



# Application Series Gas Fryers

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400 \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

Application Series Gas Fryers

## Models (available for combination)

- |                               |                                 |                                 |                               |
|-------------------------------|---------------------------------|---------------------------------|-------------------------------|
| <input type="checkbox"/> H55  | <input type="checkbox"/> MJ35   | <input type="checkbox"/> D60G   | <input type="checkbox"/> D50G |
| <input type="checkbox"/> MJ45 | <input type="checkbox"/> HD60G* | <input type="checkbox"/> HD50G* |                               |



Model Shown is DF400 H255-D260  
 The Application Series is available in dozens of custom options and multi-unit combinations.

## Standard Features

- The ability to combine open-pot and tube-type fryers together in one battery\*
  - Super Cascade Filtration (located under one Frymaster and one Dean fryer -- see list of available combinations)
  - Computer Magic®
  - Electronic ignition, automatic melt cycle, boil-out mode
  - 3" round drain system to common down-spout
  - Stainless steel frypot, door and cabinet
  - Rack-type basket support
- Available Frymaster Models: \*H55/MJ45/MJ35**
- See individual fryer spec sheets for specific standard features.
- Available Dean Models: \*HD60G/D60G/HD50G/D50G**
- See individual fryer spec sheets for specific standard features
- Super Cascade Under Fryer Filtration System**
- Automatic, hands-free connection
  - Two-step process -- open drain valve, open return valve to activate pump and return oil to the fryer

- Ramp supports engage and lift filter pan off floor to effortlessly clear floor-mats
- Large sump with secure hold-down ring ensures proper vacuum and superior oil filtration
- Self-flush rear return makes for ease of cleaning
- 1-1/2" full port drain valve makes for easy draining and no clogs

## Options & Accessories

- Frypot cover
- Stainless steel apron drain with basket (interchangeable right or left side)
- Flexible metal connector with quick-connect coupler
- Sediment tray
- Screen type basket support
- 8 GPM pump (30,2 LPM) steel gear pump upgrade
- 5' wash down hose and nozzle assembly
- Drain flush option for cleaning heavy sediment drain manifold

## Specifications

### Specifically designed for high production frying with the benefits of both open-pot, tube-type and/or flat bottom frying

Frymaster H55 gas fryers have a maximum 50 lbs. (25 liters) shortening capacity and frying area of 14" x 15" (356 x 381 mm). This 80,000 BTU (20,151 kCal/hr.) (23.4 kW) model is designed for high volume frying with maximum fuel efficiency.

Frymaster MJ45 gas fryers have a maximum 40 lbs. (20 liters) shortening capacity and frying area of 14" x 15" (356 x 381 mm). This 122,000 BTU (30,730 kCal/hr. (35.8 kW) model is designed for high volume frying.

Frymaster MJ35 gas fryers have a maximum 30 lbs. (15 liters) shortening capacity and frying area of 12" x 15" (305 x 381 mm). This 110,000 BTU (27,700 kCal/hr.) (32.2 kW) model is designed for all-purpose frying.

Dean HD60G gas fryers have a maximum 80 lbs. (40 liters) shortening capacity and frying area of 18" x 18" (46 x 46 mm). This 125,000 BTU (31,486 kCal/hr.) (37 kW) model is designed for uses where close temperature regulation responds to a mix of large loads and delicate products with high efficiency.

Dean D60G gas fryers have a maximum 75 lbs. (37 liters) shortening capacity and frying area of 18" x 18" (46 x 46 mm). This 150,000 BTU (37,783 kCal/hr.) (44 kW) model is designed for large capacity/high production frying where close temperature regulation responds to a mix of large loads and delicate products.

Dean HD50G gas fryers have a maximum 50 lbs. (25 liters) shortening capacity and frying area of 14" x 14" (35 x 35 mm). This 95,000 BTU (23,940 kCal/hr.) (27.8 kW) model is designed for advanced high-production frying plus economy of operation

Dean D50G gas fryers have a maximum 50 lbs. (25 liters) shortening capacity and frying area of 14" x 14" (35 x 35 mm). This 120,000 BTU (30,600 kCal/hr.) (35.2 kW) model is designed for advanced high production frying.

The Super Cascade Under Fryer filter system is designed for trouble-free filtering without wasting valuable space. It fits conveniently under one Frymaster and one Dean fryer and can filter batteries of up to eight fryers.



