



# 1824G & 2424G Flat-Bottom Gas Fryers

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

1824G & 2424G Flat-Bottom Gas Fryers

## Models

1824G

2424G



1824G flat-bottom fryer shown with optional pan divider, marine edge top cap and casters.

## Standard Features

- Flat-bottom frypot design
- 1824G -- 70 lb. (35 liter) oil capacity
- 2424G -- 90 lb. (45 liter) oil capacity
- 120,000 Btu/hr. input (30,600 kcal) (35.2 kw)
- Frying area  
1824G -- 18" x 24" (46 x 61 cm)  
2424G -- 24" x 24" (61 x 61 cm)
- Large surface area designed for float-type frying
- Thermatron temperature control system
- Robust, RTD 1° compensating temperature probe
- Mild steel frypot
- Stainless-steel door, enamel sides
- 3/4" NPT gas connection on single units
- Combination gas valve with regulator

- Automatic melt cycle and boil-out mode
- Drain safety switch
- 6" (15 cm) steel legs with 1" adjustment

## Options & Accessories

- Spreader cabinet, holding station and food warmer available with (2424G only) and without filtration
- Oil filtration system - for 2424 model only
- Electronic ignition
- Special 38" (97 cm) stack height for low-height hood
- Batter pan with lid
- Marine front edge
- Crumb tray rear mount
- Perforated pan divider
- Stainless-steel sides
- Casters

## Specifications

### Designed for delicate liquid-batter products and volume frying

Dean's flat-bottom fryers are specifically designed for high-volume frying of liquid batter and tempura-style foods. For this free-floating frying need, the wide shallow frying area of the flat-bottom fryer is a must. Delight your customers with a wide variety of fried foods from tortilla chips to taco shells to fish fillets and shellfish. The broad surface area has the capacity to meet peak demands for product.

Minimize your energy bill with our innovative induced-draft burner chamber with power exhaust system, which dramatically cuts idle time gas usage. Oil temperature is closely monitored with Dean's Thermatron temperature control system. The low ratio of oil-to-surface area ensures oil movement for consistent frying and low oil consumption.

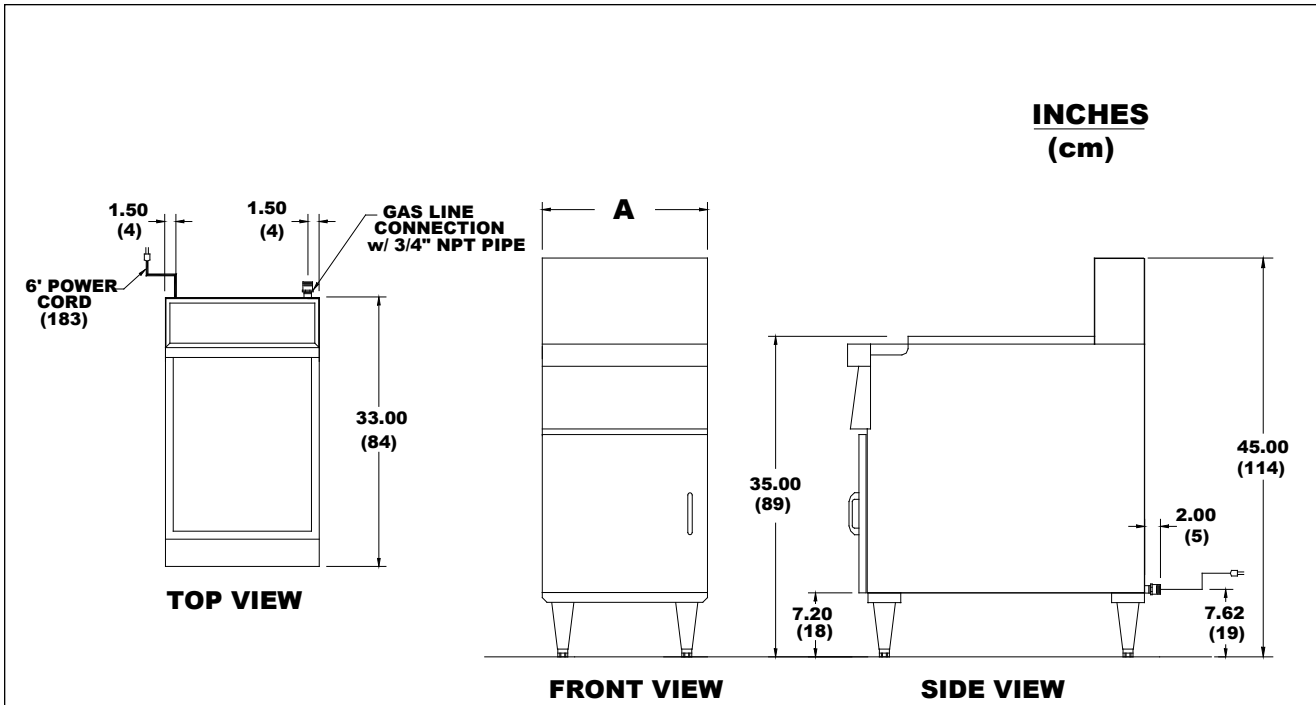
Combine more efficiency with an expansive 18" x 24" (46 x 61 cm) or 24" x 24" (61 x 61 cm) fry area to maximize your profits. With a depth of only 3-1/2" (9 cm) in an unrestricted area, you can cook either very large products or large quantities of smaller products. The smooth, flat-bottom design accommodates hand utensils for easy product removal; and the mild-steel vessel bottom prevents sticking.

Build on our versatility by combining two or more flat-bottom units, into a battery. To keep foods hot, add an optional holding station and food warmer to a matching cabinet. The 2424 model is available with built-in oil filtration system for two fryers (up to six fryers) or for one fryer and a spreader cabinet. This convenient, easy filtering process encourages frequent filtering -- a critical part of maximizing oil life, especially with trans fat-free oils.





# 1824G & 2424G Flat-Bottom Gas Fryers



### DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (CM)			DRAIN HEIGHT (CM)	SHIPPING INFORMATION					
		HEIGHT	WIDTH (A)	LENGTH		WEIGHT	CLASS	CU. FT.	H	W	L
1824G	70 lb. (35 liter)	45" (114 cm)	20" (51 cm)	33" (84 cm)	15-1/4" (39 cm)	285 (129 kg)	85	40	55" (140.0)	29" (74.0)	43" (109.0)
2424G	90 lb. (45 liter)	45" (114 cm)	26" (66 cm)	33" (84 cm)		300 (136 kg)	85	40	55" (140.0)	29" (74.0)	43" (109.0)

### POWER REQUIREMENTS

NATURAL OR LP GAS INPUT RATING	GAS CONNECTION	ELECTRICAL REQUIREMENT
120,000 Btu/hr. (30,600 kcal) (35.2 kw)	3/4" N.P.T.	120V/60 Hz 1 Ph - 2.0A

### HOW TO SPECIFY

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

- 1824G Flat-bottom fryer with 70-lb oil capacity, 18" x 24" frying area, 120,000 Btu/hr. (30,600 kcal) (35.2 kw) natural or LP gas input
- 2424G Flat-bottom fryer with 90-lb oil capacity, 24" x 24" frying area, 120,000 Btu/hr. (30,600 kcal) (35.2 kw) natural or LP gas input

### ORDERING DATA

Please specify:  
Natural or LP gas  
Altitude -- if between 2000 - 6,000 feet

**DO NOT CURB MOUNT**

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

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