



# D50G Decathlon Gas Fryer

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

D50G Decathlon Gas Fryer

## Models

D50G



### Standard Features

- Stainless steel frypot, front, door and sides
- Stainless steel basket hanger and two fry baskets 5.50" x 6.50" x 12" (14 x 16 x 30 cm) insulated handles
- Cool zone fry vessel construction
- Thermatron solid state temperature control system
- 6" (15 cm) adjustable steel legs
- Rack type basket support

### Options & Accessories

- Casters
- Oil filtration system - see Super

Cascade (UFF), or Cascade (SUFF) spec sheet for details and electrical requirements

- Matching cabinet and dump station available with and without filtration
- Electronic ignition
- Automatic melt cycle
- Boil-out mode
- Automatic basket lifts - adds 6.4A; fryer depth becomes 31.75" (81 cm) and overall height becomes 54.25" (138 cm)
- Computer - add 1.0A
- See Dean Price List for optional accessories

## Specifications

**Advanced High-Production Frying**  
 Designed for uses where close temperature regulation is required for a mix of heavy loads and delicate products

**Maximize your profits and get superior results** with this high production fryer. While it uses as little as 35 lbs. (20 L) of oil to save on oil costs, the D50G will hold as much as 50 lbs. (28 L) of oil when needed. The full-size 14" x 14" (35 x 35 cm) frying area easily accommodates items from french fries to large size menu selections.

**Make the most of your energy dollars** with our exclusive Thermo-Tube design. The heating tubes are surrounded by oil and heat absorption is maximized with controlled flow tube diffusers. You get quick heat-up, for faster, more powerful volume cooking during peak periods, with 120,000 BTU/hr. (kcal 30,600/hr.) (35.2 kW).

**Combine easy clean-up with long oil life** - Dean's cool zone design minimizes wasteful oil deterioration by trapping debris under the cooking area. The sloped bottom and 1.25" (3.175 cm) drain valve allow quick oil and sediment draining.

**Assure quick reaction time** - Dean's thermatron solid state temperature control system, accurate to within plus or minus one degree, eliminates time lost in waiting between loads by providing accurate control of power for faster recovery.

**Design a system to fit your needs** - combine two or more units into a battery. Add optional basket lifts, computer, and filtration system for greater product consistency, plus safe and fast oil maintenance.

**Invest in a product built to last** - Dean fryers achieve long and dependable life through simplicity of design -- durable stainless steel diffusers and rugged cast iron burners keep maintenance to a minimum. Shipped standard with stainless steel frypot, front, door, and sides.



ISO 9001:2000



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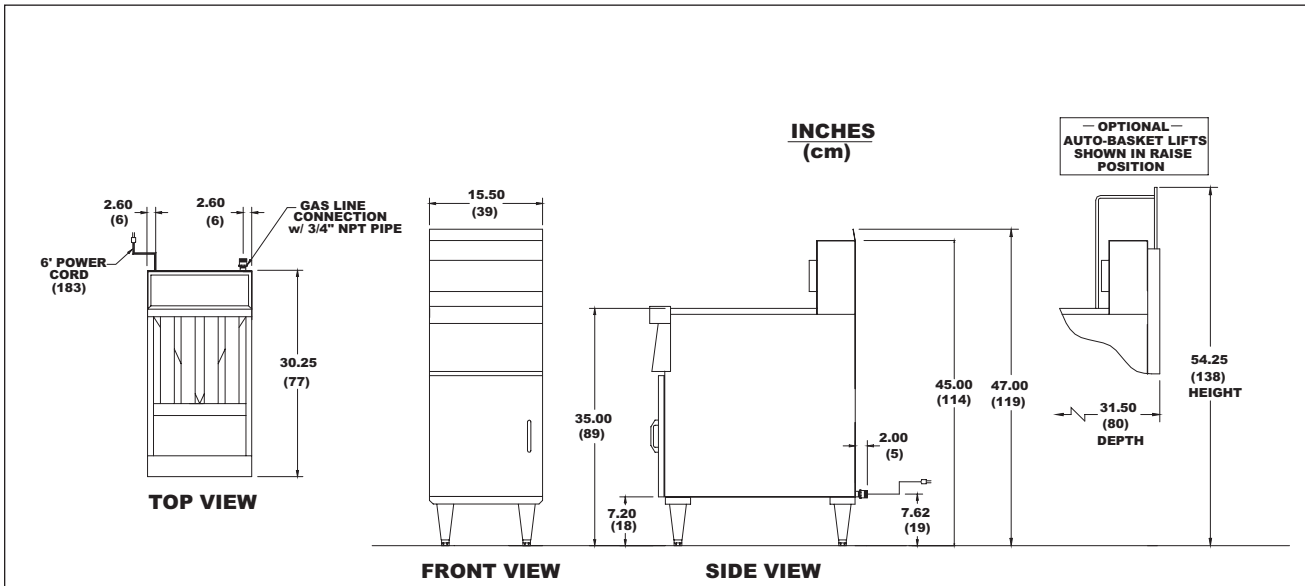
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Enodis®



