Project _____

AIA # _____ SIS # _____

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

POWERFRY3™ 1TR45 SERIES

Free Standing Gas Fryer



Model 1TR45A

SELL SHEET

SPECIFIER STATEMENT

45 - 50 lbs. capacity free standing gas fryer, Vulcan Model No. (1TR45A) (1TR45D) (1TR45C). 70,000 BTU/hr. input. Stainless steel cabinet. Set of four 6" adjustable casters (2 locking). Stainless steel fry tank with Three-Pass™ heat transfer system. ENERGY STAR® certified. SoftStart™ ignition system using 35,000 BTU/hr. to extend oil life during start up. Idle rate of 4,318 BTU/hr. to maintain cooking temperature. 1¼" full port ball type drain valve. Twin fry baskets with plastic coated handles. Solid state analog knob control, digital, or programmable computer control systems all standard with electronic matchless ignition. Tank brush and clean-out rod included. Dry fire safety prevention sequence available on A and C controls.

Overall Dimensions:
15½"w x 30⅛"d x 47⅛"h. Working height 36¼".
CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING

- ❑ Natural Gas
- ❑ Propane Gas

SPECIFY ALTITUDE

The 1TR45 Series fryer does not require any special adjustments for varying altitudes ranging from 0 - 10,000 feet for either Natural or Propane gas.

MODELS

- ❑ **1TR45A:** Solid state knob control with digital character display behind the access panel. Accurate temperature control 150-390°F. Electronic ignition. Digital temperatures: Fahrenheit or Celsius. Three melt modes. Dry fire safety prevention sequence available for A controls.
- ❑ **1TR45D:** Accurate temperature control 200-390°F with digital display. Fast recovery. Cook with compensating time or actual time. Electronic ignition. Digital temperatures: Fahrenheit or Celsius. Three melt modes. Two countdown timers. Auto boil-out mode.
- ❑ **1TR45C:** Programmable computer controls with digital character display. 10 menu timers display product name and cook times. Offline programming of menu items uploaded through USB interface, software included. Accurate temperature control 200-390°F with digital display. Fast recovery. Cook with compensating time or actual time. Electronic ignition. Digital temperatures: Fahrenheit or Celsius. Three melt modes. Dry fire safety prevention sequence available on C controls.

STANDARD FEATURES

- 70,000 BTU/hr. input
- Maintains idle temperature setting with only 4,318 BTU/hr. to save energy
- Energy saving SoftStart™ ignition system extends oil life while requiring lower BTU's
- Energy Efficient ThreePass™ heat transfer system yielding 61% cooking efficiency and 72% Thermal Efficiency; ENERGY STAR® certified
- Stainless steel fry tank, 45 - 50 lb. capacity; includes 10 year limited tank warranty
- 1¼" full port ball type drain valve
- Stainless steel cabinet
- Set of four 6" adjustable (2 locking) casters
- Twin fry baskets with plastic coated handles
- Hi-limit shut-off
- Electronic matchless ignition
- Tank brush and clean-out rod
- One year limited parts and labor warranty

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- ❑ FRYMATE-VX15 add-on frymate
- ❑ Stainless steel tank cover – doubles as a work surface top
- ❑ Connecting Kit(s) – Connects two fryers together (brackets, grease strip and hardware included)
- ❑ Single large basket – 13"w x 13¼"d x 5½"h
- ❑ Set of twin baskets – 6½"w x 13¼"d x 6"h
- ❑ ¾" Flexible gas hose with quick disconnect
- ❑ 10" high stainless steel removable splash guard

