



ER85F SERIES

Electric Fryers with KleenScreen® PLUS
Built-in Filtering System



Model 1ER85CF

Shown with caster accessory



SPECIFICATIONS

Electric deep fat fryer, built-in filter system, Vulcan Model No. (# of fryers – 1, 2, or 3) ER (control type A, D, or C) F (add suffix -F to fryer battery model no., i.e. 3ER85DF). Temperature controls are adjustable from 200° to 390°F and include 3 melt cycle and high limit control. Stainless steel cabinet with four 6" adjustable legs. 16 gauge stainless steel fry tank holds 85 lbs. of frying compound. 1¼" full port ball type drain valve. 24 kW low watt density ribbon style heating elements. Twin fry baskets.

Built-in filter system accommodates one fryer. Drawer style filter pan assembly holds 100 lbs. shortening capacity. Filter vessel constructed of seamless 18-gauge stainless steel. The filter pan weighs 12.2 lbs. 1/3 H.P. motor and pump circulates hot frying compound at the rate of 8 gallons per minute, activated by a one touch push button switch. System provided standard with stainless steel mesh filter screen. Optional KleenScreen PLUS® envelopes filter out particulate down to .5 microns. Standard equipment comes on legs, has a tank brush and cleanout rod. Hands free oil return line connection. Drain valve interlock switch turns fryer's heating elements off when drain valve is opened. Power supply is 208 volt, 60 Hz, 3 phase. NSF listed. CSA design certified.

Specify voltage when ordering.

Overall Dimensions: 21"W x 34⅜"D x 39⅞"H

Working height: 35¾"

Project _____
AIA # _____ SIS # _____
Item # _____ Quantity _____ C.S.I. Section 114000

MODELS

- ☐ **1ER85AF:** Solid state knob control. Accurate temperature control 200°F to 390°F within +/- 2°. Multiple fat melt modes, fast recovery.
- ☐ **2ER85AF:**
- ☐ **3ER85AF:**

- ☐ **1ER85DF:** Solid state digital read temperature control. Accurate temperature control 200°F to 390°F within +/- 2°.
- ☐ **2ER85DF:** Multiple fat melt modes, fast recovery and boil out mode and two countdown timers.
- ☐ **3ER85DF:**

- ☐ **1ER85CF:** 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.
- ☐ **2ER85CF:**
- ☐ **3ER85CF:**

STANDARD FEATURES

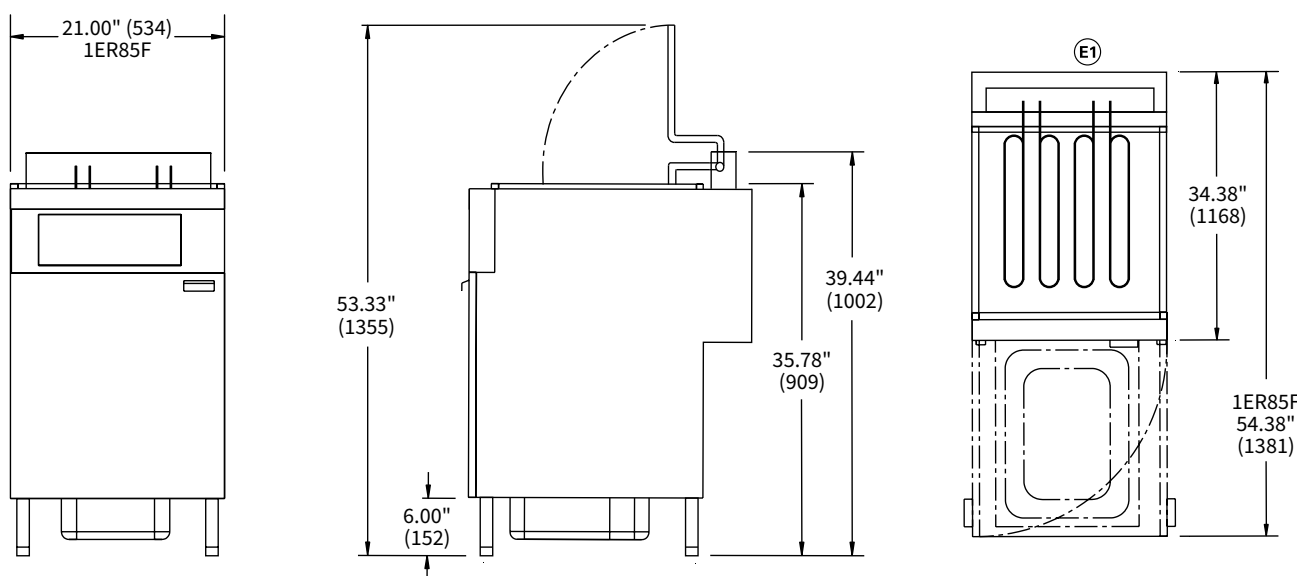
- 16 gauge stainless steel fry tank, 85 lb. capacity.
- Drawn (seamless) 18 gauge stainless steel filter pan, 100 lbs. frying compound capacity.
- Set of four 6" adjustable legs.
- 1¼" full port ball type drain valve.
- 24 kW low watt density ribbon style heating elements.
- Multiple fat melt modes.
- High limit control.
- Twin fry baskets with plastic coated handles.
- 1/3 H.P. motor and pump circulates frying compound at a rate of 8.0 gallons per minute
- Boil Out ByPass™ easily removes boil out solution from fry tank without contact of drain manifold, filter pan or motor/pump.
- Drain valve interlock switch (DVI). Turns off heating elements automatically when draining oil or lifting heating elements during cleaning.
- One touch push button switch to engage pump and motor (solid state controls).
- Tank brush and clean-out rod.
- 6' High Temperature Discard Hose.
- Filter system accommodates maximum of three fryer cabinets.
- Stainless steel mesh 2-sided filter screen.
- Ten year limited fry tank warranty.
- One year limited parts and labor warranty.

