

Dean Fryers



When Your Operation Needs a Dependable Fryer, You Need a Dean®

Dean is manufactured by Frymaster and backed by Manitowoc STAR Service.



Tube-Type Design

Superior design elements combine to create tube-type fryers with outstanding performance and renowned durability. The Dean tube-type frypot design features a wide cold zone to capture crumbs and sediment from the cooking area. It is the fryer of choice for heavy sediment foods, especially wet-battered products. Twenty percent of the fryer’s oil is contained below the heat-exchange tubes at a temperature below 300° F allowing adequate space for crumbs and sediment to collect so that they do not accelerate oil breakdown or cling to fried foods. And since the crumbs and sediment are away from the food, flavor transfer is minimized. The positive-sloped frypot allows the oil to drain faster and thoroughly flush the loose food particles from the frypot.



Thermo-Tube Burner System

Dean’s exclusive Thermo-Tube heat exchange tubes have durable, stainless-steel, heat-diffusing baffles, which efficiently transfer the energy input to the surrounding oil. The proprietary swirl-design baffles are made of a high-performance alloy steel giving them superior strength and high-temperature stability. The baffles slow and redirect the flow of energy through the tubes in a controlled manner to efficiently provide even heat distribution to the oil so less goes unused up the vent. This ensures accurate cooking temperatures needed to produce high-quality fried foods and enhances temperature recovery between cooks making it easy to meet peak demands. The reliable, built-to-last, cast iron burners keep maintenance to a minimum.

Built-in Filtration

Routine filtration maximizes oil life and ensures consistent production of great-tasting foods. The by-products created by high-heat frying take a toll on oil life unless a daily system of filtration and cleaning is in place. This is particularly true with heavy-sediment foods, and that’s why Dean Cascade and Super Cascade built-in filters make filtration quick (3-5 minutes), convenient, reliable and safe for the operator. One lever opens and closes the drain valve and a second turns the filter pump on and off. Everything needed for filtration is housed at the worker’s fingertips inside the fryer—no need to attach a drain spout or handle a hot hose.



Thermatron™ Temperature Controller

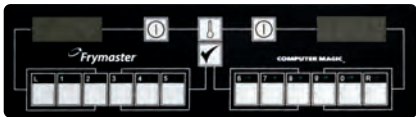
Dean’s exclusive Thermatron temperature controller available on High Efficiency Decathlon and Performance Decathlon fryers assures pinpoint accuracy of oil temperature (within plus or minus one degree) and allows the fryer to respond instantly to changes in load conditions. Precise temperature control during heat-up and recovery maximizes oil life and safeguards the quality of foods being cooked. Additional controller options add features that increase the fryers’ ease of use such as the boil-out switch, which keeps water temperature below boiling to prevent treated water from boiling out of the fryer during the cleaning procedure. The Thermatron controller also supports an optional drain safety switch on the fryer’s drain valve, which protects the frypot and burner system from accidental damage while removing oil from the fryer.



Additional Controller Options



CM 3.5 Controller



Smooth, touch pad surface; multi-product programmable controller automatically stretches cook time to provide consistent food quality regardless of the product load. LED’s display cooking time countdown (with audible alarm) and provide precise frypot temperature checks. The unit also features controlled boil-out at steady 195°F (80°C), recovery “test time”, programmable “shake” and “hold” times, and more. Available with full or split-pot fryers.

Electronic Timer Controller



Times the cook operation and signals audibly when cooking is complete. Automatically selects Fahrenheit/Celsius temperature values and stores the current time and temperature settings when the unit is turned off. The Electronic Timer Controller operates full or split-pot models with basket lifts. Features temperature check, boil-out, melt cycle and lighted display.*

Digital Controller



Optional control for high-efficiency gas and electric Dean fryers. Smooth touchpad control panel is attractive and easy to operate. Features constant temperature display, melt cycle, lighted digital display, and Fahrenheit/Celcius values.*

* See price list for models available with computer option.



