



ITEM NO.

# DF400 H250-D260 Gas Fryers

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

## STANDARD FEATURES

- Rounded corners for easy-to-clean "Euro" look
- Two open frypots/two tube-type frypots
- Electronic ignition, automatic melt cycle
- Computers
- Boil-out mode
- Super Cascade Filter (located under one H50 and one D60)
- Stainless steel frypot, door and cabinet
- 3" round drain system to common downspout
- Rack-type basket support

### H50 Fryers

- Durable centerline temperature sensor, 7- to 10-second response to loads
- Deep cold zone
- Low flue temperature
- Turbo jet infrared burners

### D60 Fryers

- Cool zone fry vessel construction
- Super Cascade Under Fryer Filter
- Automatic, hands-free connection
- Two-step process -- open drain valve, open return valve to activate pump and return oil to the fryer
- Lift-up slides on filter pan -- ensures no problems with uneven floors
- 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



Frymaster H50 fryers have a maximum 50 lbs. (25 liters) shortening capacity and frying area of 14" x 15" (356 x 381 mm). This 80,000 BTU (20.15 kCal/hr.) (23.4 kW) model is designed for high volume frying with maximum fuel efficiency. The solid state controller assures pinpoint accuracy of shortening temperature, extending shortening life and producing a uniformly-cooked product.

Dean D60 fryers have a maximum 75 lbs. (42 liters) shortening capacity and frying area of 18" x 18" (46 x 46 mm). This 150,000 BTU (37,783 kCal/hr.) (44 kW) model is designed for large capacity/high production frying where close temperature regulation responds to a mix of large loads and delicate products.

The Super Cascade Under Fryer filter system is designed for trouble-free filtering without wasting valuable space. It fits conveniently under one H50 and one D60 fryer and can filter batteries of up to eight fryers.



ISO 9001:2000



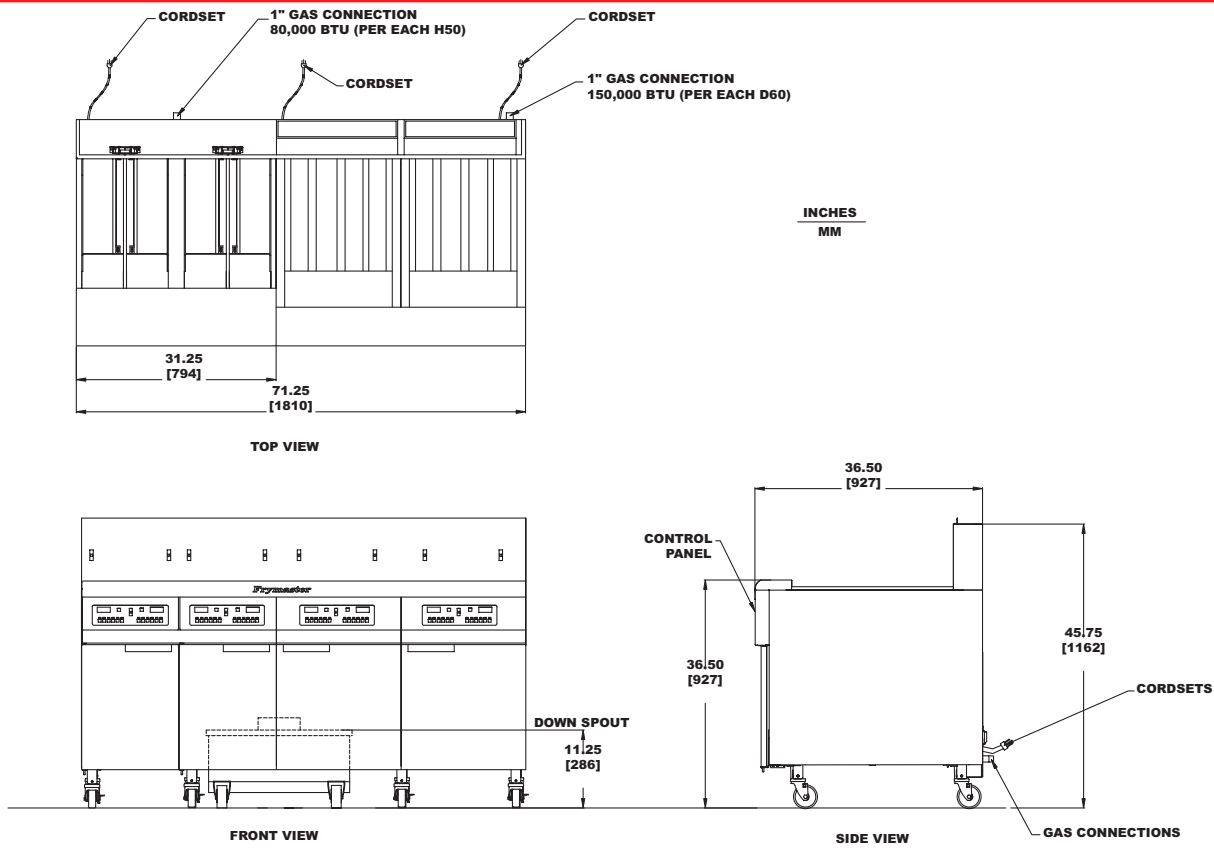
## Frymaster, L. L. C.

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TOLL FREE 1-800-221-4583 Fax 318-868-5987, www.frymaster.com

Distributed in Canada by GARLAND COMMERCIAL RANGES, LTD., 1177 Kamato, Mississauga, Ontario L4W 1X4

# DF400 H250-D260 Fryers



**DIMENSIONS (mm)**

MODEL NO.	OVERALL SIZE			NET WEIGHT	DRAIN HEIGHT	SHIPPING INFORMATION					
	HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CUBE	DIMENSIONS		
DF400 H250-D260	45.75" (1162)	71.25 (1810)	36.50 (927)	942 lbs. (427 kg)	13.00 (330)	1,000 lbs (454 kg)	77.5	109.5	H 55" (1397)	W 80" (2932)	L 43" (1092)

MODEL	Max. Oil Capacity (liters)	Size (cm)			Approximate Weight (kg)
		Width	Depth	Height	
85UFF	85 lbs. (39)	16.12" (41)	29.63" (75.26)	10.25" (26)	210 lbs. (95)

**POWER REQUIREMENTS**

Model No.	Natural or LP Gas Input Rating	Electrical	Gas Connection
MJH50	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
MJH50-2	80,000 BTU/hr. input (20,151 kCal) (23.4 kW)	Basket Lift 120V (7.0 AMP) 220V (3.5 AMP)	
D60	150,000 BTU/hr. input (37,783 kCal/hr.) (44 kW)	120V/60~1ø (3.5 Amp) 230V/50~1ø (2 Amp)	1" N.P.T. regulator not required
85UFF	N/A	120V/60 Hz/1 ph - (6.2 Amp)	N/A

**HOW TO SPECIFY**

**DF400 H250-D260** Free-standing gas fryers with computer controls, under fryer built-in oil filtration, stainless steel frypots, doors and cabinet

**OPTIONS**

- Frypot cover
- Stainless steel apron drain with basket (interchangeable right or left side)
- 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
- Drain flush option for cleaning heavy sediment drain manifold

**NOTES**

Supply Voltage 120V 60Hz -- 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" (610 mm) should be provided at the front of the unit for servicing and proper operation, and 6" (152 mm) between the sides and rear of the fryer to any combustible material.



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