FRYERS

POWERFRY3™ TR65 SERIES
GAS FRYERS



Model 1TR65A

SPECIFICATIONS

65 - 70 lbs. capacity free standing gas fryer, Vulcan Model No. (1TR65A) (1TR65D) (1TR65C). 80,000 BTU/hr. input. Stainless steel cabinet. Set of four 6" adjustable casters (2 locking). Stainless steel fry tank with ThreePass™ heat transfer system. ENERGY STAR® certified. SoftStart™ ignition system using 40,000 BTU/hr. to extend oil life during start up. Idle rate of 5,083 BTU/hr. to maintain cooking temperature. 1¼" 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.

Overall dimensions:
21"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 1TR65 Series fryer does not require any special adjustments for varying altitudes ranging from 0 - 10,000 feet for either Natural or Propane gas.

TR65A: Solid state analog knob control behind the door. Accurate temperature control 200° to 390°F. User selectable fat melt modes. Electronic ignition.

TR65D: 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 count-down timers. Auto boil-out mode.

TR65C: 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.

STANDARD FEATURES

- ■ 80,000 BTU/hr. input.
- ■ Maintains idle temperature setting with only 5,083 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 60.0% cooking efficiency and 72% Thermal Efficiency. ENERGY STAR® certified.
- ■ Stainless steel fry tank, 65 - 70 lb. capacity. Includes 10 year limited tank warranty.
- ■ 1¼" 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

- ☐ 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 – 18¾"w x 13¼"d x 5½"h.
- ☐ Set of twin baskets – 9¼"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

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P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

TR KLEENSCREEN *PLUS*® FILTRATION SYSTEM
BUILT-IN FILTER SYSTEM FOR 2TRF, 3TRF & 4TRF FRYERS



Model 2TR45CF

SPECIFICATIONS

Built-in filter system, Vulcan Model No. (# of fryers 2, 3, 4) TR (45, 65, 85) (control type A, D, or C) F (add suffix-F to fryer battery model No., i.e. 2TR45DF). Filter system accommodates maximum of four cabinets. Filter vessel constructed of drawn (seamless) 18 gauge series stainless steel. The 2TR45F filter pan weighs only 12.2 lbs. and the filter pan for the 2TR65 & TR85F weighs only 20.5 lbs. ⅓ H.P. motor/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 casters, has a tank brush, 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 WHEN ORDERING

- ☐ Natural Gas
- ☐ Propane Gas

SPECIFY ALTITUDE

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

STANDARD FEATURES

- ■ Filter system accommodates maximum of four fryer cabinets.
- ■ Drain valve interlock switch – turns off gas burners automatically when draining oil.
- ■ 6" Casters adjustable – 2 locking, 2 non-locking.
- ■ Drawn (seamless) 18 gauge stainless steel filter pan. 70 lbs. frying compound capacity on TR45F, 110 lbs. capacity on TR65 & TR85F.
- ■ Stainless steel mesh filter screen filters from 2 sides; filter area = 270 square inches.
- ■ ⅓ H.P. motor and pump circulates frying compound at a rate of 8.0 gallons per minute.
- ■ One touch push button switch to engage pump and motor.
- ■ Tank brush and clean-out rod.
- ■ 120 volt, 60 Hz, 1 phase (NEMA 5-15P).
- ■ One year limited parts and labor warranty.
- ■ 10 year fry tank limited warranty.
- ■ 6' High Temperature Discard Hose.

ACCESSORIES (Packaged & Sold Separately)

- ☐ Stainless steel tank cover – doubles as a work surface top.
- ☐ Micro-Filtration Fabric Envelopes – 6 filters/per package.
- ☐ "Add-On" Frymate™ – VX15 or VX21S.
- ☐ Rear oil reclamation discard connection (Factory Installed).
- ☐ TR45F – Twin Basket Lifts (Factory Installed).
- ☐ TR65F & TR85F – Single and Twin Basket Lifts (Factory Installed).
- ☐ Prison Security Package (Factory Installed).
- ☐ Flexible gas hose with quick disconnect.

OPTIONS

- ☐ Second year extended limited parts and labor warranty.

REFERENCE MATERIALS

- ■ See 1TR45 Spec Sheet F45378.
- ■ See 1TR65 Spec Sheet F45381.
- ■ See 1TR85 Spec Sheet F45383.

