



D80G Decathlon Gas Fryer

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

D80G Decathlon Gas Fryer

Models

- D180G*
- D280G

- D380G
- D480G

- D580G
- D680G

*Matching cabinet required for optional filtration.



D80G

Shown with optional computer, basket lifts and casters.

Standard Features

- 80-100 lb. (40-50 liter) frypot oil capacity
- 165,000 Btu/hr. input
- Thermatron solid-state temperature control system
- Stainless-steel frypot, front, door and sides
- Stainless-steel, over-the-flue basket hanger and two fry baskets 6" x 8 3/4" x 16-3/4" (15.24 x 22.22 x 42.5 cm)
- Nickel-plated basket support rack
- Wide cold zone
- Single frypot fryer rear gas manifold with 3/4" NPT connection/multiple frypot fryer rear gas manifold with 1" NPT connection
- 6" (15 cm) adjustable steel legs

Options & Accessories

- Compu-Fry computer
- CM4-S segmented computer
- Oil Filtration system - Super Cascade (UFF) or Cascade (SUFF)
- Matching cabinet and dump station available with and without filtration
- Electronic ignition for effort-free lighting (recommended on all models)
- Automatic melt cycle
- Boil-out mode
- Automatic basket lifts
- Casters

Specifications

Large-Capacity/High-Production, Gas Tube-Type Fryer Designed for High-Volume Frying of chicken and other products

Maximize your profits and get superior results and higher production by providing precise temperature control, rapid recovery and economical operation. The 80-100 lb. (40-50 liter) oil capacity makes these units ideal for everything from chicken and other breaded products to specialty foods and large-size menu items requiring more frying area.

Make the most of your energy dollars with our exclusive Thermo-Tube design. The heating tubes are surrounded by oil, and heat absorption is maximized with controlled flow-tube baffles. The energy is forced into the oil, with less going unused up the vent. The benefits are quick heat-up time, low idle costs and low gas consumption per load of product cooked.

Enjoy rapid recovery with Dean's Thermatron solid-state temperature control system, accurate to within plus or minus one degree, making sure that your fryer responds to load demand as you add product.

Get superior results with the 165,000 Btu/hr. input (41,562 kcal/hr) (48.3 kW) for frying large quantities fast.

Build on our versatility by combining two or more units into a battery. Add optional filtration for safe and fast oil filtering with large 1-1/2" drain valves and 3" drains. Positive sloped bottom with 1.25" (3.175 cm) drain valve allows quick oil and sediment draining. Add optional computers and basket lifts to help assure product consistency.

Dean fryers achieve long and dependable life through simplicity of design, durable stainless-steel baffles and rugged cast-iron burners. These features keep maintenance to a minimum.



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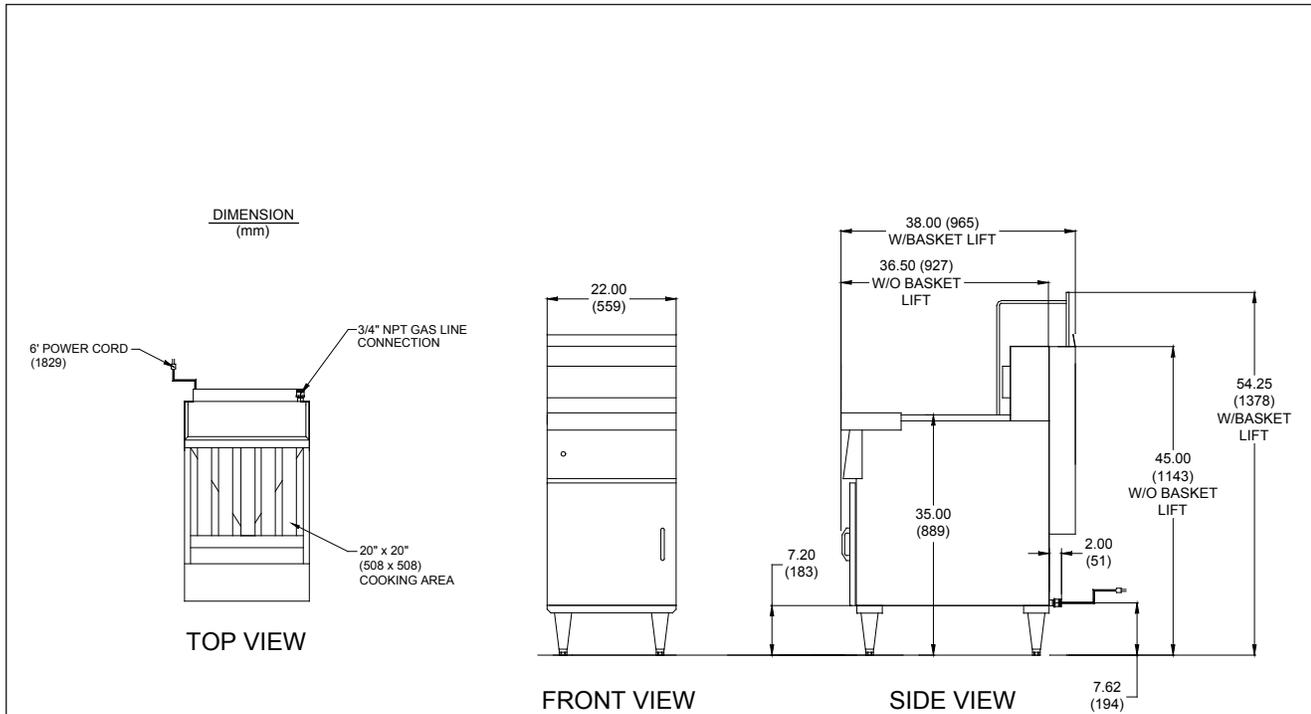
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DIMENSIONS

MIN./MAX. OIL CAPACITY	OVERALL SIZE (cm)				DRAIN VALVE (cm)	DRAIN VALVE HEIGHT (cm)	NO. OF TUBES	FRYING AREA (cm)	APPROXIMATE SHIPPING DIMENSIONS				
	WIDTH	DEPTH	OVERALL HEIGHT	WORK HEIGHT					CLASS	SHIPPING lbs./cu.ft. (kg/m ³)	DIMENSIONS (cm)		
80-100 lb. (40-50 liter)	22" (559)	36.50" (927)	45" (1143)	35" (889)	1.25" (3.175)	19.75" (50)	5	20 x 20" (508 x 508)	85	270 lbs./35 (122/0,99)	H 55" (140)	W 29.5" (75)	L 43" (109)

POWER REQUIREMENTS

NATURAL OR LP GAS INPUT RATING	GAS CONNECTION	ELECTRICAL REQUIREMENT
165,000 Btu/hr. (41,562 kcal/hr.) (48.3 kW)	3/4" NPT (single) regulator not required 1" NPT (multiple)	120V/60~1Ø - 3.5A

SHORT TERM SPECIFICATION

Shall be DEAN free-standing cool zone deep fat fryer, Model D80G. Only 22" (559 cm) wide, 80-100 lb. (40-50 liter) oil capacity, requiring 165,000 Btu/hr. (41,562 kcal/hr.) (48.3 kW) natural or LP gas input (3/4" N.P.T. connection) and Thermanon solid-state temperature control requiring 120V/3.5 A.

ORDERING DATA

Please specify:
Natural or LP gas
Altitude -- if above 1,999 ft. (609 m)

DO NOT CURB MOUNT

Model # _____
CSI Section 11400

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