



D50G Decathlon Gas Fryer

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approval _____
 Date _____

D50G Decathlon Gas Fryer

Models

D50G



Standard Features

- Stainless steel frypot, front, door and sides
- Stainless steel basket hanger and two fry baskets 5.50" x 6.50" x 12" (14 x 16 x 30 cm) insulated handles
- Cool zone fry vessel construction
- Thermatron solid state temperature control system
- 6" (15 cm) adjustable steel legs
- Rack type basket support

Options & Accessories

- Casters
- Oil filtration system - see Super

Cascade (UFF), or Cascade (SUFF) spec sheet for details and electrical requirements

- Matching cabinet and dump station available with and without filtration
- Electronic ignition
- Automatic melt cycle
- Boil-out mode
- Automatic basket lifts - adds 6.4A; fryer depth becomes 31.75" (81 cm) and overall height becomes 54.25" (138 cm)
- Computer - add 1.0A
- See Dean Price List for optional accessories

Specifications

Advanced High-Production Frying
 Designed for uses where close temperature regulation is required for a mix of heavy loads and delicate products

Maximize your profits and get superior results with this high production fryer. While it uses as little as 35 lbs. (20 L) of oil to save on oil costs, the D50G will hold as much as 50 lbs. (28 L) of oil when needed. The full-size 14" x 14" (35 x 35 cm) frying area easily accommodates items from french fries to large size menu selections.

Make the most of your energy dollars with our exclusive Thermo-Tube design. The heating tubes are surrounded by oil and heat absorption is maximized with controlled flow tube diffusers. You get quick heat-up, for faster, more powerful volume cooking during peak periods, with 120,000 BTU/hr. (kcal 30,600/hr.) (35.2 kW).

Combine easy clean-up with long oil life - Dean's cool zone design minimizes wasteful oil deterioration by trapping debris under the cooking area. The sloped bottom and 1.25" (3.175 cm) drain valve allow quick oil and sediment draining.

Assure quick reaction time - Dean's thermatron solid state temperature control system, accurate to within plus or minus one degree, eliminates time lost in waiting between loads by providing accurate control of power for faster recovery.

Design a system to fit your needs - combine two or more units into a battery. Add optional basket lifts, computer, and filtration system for greater product consistency, plus safe and fast oil maintenance.

Invest in a product built to last - Dean fryers achieve long and dependable life through simplicity of design -- durable stainless steel diffusers and rugged cast iron burners keep maintenance to a minimum. Shipped standard with stainless steel frypot, front, door, and sides.



ISO 9001:2000

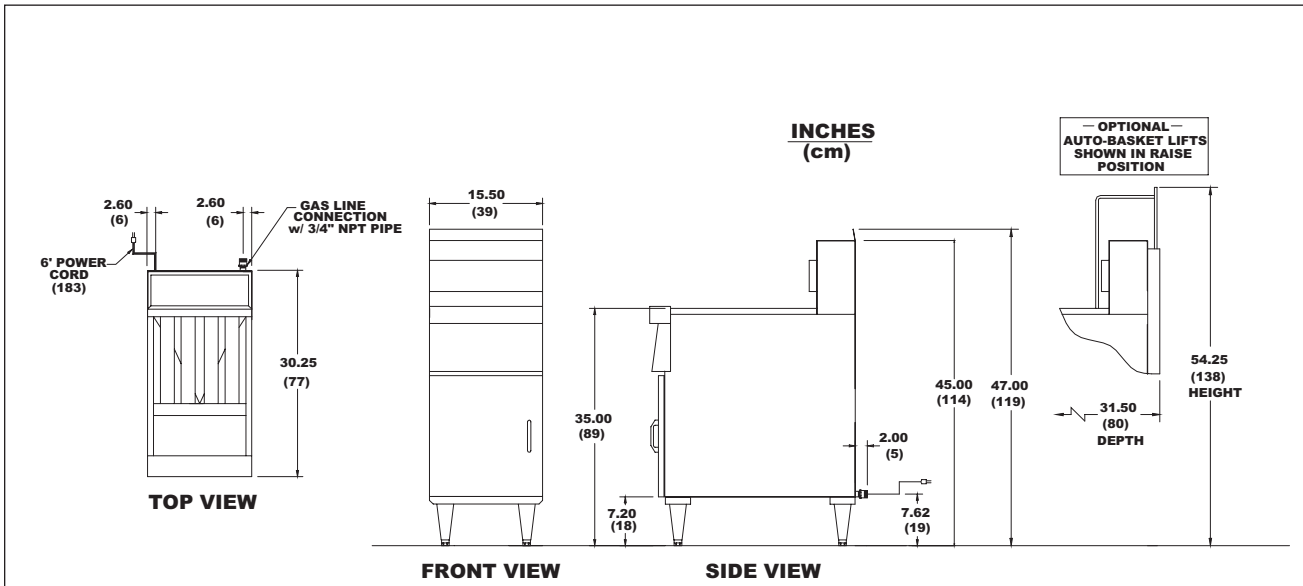


5489 Campus Drive
 Shreveport, LA 71129

Tel: 318-865-1711
 Tel: 1-800-221-4583
 Fax: 318-868-5987
 Email: info@dean.enodis.com

<http://dean.enodis.com>
 Bulletin No. 830-0041 4/06

Enodis®



DIMENSIONS:

MIN./MAX. OIL CAPACITY	SIZE (CM)				DRAIN VALVE (CM)	DRAIN VALVE HEIGHT (CM)	NO. OF TUBES	FRYING AREA (CM)	APPROXIMATE SHIPPING DIMENSIONS				
	WIDT H	DEPTH	OVERAL L HEIGHT	WORK HEIGHT					CLASS	SHIPPING LBS./CU. FT. (KG/M3)	DIMENSIONS (CM)		
35-50 lbs. (20-28 L)	15.50" (39)	31.25" (79)	47" (119)	35" (89)	1.25" (3.175)	17.50" (44)	4	14" x 14" (35 x 35)	85	180 lbs./15 (82/0,42)	H 48.5" (123)	W 22" (56)	L 36" (91)

POWER REQUIREMENTS:

NATURAL OR LP GAS INPUT RATING	GAS CONNECTION	ELECTRICAL REQUIREMENT
120,000 BTU/hr. (30,600 kcal) (35.2 kW)	3/4" N.P.T. regulator not required	120V/60~1Ø - 3.5A 230V/50~1Ø - 2A

ORDERING DATA:

Please specify:
Natural or propane gas
Altitude -- if above 2,000 ft. (610 m)

NOTE:

DO NOT CURB MOUNT

SHORT FORM SPECIFICATIONS:

Shall be DEAN free-standing cool zone deep fat fryer, Model D50G. Only 15.5" (39 cm) wide, 35-50# (20-28 L) oil capacity, requiring 120,000 BTU (30,600 kcal/hr.) (35.2 kW) natural or LP gas input (3/4" N.P.T. connection) and Thermatron solid state temperature control requiring 120V/3.5 A.