



**DUKERS**  
Quality Commercial Refrigeration

Item # \_\_\_\_\_

Qty # \_\_\_\_\_

Model # \_\_\_\_\_

Project # \_\_\_\_\_



# FRYER

## FIVE TUBE BURNER

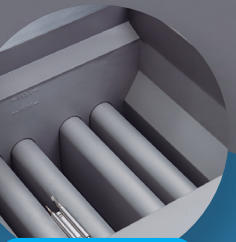
### DCF5-LPG / DCF5-NG



Fryer Burner



Fryer Baskets



Oil Tank



## PRODUCT DESCRIPTION

- Five highly efficient red tube, cast iron burners create a large heat-transfer area for reliable, even heat distribution. Our durable temperature probe senses temperature changes and activates a quick burner response.
- The temperature for the DCF5-LPG/DCF5-NG from 200°F (93°C) to 400°F (204°C). Includes Millivolt safety control system.
- Every inch of the frypot and cold zone can be cleaned and wiped down by hand.
- The large cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and support routine frypot cleaning.



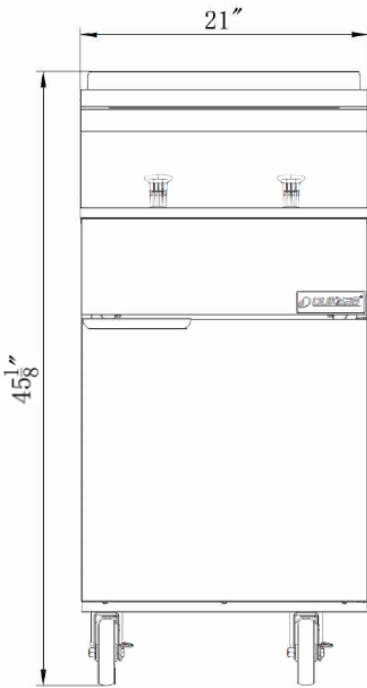
## HIGH QUALITY STAINLESS STEEL & ROBUST DESIGN

\* All measures are presented in Inches

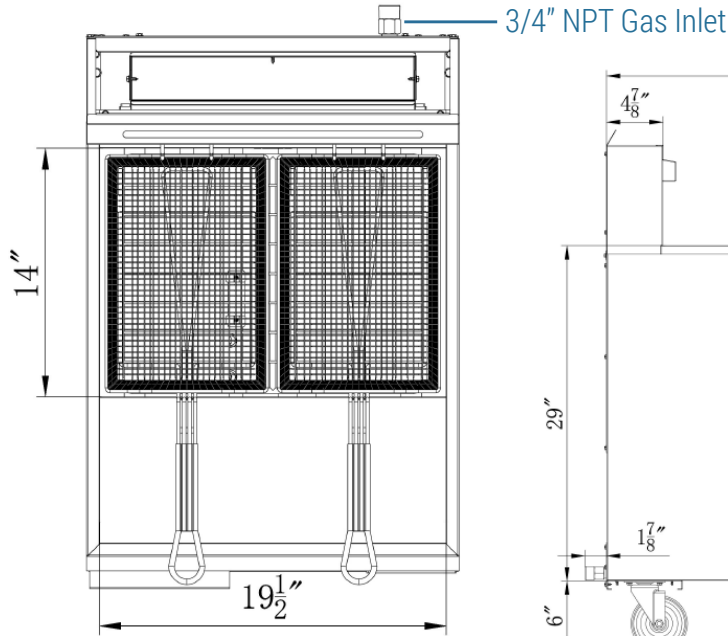
FRYER MODEL	DIMENSION		
	Width	Depth	Height
DCF5-NG	21 in	32 7/8 in	45 in
DCF5-LPG	21 in	32 7/8 in	45 in

# DETAILS & SPECIFICATIONS

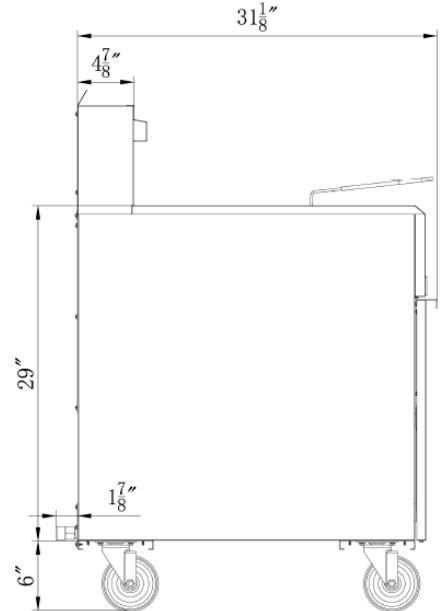
## FRYER DCF5-LPG / DCF5-NG



Front View



Top View



Side View

### DCF5-LPG

GAS SOURCE	LPG
WORK AREA	19.49x13.98in
BURNER	5 count
SINGLE BURNER	30000 BTU/H
COMBINED	150000 BTU/H
OIL TANK CAPACITY	70 lbs
GAS PRESSURE	10 "WC
NOZZEL	52#
CONTAINER FITMENT	92

### DCF5-NG

GAS SOURCE	NG
WORK AREA	19.49x13.98in
BURNER	5 count
SINGLE BURNER	30000 BTU/H
COMBINED	150000 BTU/H
OIL TANK CAPACITY	70 lbs
GAS PRESSURE	4 "WC
NOZZEL	39#
CONTAINER FITMENT	92

Model	Packaging Dimensions (inches)			Net Weight (lbs)	Ship Weight (lbs)
	W	D	H		
DCF5-LPG	23 3/8"	35 3/8"	37 5/8"	220.46	246.92
DCF5-NG	23 3/8"	35 3/8"	37 5/8"	220.46	246.92

