



Models 1824E & 2424E
CE ONLY

Flatbottom Series Electric Fryers (CE)
Installation, Operation & Maintenance Manual



DEAN



Dean, a member of the Commercial Food Equipment Service Association, recommends using CFESA Certified Technicians.

24-Hour Service Hotline

1-800-551-8633

* 8195708 *

APRIL 1999

Please read all sections of this manual and retain for future reference.

NOTICE

IF, DURING THE WARRANTY PERIOD, THE CUSTOMER USES A PART FOR THIS ENODIS EQUIPMENT OTHER THAN AN UNMODIFIED NEW OR RECYCLED PART PURCHASED DIRECTLY FROM FRYMASTER DEAN, OR ANY OF ITS AUTHORIZED SERVICE CENTERS, AND/OR THE PART BEING USED IS MODIFIED FROM ITS ORIGINAL CONFIGURATION, THIS WARRANTY WILL BE VOID. FURTHER, FRYMASTER DEAN AND ITS AFFILIATES WILL NOT BE LIABLE FOR ANY CLAIMS, DAMAGES OR EXPENSES INCURRED BY THE CUSTOMER WHICH ARISE DIRECTLY OR INDIRECTLY, IN WHOLE OR IN PART, DUE TO THE INSTALLATION OF ANY MODIFIED PART AND/OR PART RECEIVED FROM AN UNAUTHORIZED SERVICE CENTER.

NOTICE

This appliance is intended for professional use only and is to be operated by qualified personnel only. A Frymaster Dean Factory Authorized Service Center (FASC) or other qualified professional should perform installation, maintenance, and repairs. Installation, maintenance, or repairs by unqualified personnel may void the manufacturer's warranty. See Chapter 1 of this manual for definitions of qualified personnel.

NOTICE

All fryers shipped without factory supplied cords and plug assemblies must be hardwired using flexible conduit to the terminal block located on the rear of the fryer. These fryers should be wired to NEC specifications. Hardwired units must include installation of restraint devices.

NOTICE

This equipment must be installed in accordance with the appropriate national and local codes of the country and/or region in which the appliance is installed.

NOTICE

Drawings and photos used in this manual are intended to illustrate operational, cleaning and technical procedures and may not conform to onsite management operational procedures.

NOTICE TO OWNERS OF UNITS EQUIPPED WITH COMPUTERS

U.S.

This device complies with Part 15 of the FCC rules. Operation is subject to the following two conditions: 1) This device may not cause harmful interference, and 2) This device must accept any interference received, including interference that may cause undesired operation. While this device is a verified Class A device, it has been shown to meet Class B limits.

CANADA

This digital apparatus does not exceed the Class A or B limits for radio noise emissions as set out by the ICES-003 standard of the Canadian Department of Communications.

Cet appareil numerique n'emet pas de bruits radioelectriques depassany les limites de classe A et B prescrites dans la norme NMB-003 edictee par le Ministre des Communications du Canada.

 DANGER

Improper installation, adjustment, maintenance or service, and unauthorized alterations or modifications can cause property damage, injury, or death. Read the installation, operating and service instructions thoroughly before installing or servicing this equipment

⚠ DANGER

The front ledge of the fryer is not a step. Do not stand on the fryer. Serious injury can result from slips or contact with the hot oil.

⚠ DANGER

Single fryers equipped with legs must be stabilized by installing anchor straps. All fryers equipped with casters must be stabilized by installing restraining chains

⚠ DANGER

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

⚠ DANGER

The crumb tray in fryers equipped with a filter system must be emptied into a fireproof container at the end of frying operations each day. Some food particles can spontaneously combust if left soaking in certain shortening material. Additional information can be obtained in the filtration manual included with the system.

⚠ WARNING

No structural material on the fryer should be altered or removed to accommodate placement of the fryer under a hood. Questions? Call the Frymaster Dean Service Hotline at 1-800-551-8633.

⚠ WARNING

Do not bang fry baskets or other utensils on the fryer's joiner strip. The strip is present to seal the joint between the frypot. Banging fry baskets on the strip to dislodge shortening will distort the strip, adversely affecting its fit. It is designed for a tight fit and should only be removed for cleaning.

