



# 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"/> HD60G** | <input type="checkbox"/> D60G |
| <input type="checkbox"/> MJ45E | <input type="checkbox"/> HD50G** | <input type="checkbox"/> D50G |



Model Shown is DF400 H255-D250  
The Application Series is available in a number of custom options and multi-unit combinations.

### Standard Features

- The ability to combine open-pot and tube-type fryers together in one battery
  - Built-in filtration: one system that serves the entire battery between Frymaster and Dean fryers -- see list of available combinations
  - CM3.5 controller
  - Electronic ignition, automatic melt cycle, boil-out mode
  - 3" round drain system to common down-spout
  - Stainless steel frypot, door and cabinet sides
- Available Frymaster Models: H55\*/MJ45E
- See individual fryer spec sheets for specific standard features.

Available Dean Models: HD60G\*\*/HD50G\*\*/D60G/D50G

- See individual fryer spec sheets for specific standard features

#### Built-in Filtration System

- Space-saving filter fits inside fryer battery
- 4 GPM (15 LPM) filter pump
- 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
- ☐ 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

Call Customer Service at 1-800-221-4583 for availability, pricing and lead times.

### Specifications

#### Specifically designed for high production frying with the benefits of both open-pot and tube-type frying

Frymaster H55 gas fryers have a maximum 50 lb. (25 liter) oil capacity and frying area of 14" x 15" (35.6 x 38.1 cm). This 80,000 Btu/hr. (20,151 kcal/hr.) (23.4 kw/hr.) model is designed for high-volume frying with maximum fuel efficiency.

Frymaster MJ45E gas fryers have a maximum 50 lb. (25 liter) oil capacity and frying area of 14" x 15" (35.6 x 38.1 cm). This 122,000 Btu/hr. (30,730 kcal/hr.) (35.8 kw/hr.) model is designed for high-volume frying.

Dean HD60G gas fryers have a maximum 80 lb. (40 liter) oil capacity and frying area of 18" x 18" (46.0 x 46.0 cm). This 125,000 Btu/hr. (31,486 kcal/hr.) (36.6 kw/hr.) 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 lb. (37 liter) oil

capacity and frying area of 18" x 18" (46.0 x 46.0 cm). This 150,000 Btu/hr. (37,783 kcal/hr.) (44.0 kw/hr.) 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 lb. (25 liter) oil capacity and frying area of 14" x 14" (35.0 x 35.0 cm). This 95,000 Btu/hr. (23,940 kcal/hr.) (27.8 kw/hr.) model is designed for advanced high-production frying plus economy of operation

Dean D50G gas fryers have a maximum 50 lb. (25 liter) oil capacity and frying area of 14" x 14" (35.0 x 35.0 cm). This 120,000 Btu/hr. (30,600 kcal/hr.) (35.2 kw/hr.) model is designed for advanced high production frying.

The built-in 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 models

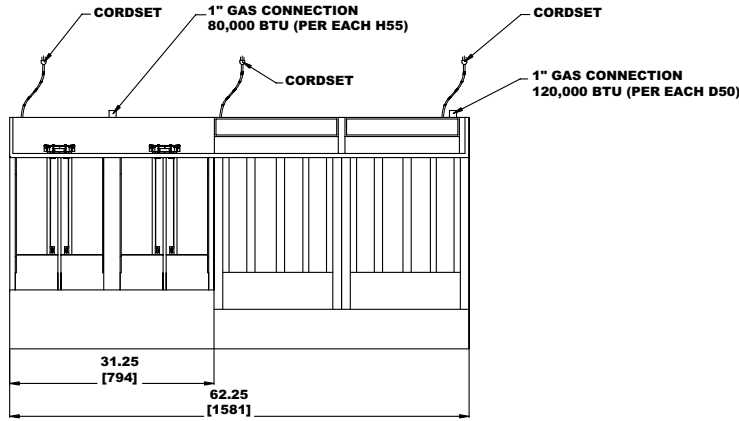
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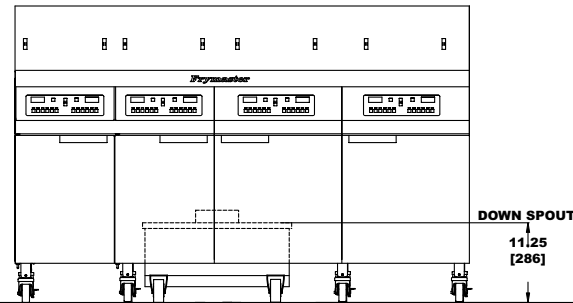


Model Shown is DF400 H255-D250  
Other combinations are available. Call  
Customer Service at 1-800-221-4583.

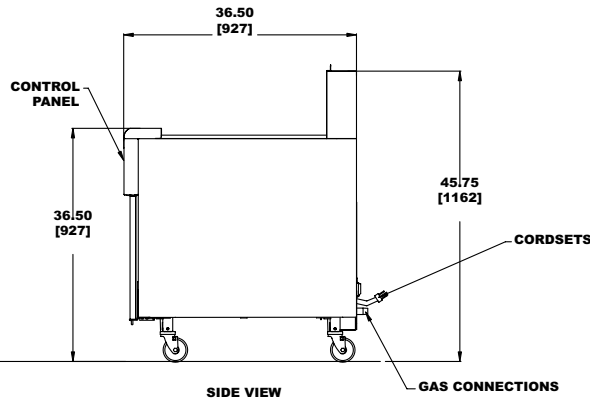


INCHES  
MM

TOP VIEW



FRONT VIEW



SIDE VIEW

## DIMENSIONS

MODEL NO.	OVERALL SIZE (cm)			NET WEIGHT	DRAIN HEIGHT	SHIPPING INFORMATION					
	HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
DF400 H255-D250	45" (114.3)	62.25 (158.1)	36-1/2" (92.7)	942 lbs. (427 kg)	13" (33.0)	1,000 lbs. (373 kg)	77.5	109.5	H 55" (139.7)	W 80" (203.2)	L 43" (109.2)

MODEL	MAX OIL CAPACITY (LITERS)	SIZE (cm)			APPROXIMATE WEIGHT
		WIDTH	DEPTH	HEIGHT	
85UFF	85 lbs. (42)	16-1/8" (41)	29-5/8" (75.3)	10-1/4" (26)	210 lbs. (95 kg)

## POWER REQUIREMENTS

MODEL NO.	NATURAL GAS INPUT RATING*	ELECTRICAL	GAS CONNECTION
H55	80,000 Btu/hr. input (20,151 kcal) (23.4 kw)	Non-basket lift 120V (1.0 AMP) 220V (0.5 AMP)	1" N.P.T. regulator not required
H55-2	40,000 Btu/hr. input (10,076 kcal) (11.7 kw)	Basket Lift 120V (7.0 AMP) 220V (3.5 AMP)	
D50	120,000 Btu/hr. input (30,600 kcal/hr.) (35.2 kw)	120V/60 Hz 1 Ph (3.5 A) 230V/50 Hz 1 Ph (2 A)	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-D250 Free-standing gas fryers with CM3.5 controls, under fryer built-in oil filtration, stainless steel frypots, doors and cabinet sides.

## 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" (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.

\*Not available in LP.

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

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