



Decathlon Gas Fryers

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

Decathlon Gas Fryers

Models

- | | | | | |
|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
| <input type="checkbox"/> D150G | <input type="checkbox"/> D550G | <input type="checkbox"/> D360G | <input type="checkbox"/> D180G | <input type="checkbox"/> D580G |
| <input type="checkbox"/> D250G | <input type="checkbox"/> D650G | <input type="checkbox"/> D460G | <input type="checkbox"/> D280G | <input type="checkbox"/> D680G |
| <input type="checkbox"/> D350G | <input type="checkbox"/> D160G | <input type="checkbox"/> D560G | <input type="checkbox"/> D380G | |
| <input type="checkbox"/> D450G | <input type="checkbox"/> D260G | <input type="checkbox"/> D660G | <input type="checkbox"/> D480G | |



D50G
Shown with optional casters.

Standard Features

- Thermo-tube design heat transfer system
- Oil capacity
D50G -- 50-lb. (25 liter)
D60G -- 75-lb (37 liter)
D80G -- 100-lb. (50 liter)
- Btu/hr. input
D50G -- 120,000 Btu/hr. input
D60G -- 150,000 Btu/hr. input
D80G -- 165,000 Btu/hr. input
- Frying area
D50G -- 14" x 14" x 3-1/4" (35 x 35 x 8.3 cm)
D60G -- 18" x 18" x 3-3/4" (46 x 46 x 9.5 cm)
D80G -- 20" x 20" x 3-3/4" (51 x 51 x 9.5 cm)
- Thermatron controller
- Robust, RTD, 1° compensating temperature probe
- Stainless-steel frypot, door, front and sides
- Two twin baskets
- Single frypot fryer rear gas manifold with 3/4" NPT connection/multiple frypot fryer rear gas manifold with 1" NPT connection
- Combination gas valve with regulator
- Wide cold zone
- Drain safety switch
- Melt cycle and boil-out mode
- 6" (15 cm) steel legs with 1" adjustment

Options & Accessories

- Built-in filtration available on single frypot fryers (D50G, D60G, and D80G)
- Built-in filtration available on single frypot fryers including a spreader cabinet and on multiple frypot batteries -- 2 to 6 fryers can be battered to right side of filter
- CM3.5, Electronic Timer or Digital controllers
- D50GDD model to use as match for D60G, D80G, SM50G or SM60G
- Automatic basket lifts
- Spreader cabinet and holding station available with and without filtration
- External oil discharge -- available on built-in filter batteries of 2 or more frypots or a frypot/spreader -- must specify front or rear connection
- Electronic ignition for effort-free lighting (recommended on all models)
- Piezo ignitor
- Frypot covers
- Casters

See Dean Domestic price list for other available options and accessories.

Specifications

Designed for high-volume frying and controlled performance

High-production cooking capacity and fast recovery meet high-volume frying needs. Oil capacities of these units make them ideal for everything from French fries to large-size menu items requiring more frying area.

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. 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-sloping bottom, 1-1/4" full-port drain valve and a 3" drain line. Built-in filtration options support 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 optional, built-in filtration or specify a CM3.5 controller or basket lifts to further ensure premium product consistency.

Get superior results with the 120,000 Btu/hr. (30,600 kcal/hr.) (35.2 kw/hr.), 150,000Btu/hr. (37,783 kcal/hr.) (44 kw/hr.) or 165,000 Btu/hr. (41,562 kcal/hr.) (48.3 kw/hr.) input for frying large quantities fast.

