



D80G Decathlon Gas Fryer

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

D80G Decathlon Gas Fryer

Models

D80G



Shown with optional casters, basket lifts and computer

Standard Features

- Stainless steel frypot, front, door and sides
- Stainless steel basket hanger and two fry baskets 6" x 8.75" x 16.75" (15.24 x 22.22 x 42.5 cm)
- Cool zone fry vessel construction
- Thermatron solid state temperature control system
- 6" (15 cm) adjustable steel legs

Options & Accessories

- Casters
- Oil filtration system - see Super Cascade, or Cascade spec sheet for details
- Electronic ignition
- Automatic melt cycle
- Boil-out mode
- Automatic basket lifts
- Computer
- Drain safety switch
- See Dean Price List for additional accessories

Specifications

Designed for large volume cooking of chicken and other products

Maximize your frying capacity - the 20" x 20" (51 cm x 51 cm) frying area is ideal for foodservice operations with high volume frying needs.

Save money on your energy bill with our exclusive Thermo-Tube design. The five 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 get quick heat-up, low idle cost, and low gas consumption per pound of product cooked.

High production capacity of 165,000 BTU (41,562 kcal) (48.3 kW) for faster, more powerful volume cooking during peak periods.

Manage your oil usage - utilizes 80-100 lbs. (45-56 L) of oil for optimum cooking power. Plus, Dean's cool zone design minimizes oil deterioration by trapping

debris under the cooking area, preventing carbonization of particles and oil contamination. The sloped bottom and 1.25" (3.175 cm) drain valve make cleaning fast and easy.

Assure rapid recovery - Dean's Thermatron solid state temperature control system, accurate to within plus or minus one degree, eliminates time lost in waiting between loads and ensures fast, accurate recovery.

Solve all of your frying needs - combine two or more units into a battery. Add optional filtration for safe and fast oil filtering. Specify automatic basket lifts and computers for consistent product every load.

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



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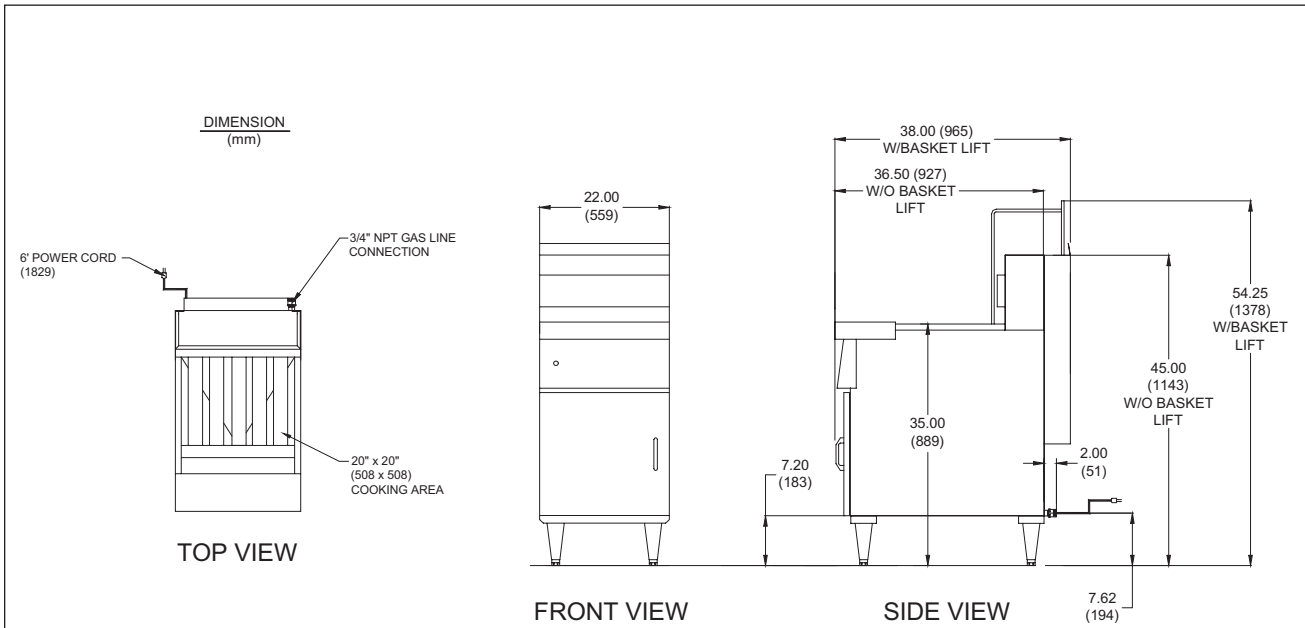
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Enodis®



D80G Decathlon Gas Fryer

Model# _____
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DIMENSIONS:

MIN./MAX. OIL CAPACITY	SIZE (MM)				DRAIN VALVE (mm)	DRAIN VALVE HEIGHT (mm)	NO. OF TUBES	FRYING AREA (mm)	SHIPPING lbs./cu. ft. (kg/m ³)
	WIDTH	DEPTH	OVERALL HEIGHT	WORK HEIGHT					
80-100 lbs. (45-56 L)	22" (559)	36.50" (927)	45" (1143)	35" (889)	1.25" (31.75)	19.75" (501)	5	20" x 20" (508 x 508)	270 lbs./35 (122/0,99)

POWER REQUIREMENTS:

NATURAL OR LP GAS INPUT RATING	GAS CONNECTION	ELECTRICAL REQUIREMENT
165,000 BTU/hr. (41,562 kcal) (48.3 kW)	3/4" N.P.T. regulator not required	120V/60~1Ø - 3.5A

ORDERING DATA:

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

NOTES:

Add 7.4A for basket lift and computer.

DO NOT CURB MOUNT

SHORT FORM SPECIFICATIONS:

Shall be DEAN free-standing cool zone deep fat fryer, Model D80G. Only 22" (55.8 cm) wide, 80-100# (45-56 liters) oil capacity, requiring 165,000 BTU (41,562 kcal) (48.3 kW) natural or LP gas input (3/4" N.P.T. connection) and Thermatron solid state temperature control requiring 120V/3.5 A.

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