Item # _____

Qty # _____

Model # _____

Project # _____

DUKERS

Quality Commercial Refrigeration

1 YEAR PARTS & LABOR
PREMIUM WARRANTY
5 YEAR OIL TANK

FRYER
FIVE TUBE BURNER
DCF5-LPG / DCF5-NG


Fryer Burner


Fryer Baskets


Oil Tank





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

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

DUKERS

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

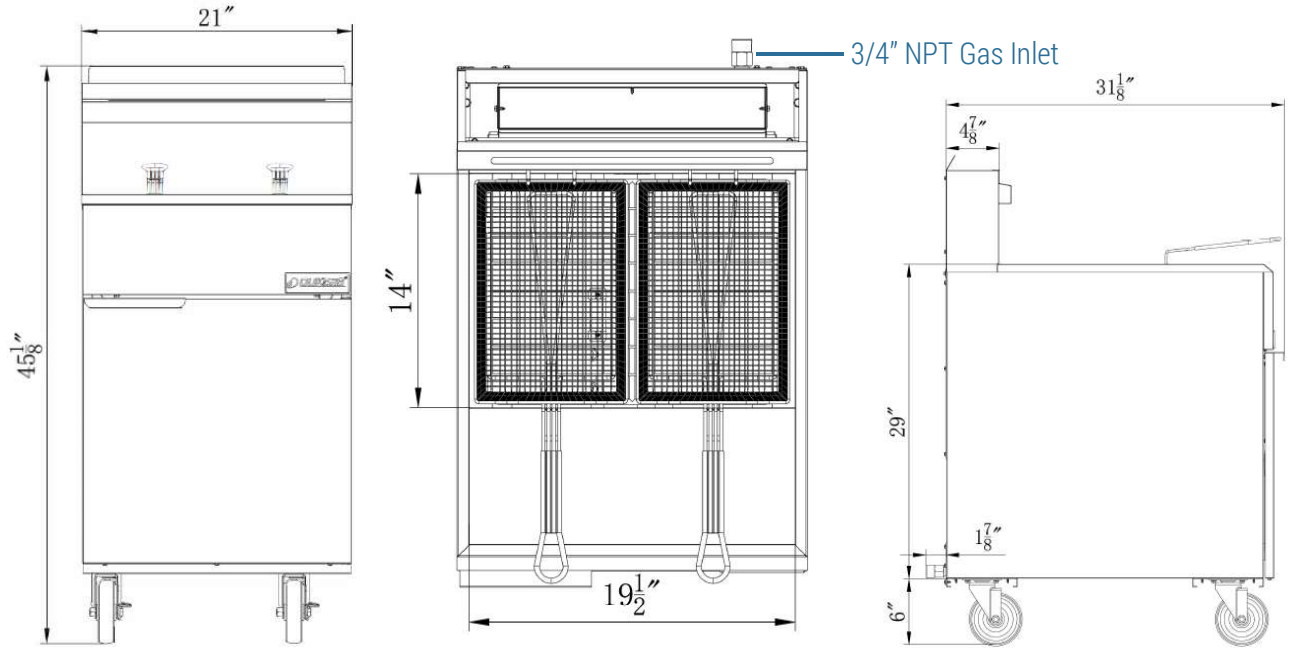
1-800-931-8628

info@dukersusa.com

www.DukersUSA.com

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

PROUD MEMBER CFESA Commercial Food Equipment Service Association

SANITATION

C US

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