OUR STAR SERVICE COMMITMENT
IS SECOND TO NONE

When you buy a Frymaster fryer, receiving a great fryer is only the beginning. Our commitment to customer service is as solid as our track record of manufacturing superior-quality foodservice equipment. It starts with our experienced sales team and authorized Frymaster distribution network, who help you choose the right fryer(s) based on your operation’s volume, labor, menu and energy source (gas or electric). After the sale, a technical support hotline is available to you 24/7. Factory-authorized service centers provide further assistance in the field, with authorized CFESA service persons responding promptly to your service needs. Our international service network provides the same response and assistance worldwide. It’s all part of our commitment to keeping your fryers up and running in the kitchen - earning more profits for your operation. That’s our promise to you, and we will never fail to deliver on it.

High-Efficiency Decathlon Series Gas Fryers (HD)

Designed for high-volume frying and maximum energy efficiency.

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 40%. The MVPs of high-efficiency, tube-type frying, the HD gas fryers have low idle costs, offer low gas consumption per pound of food cooked, and extend oil life.

- Improved gas flow and heat transfer designs improve efficiency more than 40% over previous models.
- 6" vs 4" diameter tubes provide 36% more surface area for heat transfer from the input energy to the oil. This minimizes the heat stress on the oil, preserving oil life.
- Exclusive Thermo-Tube design and proprietary baffles efficiently transfer the fryer's energy input into the oil. Less heat goes unused up the vent and into the kitchen - this saves energy dollars and keeps the kitchen cooler.
- Instant and controlled response to changes in cooking loads lowers gas consumption per pound of food cooked and reduces idle costs.
- High-production cooking capacity and fast recovery meet high-volume peak demands, while realizing energy savings.
- The Thermantron temperature control system ensures pinpoint oil temperature accuracy (within plus or minus one degree) and allows the fryer's heat exchange system to respond instantly to changes in load conditions.
- Robust, RTD, 1° compensating temperature probe.
- Wide cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and make routine frypot cleaning easy.



HD50G/HD60G High-Efficiency Decathlon Series Fryers

- HD50G**
- 100,000 Btu/hr. (25,189 kcal/hr.) (29.3 kw/hr.)
 - 14" x 14" x 3-3/4" (35 x 35 x 9.5 cm) frying area
 - 50-lb. (25-liter) oil capacity
 - Cooks 72 lbs. (33kg) of French fries/hr.
- HD60G**
- 125,000 Btu/hr. (31,486 kcal/hr.) (36.6 kw/hr.)
 - 18" x 18" x 3-3/4" (46 x 46 x 9.5 cm) frying area
 - 80-lb. (40-liter) oil capacity
 - Cooks 107 lbs. (49kg) of French fries/hr.



Model HD50G shown with optional casters

HD63G/HD65G High-Efficiency Decathlon Series Fryers

- HD63G**
- 125,000 Btu/hr. (31,486 kcal/hr.) (36.6 kw/hr.)
 - 18" x 18" x 4-5/8" (46 x 46 x 11.8 cm) frying area
 - 85-lb. (42-liter) oil capacity
 - Cooks 99 lbs. (45kg) of French fries/hr.
- HD65G**
- 125,000 Btu/hr. (31,486 kcal/hr.) (36.6 kw/hr.)
 - 18" x 18" x 5-3/4" (46 x 46 x 14.6 cm) frying area
 - 100-lb. (50-liter) oil capacity
 - Cooks 78 lbs. (35kg) of French fries/hr.



Model HD63G shown with optional CM 3.5 controller and casters

Decathlon Series Performance Gas Fryers

Designed for high-volume frying and controlled performance.

Satisfy customers with consistently great-tasting foods. Thermo-Tube design and Thermantron temperature control system ensure efficient heat transfer and precise temperature control.