# D500G Decathlon Gas Fryer

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



**DIMENSIONS:**

MIN./MAX. OIL CAPACITY	SIZE (CM)				DRAIN VALVE (CM)	DRAIN VALVE HEIGHT (CM)	NO. OF TUBES	FRYING AREA (CM)	APPROXIMATE SHIPPING DIMENSIONS				
	WIDT H	DEPTH	OVERAL L HEIGHT	WORK HEIGHT					CLASS	SHIPPING LBS./CU. FT. (KG/M3)	DIMENSIONS (CM)		
35-50 lbs. (20-28 L)	15.50" (39)	31.25" (79)	47" (119)	35" (89)	1.25" (3.175)	17.50" (44)	4	14" x 14" (35 x 35)	85	180 lbs./15 (82/0,42)	H 48.5" (123)	W 22" (56)	L 36" (91)

**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. regulator not required	120V/60~1Ø - 3.5A 230V/50~1Ø - 2A

**ORDERING DATA:**

Please specify:  
 Natural or propane gas  
 Altitude -- if above 2,000 ft. (610 m)

**NOTE:**  
DO NOT CURB MOUNT

**SHORT FORM SPECIFICATIONS:**

Shall be DEAN free-standing cool zone deep fat fryer, Model D50G. Only 15.5" (39 cm) wide, 35-50# (20-28 L) oil capacity, requiring 120,000 BTU (30,600 kcal/hr.) (35.2 kW) natural or LP gas input (3/4" N.P.T. connection) and Thermatron solid state temperature control requiring 120V/3.5 A.

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**Enodis**



# MJ35 Gas Fryers

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

MJ35 Gas Fryers

## Models

- MJ35                       MJ35G                       MJ35E



## Standard Features

### MJ35

- Open-pot design is easy to clean
- 40-lb. (20-liter\*) oil capacity
- 110,000 Btu/hr. (27,700 kcal) (32.2 kw)
- Frying area 12" x 15" x 4-1/4" (30.5 x 38.1 x 10.8 cm)
- Master Jet burner ensures even heat distribution
- Millivolt controller, no electric connection required
- Reliable, centerline, fast-action temperature probe
- Thermostat knob behind front panel
- Deep cold zone, 1-1/4" (3.2 cm) IPS ball-type drain valve
- Stainless steel frypot and door, enamel cabinet
- Two twin baskets
- 6" (15.2 cm) legs with 1" (2.5 cm) adjustment
- Gas connection -- see chart on back

### MJ35G

- Thermostat knob on front panel

### MJ35E

- Thermostat controller
- Signal lights, on-off switch

## Options & Accessories

- 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. Must upgrade to G and E models.
- CM3.5, Electronic Timer, Digital or Analog controllers (MJ35E only)
- Electronic ignition (must use one of the above controllers) (MJ35E only)
- Automatic basket lifts (MJ35G and E models only\*)
- Piezo ignitor
- On/Off toggle switch (MJ35 only)
- Shortening melt cycle control (MJ35E)
- Spreader cabinet
- External Oil Discharge -- call Customer Service for availability
- Frypot cover
- Casters
- Fish plate
- Stainless steel cabinet

See Frymaster domestic price list for other available options and accessories.

