



Following you will find instructions on how to shut down your Vulcan cooking equipment for an extended period, and how to safely restart equipment after idle.

Always refer to the procedures as instructed in the Installation & Operation manual for your specific model. Manuals may be found by visiting the Vulcan website and clicking on RESOURCES at the top right of the home page.

Always remember that cooking equipment and its parts are hot. Use care when operating, cleaning or performing maintenance.

For additional product resources, please visit <https://www.vulcanequipment.com/>.

GAS & ELECTRIC FRYERS

EXTENDED SHUTDOWN – LG, VEG, GR GAS FRYERS

1. Turn the thermostat knob to off.
2. Thoroughly drain the fryer according to instructions outlined in “draining the fryer” section.
3. Clean the fryer according to instructions outlined in “cleaning” section.
4. Push in the pilot knob and turn to off.
5. Turn off the main gas shutoff valve.

EXTENDED SHUTDOWN – POWERFRY GAS FRYERS

1. Thoroughly drain the fryer. Refer to instructions outlined in “draining the fryer” section.
2. Clean the fryer according to instructions outlined in “cleaning” section.
3. Push power switch to the off position
4. Turn off the main gas shutoff valve.

EXTENDED SHUTDOWN – ER ELECTRIC FRYERS

1. Open the door to the fryer.
2. Press the power switch to the off position.
3. Thoroughly drain the fryer according to instructions outlined in “draining the fryer” section.
4. Clean the fryer according to instructions outlined in “cleaning” section.
5. Turn off the main electric circuit breaker to fryer.



Model 1VEG35M
Shown with accessory casters



GAS & ELECTRIC FRYERS (CONTINUED)

DRAINING THE TANK – FREESTANDING FRYERS WITHOUT FILTRATION

1. Turn off fryer.
2. Insert the drain extension into the drain valve. Tighten only hand tight.
3. Direct the drain spout into the container that you want to drain the shortening into.
4. Open the drain valve. The oil will drain into the container. When the container is full or the fryer tank is empty, close the drain valve. Repeat this step until the fryer is empty. Remove the drain extension and place it back into the provided holder.

DRAINING THE TANK – FRYERS WITH BUILT-IN FILTRATION

Fryers with Millivolt (M) controls:

1. Turn thermostat knob to off position.
2. Open drain valve and allow oil to drain into filter pan.
3. Close drain valve.
4. Attach high temperature hose to male quick disconnect.
5. Place nozzle end into a discard container.
6. Pull lever to turn on motor/pump.
7. Once oil is drained from filter pan push lever in to turn off motor/pump.

Fryers with Analog (A) Controls:

1. Do not turn off power.
2. Open drain valve and allow oil to drain into filter pan.
3. Close drain valve.
4. Discard oil using flush/discard hose. Make sure that the vertical filter switch is on discard.
5. Place nozzle end into a discard container.
6. Press filter switch on control panel to turn on motor/pump.
7. Once oil is drained from filter pan press filter switch to turn off motor/pump.
8. Press filter switch to flush/ filter and not discard.

Fryers with Digital (D) or Computer (C) Controls:

1. Do not turn off power.
2. Open drain valve and allow oil to drain into filter pan.
3. Close drain valve.
4. Discard oil using flush/discard hose. Make sure that the vertical filter switch is on discard.
5. Place nozzle end into a discard container.
6. Pull lever to turn on motor/pump.
7. Press filter switch on control panel to turn on motor/pump. Hold for at least 3 seconds.
8. Once oil is drained from filter pan press filter switch to turn off motor/pump.



GAS & ELECTRIC FRYERS (CONTINUED)

CLEANING

1. Clean your fryer regularly with the tank brush along with a damp cloth, and polish with a soft dry cloth. If regular cleaning is neglected, grease will be burned on and discolorations may form.
 - a. Fingerprints are sometimes a problem on highly polished surfaces of stainless steel. They can be minimized by applying a cleaner that will leave a thin oily or waxy film.
2. Clean all exterior surfaces of your fryer at least once daily.
3. Use a damp cloth with warm water and a mild soap or detergent.
 - a. Do not use chlorine or sulfate/sulfide cleaners.
4. Rinse thoroughly, and then dry with a soft dry cloth.
5. Keep the fryer exterior clean and free of accumulated grease to prevent stubborn stains from forming. If regular cleaning is neglected, grease will be burned on and discolorations may form.
6. Remove discolorations by washing with any detergent or soap and water.
7. Use a self-soaping, non-metallic scouring pad for particularly stubborn discolorations.
8. Always rub with the grain of the stainless steel.
 - a. Do not use a metallic scoring pad or harsh cleaners.
9. Air Filter Cleaning (VK fryers only): The air filter needs to be cleaned at least once every three months. Pull the air filter off and clean in a dishwasher or by hand. Dry thoroughly before replacing it into position. There is no need to tighten the band clamp with tools.

RESTART FROM EXTENDED SHUTDOWN – ALL MODELS

1. Schedule a qualified gas service technician to be onsite upon restart if kitchen has been down for more than 30 days.
 - a. Check all gas equipment in kitchen for gas leaks.
2. Perform a boil-out as instructed in the Installation & Operation manual for your specific model.
3. Perform the BEFORE FIRST USE cleaning instructions as instructed in the Installation & Operation manual for your specific model.
4. Fill the fry tank with oil and start fryer per the instructions of your model Installation & Operation manual guidelines.