



1TR45F KLEENSCREEN® PLUS FILTRATION SYSTEM

Built-In Filter System for 1TR45F Fryers



SELL SHEET

Model 1TR45AF



SPECIFIER STATEMENT

Built-in filter system, Vulcan Model No. 1TR45F, (control type A, D or C) F (add suffix-F to fryer battery model No., i.e. 1TR45DF). Filter system accommodates one 45 lb. fryer. Filter vessel constructed of 16-gauge stainless steel. Filter pan weighs 12.2 lbs. 1/2 H.P. motor/pump circulates hot frying compound at the rate of 8 gallons per minute (60 Hz), activated by a one touch push button switch. System provided standard with stainless steel mesh filter screen. Optional Kleen-Screen PLUS® envelopes filter out particulate down to 0.5 microns. Dry fire safety prevention sequence available on 1TR45F models with C controls. 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 115 volt, 60 Hz, 1 phase power supply.

Overall Dimensions:

15½" w x 30¾" d x 47"h. Working height 37".
CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING

- ☐ Natural Gas
- ☐ Propane Gas

SPECIFY ALTITUDE

The 1TR45F Series fryer does not require any special adjustments for varying altitudes ranging from 0 - 10,000 feet for either Natural or Propane gas.

Project _____

AIA # _____ SIS # _____

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

MODELS

- ☐ **1TR45A:** Solid state analog knob behind the door. Accurate temperature control 150°-400°F. User selectable fat melt modes. Electronic ignition.
- ☐ **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

- Filter system accommodates 1TR45F
- Drain valve interlock switch – turns off gas burners automatically when draining oil
- 6" casters adjustable – 2 locking, 2 non-locking
- 16 gauge stainless steel filter pan; 70 lbs. frying compound capacity
- Stainless steel mesh filter and fabric envelope – 105 square inches
- 1/2 H.P. motor and pump circulates frying compound at a rate of 8.0 gallons per minute (60 Hz)
- One touch push button switch to engage pump and motor
- 4' high temperature discard hose
- Tank brush and clean-out rod
- 115 volts, 60 Hz, 1 phase (NEMA 5-15P)
- Dry fire safety prevention sequence available on C controls
- One year limited parts and labor warranty
- 10 year tank warranty

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- ☐ COVER-TANK – Stainless steel tank cover – doubles as a work surface top
- ☐ REFILLKIT-1 – Micro-filtration fabric envelopes, 6 filters per package
- ☐ FRYMATE-VX15 add-on dump station
- ☐ 3/4QD-HOSE-4 – 1¼" flexible gas hose with quick disconnect
- ☐ CONNECT-KITVULPF – Connects two fryers together (brackets, grease strip and hardware included)
- ☐ CONVKIT-1 – Contains 3 filter envelopes, stainless steel mesh insert and clip

OPTIONS (FACTORY INSTALLED)

- ☐ Rear oil reclamation discard connection
- ☐ Single and double basket lifts
- ☐ Prison security package
- ☐ Second year extended limited parts and labor warranty

1TR45F KLEENSCREEN® PLUS FILTRATION SYSTEM – Built-In Filter System for 1TR45F Fryers

Approved by _____ Date _____ Approved by _____ Date _____



1TR45F KLEENSCREEN® PLUS FILTRATION SYSTEM

Built-In Filter System for 1TR45F Fryers

INSTALLATION INSTRUCTIONS

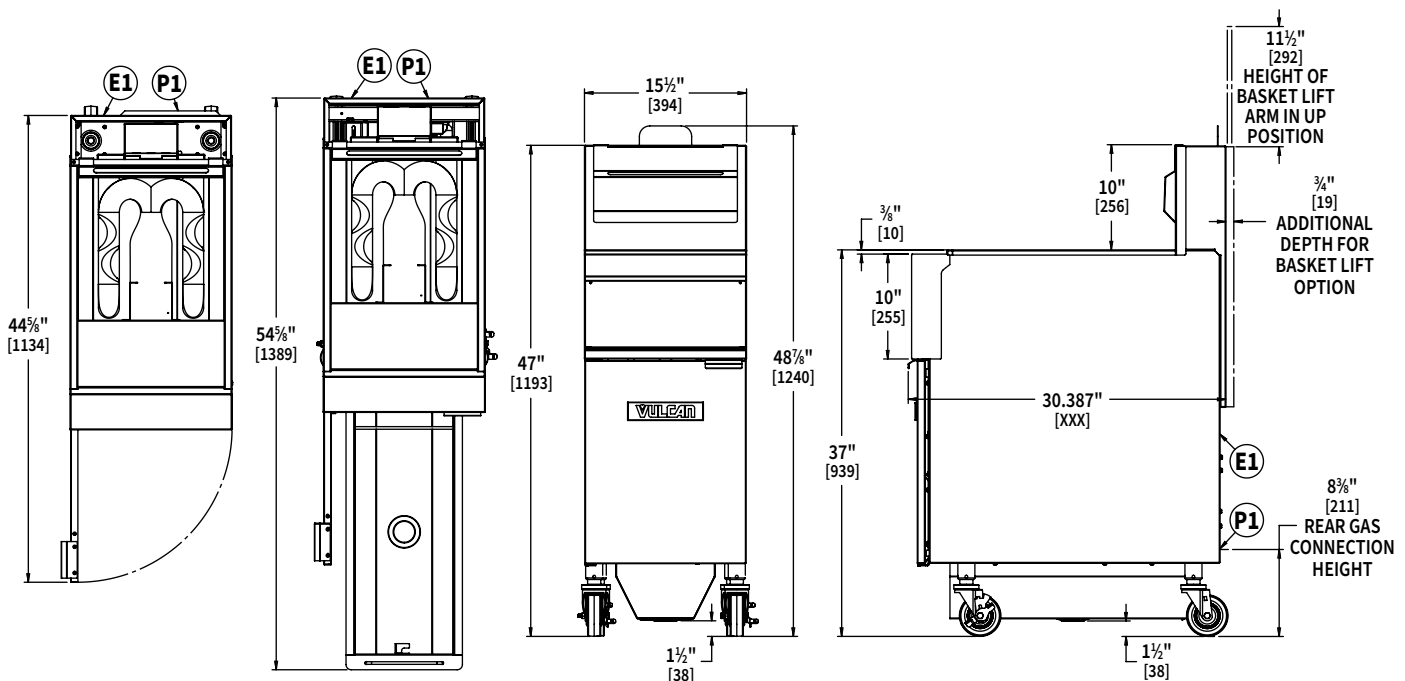
INSTALLATION MANUAL

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:

- Ⓟ ¾" (19 mm) OD rear gas connection.
- ⓔ1 NEMA 5-15P 120 volt cord & plug supplied with fryers.



CAD and/or Revit Files Available

| Individual Fryer Specifications | | | |
|---------------------------------|---------------|-----------|--------------|
| Model | Frying Area | Oil Depth | Oil Capacity |
| 1TR45F | 14" x 13 3/4" | 4 1/2" | 45 - 50 lbs. |

| Model | Filter Pan Capacity | Filter Area Stainless Steel Fabric Envelope | Motor | Pump | Electric Amps | Electric Power |
|--------|---------------------|---|-------------------|-------------|---------------|----------------|
| 1TR45F | 65 lbs. | 150 sq. in. | 1/3 H.P. 1725 RPM | 8 Gal./Min. | 115V 7.0A | 115V 60Hz 1Ph |

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