- High-production cooking capacity and fast recovery meet high-volume frying needs.
- A larger heat-transfer area reduces the heat per square inch needed to attain and maintain desired cooking temperatures, which reduces the oil's heat load and therefore the breakdown of the oil.
- Stainless-steel baffles and reliable, built-to-last, burners keep maintenance to a minimum.
- Precise temperature control during heat-up and recovery protects oil from excessive high-heat damage.
- Robust, RTD, 1° compensating temperature probe.
- The wide cold zone traps sediment away from the cooking area, safeguarding oil quality and the quality of the food.
- Easy clean-up features that allow quick oil and sediment draining are a forward sloped bottom, 1-1/4" to 1-1/2" full-port drain valve, and a 3" drain line. A built-in filtration option supports routine frypot cleaning and oil filtration, key practices that maximize oil life and maintain food quality.
- Multiple customization options allow you to combine two or more units into a single battery. Add an optional built-in filtration system, or specify a CM 3.5 controller or basket lifts to further ensure premium product consistency.



D50G/D60G/D80G

- D50G**
- 120,000 Btu/hr. (30,600 kcal/hr.) (35.2 kw/hr.)
 - 14" x 14" x 3-1/4" (35 x 35 x 8.3 cm) frying area
 - 50-lb. (25-liter) oil capacity
 - Cooks 63 lbs. (27kg) of French fries/hr.
- D60G**
- 150,000 Btu/hr. (37,783 kcal/hr.) (44kw/hr.)
 - 18" x 18" x 3-3/4" (46 x 46 x 9.5 cm) frying area
 - 75-lb. (37-liter) oil capacity
 - Cooks 92 lbs. (42kg) of French fries/hr.
- D80G**
- 165,000 Btu/hr. (41,562 kcal/hr.) (48.3 kw/hr.)
 - 20" x 20" x 3-3/4" (51 x 51 x 9.5 cm) frying area
 - 100-lb. (50-liter) oil capacity
 - Cooks 105 lbs. (48kg) of French fries/hr.

Model D60G shown with optional CM 3.5 controller, basket lifts, and casters



Super Marathon Series Standard Gas Fryers



Designed for versatile frying production and solid performance.

These all-purpose fryers feature outstanding Dean reliability and durability. Whether it's a single fryer, a fryer with a built-in filter, or a battery of fryers with a filtration system, Super Marathon fryers achieve long and dependable life through simplicity of design.

- Millivolt pilot system – requires no electrical hookup.
- Durable temperature probe efficiently senses temperature changes and activates burner response.
- Oil capacity options accommodate a wide range of frying needs – everything from French fries, breaded products, and specialty foods to bone-in chicken.
- Wide cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and support routine frypot cleaning.
- Proven Thermo-Tube heat transfer system ensures outstanding reliability and durability.



SM40G/SM50G/SM60G/SM80G

- SM40G**
- 105,000 Btu/hr. (26,481 kcal/hr.) (30.8 kw/hr.)
 - 14" x 14" x 3-1/4" (35 x 35 x 8.3 cm) frying area
 - 43-lb. (21-liter) oil capacity
 - Cooks 57 lbs. (26kg) of French fries/hr.

- SM50G**
- 120,000 Btu/hr. (30,600 kcal/hr.) (35.2 kw/hr.)
 - 14" x 14" x 3-1/2" (35 x 35 x 8.9 cm) frying area
 - 50-lb. (25-liter) oil capacity
 - Cooks 60 lbs. (27kg) of French fries/hr.

- SM60G**
- 150,000 Btu/hr. (37,783 kcal/hr.) (44 kw/hr.)
 - 18" x 18" x 3-3/4" (46 x 46 x 9.5 cm) frying area
 - 75-lb. (37-liter) oil capacity
 - Cooks 86 lbs. (39kg) of French fries/hr.

- SM80G**
- 165,000 Btu/hr. (41,562 kcal/hr.) (48.3 kw/hr.)
 - 20" x 20" x 3-3/4" (50 x 50 x 9.5 cm) frying area
 - 100-lb. (50-liter) oil capacity
 - Cooks 104 lbs. (47kg) of French fries/hr.

Model SM50G shown with optional casters



SM50G/SM20G

Combines full-size and half-size fryers for increased volume and menu flexibility. Three twin fry baskets standard.

