

DEAN[®]

PowerRunner[™] GAS TUBE FRYERS

DESIGNED FOR DURABILITY & VERSATILITY



Built-in Filter Options Makes filtration quick, easy, and convenient. Extends oil life, reduces operating expense, and preserves food quality.



Multiple Battery Options Available as a single or multi-battery unit (two to four frypots).



50-lb. Capacity High capacity meets high volume needs in this 14" x 14" frypot.



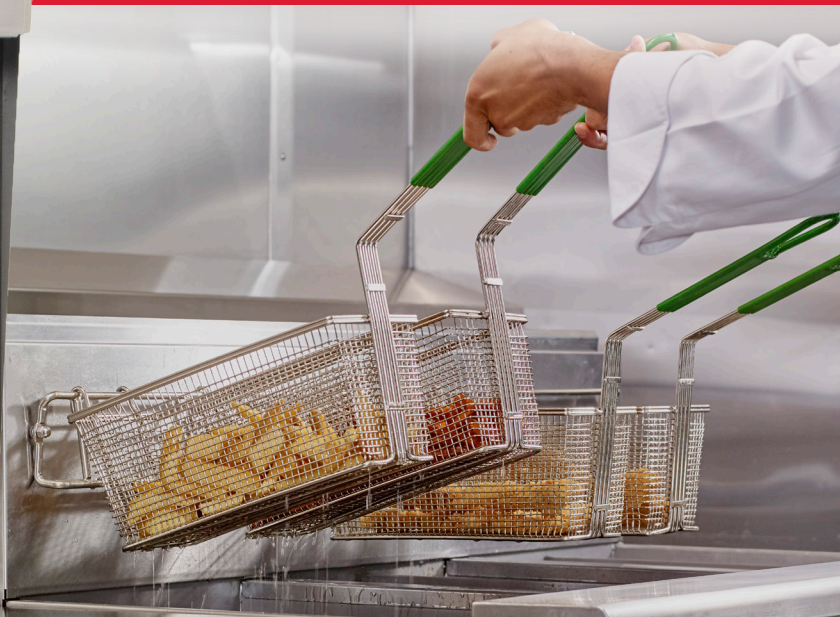
Multiple Controller Options Millivolt, Thermatron, Digital Timer, and CM3.5



Proven Tube Fryer Design The Thermo-Tube heat transfer system ensures outstanding reliability and durability.



DEAN



Our PowerRunner Fryers are the NEW mid-size fryer of choice!

- Achieve long and dependable life** through simplicity of design.
- Accommodate a range of frying needs:** everything from French fries to breaded products and specialty foods.
- Make the most of your energy dollars with** Dean's exclusive Thermo-Tube design.
- Put filtration where it's most convenient** in the fryer battery, eliminating the need for additional floor and storage space.
- Filter frequently using our features** engineered for fast, easy, and convenient filtering.



Specifications

Model	Capacity (lb)	Btu/hr	Cook Area	Controller Options
Standard, Non-Filter				
1PRG50T 2PRG50T 3PRG50T 4PRG50T	50	120,000	14" x 14" x 3-1/2"	Millivolt Thermatron Digital Timer CM3.5
Filtered Units				
1FPRG50T 2FPRG50T 3FPRG50T 4FPRG50T	50	120,000	14" x 14" x 3-1/2"	Millivolt Thermatron Digital Timer CM3.5

Ignition Type

Controller	Ignition Type
Millivolt	Match Light
Thermatron Digital Timer CM3.5	Electronic Ignition

Options/Accessories

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

