FRYER LINE UP │ FEATURES

Our innovative fryers are easy to operate and maintain, maximizing productivity and minimizing operational costs. With faster recovery, they are designed to be the most profitable pieces of equipment in a commercial kitchen.

NEW!

	PowerFry™	QuickFry™	ER	GR	VEG	LG	CEF
Configuration	Floor	Floor	Floor	Floor	Floor	Floor	Countertop
ENERGY STAR® certified	ENERGY STAR	ENERGY STAR	ENERGY STAR	N/A	ENERGY STAR	N/A	CEF40
Power source	Gas	Gas	Electric	Gas	Gas	Gas	Electric
Oil capacity (lbs) per tank	50, 70, 90	50, 70	50, 85	35, 50, 70, 90	35, 50	40, 50, 70	40, 75
Available controls A-Analog, D-Digital, C-Computer, M-Millivolt	A / D / C	A / D / C	A / D / C	M	M	M	A
Production output	High/Med	High/Med	High/Med	Med/low	High/Med	Med/low	High/Med
Basket lifts[1]	C/D models	N/A	C/D models	N/A	N/A	N/A	N/A
Oil reclamation hook up[2]	C/D models	C/D models	C/D models	GRMF models	N/A	N/A	N/A
KleenScreen *PLUS*® filtration system	"-F" models & 2, 3, and 4 batteried	"-F" models & 2, 3, and 4 batteried	"-F" models & 2, 3, and 4 batteried	"-F" models & 2, 3, and 4 batteried	N/A	N/A	N/A

[1]*Basket lifts automatically lift baskets from oil when the timer has stopped. This allows operators to produce consistent product each time and minimizes waste due to user error.*

[2]*Oil reclamation systems allow restaurant operators to remove used oil easily and safely from their kitchens. Old cooking oil is transferred to a collection tank and then taken off site by a third-party company for refinement into clean biofuels.*

POWERFRY3™ (TR SERIES) | *High Performance, Low Operating Costs.*

1TR45D

STANDARD FEATURES:

- Patented ThreePass™ Heat Exchanger providing high energy efficiency

- Less than 750°F flue temperatures at maximum production rate

- Boil Out ByPass™, which easily removes boil out solution from fry tank without contact of drain manifold, filter pan or motor/pump

- SoftStart™ ignition system heats cold oil gently, extending oil life

- Available with KleenScreen *PLUS*® Filtration System

- All PowerFry3™ Series Gas Fryers are standard with electronic ignition —power button starts the fryer instantly

- C and D models available with basket lifts or rear oil reclamation

- Trouble-free adjustable casters — 2 swivel non-locking and 2 swivel locking

- Larger drain manifold in units with built-in filtration, resulting in increased flow

- 10-year limited tank warranty

POWERFRY 3™ (TR SERIES) | DIMENSIONS

Model	Available Controls	Dimensions (W x D x H)	Working Height	Tank Size
*Freestanding Fryers	50-lb, 70-lb and 90-lb*			
1TR45	A / D / C	15½" x 30⅛" x 47⅛"	36¼"	14" x 14"
1TR45	AF / DF / CF	15½" x 30⅛" x 47⅛"	36¼"	14" x 14"
1TR65	A / D / C	21" x 30⅛" x 47⅛"	36¼"	19½" x 14"
1TR65	AF / DF / CF	21" x 30⅛" x 47⅛"	36¼"	19½" x 14"
1TR85	A / D / C	21" x 34⅜" x 47⅛"	36¼"	19½" x 18¼"
1TR85	AF / DF / CF	21" x 34⅜" x 47⅛"	36¼"	19½" x 18¼"
*Battery: 2 Fryers	50-lb, 70-lb and 90-lb*			
2TR45	AF / DF / CF	31" x 30⅛" x 47⅛"	36¼"	14" x 14"
2TR65	AF / DF / CF	42" x 30⅛" x 47⅛"	36¼"	19½" x 14"
2TR85	AF / DF / CF	42" x 34⅜" x 47⅛"	36¼"	19½" x 18¼"
*Battery: 3 Fryers	50-lb, 70-lb and 90-lb*			
3TR45	AF / DF / CF	46½" x 30⅛" x 47⅛"	36¼"	14" x 14"
3TR65	AF / DF / CF	63" x 30⅛" x 47⅛"	36¼"	19½" x 14"
3TR85	AF / DF / CF	63" x 34⅜" x 47⅛"	36¼"	19½" x 18¼"
*Battery: 4 Fryers	50-lb, 70-lb and 90-lb*			
4TR45	AF / DF / CF	62" x 30⅛" x 47⅛"	36¼"	14" x 14"
4TR65	AF / DF / CF	84" x 30⅛" x 47⅛"	36¼"	19½" x 14"
4TR85	AF / DF / CF	84" x 34⅜" x 47⅛"	36¼"	19½" x 18¼"

A = Solid State Analog (Knob) | D = Solid State Digital | C = Programmable Computer | F = KleenScreen PLUS® Filtration

For 50-lb, 70-lb and 90-lb Gas Fryers:
NOTE: 2-, 3- and 4-battery fryers come standard with KleenScreen PLUS® Filtration Systems.
NOTE: Models ending in "-1" indicate fryer uses natural gas. Models ending in "-2" indicate fryer uses propane gas (LP).