- SM50G**
- 120,000 Btu/hr. (30,600 kcal/hr.) (35.2 kw/hr.)
 - 14" x 14" x 3-1/2" (35 x 35 x 8.9 cm) frying area
 - 50-lb. (25-liter) oil capacity
 - Cooks 60 lbs. (27kg) of French fries/hr.

- SM20G****
- Half-size gas fryer
 - 50,000 Btu/hr. (12,594 kcal/hr.) (14.6 kw/hr.)
 - 6-3/4" x 14" x 3-7/8" (17 x 35 x 9.8 cm) frying area
 - 23-lb. (12-liter) oil capacity

Model SM50G/20G shown with optional casters

** Not sold as a single free-standing fryer. Must be sold in combination with another fryer.



Super Runner Fryers



Designed to economically meet basic frying needs.

Dean Super Runner Fryers, the front running value fryer of choice, outpace the competition in performance and value.

- Meet varied production capacity needs with 40 - 75 lb. oil capacity options
- Can be utilized in operations with gas or electric utilities
- Require no electrical hook-up for gas models
- Have a low warranty failure rate

Super Runner Value Gas Fryer

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| <p>SR42G</p> <ul style="list-style-type: none">• 105,000 Btu/hr. (26,481 kcal/hr.) (30.8 kw/hr.)• 14" x 14" x 3-7/8" (35 x 35 x 9.8 cm) frying area• 43-lb. (21-liter) oil capacity• Cooks 57 lbs. (26kg) of French fries/hr. | <p>SR52G</p> <ul style="list-style-type: none">• 120,000 Btu/hr. (30,600 kcal/hr.) (35.2 kw/hr.)• 14" x 14" x 3-1/2" (35 x 35 x 8.9 cm) frying area• 50-lb. (25-liter) oil capacity• Cooks 60 lbs. (27kg) of French fries/hr. | <p>SR62G</p> <ul style="list-style-type: none">• 150,000 Btu/hr. (37,783 kcal/hr.) (44 kw/hr.)• 18" x 18" x 3-3/4" (46 x 46 x 9.5 cm) frying area• 75-lb. (37-liter) oil capacity• Cooks 86 lbs. (39kg) of French fries/hr. |
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Model SR42G shown with optional casters



Super Runner Value Electric Fryer

- SR14E**
- 14 kw
 - 13-3/4" x 13-3/4" x 5-1/4" (35 x 35 x 13.3 cm) frying area
 - 40-lb. (20-liter) oil capacity
 - Cooks 56 lbs. (25kg) of French fries/hr.

SR14 electric fryer shown with optional casters



Oil Station Management Equipment

Designed to support good oil station management and maximize oil life.



Nothing maintains food quality and maximizes oil life better than routine filtration. The by-products created by high-heat frying take a toll on oil life unless a daily system of filtration and cleaning removes them. Dean's complete line of filtration equipment, both built-in and portable, is designed to make filtration quick, convenient, reliable and safe. A convenient, easy filtering process encourages frequent filtering – a critical part of maximizing oil life, especially with trans fat-free oils.

Built-In Filtration

Dean's renowned built-in filtration puts filtration where it's most convenient to use, right in the fryer battery. This eliminates the need for additional floor or storage space. Dean offers two built-in options: Super Cascade and Cascade.

The filters come standard with a powerful 4 GPM pump to maximize filtering efficiency and minimize clogging. An 8GPM pump option is available. The stainless steel filter pan is equipped with casters and an automatic connection for ease of access.

Perform complete filtering quickly and efficiently:

- Automatic, hands-free connection
- Two-step filtration process – Step one: open drain valve, open return valve to activate filter pump. Step two: Close drain valve; close return valve to turn off pump.
- 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
- Rear-flush rear return makes for ease of cleaning

Super Cascade Under Fryer (UFF) Filtration System

- Fits conveniently under two or more fryers requiring no additional floor or storage space
- Filter cycle is completed from start to finish in under 5 minutes, while other frypots in the system are in use
- Filters up to six fryers in one battery (up to four, 60 to 80-lb. fryers)
- 1-1/2" full-port drain valve (on HD50GDD, HD60, HD63, HD65, D50GDD, D60, D80, SM60, and SM80) for easy draining and no clogs
- Drain flush option ensures no clogging of drain manifold
- Optional washdown hose available

Model SCFHD260G shown with optional CM 3.5 controllers



Cascade Single Under Fryer (SUFF) Filter

- Fits conveniently under one fryer to save valuable kitchen space
- 1-1/2" full-port drain valve (on HD50GDD, HD60, HD63, HD65, D60, D80, SM60, and SM80) for easy draining and no clogs

Model CFHD150G shown with optional digital controller



Oil Station Management Equipment

Designed to support good oil station management and maximize oil life.