⚠ DANGER

Adequate means must be provided to limit the movement of this appliance without depending on or transmitting stress to the electrical conduit. A restraint kit is provided with the fryer. If the restraint kit is missing contact your local Frymaster Factory Authorized Service Center (FASC) for part number 826-0900.

⚠ DANGER

This fryer may have two power cords and prior to movement, testing, maintenance and any repair on your Frymaster fryer; disconnect BOTH electrical power cords from the electrical power supply.

NOTICE

All fryers shipped without factory supplied cords and plug assemblies must be hardwired using flexible conduit to the terminal block located on the rear of the fryer. These fryers should be wired to NEC specifications. Hardwired units must include installation of restraint devices.

ELECTRIC FLATBOTTOM FRYERS (CE)

MODELS 1824E & 2424E

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1. FACTORY SERVICE & PARTS ORDERING

1.1 ORDERING PARTS:

Customers may order parts directly from their local Authorized Parts Distributor. For this address and phone number, contact your Maintenance & Repair Center or call the factory. The factory address and phone number are on the cover of this manual.

To speed up your order, the following information is required:

Model Number _____
 Type _____
 Serial Number _____
 Type of Gas _____
 Item Part Number _____
 Quantity Needed _____

1.2 SERVICE INFORMATION:

Call the Dean Service Hotline, 1-318-865-1711, for the location of your nearest Maintenance & Repair Center or contact the factory direct. Always give the model and serial numbers of your filter and fryer.

To assist you more efficiently, the following information will be needed:

Model Number _____
 Type _____
 Serial Number _____
 Type of Gas _____
 Nature of Problem _____

Any other information which may be helpful in solving your service problem.

1.3 AFTER SALE:

In order to improve service, have the following chart filled in by the authorized servicer who installed this equipment.

Authorized Servicer _____
 Address _____

 Telephone/Fax _____
 Model # _____
 Serial # _____
 Type: _____
 Fryer Equipped For: _____

2. IMPORTANT INFORMATION

2.1 DESCRIPTION: The Dean CE Flatbottom Electric Fryers are energy-efficient, electrically-heated units, designed for high performance in heavy duty commercial applications.

All units are shipped completely assembled with accessories packed inside the fryer vessel. All fryers are adjusted, tested and inspected at the factory before shipment.

NOTE: The on-site supervisor is responsible for ensuring that operators are made aware of inherent dangers of operating a deep fat fryer, particularly aspects of oil filtration, draining, and cleaning of the fryer.

2.2 PRINCIPLE OF OPERATON:

A pair of contactors operate together to supply electrical power to three heating elements immersed in the oil. One contactor energizes as soon as the Dean Flatbottom Electric (CE) Fryer is turned on and stays engaged, and the other cycles as the temperature control circuit calls for heat.

2.3 RATING PLATE: This is attached to the inside right-hand corner of the front door panel. Information provided includes the model and serial number of the fryer as well as the kW output of the heaters and electrical requirements.

CAUTION

Local building codes usually prohibit a fryer with its open tank of hot oil from being installed beside an open flame of any type, whether a broiler or the open burner of a range.

2.4 PRE-INSTALLATION:

- a. **GENERAL:** Installation of any heavy-duty electrical appliance should be made by a licensed electrician.
- b. **Standards:** Installation must be planned in accordance with all applicable local and European Community codes.

c. **CLEARANCES:** The fryer area must be kept free and clear of all combustibles. This unit is design-certified for the following installations:

1. Other than household use;
2. Non-combustible floor installation equipped with factory-supplied 15 cm adjustable legs or 13 cm casters;
3. Combustible construction with a minimum clearance of 15 cm side and 15 cm rear, and equipped with factory-supplied 15 cm adjustable legs or 13 cm casters.

