



1824G & 2424G Flat-Bottom Gas Fryers

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

1824G & 2424G Flat-Bottom Gas Fryers

Models

1824G

2424G



1824G flat-bottom fryer shown with optional pan divider, marine edge top cap and casters.

Standard Features

- Tube-type frypot design
- 1824G -- 70 lb. (35 liter) oil capacity
- 2424G -- 90 lb. (45 liter) oil capacity
- 120,000 Btu/hr. input (30,600 kcal) (35.2 kw)
- Frying area 18" x 24" (46 x 61 cm) or 24" x 24" (61 x 61 cm)
- Large surface area designed for float-type frying
- Shallow oil depth allows for efficient recovery and efficient oil use
- Thermatron solid-state temperature control system
- Induced downdraft burner chamber with power exhaust system
- Mild steel frypot
- Stainless-steel front, door, and back riser
- Painted sides
- 6" (15 cm) adjustable legs

Options & Accessories

- Matching cabinet, holding station and food warmer available with and without filtration
- Oil filtration system - Super Cascade (UFF)
- Electronic ignition
- Automatic melt cycle
- Boil-out mode
- Special 38" (97 cm) stack height for low-height hood
- Front flue deflector
- Batter pan with lid
- Marine front edge
- Crumb tray rear mount
- Perforated pan divider
- Stainless-steel sides
- Casters

Specifications

Designed for delicate liquid-batter products and volume frying

Dean's flat-bottom fryers are specifically designed for high-volume frying of liquid batter and tempura-style foods. For this free-floating frying need, the wide shallow frying area of the flat-bottom fryer is a must. Delight your customers with a wide variety of fried foods from tortilla chips to taco shells to fish fillets and shellfish. The broad surface area has the capacity to meet peak demands for product.

Minimize your energy bill with our innovative induced-draft burner chamber with power exhaust system, which dramatically cuts idle time gas usage. Oil temperature is closely monitored with Dean's Thermatron solid-state temperature control system. The low ratio of oil-to-surface area ensures oil movement for consistent frying and low oil consumption.

Combine more efficiency with an expansive 18" x 24" (46 x 61 cm) or 24" x 24" (61 x 61

cm) fry area to maximize your profits. With a depth of only 3-1/2" (9 cm) in an unrestricted area, you can cook either very large products or large quantities of smaller products. The smooth, flat-bottom design accommodates hand utensils for easy product removal; and the mild-steel vessel bottom prevents sticking. Fry baskets may also be used to cook French fries, appetizers or other foods.

Build on our versatility by combining two or more fryers, either flat-bottom or cool zone units, into a battery. To keep foods hot, add an optional holding station and food warmer to a matching cabinet. For increased oil quality, add a Dean Super Cascade built-in oil filtration system. This convenient, easy filtering process encourages frequent filtering -- a critical part of maximizing oil life, especially with trans fat-free oils.

The fryers carry a one-year warranty -- parts and labor with a four-year limited warranty on the frypot.