Portable Filtration

Dean Micro-Flo, large capacity, heavy-duty, portable oil filtration units are designed to make routine filtration easy and efficient. Compatible with almost any fryer, the portable filters come standard with a gravity drain (U Models) and are available with a reversible pump feature (AU Models) for removal of frypot oil when needed as with countertop fryers.

- Powerful 4GPM steel gear pump automatically recycles the oil and returns it to your fryer in 5 minutes.
- 5' (152 cm) oil hose easily reaches the frypot to wash down crumbs from frypot walls and bottom and return filtered oil to the frypot.
- Durable stainless-steel pan and pump housing is made to stand up to heavy use and makes the filter easy to clean.
- The included Filter Starter Kit contains all needed filter supplies so filtration can begin as soon as the filter arrives.

Micro-Flo Portable Filter

MF90U/80 & MF90AU/80

- 80-lb. (40-liter) oil capacity

MF90U/110 & MF90AU/110

- Specifically designed to filter large-capacity fryers
- 110-lb. (55-liter) oil capacity

Model MF90AU/80 shown



Micro-Flo Low-Profile Portable Filter

MF90U/80LP & MF90AU/80LP

Low-profile design allows filter to fit under most fryers

- 80-lb. (40-liter) oil capacity

Model MF90U/80LP shown



Oil Waste Removal

Designed for safe and easy removal of waste oil, the oil disposal units' manual pump can empty 50 lbs. of oil in less than 60 seconds.

Shortening Disposal Unit

- Specifically designed for easy and safe removal of waste oil from the kitchen
- Available in 50-lb. and 100-lb. (25-liter and 50-liter) capacities