2.5 AIR SUPPLY & VENTILATION:

- a. The area around the appliance must be kept clear to avoid obstruction to the flow of ventilation air as well as for ease of maintenance and service.
- b. Means must be provided for this and any commercial, heavy-duty cooking appliance to exhaust cooking vapors to the outside of the building.
- c. Filters and drip troughs should be part of any industrial hood, but consult local codes before constructing and installing any hood system. The duct system, the exhaust hood and the filter bank must be cleaned on a regular basis and kept free of grease.
- d. Under no conditions is the interior of the fryer's cabinet to be used for storage.

2.6 RECEIVING AND UNPACKING:

Check that the container is upright. Unpack the fryer carefully and remove all accessories from the carton. Do not discard or misplace these, as they will be needed.

After unpacking, immediately check the equipment for visible signs of shipping damage. If such damage has occurred, contact the carrier and file the appropriate freight claims. Do not contact the factory, as the responsibility of

shipping damage is between the carrier and the dealer or end-user.

If your equipment arrives damaged:

- a. File claim for damages immediately – Regardless of extent of damage.
- b. Visible loss or damage – Be sure this is noted on the freight bill or express receipt and is signed by the person making the delivery.
- c. Concealed loss or damage – If damage is unnoticed until equipment is unpacked, notify freight company or carrier immediately, and file a concealed damage claim. This should be done within fifteen (15) days of date of delivery. Be sure to retain container for inspection.

NOTE: *DEAN does not assume responsibility for damage or loss incurred in transit.*

2.7 REMINDER -- CONVERSION OF UNITS:

Heat Input:

1KW = 3410 BTU/hr

100 BTU/hr = 0,293 KW

Temperature:

0° Celsius = 32° Fahrenheit

Temp. in degree Celsius = (Temperature in degree Fahrenheit (F) – 32) X 0,555

100° Celsius = (212° Fahrenheit – 32) X 0,555

3. INSTALLATION

3.1 POSITIONING:

- a. Initial Installation: If the fryer is installed with legs, do not push the fryer to adjust its position. Use a pallet or lift jack to lift the fryer slightly and place the fryer where it is to be installed.
- b. Relocating The Fryer: Before relocating a fryer installed with legs, remove all weight from each leg before moving.
- c. If a leg is damaged during movement, contact your service agent for immediate repair/ replacement of that leg.

CAUTION

This fryer may tip and cause personal injury if not secure in a stationary position. Remove all shortening before moving the fryer as it may cause severe burns upon contact.

3.2 LEGS:

- a. Install legs (or optional casters) near where the fryer is to be used, as neither is secure for long transit. Unit cannot be curb mounted and must be equipped with the legs or casters provided.
- b. After unpacking, use a pallet or lift jack to raise the fryer about a foot before installing the legs.
- c. Insert the threaded leg screw into leg support coupling.
- d. Turn the leg clockwise until the leg is hand tight against the leg support assembly.
- e. When positioning the fryer, gently lower the fryer into position to prevent undue strain to the legs and internal mounting hardware. Use a pallet or lift jack to lift and position the fryer if

possible. Tilting the fryer may damage the legs.

- f. Proceed to Step 3.4, Leveling, to ensure the fryer is level before using.

CAUTION

Leg adjustment must not exceed 22 mm; the unit will become unstable and tipping can occur.

Fryers must be at room temperature, empty of oil, and if fitted with legs, lifted during movement to avoid damage and possible bodily injury.

3.3 CASTERS:

- a. Install casters near where the fryer is to be used, as casters are not secure for long transit. The fryer cannot be curb mounted and must be equipped with either the legs or casters provided.

CAUTION

Casters with brakes should be mounted on the front corners of the fryer.

- b. After unpacking, use a pallet or lift jack to raise the unit about a foot before installing the casters.



INSTALLING CASTER INTO LEG SUPPORT ASSEMBLY

- c. Insert the threaded caster screw into leg support coupling. Grasp the base of the caster and tighten the caster by hand, turning clockwise, until snug against the leg support assembly.



TIGHTEN CASTER WITH 18 mm OPEN END WRENCH

- d. Tighten the caster against the leg support assembly by using an 18 mm open end wrench.
- e. For fryers with casters, there are no built-in leveling devices. The floor where the fryers are installed must be level.