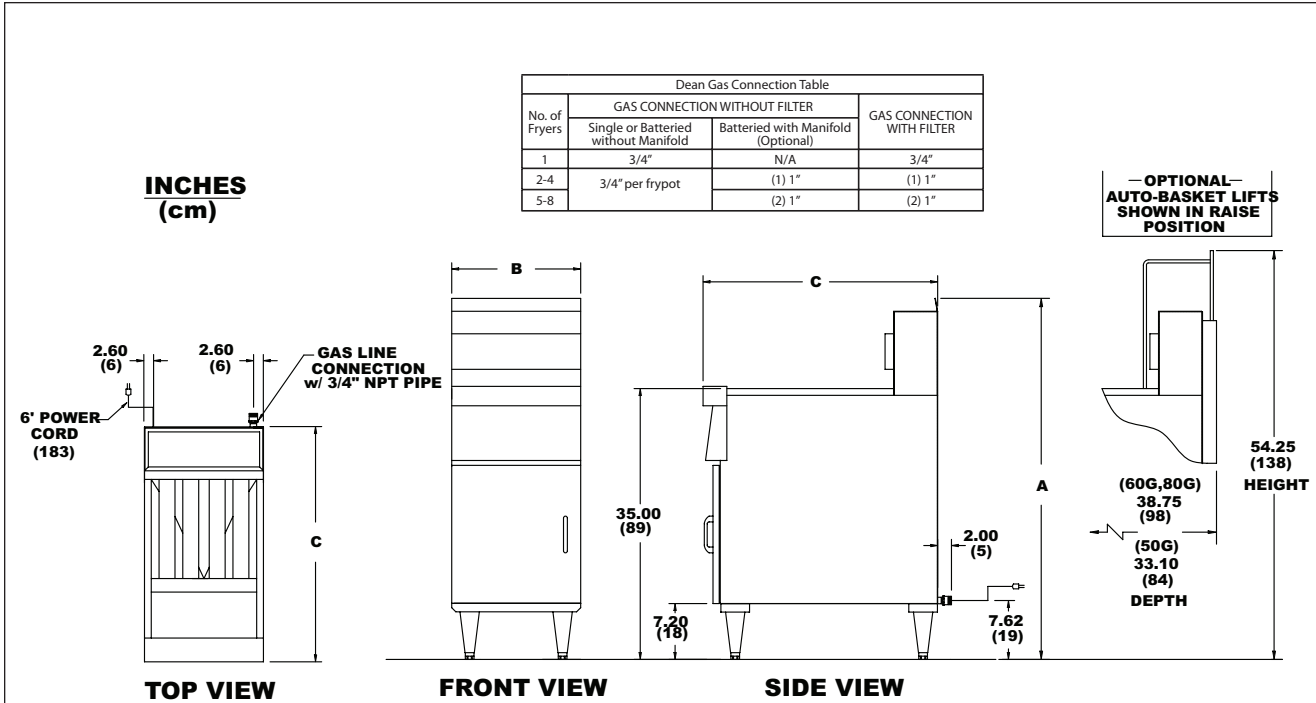


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Revised 4/12/13





DIMENSIONS

MODEL NUMBER	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT (cm)	NO. OF TUBES	SHIPPING INFORMATION					
		WIDTH (B)	DEPTH (C)	HEIGHT (A)*			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
D50G	50 lb. (25 liter)	15-1/2" (39.4)	31-1/4"* (79.4)	45" (114.3)	17-1/2" (44)	4	180 lbs. (82 kg)	85	22	W 22" (56)	D 36" (91)	H 48-1/2" (123.2)
D50GDD	50 lb. (25 liter)	15-1/2" (39.4)	31-1/4"* (79.4)	45" (114.3)	17-1/2" (44)	4	Shipping information will depend upon equipment in the battery.					
D60G	75 lb. (37 liter)	20" (50.8)	36-1/2"* (92.7)	45" (114.3)	19-3/4" (50)	5	255 lbs. (116 kg)	85	40	29" (74.0)	43" (109)	55" (140.0)
D80G	100 lb. (50 liter)	22" (55.9)	36-3/4"* (93.4)	45" (114.3)	19-3/4" (50)	5	270 lbs. (122 kg)	85	40	29" (74.0)	43" (109)	55" (140.0)

*Without basket lifts.

POWER REQUIREMENTS

MODEL NO.	OPTIONS DOMESTIC		
	CONTROLLER	FILTER	BASKET LIFTS
D50G/D50GDD	120V 1 A	120V 8 A	120V 3 A
D60G			
D80G			
OPTIONS EXPORT/CE			
D50G/D50GDD	220 - 240V 1 A	220 - 240V 4 A	220 - 240V 2 A
D60G/			
D80G			

NOTES

- 1-1/2" (3.8 cm) kitchen main manifold gas supply line required. Gas inlet size (I.D.) should be no smaller than that provided for connection to the fryers. See service manual and/or plumbing codes for proper pipe sizing. Recommended minimum store manifold pressure to be 6" W.C. for natural gas and 11" W.C. for L.P. gas. 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.

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

- Please specify: Natural or LP gas; altitude if between 2,000 - 6,000 feet (610 - 1,829 Meters).

DO NOT CURB MOUNT

CLEARANCE INFORMATION

- A minimum of 24" (61.0 cm) should be provided at the front of the unit for servicing and proper operation, and 6" (15.2 cm) between the sides and rear of the fryer to any combustible material.

HOW TO SPECIFY

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

- D50G/D50GDD 50-lb. tube-type gas fryer with Thermatron controller, RTD 1° compensating temperature probe and 1-1/4" full port drain valve.
- D60G 75-lb. tube-type gas fryer with Thermatron controller, RTD 1° compensating temperature probe and 1-1/2" full port drain valve.
- D80G 100-lb. tube-type gas fryer with Thermatron controller, RTD 1° compensating temperature probe and 1-1/2" full port drain valve.

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Revised 4/12/13
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CSI Section 11400