\*With count-down timer (MJ35G); with electronic timer controller (MJ35E)

## Specifications

**Unsurpassed in their versatility, proven worldwide performance, and low maintenance needs**

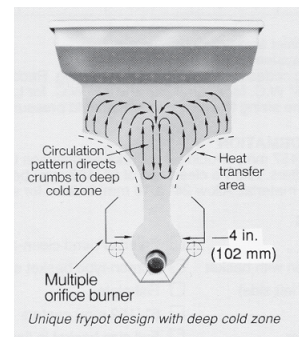
The MJ35 gas fryers are unsurpassed in their versatility, controlled performance and low maintenance needs. Whether it is a single fryer or a fryer with a built-in filtration system, the MJ35 fryers offer options that accommodate a wide range of frying needs -- everything from French fries, pre-breaded products to specialty foods.

The Master Jet burner system distributes heat evenly around the frypot, generating a large heat-transfer area for efficient exchange and quick recovery. They have earned a legendary reputation for durability and reliability. The MJ burners require no burner cleaning or air shutter adjustment. The reliable centerline fast-action temperature probe assures accurate temperatures for efficient heat-up, cooking and recovery.

The large cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and support routine frypot cleaning. The standard front flush feature deflects oil out from the back of the frypot, moving sediment to the front drain valve for easy and thorough removal.

Built-in filtration is available with up to six fryers battered together into a single system, or with single MJ35G and E model fryers and a spreader cabinet. The spreader can include an optional heat lamp and holding station. The holding station can use either cafeteria-style or scoop-type pan. The heat lamp and pans are integrated into the cabinet, making a complete warming station.

\*Liter conversions are for solid shortening @70°F.