WARNING!

A FRYER MUST BE LEVEL BEFORE FILLING WITH OIL. IF THE FRYER IS NOT LEVEL, THE FRYER MAY TIP OVER AND MAY CAUSE INJURY TO THE OPERATOR.

3.4 LEVELING:

- a. General: Place a carpenter's spirit level across the top of the fryer and level the unit both front-to-back and side-to-side. If fryer is not level, it may not function efficiently, the oil may not drain properly for filtering, and in a line-up it may not match adjacent units.

- b. Legs (Only):

1. If the floor is smooth and level, level the unit by using the leg screw threads. Adjust to the high corner and measure with the spirit level. The legs have about 22 mm of adjustment thread.

2. Adjust leg height with an adjustable or 18 mm open-end wrench.
 3. When leveling the fryer, hold the leg body firmly to keep the leg from rotating while turning the hex bullet foot.
- c. All Installations: If the floor is uneven or has a decided slope, it is recommended to place the fryer on a smooth platform. Do not rely on leg/caster thread adjustment.
- d. Re-leveling: If the fryer is moved, re-level the fryer following the instructions given in Step 3.4.
- e. Restraints: This fryer must be restrained to prevent tipping when installed in order to avoid the splashing of hot liquid and prevent undue strain on the electrical connectors. The means of restraint may depend on the type of application, such as connecting to a battery of appliances or installing the fryer in an alcove, or by separate means such as restraining devices. A bracket has been provided on the fryer back panel for this purpose.

The installation must be reviewed at the time of installation to ensure it meets the intent of these instructions. The on-site supervisor and/or operator(s) should be made aware there is a restraint on the appliance and, if disconnection of the restraint is necessary, to reconnect this restraint after the appliance has been returned to its originally installed position.

3.5 ELECTRICAL CONNECTIONS:

Refer to the rating plate located inside the front door. The wiring diagram is attached to the inside of the fryer door also. The diagram can also be found in Chapter 8. The fryer is equipped with a 230VAC single-phase 50 hertz system. All electrically operated appliances must be electrically grounded to conform to CE standards. If a power cord is installed on your unit, do not cut or remove the ground prong

from that power cord plug. Respect the phase – neutral polarity. **Do not attempt to use the fryer during a power outage.**

CAUTION

When the fry vessel is filled with water, do not drain the water from the vessel into the filter. This will damage the filter pump and void the warranty.

3.6 INITIAL START-UP:

- a. Cleaning: New units are wiped clean with solvents at the factory to remove any visible signs of dirt, oil, grease, etc. remaining from the manufacturing process, then coated lightly with oil. Wash thoroughly with hot, soapy water to remove any film residue and dust or debris before food preparation, then rinse out and wipe dry. Wash also any accessories shipped with the unit. Close the drain-valve completely. Make sure the screws holding the thermostat and high-limit control sensing bulbs into the vessel are tight.
- b. Initial Checks: All Dean Industries' fryers are tested, adjusted and calibrated before leaving the factory. Adjustments to assure proper operation may be necessary on installation to correct possible problems caused by rough handling or vibration during shipment, and are to be performed only by qualified service personnel. These are the responsibilities of the customer and/or dealer and are not covered by Dean Industries' warranty.
- c. Ensure that the following steps are done in sequence before using the fryer:
 1. Turn the temperature control knob to "OFF".
 2. Fill fryer tank with liquid oil (or water during initial testing) to the "oil level" line scribed into the rear wall of the tank.

3. Make certain the fryer is properly connected to the electrical power supply, and power is available.

3.7 HEATING THE VESSEL:

This step will check heating element operation, initial thermostat calibration, and clean the vessel for initial food production.

- a. Fill the fryer vessel with hot or cold water to the oil level line scribed in the back of the fry vessel.
- b. Set the temperature control dial to 104°C (220°F), just above that of boiling water.
- c. The heating elements will energize and begin to heat the liquid.
- d. Reset the temperature controller to 93°C (200°F).
- e. The elements should shut-off just as the water starts to boil, and the water should maintain a low simmer.
- f. When satisfied that the elements and thermostat are operating properly, drain the vessel of water and dry thoroughly. Refill it with shortening as directed below.

