



DEAN

Job No. _____

Item No. _____

Quantity _____

D60G Decathlon Gas Fryers



D60G gas fryer standard with 150,000 BTU (37,783 kcal/hr.) (44 kW) burners and 60-75 lbs. (34-42L) oil capacity (shown with optional computer, basket lifts and casters).

Large Capacity/High Production
Designed for uses where close temperature regulation responds to a mix of large loads and delicate products

Maximize your profits and get superior results and higher production by providing precise temperature control, rapid recovery, and economical operation. With an oil capacity of 60-75 lbs., (34-42 liters) these units are ideal for everything from chicken and other breaded products to specialty foods and large size menu items requiring more frying area.

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. The energy is forced into the oil, with less going unused up the vent. You benefit with quick heat-up time, low idle costs, and low gas consumption per load of product cooked.

Enjoy rapid recovery - Dean's Thermatron solid state temperature control system, accurate to within plus or minus one degree, makes sure that your fryer responds to load demand as you add product.

Get superior results with the 150,000 BTU (37,783 kcal/hr) (44 kW) for frying large quantities fast.

Build on our versatility - combine two or more units into a battery. Add optional filtration for safe and fast oil filtering; or specify a computer or basket lifts to help assure product consistency. Positive sloped bottom with 1.25" (3.175 cm) drain valve allows quick oil and sediment draining.

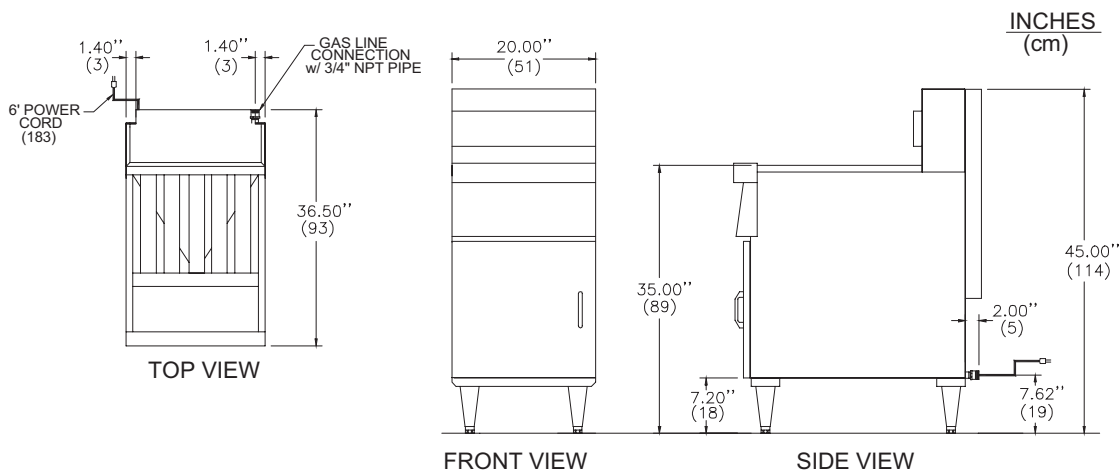
Enjoy lasting satisfaction - Dean fryers achieve long and dependable life through simplicity of design -- durable stainless steel diffusers and rugged cast iron burners keep maintenance to a minimum. Shipped standard with stainless steel frypot, front, door, and sides.



ISO 9001:2000



D60G Decathlon Gas Fryers



SPECIFICATIONS

Min./Max. Oil Capacity	Size (cm)				Drain Valve (cm)	Drain Valve Height (cm)	No. of Tubes	Frying Area (cm)	Approximate Shipping Dimensions				
	Width	Depth	Overall Height	Work Height					Class	Shipping lbs./cu.ft. (kg/m ³)	Dimensions (cm)		
60-75 lbs. (34-42 L)	20" (51)	36.50" (93)	45" (114)	35" (89)	1.25" (3.175)	19.75" (50)	5	18 x 18" (46 x 46)	85	255 lbs./28 (116/0,8)	H 55" (140)	W 29.5" (75)	L 43" (109)

POWER REQUIREMENTS

Natural or LP Gas Input Rating	Gas Connection	Electrical Requirement
150,000 BTU (37,783 kcal/hr.) (44 kW)	3/4" N.P.T. regulator not required	120V/60~1Ø - 3.5A 230V/50~1Ø - 2A

SHORT FORM SPECIFICATION

Shall be DEAN free-standing cool zone deep fat fryer, Model D60G. Only 20" (51 cm) wide, 60-75# (34-42 liters) oil capacity, requiring 150,000 BTU (37,783 kcal/hr.) (44 kW) natural or LP gas input (3/4" N.P.T. connection) and Thermatron solid state temperature control requiring 120V/3.5 A.

DEAN, whose policy is one of constant improvement, reserves the right to amend specifications without prior notice.

STANDARD FEATURES

- Stainless steel frypot, front, door, and sides
- Stainless steel basket hanger and two fry baskets
6 1/8" x 8 3/4" x 17" (15 x 22 x 43 cm)
- Cool zone fry vessel construction
- Thermatron solid state temperature control system
- 6" (15 cm) adjustable steel legs
- Rack type basket support

ORDERING DATA

Please specify:
Natural or LP gas
Altitude -- if above 2000 ft. (610 m)

DO NOT CURB MOUNT

OPTIONS

- Casters
- Oil Filtration system - see Super Cascade (UFF) or Cascade (SUFF) spec sheets for details and additional electrical requirements
- Matching cabinet and dump station available with and without filtration
- Electronic ignition
- Automatic melt cycle
- Boil-out mode
- Automatic basket lifts - adds 6.4 A; fryer depth becomes 38" (97 cm) and overall height becomes 54.25" (138 cm)
- COMPU-FRY frying computer - add 1.0A
- See Dean Price List for optional accessories

