



1824G & 2424G Flat Bottom Gas Fryers

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

1824G & 2424G Flat Bottom Gas Fryers

Models

1824G

2424G



1824G gas fryer
shown with optional pan divider, marine edge top
cap and casters.)

Standard Features

- Mild steel fry vessel
- Stainless steel front, door, and back riser
- Painted side panels
- Thermatron solid state temperature control system
- 6" (15 cm) adjustable steel legs

Options & Accessories

- Casters
- Oil filtration system - see Super Cascade (UFF) spec sheets for details and additional electrical requirements

- Electronic ignition
 - Automatic melt cycle
 - Boil-out mode
 - Special 38" (97 cm) stack height for low height hood
 - Front flue deflector
 - Batter pan with lid
 - Marine front edge
 - Crumb tray rear mount
 - Perforated pan divider
 - Stainless steel sides
- See Dean Price List for optional accessories

Specifications

Specialty frying for volume needs -- designed as the ultimate units for delicate liquid batter style and bulk cooking

Enjoy the finest fryer for cooking all liquid batter and tempura-style foods. For this free-float type frying, shallow oil depth and flat bottom design are a must.

Provide your customers with beautiful, golden fried products, such as tortilla chips, taco shells, fish fillets, and shellfish. Broad surface area allows you to cook in quantity for peak demand periods. Fry baskets may also be used to cook french fries or smaller foods.

Minimize your energy bill with our innovative induced-draft burner chamber with power exhaust system, which dramatically cuts idle time gas usage. Oil temperature is closely monitored with Dean's Thermatron solid state control system. The low ratio of oil to surface area ensures oil movement for consistent frying and low oil consumption.

Maximize your profits - combine more efficiency with an expansive 18" x 24" (46 x 61 cm) or 24" x 24" (61 x 61 cm) fry area. With a depth of only 3 1/2" (9 cm) in an unrestricted area, you can cook either very large products or large quantities of smaller products. The smooth, flat bottom design accommodates hand utensils for easy product removal; and the mild steel vessel bottom prevents sticking.

Customize a system to your needs - combine two or more fryers, either flat bottom or cool zone units, into a battery. Add optional dump station with food warmer to drain and keep foods hot. Add one of Dean's oil filtration systems to increase oil quality and life.



ISO 9001:2000

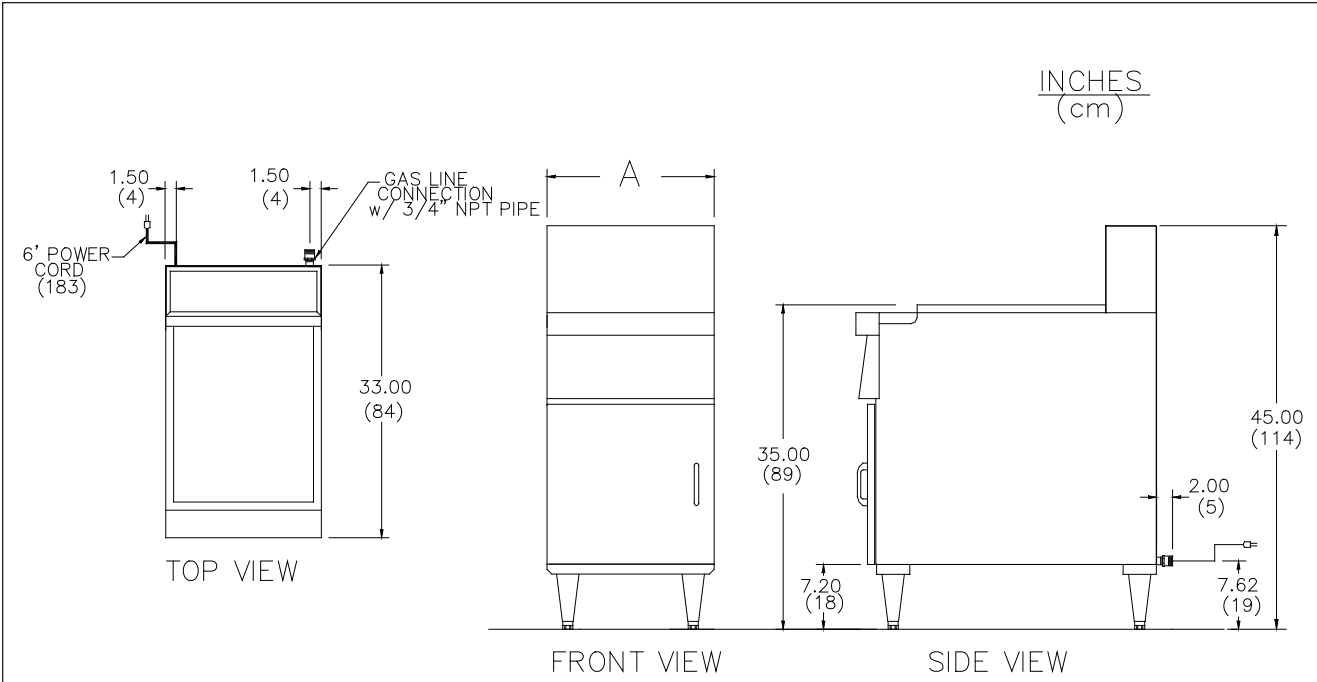


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DIMENSIONS

MODEL NO.	MIN./MAX. SHORTENING CAPACITY	OVERALL SIZE (CM)				DRAIN VALVE	DRAIN VALVE HEIGHT	FRYING AREA	CU. FT.
		WIDTH (A)	DEPTH (B)	OVERALL HEIGHT	WORK HEIGHT				
1824G	45-70 lbs. (22-35 liters)	20" (51)	33" (84)	45" (114)	35" (89)	1.25" (3 cm)	15.25" (39 cm)	18" x 24" (46 x 61)	285/28 (129/0,8)
2424G	65-90 lbs. (32-45 liters)	26" (66)	33" (84)	45" (114)	35" (89)	1.25" (3 cm)	15.25" (39 cm)	24" x 24" (61 x 61)	300/36 (136/1)

POWER REQUIREMENTS

NATURAL OR LP GAS INPUT RATING	GAS CONNECTION	ELECTRICAL REQUIREMENT
120,000 BTU (30,7 kCal) (35,1 kW)	3/4" N.P.T. regulator not required	120V/60~1Ø - 2.0A

SHORT TERM SPECIFICATION

Shall be DEAN free-standing flat bottom deep fat fryer, Model _____. Only _____" wide, _____# oil capacity, requiring 120,000 BTU (30,7 kcal) (35,1 kW) natural or LP gas input (3/4" N.P.T. connection) (2 cm) and Thermatron solid state temperature control requiring 120V/2.0A.

ORDERING DATA

Please specify:
Natural or LP gas
Altitude -- if above 2000 ft.

DO NOT CURB MOUNT

Model # _____
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