3.8 FINAL PREPARATION:

- a. When using a liquid shortening (cooking oil), fill the fryer to the lower "oil level" line scribed into the back of the fryer vessel.
- b. When using a solid shortening, either melt it first elsewhere, or cut into small pieces and pack it tightly around the elements, leaving no air spaces and being careful not to disturb the sensing bulbs.
- c. If equipped with a Melt Cycle Control, turn the melt cycle switch "ON" to melt the shortening. The elements will cycle on and off until shortening has melted.
- d. If the fryer does not have a Melt Cycle Control, turn the elements "ON" for

about ten seconds, "OFF" for a minute, etc., until the shortening is melted. If you see any smoke coming from the shortening while melting this way, shorten the "ON" cycle and lengthen the "OFF" cycle. Smoke indicates that you are scorching the shortening and reducing its useful life.



WARNING

NEVER MELT A SOLID BLOCK OF SHORTENING BY SETTING IT IN THE VESSEL. THIS IS UNSAFE, INEFFICIENT AND DANGEROUS.

- e. Before starting operation, turn the operating thermostat to the probable working temperature; wait for the temperature to stabilize then check with a high-quality immersion thermometer.



WARNINGS!

ALWAYS WEAR OIL-PROOF, INSULATED GLOVES WHEN WORKING WITH THE FRYER FILLED WITH HOT OIL.

ALWAYS DRAIN HOT OIL INTO A METAL CONTAINER. HOT OIL CAN MELT PLASTIC BUCKETS AND CRACK GLASS CONTAINERS.

4. OPERATION

4.1 OPENING: At opening time, always visually check that the power switch and the thermostat are “OFF”.

CAUTION

If electrical power service is disrupted for more than a few seconds, turn the fryer OFF. This will prevent the fryer from accidentally heating oil when power service is resumed.

4.2 GENERAL USE:

- a. For consistent quality product, convenience and long-term savings, use a high-quality liquid frying compound.



WARNING!

IF USING SOLID SHORTENING, NEVER MELT A BLOCK OF SHORTENING BY SETTING IT WHOLE IN THE FRYER VESSEL. THIS IS DANGEROUS AND CAN SHORTEN THE LIFE OF THE SHORTENING, DAMAGE THE ELEMENTS OR POSSIBLY CAUSE A FIRE.

- b. Although a temperature of 177°C (350°F) is recommended for most cooking operations, set the fryer at the lowest possible temperature which produces a high quality end product while ensuring maximum life of frying compound.
- c. When the fryer is not in use, the thermostat should be set lower than that used during cooking.

4.3 TURN ON PROCEDURES:

- a. If fryer is empty, pour enough frying compound into the vessel to fill the vessel to the lower "oil level" line scribed on the rear wall. If solid shortening is to be used, melt enough in a separate container to cover the heating elements in the bottom of the vessel, then melt the rest in the vessel by turning power switch off and on.
- b. Turn the power switch on; set temperature controller to 177°C (350°F). In less than 30 minutes, the frying compound temperature will stabilize and be ready for production.

4.4 FILTERING:

- a. General: Filtering the frying compound assures a better taste to the food being prepared, minimizes flavors being transferred from batch to batch, and increases frying compound lifespan.

Filter the frying compound at least once daily or more frequently if cooking is heavy.

- b. Prior to filtering, align the filter unit with the drain valve. Attach the drain valve extension to ensure frying compound flows into the filter unit safely.
- c. If using solid shortening, clear return lines before turning off the filter motor by allowing the pump to run for approximately 10-15 seconds once air bubbles appear in the fry vessel from the oil return line. Failure to do so will allow solid shortening to cool, solidify and clog the lines.

d. When using your filtration system, always refer to the Installation and Operation Manual for your Dean Filter System.

1. Cascade Filter System – added filtration system.
2. Super Cascade Filter System – built-in filtration system.

4.5 CLOSING:

When closing at night, filter oil in all fryers and drain the filter lines. Cover the open tanks of oil. Turn power switch to “OFF”.