POWERFRY3™ (TR SERIES) │ 50-LB & 70-LB VAT

1TR45D
Solid State Digital (D) Controls

1TR65D
Solid State Digital (D) Controls

Model	Number of Tanks	Total Oil Capacity	Production lbs/hr	Total BTU/hr	Built in KleenScreen *PLUS*® Filtration
50-lb Fryers with Solid State Knob (A) Controls					
1TR45A	1	50 lbs	69 lbs	70,000	N/A
1TR45AF	1	50 lbs	69 lbs	70,000	✓
2TR45AF	2	100 lbs	138 lbs	140,000	✓
3TR45AF	3	150 lbs	207 lbs	210,000	✓
4TR45AF	4	200 lbs	276 lbs	280,000	✓
50-lb Fryers with Solid State Digital (D) Controls					
1TR45D	1	50 lbs	69 lbs	70,000	N/A
1TR45DF	1	50 lbs	69 lbs	70,000	✓
2TR45DF	2	100 lbs	138 lbs	140,000	✓
3TR45DF	3	150 lbs	207 lbs	210,000	✓
4TR45DF	4	200 lbs	276 lbs	280,000	✓
50-lb Fryers with Programmable Computer (C) Controls					
1TR45C	1	50 lbs	69 lbs	70,000	N/A
1TR45CF	1	50 lbs	69 lbs	70,000	✓
2TR45CF	2	100 lbs	138 lbs	140,000	✓
3TR45CF	3	150 lbs	207 lbs	210,000	✓
4TR45CF	4	200 lbs	276 lbs	280,000	✓
70-lb Fryers with Solid State Knob (A) Controls					
1TR65A	1	70 lbs	81.8 lbs	80,000	N/A
1TR65AF	1	70 lbs	81.8 lbs	80,000	✓
2TR65AF	2	140 lbs	163.6 lbs	160,000	✓
3TR65AF	3	210 lbs	243.9 lbs	240,000	✓
4TR65AF	4	280 lbs	327.2 lbs	320,000	✓
70-lb Fryers with Solid State Digital (D) Controls					
1TR65D	1	70 lbs	81.8 lbs	80,000	N/A
1TR65DF	1	70 lbs	81.8 lbs	80,000	✓
2TR65DF	2	140 lbs	163.6 lbs	160,000	✓
3TR65DF	3	210 lbs	243.9 lbs	240,000	✓
4TR65DF	4	280 lbs	327.2 lbs	320,000	✓
70-lb Fryers with Programmable Computer (C) Controls					
1TR65C	1	70 lbs	81.8 lbs	80,000	N/A
1TR65CF	1	70 lbs	81.8 lbs	80,000	✓
2TR65CF	2	140 lbs	163.6 lbs	160,000	✓
3TR65CF	3	210 lbs	243.9 lbs	240,000	✓
4TR65CF	4	280 lbs	327.2 lbs	320,000	✓

VULCAN

Extended Oil Life, Lower Operating and Oil Costs and Improved Return on Investment = Savings.


STANDARD FEATURES:

- Patented filtration system extends oil life 200–400%

- Additional crumb screen basket, acting as a pre-screen to catch particulates, easing cleaning and improving speed of filtration (PowerFry™ Fryer Battery only)

- High-temperature discard hose

- Lightweight (less than 12 lbs.) stainless steel pan construction — easy cleaning and dishwasher safe

- Operates with most oil reclamation systems

- Easy-to-use filter controls

- Oil drain valve interlock switch with (A), (D) and (C) controls for each tank

- Hands-free oil return line is self-seating when drawer is closed

View demo video

The KleenScreen *PLUS*® filtration system comes with a stainless steel mesh, but also has a fabric filter option:
NOTE: Please contact Vulcan Customer Service for additional options required when using solid shortening.
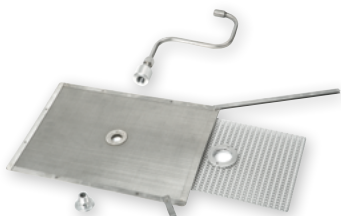
Included: Stainless Steel mesh
Filters down to 60 microns (size of grain of salt). Compatible with third-party paper filters
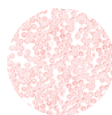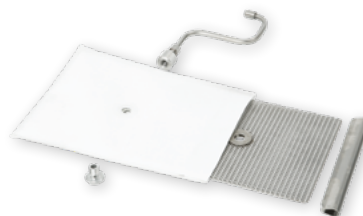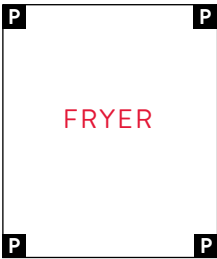

