

2XGF GAS FRYER / FRYMATE KLEENSCREEN PLUS® FILTRATION SYSTEM

STANDARD FEATURES

- 2XG45F filter system accommodates:
 - One 45-50 lbs. capacity tank per fryer battery and one Frymate Dump Station.
- 2XG65F filter system accommodates:
 - One 65-70 lbs. capacity tank per fryer battery and one Frymate Dump Station.
- 2XG85F filter system accommodates:
 - One 85-90 lbs. capacity tank per fryer battery and one Frymate Dump Station.
- Choose from Millivolt (M), Solid State (D), or Computer (C) Controls.
- Drain valve interlock switch - available on (D) and (C) controls.
- 6" Casters adjustable - 2 locking, 2 non-locking.
- Electronic ignition on solid state (D) and computer (C) control fryers.
- Drawn (seamless) 18 gauge, #304 stainless steel filter pan. 70 lbs. frying compound capacity on 2XG45F, 110 lbs. capacity on 2XG65F and 2XG85F.
- Paperless stainless steel filter screen filters from 2 sides filter area = 270 sq. inches. Micro Filtration Fabric Envelope filter area = 350 square inches.
- 1/3 H.P. motor and pump circulates frying compound at a rate of 8.0 gallons per minute.
- Patented solenoid activated one touch push button switch to engage pump and motor (solid state (D) and computer (C) controls models only).
- Boil Out ByPass™ removes water and discards oil.
- Tank brush, stainless steel crumb scoop and clean-out rod.
- One year limited parts and labor warranty. 12 year replacement tank part warranty.



2XG45DF Shown with Food Warmer (Accessory)



SPECIFICATIONS:

Patented Built-in filter system, Vulcan-Hart Model No. 2XG (lb. capacity - 45,65 or 85) (control type M, D, or C) F (add suffix F to fryer battery model No., i.e. 2XG45DF). Fryer battery consists of a fryer on the left and a Frymate dump station on the right with a KleenScreen Plus® filter system underneath. Maximum of one 45, 65, or 85 lbs. capacity tank with one Frymate Dump Station per fryer battery. Filter vessel constructed of 18 gauge #304 series stainless steel. The 2XG45F filter pan weighs only 12.2 lbs. and the filter pan for the 2XG65F and 2XG85F weighs only 20.5 lbs. 1/3 H.P. motor/ pump circulates frying compound at the rate of 8 gallons per minute, activated by a patented solenoid push button switch. Patented System provided standard with paperless stainless steel mesh filter screen. A complimentary package of KleenScreen Plus® Fabric Envelopes is also included. Standard equipment comes on casters, a primary crumb catch basket, tank brush, scoop and clean-out rod. Hands free oil return line connection. Drain valve interlock switch turns fryer's burners off when drain valve is opened. Requires 120 volt, 60 Hz, 1 phase power supply. CSA design certified. NSF Listed.

SPECIFY TYPE OF GAS: NATURAL OR PROPANE

**SPECIFY ALTITUDE: NATURAL GAS ABOVE 2,000 FT.
PROPANE GAS ABOVE 3,500 FT.**

ACCESSORIES

- Stainless steel tank cover.
- Micro-Filtration Fabric Envelopes - 6 filters/per package
- 6' High Temperature Discard Hose
- Rear oil reclamation discard connection.
- GR45F - Twin Basket Lifts
- GR85F - Single and Twin Basket Lifts
- Food Warmer - HL1000
- Prison security packages
- Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.

OPTIONS

- Second year extended limited parts and labor warranty.

REFERENCE MATERIALS

- See 1GR45 Spec Sheet F-32630
- See 1GR65 Spec Sheet F-32631
- See 1GR85 Spec Sheet F-32632
- See Frymate Spec Sheet F-32530



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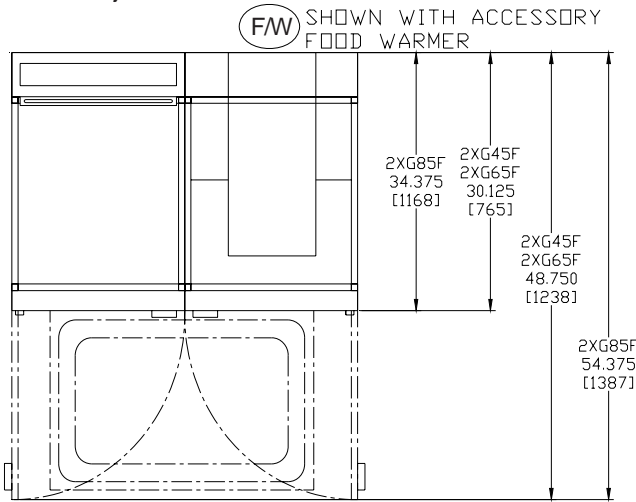
IMPORTANT

1. A combination valve with pressure regulator is provided with this unit.
Natural Gas 4.0" (102 mm) W.C.
Propane Gas 10.0" (254 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.