VULCAN
a division of ITW Food Equipment Group LLC
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F R Y E R S

TR KLEENSCREEN *PLUS*® FILTRATION SYSTEM
BUILT-IN FILTER SYSTEM FOR 2TRF, 3TRF & 4TRF FRYERS

INSTALLATION INSTRUCTIONS

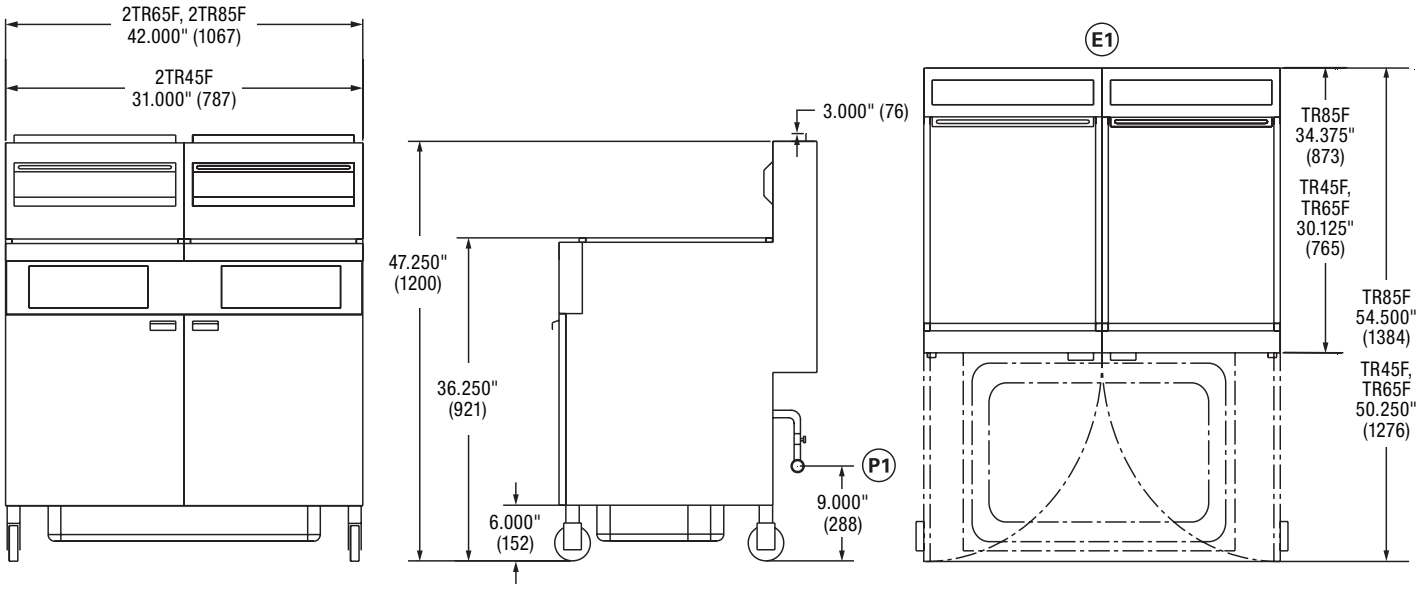
1. An exterior gas regulator has been installed on the incoming gas manifold of the fryer and has been preset at the factory for the specific gas type – Natural or Propane Gas.
   - Natural Gas 8.0" (203 mm) W.C.
   - Propane Gas 11.0" (279 mm) W.C.
2. An adequate ventilation system is required for Commercial 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) 1¼" (32 mm) NPT common rear gas connection.

(E1) 120 volt, 60 Hz, 1 phase electrical connection (NEMA 5-15P).

NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.



Views
Front, Side and Top
2TR45F, 2TR65F, 2TR85F

Model	Filter Pan Capacity	Filter Area / Fabric Envelope	Motor	Pump	Electric Amps	Electric Power	Battery Dimensions (Widths)		
							2 Fryers	3 Fryers	4 Fryers
TR45F	70 lbs.	270 sq. in 350 sq. in	⅓ HP 1750 RPM	8 Gal/Min	115V 6.0A	115V 60Hz 1Ph	31"	46½"	62"
TR65F	110 lbs.	270 sq. in 350 sq. in	⅓ HP 1750 RPM	8 Gal/Min	115V 6.0A	115V 60Hz 1Ph	42"	63"	84"
TR85F									

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

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