Upgrade: Fabric Filter
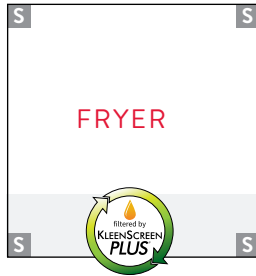Filters down to .5 microns (size of red blood cell)

See accessory page for more information.

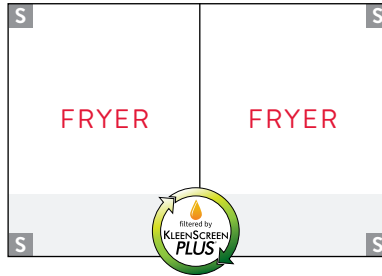## POWERFRY™ (TR & VK SERIES) | *KleenScreen PLUS® Filtration Locations*
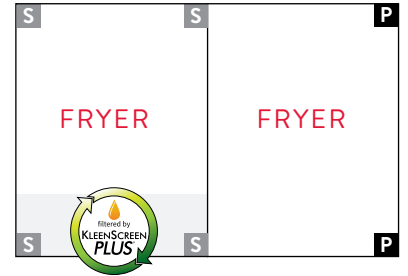
FREESTANDING
Without Filtration

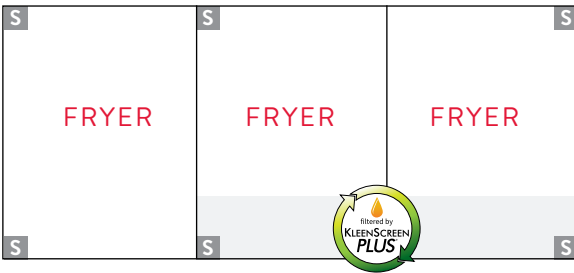P   P
FRYER
P   P

FREESTANDING
With Filtration

S   S
FRYER
S   S

filtered by KleenScreen PLUS

BATTERY: 2 FRYERS
50-lb Vat Size

S   S
FRYER   FRYER
S   S

filtered by KleenScreen PLUS

BATTERY: 2 FRYERS
70- and 90-lb Vat Size

S   S   P
FRYER   FRYER
S   S   P

filtered by KleenScreen PLUS

BATTERY: 3 FRYERS
50-lb Vat Size

S   S   S
FRYER   FRYER   FRYER
S   S   S

filtered by KleenScreen PLUS

BATTERY: 3 FRYERS
70- and 90-lb Vat Size

P   S   S   P
FRYER   FRYER   FRYER
P   S   S   P

filtered by KleenScreen PLUS
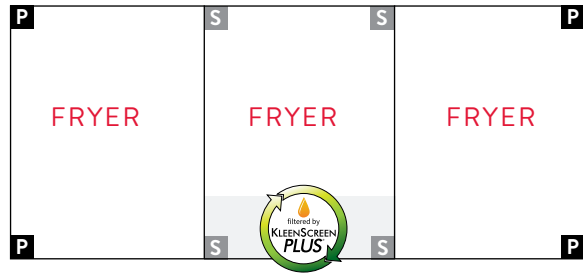
BATTERY: 4 FRYERS
50-lb Vat Size

P   S   S   P
FRYER   FRYER   FRYER   FRYER
P   S   S   P

filtered by KleenScreen PLUS
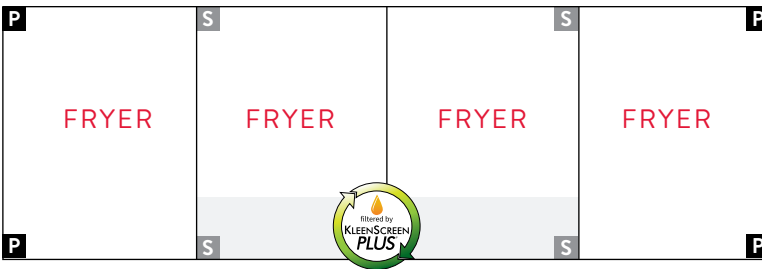
BATTERY: 4 FRYERS
70- and 90-lb Vat Size

P   S   S   P   P
FRYER   FRYER   FRYER   FRYER
P   S   S   P   P

filtered by KleenScreen PLUS

P Plate Mount

S Screw Mount