4.6 SHUTDOWN:

When shutting down for longer than overnight, drain the frying compound and clean the vessel thoroughly. Either discard the frying compound or return it filtered to the vessel and cover it. If fryer will be left empty, lightly coat the inside of the vessel with oil after cleaning to prevent rust. Turn both the power switch and the temperature controller “OFF”. Disconnect any 230-volt power cords from the wall sockets or turn off the circuit breakers.

5. CLEANING & MAINTENANCE

5.1 GENERAL:

Any piece of equipment works better and lasts longer when properly maintained and cleaned. The fryer must be kept clean during the workday and thoroughly cleaned at the end of each day.



WARNING!

DO NOT LET WATER SPLASH INTO THE TANK OF HOT OIL. IT WILL SPLATTER AND CAN CAUSE SEVERE BURNS.

5.2 DAILY:

Wash all removable parts. Clean all exterior surfaces of the body. Do not use cleansers, steel wool or any other abrasives on the stainless steel. Filter the cooking oil and replace if necessary. Filter oil more often under heavy conditions.

CAUTION

Do not drain water into the filter. Water will damage the filter pump and void the Dean warranty.

5.3 WEEKLY:

- a. Completely drain the fryer vessel into either the filter or a steel container. Do not use a plastic bucket or glass container.
- b. Clean the vessel with a good grade of cleaner or hot water and a strong detergent.
- c. Close the drain valve and refill with either the cleaning solution or water and detergent.

- d. Follow the Boil-Out procedures. Bring to a simmer, then turn the heat down and let the mixture stand until deposits and/or carbon spots can be rubbed off with a brush.

CAUTION

Do not let water boil down to the point that elements are exposed. This will damage the heating elements.

- e. Scrub tank walls and bottom, then drain vessel and rinse in clear water.
- f. Refill with clear water, set operating thermostat to 104°C and simmer again.
- g. Once cleaning is complete, turn temperature controller "OFF", drain, rinse and dry thoroughly.
- h. Refill with cooking oil or frying compound as directed in this manual.

5.4 PERIODIC:

The fryer should be checked and adjusted periodically by qualified service personnel as part of a regular kitchen maintenance program.

5.5 STAINLESS STEEL:

All stainless steel fryer body parts should be wiped regularly with hot, soapy water during the day and with a liquid cleaner designed for this material at the end of the day.

- a. Do not use steel wool, abrasive cloths, cleansers or powders!
- b. Do not use a metal knife, spatula or any other metal tool to scrape stainless steel! Scratches are almost impossible to remove.
- c. If it is necessary to scrape the stainless steel to remove any encrusted materials, soak the area first to loosen the material, then use a wood or nylon scraper only.