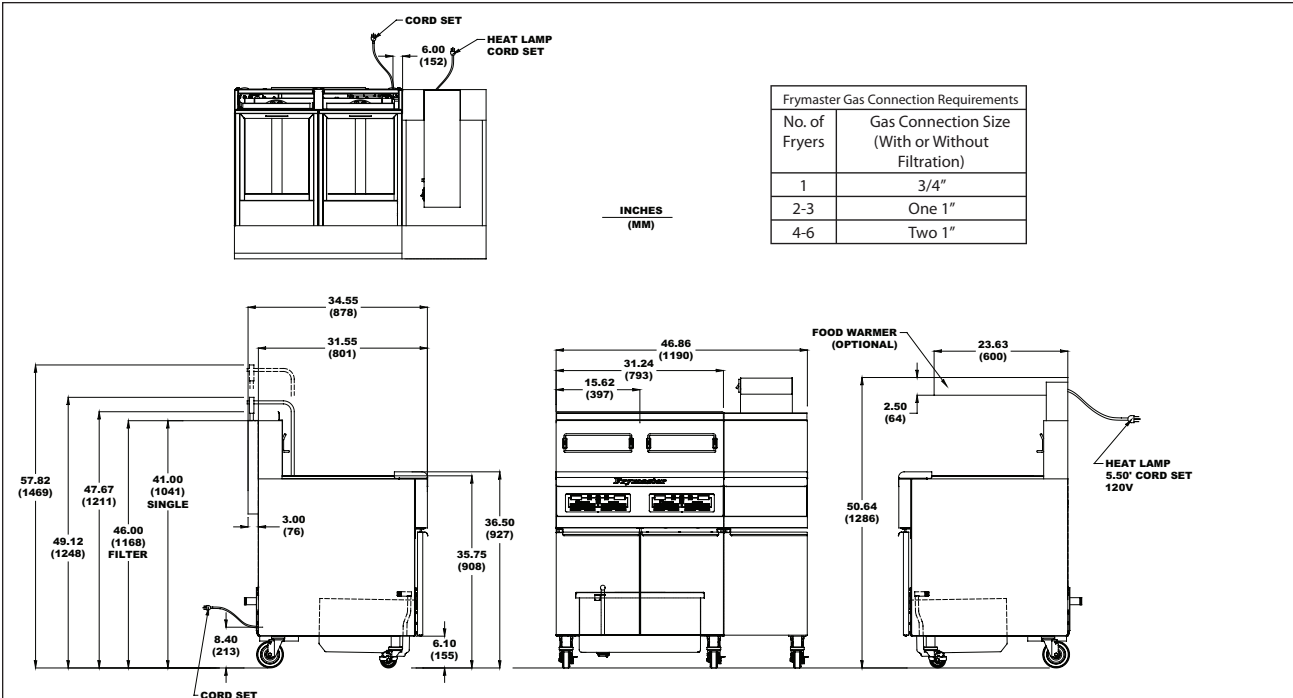


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No. of Fryers	Gas Connection Size (With or Without Filtration)
1	3/4"
2-3	One 1"
4-6	Two 1"

### DIMENSIONS

MODEL	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT	NET WEIGHT	SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
MJ35, MJ35G, MJ35E Without Basket Lifts	40 lbs. (20 liters)	15-5/8" (40.0)	31-1/2" (80.1)	41" (104.1)	10-5/8" (27.0 cm) with extension	145 lbs. (66 kg)	177 lbs. (80 kg)	85	19.47	W 22" (56.0)	D 36" (91.4)	H 42-1/2" (108)
MJ35, MJ35G, MJ35E With Basket Lifts	40 lbs. (20 liters)	15-5/8" (40.0)	34-1/2" (87.6)	47-5/8"* (121.0)	10-5/8" (27.0 cm) with extension	185 lbs. (84 kg)	233 lbs. (106 kg)	85	19.47	22" (56.0)	36" (91.4)	48" (122)

\*Height for units with filters -- see drawing for height of single non-filter units.

### POWER REQUIREMENTS

MODEL NO.	BASIC DOMESTIC OPTIONS		
	CONTROLS/FRYPOT	FILTER	BASKET LIFTS/FRYPOT
MJ35/MJ35G (without filter)	N/A (millivolt controller)		
MJ35G/MJ35E/MJ5EM	120V 1 A 220V 1 A	120V 8 A 220V 5 A	120V 3 A 220V 2 A
BASIC EXPORT/CE OPTIONS			
MJ35/MJ35G (without filter)	N/A (millivolt controller)		
MJ35G/MJ35E/MJ5EM	220V 1 A 230V 1 A 240V 1 A 250V 1 A	220V 5 A 230V 5 A 240V 5 A 250V 5 A	220V 2 A 230V 2 A 240V 2 A 250V 2 A

### HOW TO SPECIFY

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

- MJ35 40-lb. performance, open-pot gas fryer with millivolt controls; centerline, fast-action temperature probe; thermostat knob behind front panel. Option for front panel knob placement.
- MJ35G 40-lb. performance, open-pot gas fryer with millivolt controls; centerline, fast-action temperature probe; thermostat knob on front panel.
- MJ35E 40-lb. performance, open-pot gas fryer with thermostat controller; centerline, fast-action temperature probe; signal lights and on-off switch.
- SD Stainless steel frypot and door -- enamel cabinet
- SC Stainless steel frypot, door and cabinet

### NOTES

- 120VAC 5 ft. (1.5 m) grounded power cord provided for MJ35GBL and all MJ35E models.
- 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 3.5" W.C. natural or 8.25" W.C. L.P.

### DO NOT CURB MOUNT

### CLEARANCE INFORMATION

- A minimum of 24 in. (61 cm) should be provided at the front of the unit for servicing and proper operation, and 6 in. (15.2 cm) between the sides and rear of the fryer to any combustible material. A minimum of 18 in. (45.7 cm) should be maintained between the flue outlet and the lower edge of the exhaust hood filters.

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# Super Runner Value Gas Fryers

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

Super Runner Value Gas Fryers

## Models

SR42G

SR52G

SR62G



SR62G  
Shown with optional casters.

