



# Decathlon Gas Fryers -- CE

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

Decathlon Gas Fryers -- CE

## Models

- D150G       D160G



D150G  
Shown with optional casters.

## Standard Features

- Thermo-tube design heat transfer system
- Oil capacity  
D150G -- 50-lb. (25 liter)  
D160G -- 75-lb (37 liter)
- Btu/hr. input  
D50G -- G20, G25, G31 gas = 102,400 Btu/hr. (25,794 kcal) (30 kw)  
D60G -- G20, G25 gas = 128,000 Btu/hr. (32,242 kcal) (37.5 kw) G31 gas = 102,400 Btu/hr. (25,794 kcal) (30 kw)
- Frying area  
D150G -- 14" x 14" x 3-1/2" (35 x 35 x 8.9 cm)  
D160G -- 18" x 18" x 3-3/4" (46 x 46 x 9.5 cm)
- Thermatron controller
- Robust, RTD, 1° compensating temperature probe
- Stainless-steel frypot, door, front and sides
- Two twin baskets
- 3/4" NPT gas connection
- Combination gas valve with regulator
- Wide cold zone
- Melt cycle and boil-out mode
- 6" (15 cm) steel legs with 1" adjustment

## Options & Accessories

- Drain safety switch
- Stand-alone spreader cabinet
- Piezo ignitor
- Frypot covers
- Casters
- Full basket
- Triplet basket
- Chicken basket
- Crisper tray
- Sediment tray
- Front work shelf
- Splash shield
- Top connecting strip

## Specifications

### **Designed for high-volume frying and controlled performance**

High-production cooking capacity and fast recovery meet high-volume frying needs. Oil capacities of these units make them ideal for everything from French fries to large-size menu items requiring more frying area.

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.

Easy clean-up features that allow quick oil and sediment draining are a forward-sloping bottom, 1-1/4" full-port drain valve and a 3" drain line.

Get superior results frying large quantities fast.

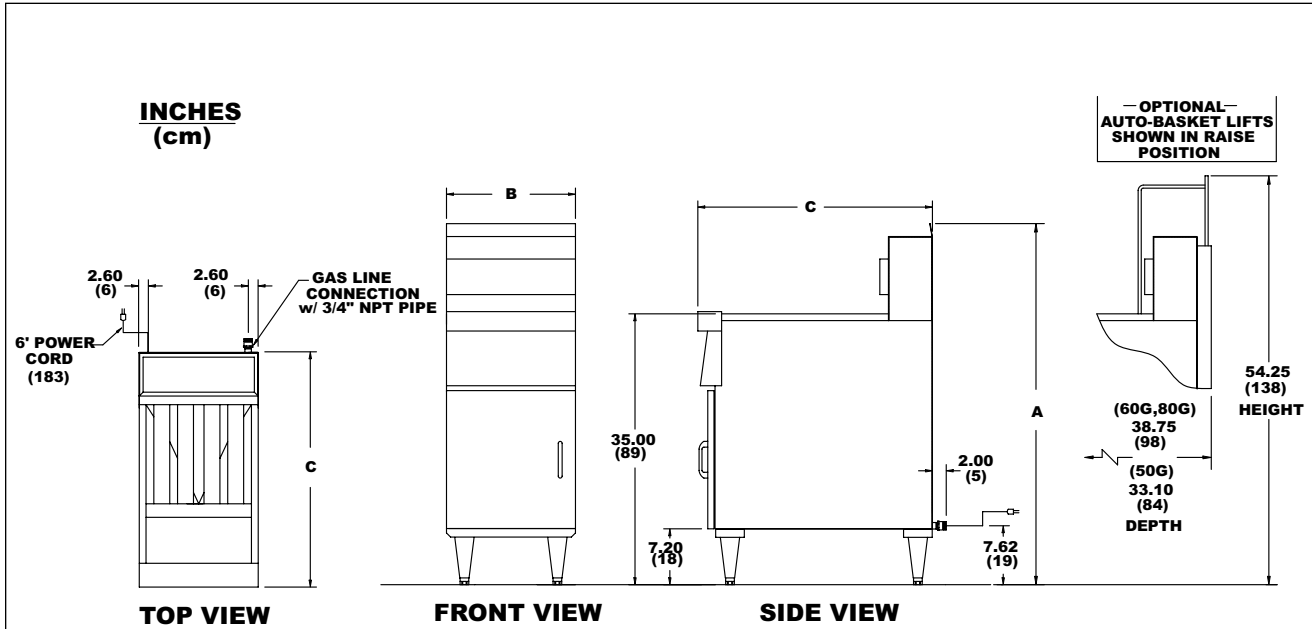


Meets CE food contact requirements.



# Decathlon Gas Fryers -- CE

Model # \_\_\_\_\_  
CSI Section 11400



### DIMENSIONS

MODEL NUMBER	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT (cm)	NO. OF TUBES	SHIPPING INFORMATION					
		WIDTH (B)	DEPTH (C)	HEIGHT (A)*			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
										W	D	H
D150G	50 lb. (25 liter)	15-1/2" (39.4)	31-1/4"* (79.4)	45" (114.3)	17-1/2" (44)	4	180 lbs. (82 kg)	85	22	22" (56)	36" (91)	48-1/2" (123.2)
D160G	75 lb. (37 liter)	20" (50.8)	36-1/2"* (92.7)	45" (114.3)	19-3/4" (50)	5	255 lbs. (116 kg)	85	40	29" (74.0)	43" (109)	55" (140.0)

\*Without basket lifts.

### POWER REQUIREMENTS

MODEL NO.	OPTIONS CE		
	CONTROLS/FRYPOT	FILTER	BASKET LIFTS/FRYPOT
D150G	220 - 240V 1 A	220 - 240V 4 A	220 - 240V 2 A
D160G			

### HOW TO SPECIFY

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

D150G	50-lb. tube-type gas fryer with Thermatron controller, RTD 1° compensating temperature probe and 1-1/4" full port drain valve.
D160G	75-lb. tube-type gas fryer with Thermatron controller, RTD 1° compensating temperature probe and 1-1/2" full port drain valve.

### 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.
- One power cord 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.

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