6. TROUBLESHOOTING

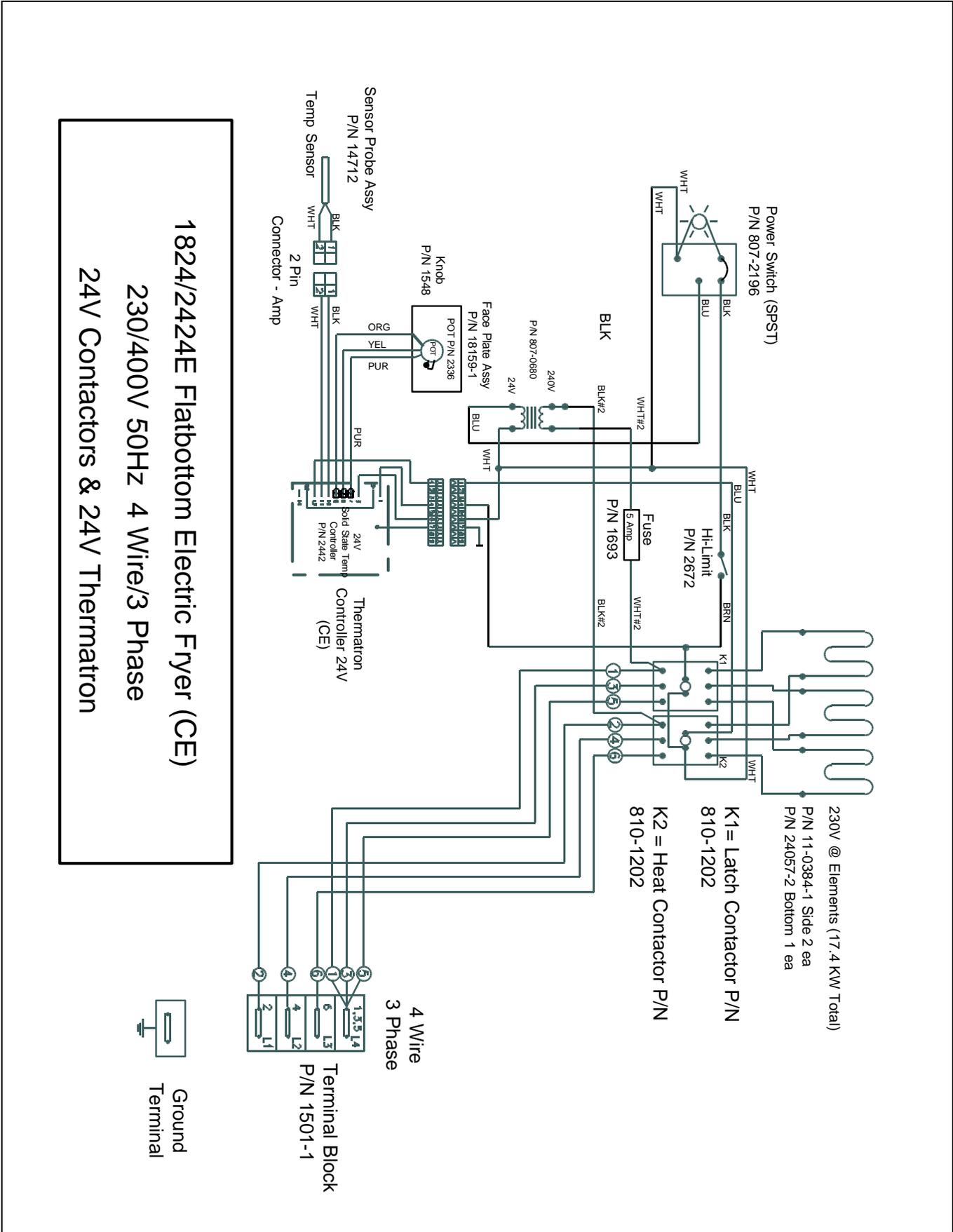
The problems given are those most commonly encountered. The corrective actions and troubleshooting procedures are the initial steps to be taken by restaurant personnel. Any further troubleshooting procedures should be carried out only by a Factory Authorized Service Center or a local service company specializing in hotel and restaurant cooking appliances.

| PROBLEM | CORRECTIVE ACTION |
|---|---|
| Fryer will not come on. No evidence of heating, even when unit is cold. | <ol style="list-style-type: none"> 1. With switch on, push high-limit thermostat manual reset. (Red button inside the front door). 2. Check that fryer power cord is fully plugged into wall receptacle. 3. Check main circuit breaker box for tripped breakers. |
| Fryer slow to heat; poor recovery. | <ol style="list-style-type: none"> 1. Check temperature sensor location. Temp sensor should be properly secured under the clamp. |
| Fryer too hot; oil scorching; overshooting set temperature. | <ol style="list-style-type: none"> 1. Check temperature sensor location. Temp sensor should be properly secured under the clamp. 2. If temperature rises to the hi-limit thermostat shut-off level consistently, have technician check for sticking or shorted heat contactor. 3. If oil appears to be scorching with <u>normal</u> temperatures, oil may have been used too long or be of inferior quality. Replace if necessary. |

6.1 TEMPERATURE CHECK

- a. Insert a good grade thermometer or pyrometer probe approximately 8-10cm (3-4 inches) into the cooking oil/shortening near the fryer temperature sensing probe.
- b. Turn temperature control knob to the desired frying temperature.
- c. Turn the fryer ON/OFF switch to the ON position and heat the shortening to the desired temperature setting. Stir if necessary to get all cooking oil/shortening in frypot melted and at the same temperature.
- d. Allow the heating elements to cycle ON and OFF three times after reaching the desired temperature setting. When the elements come on the fourth time, the pyrometer reading should be within 2°C (5°F) of the temperature control knob setting.