Model SDU100 and SDU50 shown



Baskets & Trays



Baskets



Chicken Basket



Fish / Chicken Plate

Shelves, Scoops, & Casters



Front Work Shelf



Sediment Scoop



Casters

Shelves, Scoops, & Food Warmers

Rod-Style Heat Lamp
Food Warmer & Cafeteria Pan



Rod-Style Heat Lamp
Food Warmer & Scoop Pan



Frypot Accessories



Frypot Cover



Top Connecting Strip



L-shaped Fryer Brush



Flue Deflector

Model Number	Description	Energy Requirements	Oil Capacity lbs. (liter)	Cooking Area Inches (cm) W x D X H	Width Inches (cm)	Depth Inches (cm)	Overall Height Inches (cm)	Production Per Hr.	Cubic Feet Shipping Wt. (lbs./Kg)
SM20G	Half-Size Gas Fryer	50,000 Btu/hr. (12,594 kcal) (14.6 kw)	23 lbs. (12 liters)	6-3/4 x 14 x 3-7/8 (17 x 35 x 9.8)	7-3/4 (19.7)	29-1/2 (74.9)	45 (114.3)		15 115 (52)
SM220G	Two Half-Size Gas Fryers	50,000 Btu/hr. (12,594 kcal) (14.6 kw) per frypot	23 lbs. (12 liters) per frypot	6-3/4 x 14 x 3-7/8 (17 x 35 x 9.8) per frypot	15-1/2 (39.4)	29-1/2 (74.9)	45 (114.3)		22 230 (104)
SM40G	Gas Fryer	105,000 Btu/hr. (26,481 kcal) (30.8 kw)	43 lbs. (21 liters)	14 x 14 x 3-1/4 (35 x 35 x 8.3)	15-1/2 (39.4)	29-1/4 (74.3)	45 (114.3)	57 lbs. Fries/hr.	22 180 (82)
SM50G	Gas Fryer	120,000 Btu/hr. (30,600 kcal) (35.2 kw)	50 lbs. (25 liters)	14 x 14 x 3-1/2 (35 x 35 x 8.9)	15-1/2 (39.4)	29-1/4 (74.3)	45 (114.3)	60 lbs. Fries/hr.	22 180 (82)
SM5020G	Full/Half Size Gas Fryers	SM50: 120,000 Btu/hr. (30,600 kcal) (35.2 kw) SM20: 50,000 Btu/hr. (12,594 kcal) (14.6 kw)	50 lbs. (25 liters) 23 lbs. (12 liters)	14 x 14 x 3-1/2 (35 x 35 x 8.9) 6-3/4 x 14 x 3-7/8 (17 x 35 x 9.8)	23-1/4 (59.2)	29-1/4 (74.3)	45 (114.3)		40 295 (134)
SM60G	Gas Fryer	150,000 Btu/hr. (37,783 kcal) (44 kw)	75 lbs. (37 liters)	18 x 18 x 3-3/4 (46 x 46 x 9.5)	20 (50.8)	37 (94)	45 (114.3)	86 lbs. Fries/hr.	40 255 (116)
SM80G	Gas Fryer	165,000 Btu/hr. (41,562 kcal) (48.3 kw)	100 lbs. (50 liters)	20 x 20 x 3-3/4 (51 x 51 x 9.5)	22 (56)	37 (94)	45 (114.3)	104 lbs. Fries/hr.	40260 (118)
SR42G	Economy Gas Fryer	105,000 Btu/hr. (26,481 kcal) (30.8 kw)	43 lbs. (21 liters)	14 x 14 x 3-7/8 (35 x 35 x 9.8)	15-1/2 (39.4)	29-1/4 (74.3)	45 (114.3)	57 lbs. Fries/hr.	22 150 (68)
SR52G	Economy Gas Fryer	120,000 Btu/hr. (30,600 kcal) (35.2 kw)	50 lbs. (25 liters)	14 x 14 x 3-1/2 (35 x 35 x 8.9)	15-1/2 (39.4)	29-1/4 (74.3)	45 (114.3)	60 lbs. Fries/hr.	22 180 (82)
SR62G	Economy Gas Fryer	150,000 Btu/hr. (37,783 kcal) (44 kw)	75 lbs. (37 liters)	18 x 18 x 3-3/4 (46 x 46 x 9.5)	20 (50.8)	35-1/2 (90.2)	45 (114.3)	86 lbs. Fries/hr.	22 255 (116)
D50G	Gas Fryer	120,000 Btu/hr. (30,600 kcal) (35.2 kw)	50 lbs. (25 liters)	14 x 14 x 3-1/4 (35 x 35 x 8.3)	15-1/2 (39.4)	31-1/4 (79.4)	45 (114.3)	63 lbs. Fries/hr.	22 180 (82)
D50GDD	Gas Fryer	120,000 Btu/hr. (30,600 kcal) (35.2 kw)	50 lbs. (25 liters)	14 x 14 x 3-1/4 (35 x 35 x 8.3)	15-1/2 (39.4)	36-1/2 (92.7)	45 (114.3)	N/A	N/A
D60G	Gas Fryer	150,000 Btu/hr. (37,783 kcal) (44 kw)	75 lbs. (37 liters)	18 x 18 x 3-3/4 (46 x 46 x 9.5)	20 (50.8)	36-1/2 (92.7)	45 (114.3)	92 lbs. Fries/hr.	40 255 (116)
D80G	Gas Fryer	165,000 Btu/hr. (41,562 kcal) (48.3 kw)	100 lbs. (50 liters)	20 x 20 x 3-3/4 (51 x 51 x 9.5)	22 (55.9)	36-3/4 (93.4)	45 (114.3)	105 lbs. Fries/hr.	40 270(122)