ER85F SERIES ELECTRIC FRYERS With KleenScreen® PLUS Built-in Filtering System

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 – 9.25"W x 17.5"D x 6"H
- ☐ Large single fry basket – 118.5"W x 15.5"D x 6"H
- ☐ Frymate™ VX21S 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
- ☐ Micro-Filtration Fabric Envelopes – 6 filters/per package
- ☐ Prison Security Package (factory installed)
- ☐ Single Basket Lift (factory installed)
- ☐ 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.)
- ☐ Rear oil reclamation discard connection (factory installed)
- ☐ Second year extended limited parts and labor warranty



SERVICE CONNECTIONS:

- Ⓔ 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.

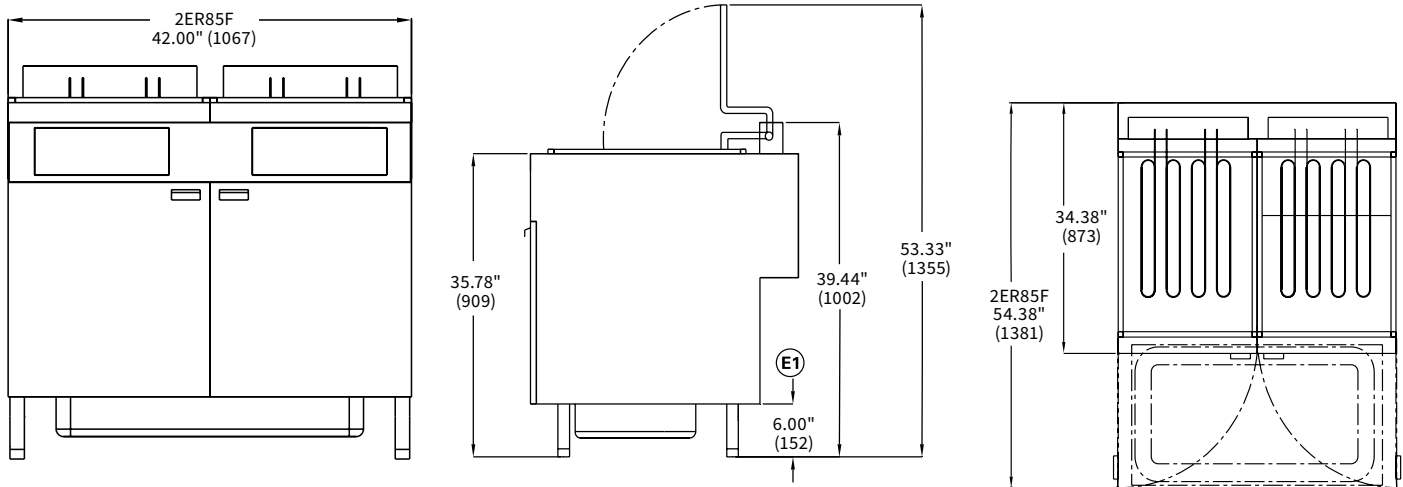
All models require a 6" clearance at both sides and rear adjacent to combustible construction.

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

Model	Filter Pan Capacity	Filter Area	HP	Motor	Pump	Electric Power	Volts	Amps
1ER85F	92 lbs.	462 sq. in (screen or micro filtration fabric envelope)	1/3	1750 RPM	8 Gal/Min	120V / 50/60Hz 1Ph	480V	5.0
							240V	3.0
							208V	3.6

Model	Total kW Connection	3 PH Loading kW per Phase			Nominal Amps per Line Wire					
					208 volt / 3 Phase			480 volt/ 3 Phase		
		208 volt	240 volt	480 volt	X	Y	Z	X	Y	Z
1ER85F	24	8	8	8	67	67	67	29	29	29

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



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Battery Dimensions (Widths)	
2ER85F	3ER85F
42"W	63"W

Models	Filter Pan Capacity	Filter Area	HP	Motor	Pump	kW	Electric Power	Volts	Amps
2ER85F 3ER85F	92 lbs.	462 sq. in (screen or micro filtration fabric envelope)	1/3	1750 RPM	8 Gal/Min	24kW	120V / 50/60Hz 1Ph	480V	6.0
								240V	3.0
								208V	3.5

NOTE: Fryer in battery with fuses (master) must add 5 amps for the motor / pump. Remaining fryers (slave) use amps per spec sheet.

Models	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
2ER85F 3ER85F	8	8	8	47	47	47	41	41	41	20	20	20

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