6.2 WIRING DIAGRAM FOR 230VAC FLATBOTTOM ELECTRIC FRYER (CE):



6.3 PARTS DIAGRAM FOR 1824E & 2424E FLATBOTTOM ELECTRIC FRYER (CE):

| 1824E | 2424E | Description |
|--------------|--------------|--|
| 24022SK | 24021SK | Vessel Assembly |
| 24036 | 24053 | Top Stack, Standard |
| 18-0067 | 24-0267 | Basket Hanger |
| 24-0092 | 24-0093 | Canopy |
| 24-0075-1 | 24-0087 | Structural Back |
| 24-0118-2 | 24-0118-2 | Side Panel, Left Hand |
| 24-0108-2 | 24-0108-2 | Side Panel, Right Hand |
| 11-0140-1 | 11-0140-1 | Outlet Door Cover (Painted) |
| 24019 | 24020 | Door Assembly with Lining |
| 24-0444 | 24-0441 | Door Panel (Outer) |
| 24-0353 | 24-0353 | Door Pin |
| 1039 | 1039 | Door Handle |
| 1503 | 1503 | Door Magnetic Catch |
| 24-0004 | 24-0004 | Lower Hinge Bracket |
| 1942 | 1942 | Caster, with brake 13cm. (5") |
| 1943 | 1943 | Caster, without brake 13cm. (5") |
| 1731-2 | 1731-2 | Leg, black 15.25cm (6") |
| 24057-2SK | 24057-2SK | Heat Element, Center 240v, 6.333 KW |
| 11-0384-1SK | 11-0384-1SK | Heat Element, Left or Right 240v, 6.333 KW |
| 11189 | 11189 | Element Guard Assembly |
| 18-0031 | 18-0031 | Heat Element Spacer |
| 807-2196 | 807-2196 | Power Switch, Green Rocker, SPST |
| 807-0680 | 807-0680 | Transformer, Primary 240V/24V |
| 2442 | 2442 | Theratron Board, 24V, CE |
| 2336 | 2336 | Theratron Potentiometer |
| 18159-1 | 18159-1 | Face Plate Assembly, Theratron (CE) |
| 1543 | 1543 | Potentiometer Knob |
| 14712 | 14712 | Temperature Sensor (Probe) Assembly |
| 11-0210 | 11-0210 | Sensor spring |
| 2672 | 2672 | High Limit Thermostat |
| 18-0040 | 18-0040 | High Limit Clamp |
| 810-1202 | 810-1202 | Circuit Breaker, 40 Amp, 3-Pole |
| 1602 | 1602 | Micro Switch, Drain Valve |
| 1693 | 1693 | Fuse, 5 Amp |
| 1692 | 1692 | Fuse Holder |
| 1131 | 1131 | Fuse, 2 Amp, Slow-blow |
| 1130 | 1130 | Fuse Holder |
| 2066-1 | 2066-1 | Drain Valve |
| 810-1202 | 810-1202 | Contactator (Heat/Latching) |
| 14-0193 | 14-0193 | Clean-out Rod |
| 1362 | 1362 | Fry Basket, ½ size |
| 24164 | 24172 | Vessel Cover |



Dean Industries, 8700 Line Avenue, PO Box 51000, Shreveport, Louisiana 71135-1000
Shipping Address: 8700 Line Avenue, Shreveport, Louisiana 71106

TEL 1-318-865-1711

FAX (Parts) 1-310-327-3343

FAX (Tech Support) 1-318-219-7135

PRINTED IN THE UNITED STATES

SERVICE HOTLINE
1-800-551-8633

Price: \$6.00
819-5708 04-99