HD50G	Gas High Efficiency Fryer	100,000 Btu/hr. (25,189 kcal) (29.3 kw)	50 lbs. (25 liters)	14 x 14 x 3-3/4 (35 x 35 x 9.5)	15-1/2 (39.4)	31-1/4 (79.4)	45 (114.3)	72 lbs. Fries/hr.	22 180 (82)
HD50GDD	Gas High Efficiency Fryer	100,000 Btu/hr. (25,189 kcal) (29.3 kw)	50 lbs. (25 liters)	14 x 14 x 3-3/4 (35 x 35 x 9.5)	15-1/2 (39.4)	36-3/4 (93.4)	45 (114.3)	N/A	N/A
HD60G	Gas High Efficiency Fryer	125,000 Btu/hr. (31,486 kcal) (36.6 kw)	80 lbs. (40 liters)	18 x 18 x 3-3/4 (46 x 46 x 9.5)	20 (50.8)	36-3/4 (93.4)	45 (114.3)	107 lbs. Fries/hr.	40 255 (116)
HD63G	Gas High Efficiency Fryer	125,000 Btu/hr. (31,486 kcal) (36.6 kw)	85 lbs. (42 liters)	18 x 18 x 4-5/8 (46 x 46 x 11.8)	20 (50.8)	36-3/4 (93.4)	45 (114.3)	99 lbs. Fries/hr.	40 255 (116)
HD65G	Gas High Efficiency Fryer	125,000 Btu/hr. (31,486 kcal) (36.6 kw)	100 lbs. (50 liters)	18 x 18 x 5-3/4 (46 x 46 x 14.6)	20 (50.8)	36-3/4 (93.4)	45 (114.3)	78 lbs. Fries/hr.	40 255 (116)
SR14E	Economy Electric Fryer	14 kw	40 lbs. (20 liters)	13-3/4 x 13-3/4 x 5-1/4 (35 x 35 x 13.3)	15-3/4 (40)	27-1/4 (69)	44 (112)	56 lbs. Fries/hr.	21 180 (82)
MF90U80	Portable Oil Filter	120V/60 Hz 1 PH-6.2A	80 lbs. (40 liters)	N/A	18-1/4 (46)	24-3/4 (62.9)	24-1/8 (61)	N/A	8 120 (54)
MF90U80LP	Portable Oil Filter (Low Profile)	120V/60 Hz 1 PH-6.2A	80 lbs. (40 liters)	N/A	18 (46)	34-3/4 (88.3)	24 (61)	N/A	8 147 (66)
MF90U110	Portable Oil Filter	120V/60 Hz 1 PH -6.2A	110 lbs. (55 liters)	N/A	18-1/4 (46)	24-3/4 (62.9)	26-3/8 (67)	N/A	8 125 (56)
PSDU50	Shortening Disposal Unit	N/A	50 lbs. (25 liters)	N/A	15-3/8 (39)	32 (81.3)	48 (121.9)	N/A	7 62 (28)
PSDU100	Shortening Disposal Unit	N/A	100 lbs. (50 liters)	N/A	21 (53.3)	37-1/2 (95.3)	50 (127)	N/A	10 80 (36)

Specifications are for single frypot models. Additional specifications for multiple models are available at www.frymaster.com.

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



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About Frymaster

Frymaster, a Manitowoc company, is one of the world's leading manufacturers of commercial fryers for the foodservice industry. For more than 75 years, Frymaster has been providing premium equipment and world-class service to operators. Frymaster's technological innovation is driven by our Customer at the Core™ philosophy, continually pushing equipment performance to higher levels to achieve operating efficiencies, produce high quality, great-tasting foods and return outstanding value to operators.



SOLUTIONS

Frymaster provides many of the operational solutions from Manitowoc, a global company dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits, and efficiency.

SERVICE

Frymaster products are backed worldwide by a network of certified service agents that provide a fast response with factory-trained experts to assure your equipment will be fixed right the first time. Frymaster agents guarantee their work and use genuine OEM parts for best equipment performance and longer life.

To learn how FRYMASTER and other leading Manitowoc brands can equip you, visit www.manitowocfoodservice.com; consult your dealer, or call 727-375-7010. (US only)

