



**DUKERS**  
Quality Commercial Refrigeration

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

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

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

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



# FRYER

## THREE TUBE BURNER

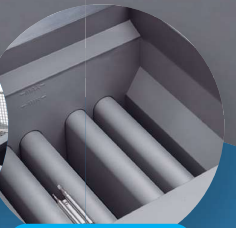
### DCF3-LPG / DCF3-NG



Fryer Burner



Fryer Baskets



Oil Tank



## PRODUCT DESCRIPTION



Three 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 DCF3-LPG/DCF3-NG ranges 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
DCF3-NG	15 1/2 in	32 7/8 in	45 in
DCF3-LPG	15 1/2 in	32 7/8 in	45 in



Los Angeles | San Francisco | Dallas  
Houston | Florida | Chicago | New Jersey

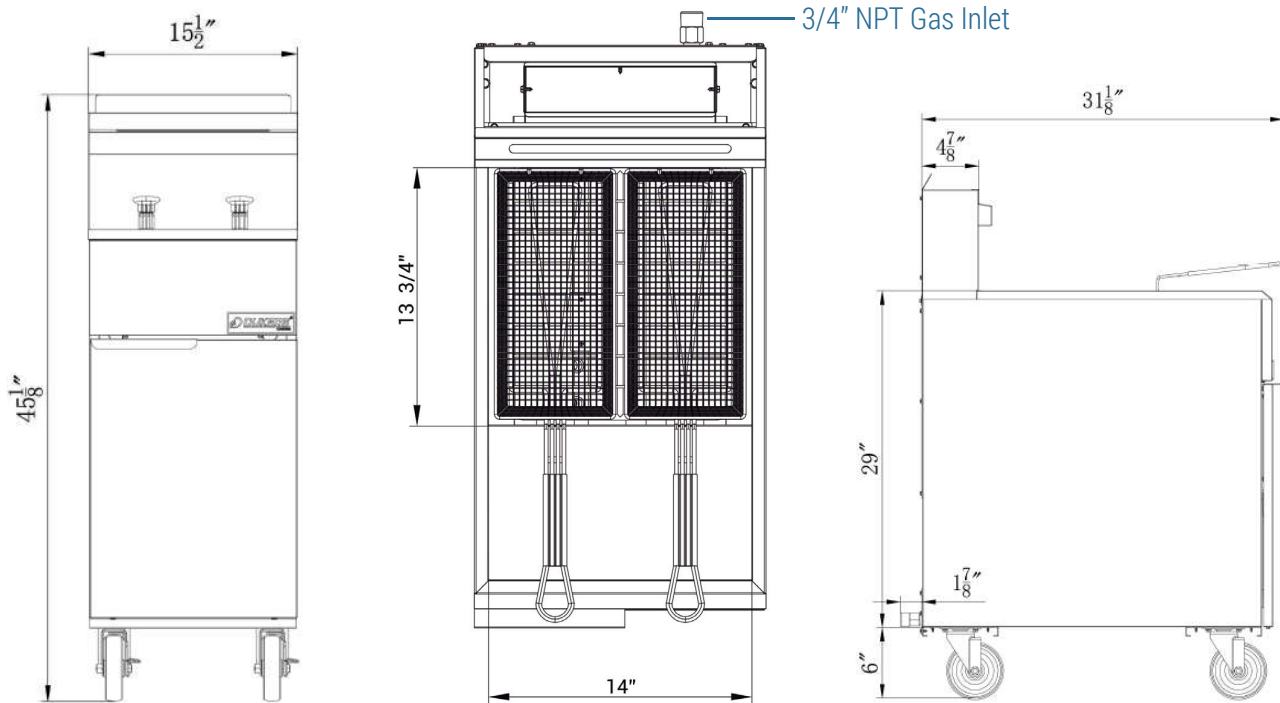
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# DETAILS & SPECIFICATIONS

## FRYER DCF3-LPG / DCF3-NG



Front View

Top View

Side View

### DCF3-LPG

GAS SOURCE	LPG
WORK AREA	14.01x13.98in
BURNER	3 count
SINGLE BURNER	30000 BTU/H
COMBINED	90000 BTU/H
OIL TANK CAPACITY	40 lbs
GAS PRESSURE	10 "WC
NOZZEL	52#
CONTAINER FITMENT	130

### DCF3-NG

GAS SOURCE	NG
WORK AREA	14.01x13.98in
BURNER	3 count
SINGLE BURNER	30000 BTU/H
COMBINED	90000 BTU/H
OIL TANK CAPACITY	40 lbs
GAS PRESSURE	4 "WC
NOZZEL	39#
CONTAINER FITMENT	130

Model	Packaging Dimensions (inches)			Net Weight (lbs)	Ship Weight (lbs)
	W	D	H		
DCF3-LPG	17 7/8"	35 3/8"	37 5/8"	165.35	187.39
DCF3-NG	17 7/8"	35 3/8"	37 5/8"	165.35	187.39



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