OPTIONS

- ❑ Second year extended limited parts and labor warranty

Approved by_____ Date_____ Approved by_____ Date_____

POWERFRY3™ 1TR45 SERIES
Free Standing Gas Fryer

INSTALLATION INSTRUCTIONS

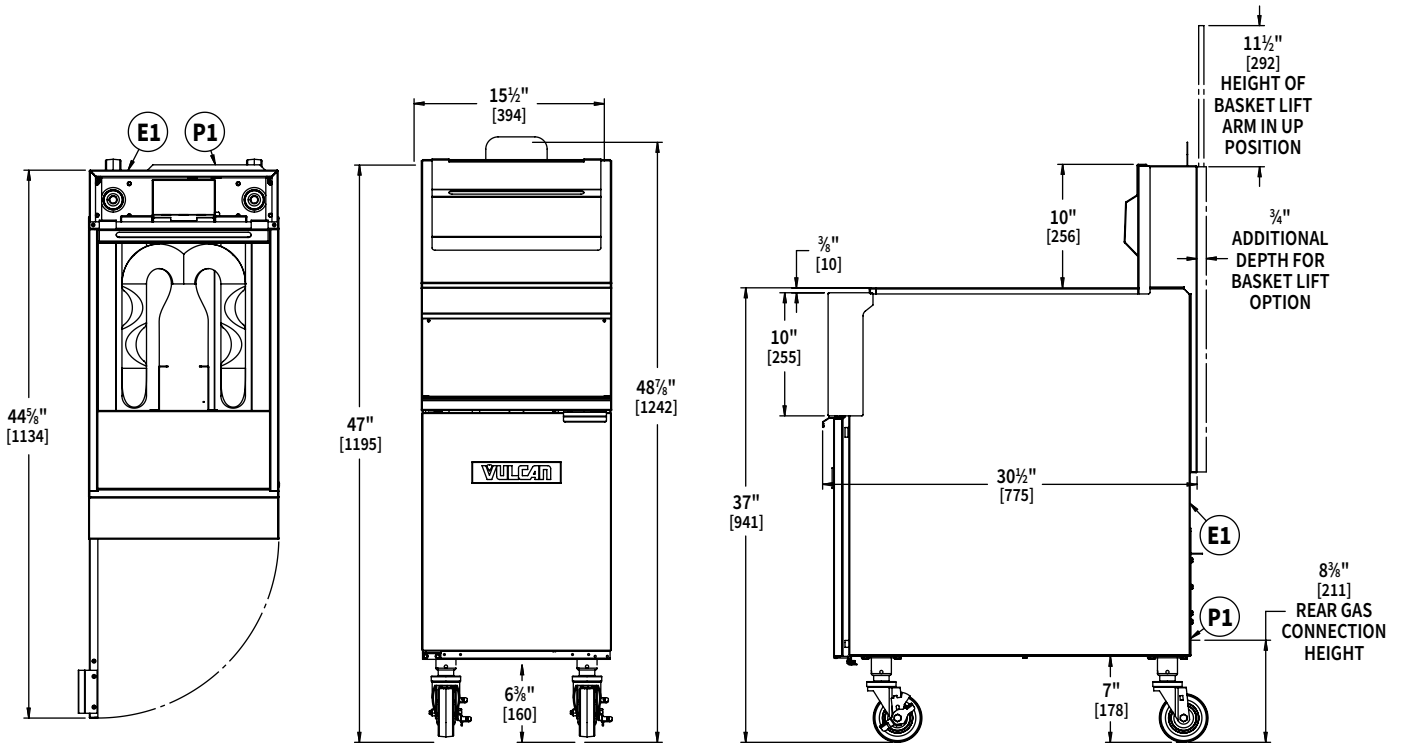
INSTALLATION MANUAL

1. A gas valve with internal pressure regulator is provided with this unit.
   - The supply pressure should be 7-9" W.C. for natural gas and 11-12" W.C. for propane gas
   - If incoming pressure exceeds 14" W.C. (½ psig -3.45kPa), a step-down pressure regulator must be installed
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by visiting the National Fire Protection Association website at https://www.nfpa.org/. 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) ¾" (19 mm) OD rear gas connection.

(E1) NEMA 5-15P 120 volt cord & plug supplied with fryers.



CAD and/or Revit Files Available

Model	Frying Area	Oil Depth	Oil Capacity	Electric Amps	Electric Power
1TR45	14" x 14"	4½"	45 - 50 lbs.	6.0A	115V 60Hz 1 Ph

Model	Width	Depth	Overall Height	Working Height	BTU/hr.	Fryer Oil Capacity	Approximate Shipping Weight
1TR45	15½"	30⅛"	47⅛"	36¼"	70,000	45 - 50 lbs.	196 lbs.

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