

Frymaster®

DEAN®

FAMILY OF FRYERS



WHAT IS DEAN®?

DURABILITY AND VERSATILITY AT ITS BEST

The DEAN family of fryers offers the most comprehensive portfolio of entry level fryers in the marketplace today. This product family includes gas, electric, tube, open pot, singles, and multi-vat solutions.

- ▶ Durable and versatile fryers at entry-level value
- ▶ Patented Thermo-Tube® design maintains high-production cooking capacity and fast recovery on all tube fryers
- ▶ Energy savings
- ▶ Minimized heat waste
- ▶ Optional built-in filtration with PowerRunner models
- ▶ A variety of options at a great value to meet customer needs



*Shown with optional casters

DEAN[®] GF OPEN POT GAS FRYERS



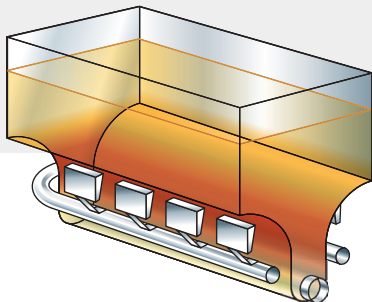
DELIVER OUTSTANDING OPEN-POT FRYING PERFORMANCE

With the addition of the GF fryers, the DEAN brand now has the only economy, open pot gas fryer available in the market.

- ▶ Proven and trusted open pot cooking performance
- ▶ 5 year limited frypot warranty
- ▶ Available in 40-lb. and 50-lb. oil capacity

THE ADVANTAGES OF OPEN POT

Open pot fryers heat the oil in the frypot while maintaining a large open vat that is easy to clean. Tube fryers have fixed heating tubes that are located between the cooking area and the bottom of the frypot. Debris that settles into the bottom of the frypot and under these tubes is difficult to access and clean.



GF14

100,000 Btu/hr. (25,189 kcal/hr.) (29.3 kw/hr.)

12" x 15" x 4" (30.5 x 38.1 x 10.2 cm) frying area

40-lb. (20-liter) oil capacity

Cooks 57 lbs. (26 kg) of French fries/hr.



GF40

122,000 Btu/hr. (30,730 kcal/hr.) (35.8 kw/hr.)

14" x 15" x 5" (35.6 x 38.1 x 12.7 cm) frying area

50-lb. (25-liter) oil capacity

Cooks 69 lbs. (31 kg) of French Fries/hr.



*Shown with optional casters

DEAN[®] SUPER RUNNER GAS TUBE FRYERS



DESIGNED TO ECONOMICALLY MEET BASIC FRYING NEEDS

DEAN offers the SR series of economy gas fryers with 40-lb., 50-lb. and 75-lb. oil capacity frypots.

- ▶ Proven and trusted brand name in economy fryers
- ▶ 5 year limited frypot warranty
- ▶ Get the most out of your economy fryers with industry leading oil depth and BTU/hr



SR142G

105,000 Btu/hr. (26,481 kcal/hr.) (30.8 kw/hr.)

14" x 13-3/4" x 4-1/5" (35 x 34.9 x 10.7cm) frying area

40-lb. (21-liter) oil capacity

Cooks 57 lbs. (26kg) of French fries/hr.



SR152G

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.



SR162G

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.



*Shown with optional casters

DEAN[®] SUPER RUNNER ELECTRIC FRYER



DESIGNED TO ECONOMICALLY MEET BASIC FRYING NEEDS

Unlike many of our competitors, DEAN offers an economy electric fryer.

- ▶ 5 year limited frypot warranty
- ▶ 14kw fixed heating element
- ▶ 40-lb. oil capacity



*Shown with optional casters



SR114E

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.

DEAN[®] DECATHLON PERFORMANCE GAS FRYERS



DESIGNED FOR HIGH-VOLUME FRYING AND CONTROLLED PERFORMANCE

Decathlon 60 is our entry model 75-lb. gas tube fryer with filter options.

- ▶ Available as a single fryer without filtration
- ▶ Available in batteries of 2, 3 or 4 frypots with the standard Thermatron controller and built in filtration



*Shown with optional casters



D160G

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.



SCFD60

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.

DEAN[®] POWER RUNNER GAS TUBE FRYERS



DESIGNED FOR VERSATILE FRYING PRODUCTION AND SOLID PERFORMANCE

The DEAN PowerRunner is a versatile and configurable fryer system available at an entry level price point.

- ▶ Available as a standalone fryer or in batteries of 2, 3 or 4 frypots
- ▶ 4 available controller options
- ▶ Available built-in filtration option
- ▶ Available basket lift option *PRG50T, FPRG50T
- ▶ 10 year limited warranty



PRG50T

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.

Available with rear or front disposal



FPRG50T

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.

Available with rear or front disposal



1PRG50T-SPV

A standalone economy fryer specifically designed with a shorter profile to further compete in the market.

One 120,000 Btu/hr. (30,600 kcal/hr.) (35.2 kw/hr.)

One 14" x 14" x 3-1/2" (35 x 35 x 8.9 cm) frying area

One 50-lb. (25-liter) oil capacity

Cooks 60 lbs. (27kg) of French fries/hr. (full frypot)



Frymaster® | **DEAN**®

If you have any questions about the **DEAN** family of fryers, please contact your local representative or call us at **1-800-221-5483**.



Please scan the QR code to locate a dealer, distributor, or sales representative in your area.



Welbilt's portfolio of award-winning brands includes **Cleveland**™, **Convotherm**®, **Crystal Tips**®, **DEAN**®, **Delfield**®, **Fabristeel**®, **Frymaster**®, **Garland**®, **Harford**™, **Inducs**®, **Koldtech**®, **Kolpak**®, **Lincoln**®, **McCann's**™, **Merco**®, **Merrychef**®, **Multiplex**®, **RDI**®, **SerVend**™, **SunFire**®, **U.S. Range**™ and **WMaxx**™. Supported by service brands: **KitchenCare**®, aftermarket service; **FitKitchen**®, kitchen systems; and **KitchenConnect**®, cloud-based open platform.

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