## Standard Features

- Tube-type frypot design
- Oil capacity
  - SR42G -- 43 lb. (21 liter)
  - SR52G -- 50 lb. (25 liter)
  - SR62G -- 75-lb. (37 liter)
- Btu/hr. input
  - SR42G** -- 105,000 (26,481 kcal) (30.8 kw) (3-tube)
  - SR52G** -- 120,000 (30,600 kcal) (35.2 kw) (4-tube)
  - SR62G** -- 150,000 (37,783 kcal) (44 kw) (5-tube)
- Frying area
  - SR42G 14" x 14" (35 x 35 cm)
  - SR52G 14" x 14" (35 x 35 cm)
  - SR62G 18" x 18" (46 x 46 cm)
- Mechanical snap-action thermostat

- Millivolt control system - requires no electrical hookup
- Thermo-tube design
- Wide cold zone
- Stainless steel frypot, front, door, and backsplash/flue cover, aluminized sides
- Wire form basket hanger and two fry baskets
- 6" (15 cm) adjustable steel legs

## Options & Accessories

- Stainless-steel sides
- Casters -- set of 4
- Natural and LP gas

## Specifications

### Basic Frying At Its Best -- Designed For All-Purpose Usage

Fry a wide variety of products with Dean's Super Runner fryers which easily accommodate items from French fries to main entree menu selections. The fryers are available in three oil capacities utilizing 43 lbs., 50 lbs. and 75 lbs. of oil.

Make the most of your energy dollars with Dean's exclusive Thermo-Tube design. The heating tubes provide a large oil contact surface. Flow-tube baffles control the transfer of heat into the oil. Dean's wide cold zone frypot protects oil integrity by trapping debris under the cooking area, preventing carbonization of particles and wasteful oil deterioration.

Dean's mechanical thermostat assures prompt recovery which reduces time lost between loads and requires no electrical hookup.

Dean's Super Runner gas fryers achieve dependability through simplicity of design, durable stainless steel baffles and rugged cast iron burners.

The fryers carry a one-year warranty -- parts and labor with a five-year limited warranty on the frypot. Warranty does not apply to fryers installed in any type of mobile/concession kitchen.

