

## PowerRunner™ Gas Fryer Batteries Without Filtration

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

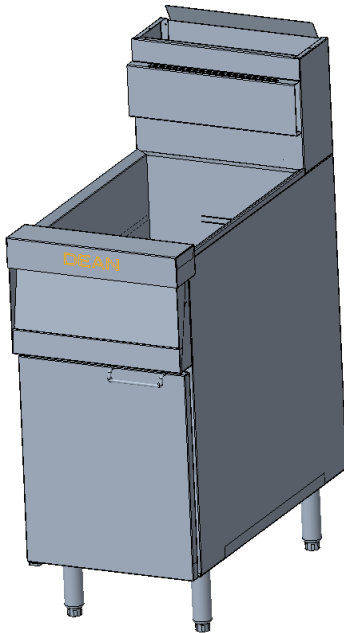
### Models

1PRG50T

2PRG50T

3PRG50T

4PRG50T



**1PRG50T**  
 (shown with optional casters)

### Standard Features

- Thermo-Tube design heat transfer system
- 50-lb. (25 liter) oil capacity
- 120,000 Btu/hr. (30,600 kcal) (35.2 kw)
- 14" x 14" x 3-1/2" (35 x 35 x 8.9 cm) frying area
- Millivolt controller - requires no electrical hookup
- Robust, RTD, 1° compensating temperature probe
- Stainless steel frypot, door and sides
- Two twin baskets
- Combination gas valve with regulator
- Wide cold zone
- 6" (15 cm) steel legs with 1" adjustment
- Over the flue basket hanger
- Basket support rack
- 3/4" NPT gas connection

### Options & Accessories

- Stand-alone spreader cabinet
- Controller Options: Theratron, Digital Timer, or CM3.5
- Frypot covers
- Casters
- Full basket
- Triplet basket
- Crisper tray
- Sediment tray
- Splash shield
- Top connecting strip
- Front work shelf
- Marine edge
- Washdown hose
- Rear or front disposal
- Drain safety switch

### Specifications

#### ***Designed for versatile frying production and solid performance***

High-production cooking capacity and fast recovery meet high-volume frying needs. These all-purpose fryers feature outstanding Dean reliability and durability and achieve long and dependable life through simplicity of design. The 50-lb. oil capacity accommodates a wide range of frying needs -- everything from French fries, breaded products and specialty foods.

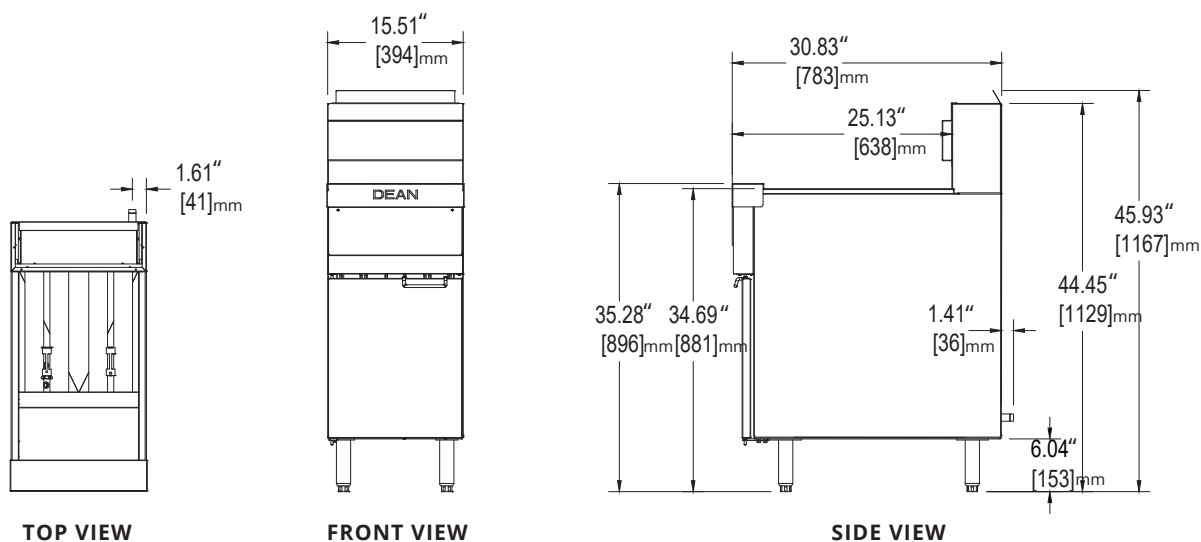
Make the most of your energy dollars with Dean's exclusive Thermo-Tube design. A larger heat-transfer area reduces the heat per square inch needed to attain and maintain desired cooking temperatures, which reduces the oil's heat load and therefore the breakdown of the oil. Stainless steel baffles and reliable, built-to-last burners keep maintenance to a minimum.

Precise temperature control during heat-up and recovery protects oil from excessive heat damage.

Dean's wide cold zone with forward sloping bottom and 1-1/4" drain valve help collect and remove sediment from the frypot to safeguard oil quality and support routine frypot cleaning.



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### DIMENSIONS

Model No.	Oil Capacity	Overall Size (cm)			Drain Valve Height (cm)	No. Of Tubes	Shipping Information					
		Width	Depth	Height			Weight	Class	Cu. Ft.	Dimensions (cm)		
1PRG50T	50 lbs. (25 liter)	15-1/2" (39.4)	30-3/4" (78)	46-1/8" (117)	17-1/2" (44)	4	180 lbs. (82 kg)	85	22	W 22" (56)	D 36" (91)	H 47" (119)
2PRG50T	50 lbs. (25 liter)	31" (79)	30-3/4" (78)	46-1/8" (117)	17-1/2" (44)	4	360 lbs. (164kg)	85	68	53" (134.6)	42" (106.7)	53" (134.6)
3PRG50T	50 lbs. (25 liter)	46-1/2" (118)	30-3/4" (78)	46-1/8" (117)	17-1/2" (44)	4	540 lbs. (246kg)	77.5	88	66" (167.6)	42" (106.7)	55" (135.7)
4PRG50T	50 lbs. (25 liter)	62" (157)	30-3/4" (78)	46-1/8" (117)	17-1/2" (44)	4	720 lbs. (328kg)	77.5	111	83" (210.8)	42" (106.7)	55" (135.7)

### POWER REQUIREMENTS

Model	Option Domestic
1PRG50T	120V 8 A 220V 4 A 240V 4 A
2PRG50T	120V 8 A 220V 4 A 240V 4 A
3PRG50T	120V 8 A 220V 4 A 240V 4 A
4PRG50T	120V 8 A 220V 4 A 240V 4 A

### HOW TO SPECIFY

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

1PRG50T 50-lb. tube-type gas fryer with millivolt controller and durable temperature probe.

### NOTES

- 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 LP gas. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 3.0" W.C. natural or 8.25" W.C. LP.

- Please specify: Natural or LP gas; altitude if between 2,000 - 6,000 feet (610 - 1,829 Meters).

- **DO NOT CURB MOUNT.**

### 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.

Welbilt reserves the right to make changes to the design or specifications without prior notice.