



HD60G Series Gas Fryer

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

HD60G Series Gas Fryer

Models

- | | | |
|---------------------------------|---------------------------------|---------------------------------|
| <input type="checkbox"/> HD160G | <input type="checkbox"/> HD360G | <input type="checkbox"/> HD560G |
| <input type="checkbox"/> HD260G | <input type="checkbox"/> HD460G | <input type="checkbox"/> HD660G |



HD60G

Shown with optional computer and casters

Standard Features

- 80-lb. (40 liter) frypot oil capacity, 4" cooking depth
- 125,000 Btu/hr input
- High efficiency Thermo-Tube design
- Thermatron® solid state controls (120V required)
- Stainless steel frypot, front, door and sides
- Stainless steel, over-the-flue basket hanger and 2 fry baskets: 6" x 8-3/4" x 16-3/4" (15 x 22 x 43 cm)
- Single frypot fryer rear gas manifold is 3/4" and multiple frypot fryer rear gas manifold is 1"
- Wide cold zone
- 6" (15 cm) adjustable steel legs

Options & Accessories

- Compu-Fry computer
- CM4-S segmented computer
- Cascade and Super Cascade built-in oil filtration system
- Matching cabinet and dump station available with and without filtration
- Electronic ignition for effort-free lighting (recommended on all models)
- Automatic basket lifts
- Automatic melt cycle
- Boil-out mode
- Frypot covers
- Splash guard
- Oil disposal plumbing
- Frypot washdown plumbing
- Casters

Specifications

High Production, High Efficiency, Gas, Tube-Type Fryer Designed For High Volume Frying and Maximum Fuel Efficiency

Satisfy customers with consistently great-tasting foods. The HD60G large capacity fryers have a 80-lb. (40 liter) frypot oil capacity, and a cooking depth of 4" (102 mm). These fryers are specifically designed to fry bone-in chicken, other breaded products, and menu items requiring larger frying area.

Maximize your profits and make the most of your energy dollars with innovative design changes that have improved the efficiency of the Decathlon Fryers over 30%. Dean's exclusive Thermo-Tube design heating tubes have durable, stainless steel flow tube baffles, which efficiently transfer the fryer's 125,000 Btu/hr (31,486 kcal/hr) (37 kW) energy input to the surrounding oil. The energy is channeled into the oil, with less going unused up the vent. Attainment of set cooking temperature is rapid, yet controlled. This controlled heat-up minimizes oil breakdown, reduces idle costs and lowers gas consumption per pound of product cooked.

Utilizes precise temperature control during heat up and recovery to maintain oil life and safeguard the quality of the foods being cooked. Dean's Thermatron solid state controls assure pinpoint accuracy of oil temperature (within plus or minus one degree) and allow the fryer to respond instantly to changes in load conditions.

The wide cold zone catches crumbs and sediment from the frying area. These particles are trapped in the cold zone where they do not carbonize, contaminate shorten-

ing or cling to fried foods. The bottom of the frypot is sloped toward the front and is equipped with a 1-1/2" (3.81 cm) full port drain valve and 3" (7.61 cm) drain line, allowing quick oil and sediment draining.

Enjoy lasting satisfaction. Dean fryers achieve long and dependable life through simplicity of design. Durable stainless steel baffles and reliable, built-to-last high-efficiency burners keep maintenance to a minimum.

Build on Dean's versatility to "Fit the Way You Fry". Combine one or more units into a battery; add an optional built-in filtration system; or specify a computer or basket lifts to help assure product consistency.

Optional Super Cascade** built-in filtration system is available. The system utilizes a 4 GPM (15 LPM) pump and has a 3" round drain system, which makes filtering fast, safe, and convenient. An 8 GPM (30 LPM) pump option is available to further enhance the filtration process. Ease-of-use encourages frequent filtering, which maximizes oil life.

Compu-Fry and CM4-S computer controls are available as options that allow product specific cooking programming and premium control of oil temperatures and cooking curves. The CM4-S segmented computer is specially designed to provide the sensitivity needed for high volume, bone-in chicken. It offers 9 programmable cooking intervals per product key, "time to filter" notification, pre-programmed cooking curves and other features.