5489 Campus Drive
 Shreveport, LA 71129
 USA

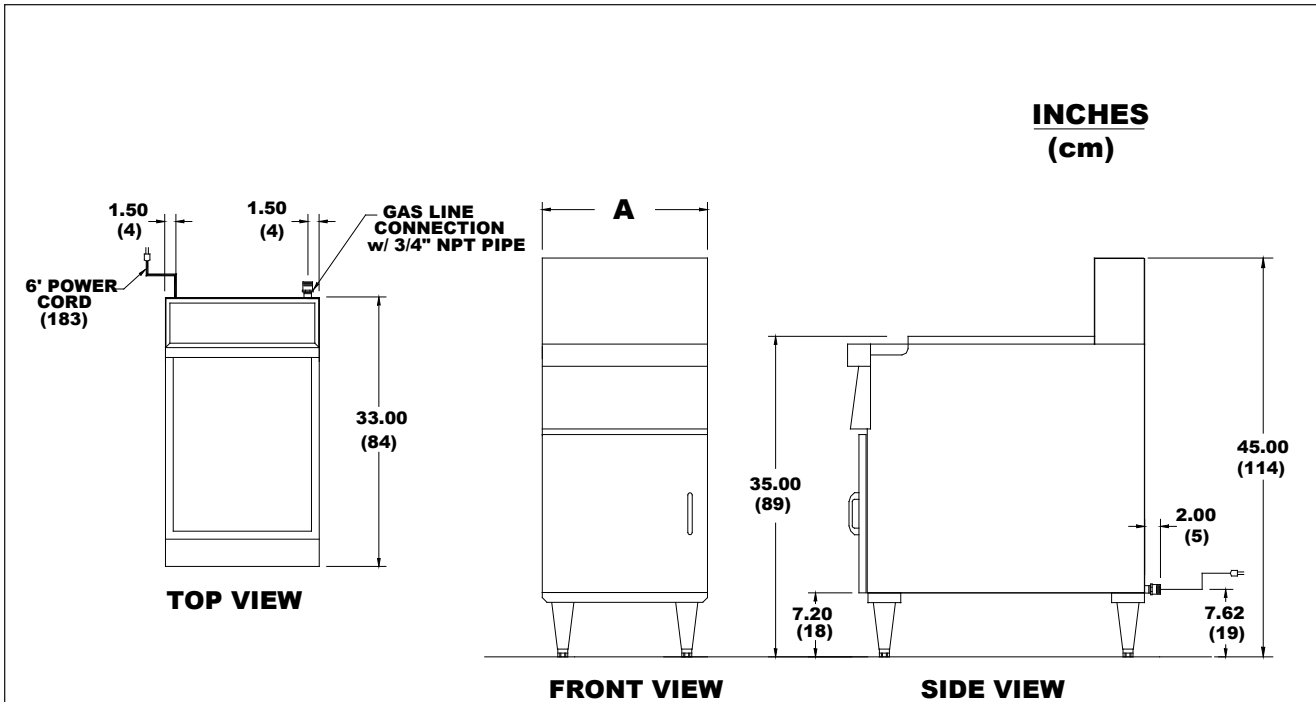
Tel: 318-865-1711
 Tel: 1-800-221-4583
 Fax: 318-868-5987
 E-mail: info@dean.enodis.com

<http://dean.enodis.com>
 Bulletin No. 830-0046 9/08

Enodis



1824G & 2424G Flat-Bottom Gas Fryers



DIMENSIONS

MODEL NO.	MIN./MAX.OIL CAPACITY	OVERALL SIZE (CM)				DRAIN VALVE	DRAIN VALVE HEIGHT	FRYING AREA	CU. FT.
		WIDTH (A)	DEPTH	OVERALL HEIGHT	WORK HEIGHT				
1824G	45-70 lb. (22-35 liter)	20" (51)	33" (84)	45" (114)	35" (89)	1-1/4" (3 cm)	15-1/4" (39 cm)	18" x 24" (46 x 61)	285/28 (129/0,8)
2424G	65-90 lb. (32-45 liter)	26" (66)	33" (84)	45" (114)	35" (89)	1-1/4" (3 cm)	15-1/4" (39 cm)	24" x 24" (61 x 61)	300/36 (136/1)

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.	120V/60~1Ø - 2.0A

SHORT TERM SPECIFICATION

The following description will assist with ordering the features desired for this equipment:

Shall be DEAN free-standing, flat-bottom deep fat fryer, Model _____. Only _____" wide, _____# oil capacity, requiring 120,000 Btu/hr. (30,600 kcal) (35.2 kW) natural or LP gas input (3/4" N.P.T. connection) (2 cm) and Thermatron solid-state temperature control requiring 120V/2.0A.

ORDERING DATA

Please specify:
Natural or LP gas
Altitude -- if above 2000 ft.

DO NOT CURB MOUNT

Model # _____
CSI Section 11400

5489 Campus Drive
Shreveport, LA 71129
USA

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

<http://dean.enodis.com>
Bulletin No. 830-0046 9/08
Litho in U.S.A. ©Frymaster, LLC

Enodis

Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>