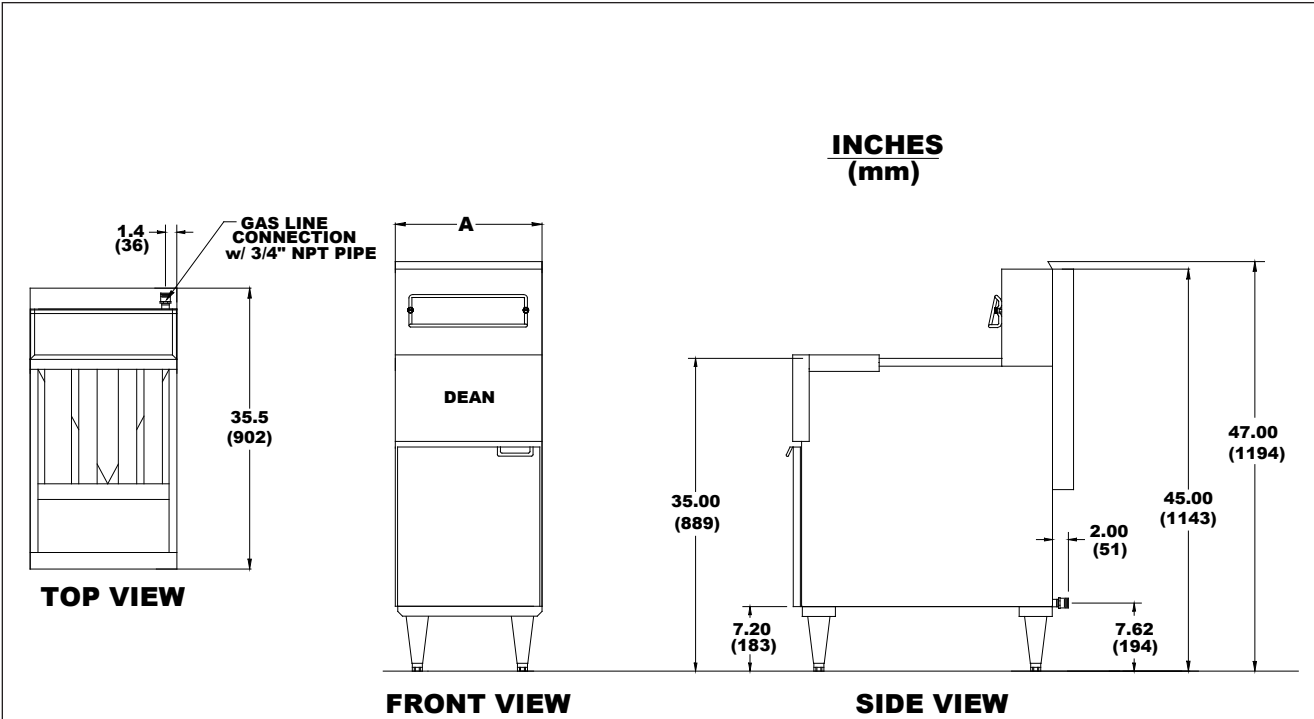


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**DIMENSIONS**

MODEL	MIN./MAX. OIL CAPACITY	OVERALL SIZE (mm)				DRAIN VALVE (mm)	DRAIN VALVE HEIGHT (mm)	NO. OF TUBES	FRYING AREA (mm)	APPROXIMATE SHIPPING DIMENSIONS				
		OVERALL HEIGHT	WORK HEIGHT	WIDTH (A)	LENGTH					CLASS	SHIPPING lbs./cu.ft. (kg/m³)	DIMENSIONS (mm)		
SR42G	35-43 lbs. (17-32 liter)	45" (1143)	35" (890)	15-1/2" (394)	29-1/4" (743)	1" (25)	18-3/8" (467)	3	14" x 14" (356 x 356)	85	150 lbs./15 (68/0,42)	48-1/2" (1232)	20-1/2" (521)	36" (914)
SR52G	35-50 lbs. (17-25 liter)	45" (1143)	35" (890)	15-1/2" (394)	29-1/4" (743)	1-1/4" (32)	17-1/2" (445)	4	14" x 14" (356 x 356)	85	180 lbs./15 (82/0,42)	48-1/2" (1232)	20-1/2" (521)	36" (914)
SR62G	60-75 lbs. (34-42 liter)	45" (1143)	35" (890)	20" (508)	35-1/2" (902)	1-1/4" (32)	19-3/4" (501)	5	18 x 18" (457 x 457)	85	255 lbs./28 (116/0,79)	H 48-1/2" (1232)	W 20-1/2" (521)	L 36" (914)

**POWER REQUIREMENTS**

MODEL	NATURAL OR LP GAS INPUT RATING	GAS CONNECTION	ELECTRICAL REQUIREMENT
SR42G	105,000 Btu/hr. (26,481 kcal) (30.8 kw)	3/4" N.P.T. Regulator not required for manifold pressure. See note below.*	NONE
SR52G	120,000 Btu/hr. (30,600 kcal) (35 kw)		
SR62G	150,000 Btu/hr. (37,783 kcal/hr.) (44 kw)		

**SHORT TERM SPECIFICATION**

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

Shall be DEAN free-standing cool zone deep fat fryer, Model \_\_\_\_\_, Only \_\_\_\_\_ wide, \_\_\_\_\_ # oil capacity, requiring \_\_\_\_\_ Btu/hr. natural or LP gas input (3/4" N.P.T. connection) and mechanical controls.

**ORDERING DATA**

Please specify:  
 Natural or propane gas  
 Altitude -- if above 2000 ft. (610 m)

**NOTE:**

DO NOT CURB MOUNT.  
 \*SUPPLY PRESSURE: DO NOT EXCEED 14" W.C. or 1/2 PSI.

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