**Not available for HD160G.



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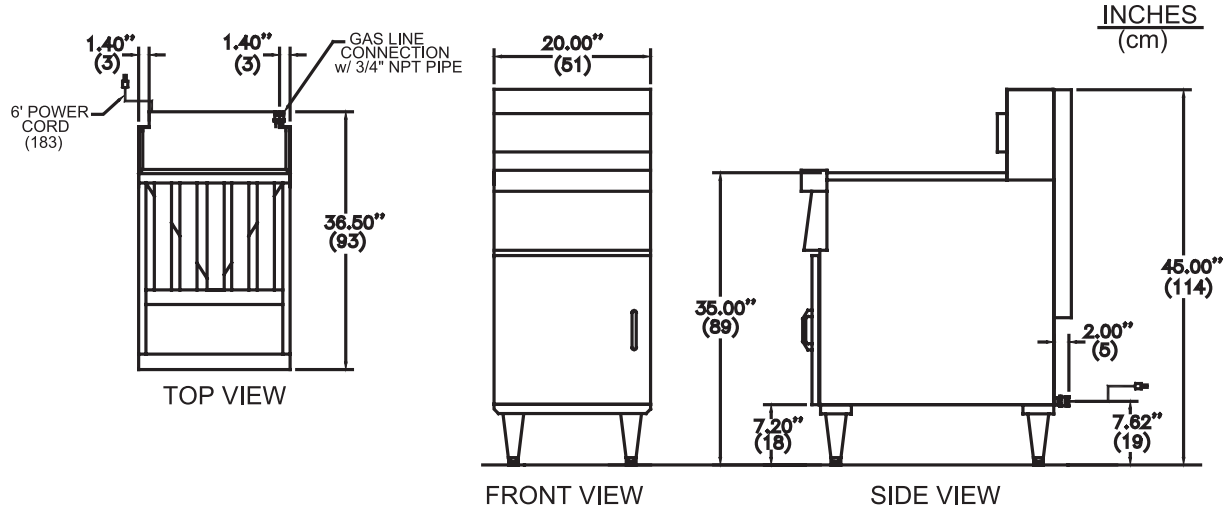
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Enodis



HD60G Series Gas Fryer

Model # _____
CSI Section 11400



DIMENSIONS Min./Max. Per Fryer Oil Capacity -- 80 lbs. (40 liters)

MODEL NO.	SIZE (mm)			DRAIN HEIGHT (mm)	NO. OF TUBES	FRYING AREA (cm)	SHIPPING INFO			DIMENSIONS (mm)		
	HEIGHT	WIDTH	DEPTH				WEIGHT	CLASS	CUBE	HEIGHT	WIDTH	DEPTH
HD60G	45" (1143)	20" (508)	36.5* (927)	12.5" (317.5)	5	18" x 18" (46 x 46)	255 lbs. (116 kg)	85	39.7 cu. ft.	55" (1397)	29" (737)	43" (1092)

*without basket lifts

POWER REQUIREMENTS

NATURAL OR LP GAS INPUT RATING	GAS CONNECTION	ELECTRICAL REQUIREMENT
125,000 BTU/hr. (31,486 kCal/hr.) (36.6 kW)	3/4" N.P.T. regulator not required	120V/60~1Ø - 3/5A

INTERNATIONAL VOLTAGES:
220/230/250

SHORT TERM SPECIFICATION

Shall be DEAN cool zone, deep fat, high efficiency fryer, Model _____. Only _____" (____cm) wide, 80 lb. (40 liters) oil capacity, requiring 125,000 BTU/hr. (31,486 kCal/hr.) (36.6 kW) natural or LP gas input (3/4" N.P.T. connection).

NOTES:

CLEARANCE INFORMATION

A minimum of 24" (610 mm) should be provided at the front of the unit for servicing and proper operation, and 6" (152 mm) between the sides and rear of the fryer to any combustible material.

POWER CORDS: On 1 to 3 battery units, 1 power cords supplied
On 4 and 5 battery units, 2 power cords supplied
On 6 battery units, 3 power cords supplied

NOTE: Add 1 additional power cord for filtration.

STANDARD ACCESSORIES

- 6" adjustable legs
- Rack-type basket support
- Basket hanger
- Two twin baskets or one full basket

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