\*Not included



\*H55, and HD50 Models

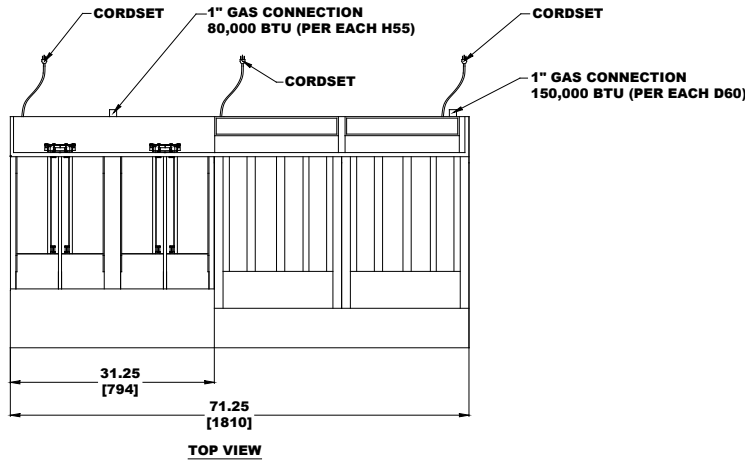
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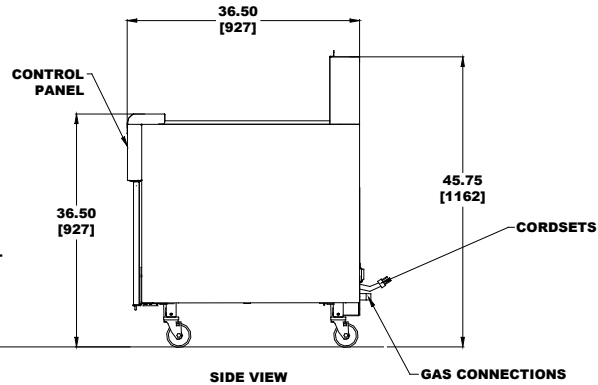
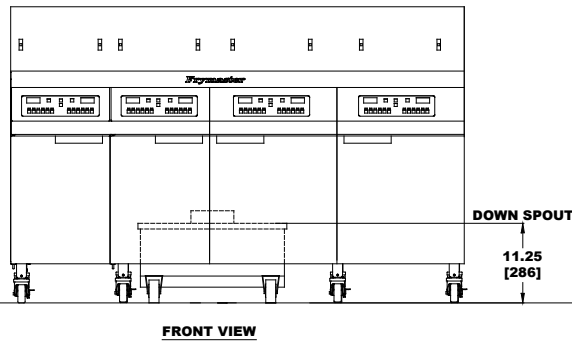
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Enodis®

Model Shown is DF400 H255-D260  
Other combinations are available.



INCHES  
MM



**DIMENSIONS**

MODEL NO.	OVERALL SIZE (MM)			NET WEIGHT	DRAIN HEIGHT	SHIPPING INFORMATION					
	HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CU. FT.	DIMENSIONS		
DF400 H255-D260	45" (1143)	71.25" (1810)	36.5" (927)	942 lbs. (427 kg)	13" (330)	1,000 lbs. (373 kg)	77.5	109.5	<b>H</b> 55" (1397)	<b>W</b> 80" (2032)	<b>L</b> 43" (1092)

MODEL	MAX OIL CAPACITY (LITERS)	SIZE (CM)			APPROXIMATE WEIGHT
		WIDTH	DEPTH	HEIGHT	
85UFF	85 lbs. (42)	16.12" (41)	29.63" (75.26)	10.25" (26)	210 lbs. (95)

**POWER REQUIREMENTS**

MODEL NO.	NATURAL OR LP GAS INPUT RATING	ELECTRICAL	GAS CONNECTION
H55 H55-2	80,000 BTU/hr. input (20,151 kCal) (23.4 kW)	Non-basket lift 120V (1.0 AMP) 220V (0.5 AMP) Basket Lift 120V (7.0 AMP) 220V (3.5 AMP)	1" N.P.T. regulator not required
D60	150,000 BTU/hr. input (37,783 kCal/hr.) (44 kW)	120V/60~ 1ø (3.5 AMP) 230V/50~ 1ø (2 AMP)	1" N.P.T. regulator not required
85UFF	N/A	120V/60 Hz/1 ph (6.2 AMP)	N/A

**HOW TO SPECIFY**

DF400 H255-D260 Free-standing gas fryers with computer controls, under fryer built-in oil filtration, stainless steel frypots, doors and cabinet.

**NOTES**

Supply Voltage 120V 60 Hz -- Control Voltage 24V 60 Hz.  
120 VAC 5 ft. (1.5 m) grounded cord set provided.  
Recommended minimum store supply pressure to be 6" W.C. for NAT Gas, and 11" W.C. for L.P. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 3.0" W.C. natural or 8.25" W.C. L.P. Incoming supply line should be 1-1/2". Should flexible gas line be used, it must be AGA approved, commercial type and sized per the gas line size in above drawing.

**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.

Model # \_\_\_\_\_  
CSI Section 11400

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