

## PowerRunner™ Gas Fryer Batteries with Filtration

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

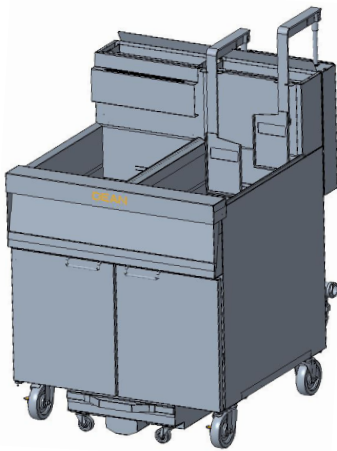
### Models

1FPRG50T

2FPRG50T

3FPRG50T

4FPRG50T



2FPRG50T

### Standard Features

- Thermo-Tube design heat transfer system
- 50-lb. (25 liter) oil capacity per frypot
- Btu/hr. input-- 120,000 Btu/hr. (30,600 kcal) (35.2 kw)
- Frying area-- 14" x 14" x 3-1/2" (35 x 35 x 8.9 cm)
- Built-in filtration
- Millivolt controller
- Durable temperature probe
- Stainless-steel frypot, door, and sides
- Four twin baskets
- 1-1/4" NPT gas connection with 1" bushing
- Combination gas valve with regulator
- Wide cold zone
- Casters
- Drain safety switch

### Filter Standard Features

- Space-saving filter fits inside fryer cabinet which houses two or more frypots
- Large capacity filter pan removes easily for cleaning
- Sloped drain pan leaves minimal oil in the pan after filtering
- Large 3" (8.0 cm) round drain line allows oil to drain freely
- Filter cycle is complete from start to finish in under 5 minutes, while other frypots in the system are in use
- Filters all fryers in the battery
- Rear oil flush
- 1-1/4" (3.2 cm) diameter, one-point end connection, rear manifold gas line without shut-off valve
- 1/3 H.P. filter motor
- 4 GPM pump (15 LPM)
- Filter starter kit

### Specifications

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

These all-purpose fryers feature outstanding Dean reliability and durability. PowerRunner™ fryers achieve long and dependable life through simplicity of design. The 50-lb oil capacity of each frypot 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. The heating tubes efficiently transfer the fryer's energy input into the oil with less going unused up the vent.

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 high-heat damage. The wide cold zone traps sediment away from the cooking area, safeguarding oil quality and the quality of the food.

High-production cooking capacity and fast recovery meet high-volume frying needs.

Dean's renowned, built-in filtration system puts filtration where it's most convenient to use -- right within the fryer battery -- eliminating the need for additional floor and storage space.

The filtering process is fast and easy, encouraging frequent filtering -- a critical part of maximizing oil life, especially with trans-fat free oils. It is engineered with features that allow added convenience and ease of use.

This system is enhanced with a gravity draining system that allows residual oil to drain into the filter pan so that drain lines are always open. The filter is capable of filtering up to four fryers, individually, without having to be moved from fryer to fryer, saving valuable labor.

This filter comes standard with a powerful 4 GPM pump to maximize filtering efficiency and minimize clogging. A large sump with a secure hold-down ring ensures proper vacuum and superior oil filtration. The stainless steel filter pan is equipped with casters and an automatic connection for ease of access.

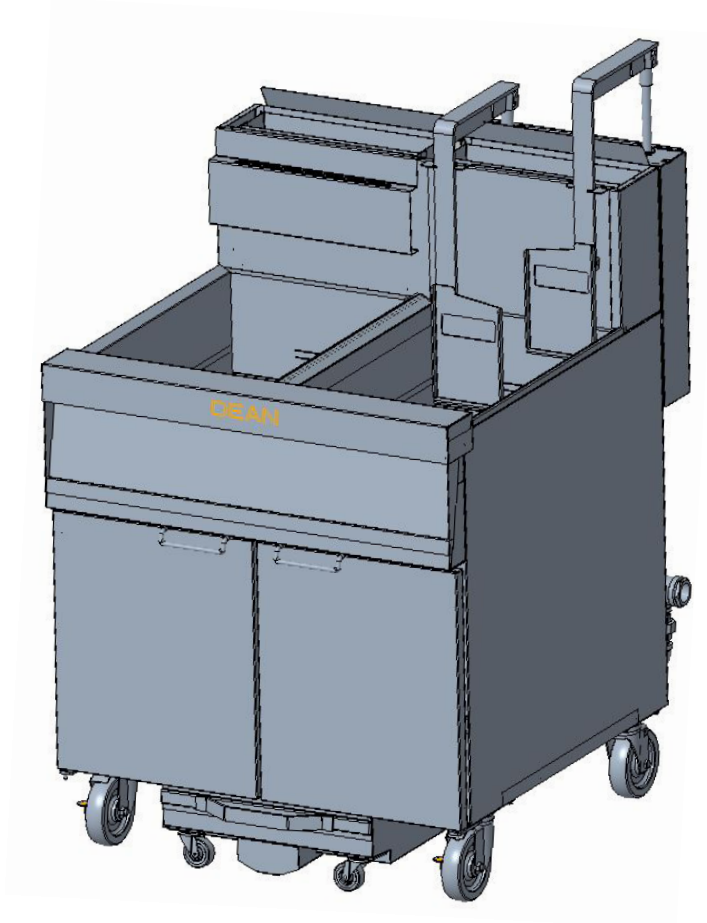
Filtration process is two steps:

Step one: open drain valve, open return valve to activate filter pump.

Step two: close drain valve; close return valve to turn off pump.



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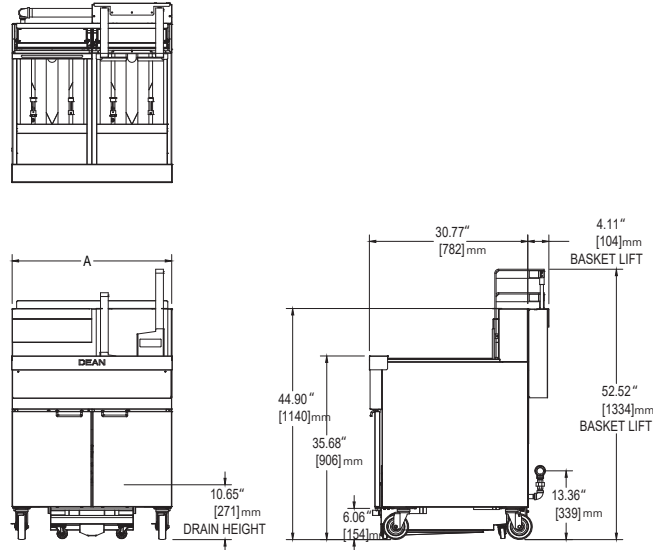
### OPTIONS & ACCESSORIES

- Controller Options: Thermatron, Digital Timer, and CM3.5
- 8 GPM (15 LPM) pump
- Top connecting strip
- Frypot covers
- Full basket
- Triplet basket
- Chicken basket
- Crisper tray
- Sediment tray
- Front work shelf
- Splash shield
- Marine edge
- Basket lifts
- Spreader cabinet
- Holding station
- Washdown hose
- External Oil Discharge - must specify front or rear connection

### POWER REQUIREMENTS

Model	OPTIONS DOMESTIC	
	Controls/Frypot	Filter
1FPRG50T	120V 1 A 220 - 240V 1 A	120V 8 A 220 - 240V 4 A
2FPRG50T	120V 1 A 220 - 240V 1 A	120V 8 A 220 - 240V 4 A
3FPRG50T	120V 1 A 220 - 240V 1 A	120V 8 A 220 - 240V 4 A
4FPRG50T	120V 1 A 220 - 240V 1 A	120V 8 A 220 - 240V 4 A

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



## DIMENSIONS

MODEL NUMBER	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT (cm)	NO. OF TUBES	SHIPPING INFORMATION						
		A	B	HEIGHT			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)			
1FPRG50T	50 lb. (25 liter) per frypot	31" (79)	30-3/4" (78.1)	45"* (114.3)	10-5/8" (26.9)	4	397 (180)	85	68	W 53" (134.6)	D 42" (106.6)	H 53" (134.6)	
2FPRG50T		610 (277)					77.5			88	66" (167.6)	42" (106.7)	55" (135.7)
3FPRG50T		910 (413)									111	83" (210.8)	42" (106.7)
4FPRG50T													

\*Without basket lifts.

## 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.
- POWER CORDS: 2 battery units, 1 power cord supplied, 3 to 4 battery units, 2 power cords supplied.
- 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.

## HOW TO SPECIFY EXAMPLES:

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

- **2FPRG50T** - Two 50-lb. tube-type gas fryers with Millivolt controllers, durable temperature probe and 1-1/4" full port drain valve, built-in filtration, casters.
- **3FPRG50T** - Three 50-lb. tube-type gas fryers with Millivolt controllers, durable temperature probe and 1-1/4" full port drain valve, built-in filtration, casters.