



DEPENDABLE AND FUNCTIONAL.

The GR fryers from Vulcan set the standard for ease-of-use and time-saving convenience. Have confidence knowing your fryer will perform in any environment.



DONE TO PERFECTION.
vulcanequipment.com



	ADVANTAGE	BENEFIT
Stainless steel fry tank and cabinet	Increases durability and ease of cleaning.	Stand up to daily wear and tear in the toughest kitchen environments.
Millivolt controls (standard)	Eliminates electrical hook-up.	Add flexibility in fryer placement under hood.
Solid State controls (analog control option available on select models)	Shortens recovery times. Utilizes more precise temperature control.	Achieve higher productivity than Millivolt systems. Cook consistent food from batch to batch.
Patented KleenScreen PLUS® Filtration System (option)	Encourages more frequent filtering between batches or dayparts. Improves filtration with reusable stainless steel mesh screen (with optional microfiltration fabric envelope).	Extend oil life by 200-400%. Eliminate need to purchase paper filters saving more than \$1,300 annually.
10-year limited tank warranty	Demonstrates confidence in reliability of equipment.	Reduce cost of ownership and have a greater peace of mind.

Vulcan's GR Series fryers will meet the volume needs of many operations including independent restaurants, supermarkets and stadiums.

SELECT GRM AND GRA FRYER MODELS AVAILABLE FOR QUICK SHIPMENT.



1GR45A
Shown with optional
Solid State Analog control

Masterful design. Precision performance. State-of-the-art innovation. For over 150 years, Vulcan has been recognized throughout the world for top-quality, energy-efficient commercial cooking equipment that consistently produces spectacular results. Trust Vulcan to help make your foodservice operation run just right—every time.

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800-814-2028



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