjacent to combustible construction.

All models require a 16" (407 mm) minimum clearance to adjacent open top burner units.

Model Number	Total kW Connection	3 PH LoadingkW per Phase			Nominal Amps per Line Wire								
					3 Phase								
					208 volt			240 volt			480 volt		
		208 volt	240 volt	480 volt	X	Y	Z	X	Y	Z	X	Y	Z
1ER50	17	5.6	5.6	5.6	47	47	47	41	41	41	20	20	20

This appliance is manufactured for commercial use only and is not intended for home use.

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