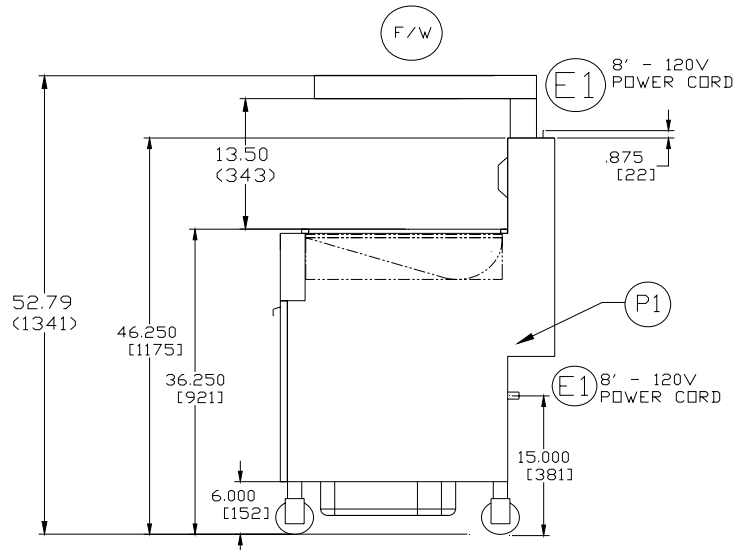
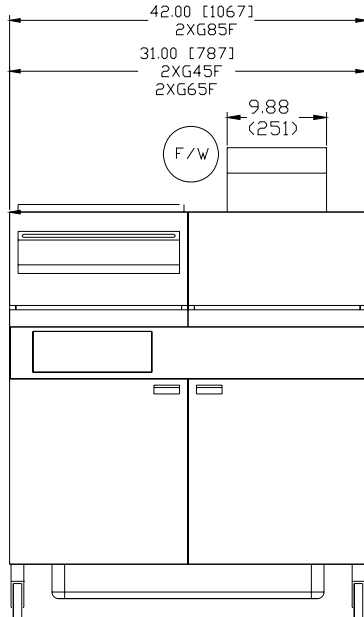
4. All models require a 16" (407 mm) minimum clearance to adjacent open top burner units.
5. This appliance is manufactured for commercial installation only and is not intended for home use.

SERVICE CONNECTIONS:

- (P1) 1/2" (13 mm) NPT common rear gas connection.
- (E1) 120 volt, 60 Hz, 1 phase electrical connection (filter pump).
- (F/W) Optional Heat Lamp 120 volt, 60 Hz, 1 phase electrical connection.



MODEL	FILTER PAN CAPACITY	FILTER AREA SCREEN / FABRIC ENVELOPE	MOTOR
2XG45 F	70 lbs.	270 sq. in. 350 sq. in.	1/3 H.P. 1750 RPM
2XG65 F 2XG85 F	110 lbs.	270 sq. in. 350 sq. in.	1/3 H.P. 1750 RPM
PUMP	ELECTRIC/ AMPS	ELECTRIC POWER	
8 GAL/MIN	115 V 5.0 A	115 V 60 Hz 1 Ph	



MODEL	WIDTH	DEPTH	OVERALL HEIGHT	WORKING HEIGHT	TANK SIZE	BTU/HR.	FRY COMP. CAPACITY	APPOX. SHP. WEIGHT
2XG45 F	31.00"	30.13"	46.25"	36.25"	14" X 14"	90,000	45-50 LBS.	323 lbs. 146 kg
2XG65 F	42.00"	30.13"	46.25"	36.25"	19.5" X 14"	150,000	65-70 LBS.	500 lbs. 227 kg
2XG85 F	42.00"	34.38"	46.25"	36.25"	19.5" X 18.25"	150,000	85-90 LBS.	620 lbs. 281 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.

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL. 1-800-814-2028

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