Item #	
Qty #	
Model # _	
Project #	

Quality Commercial Refrigeration



FRYER THREE TUBE BURNER DCF3-LPG / DCF3-NG





FRYER	DIMENSION		
MODEL	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



Fryer Burner

Fryer Baskets

Oil Tank



PRODUCT DESCRIPTION

- Sgqdd ghfgkx deubhdms qdc stad+b`rshqnm atqmdqr bqd`sd` k`qfd gd`s,sq`mredq `qd` enq qdkh`akd+ 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

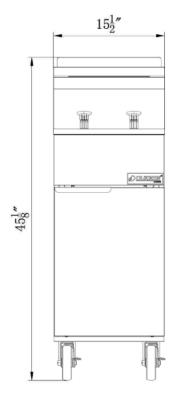


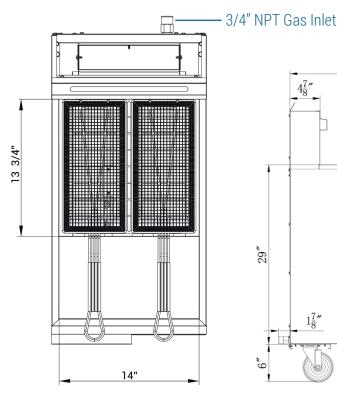


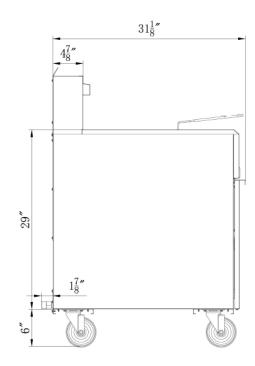
www.DukersUSA.com

DETAILS &SPECIFICATIONS

FRYER DCF3-LPG / DCF3-NG







Front View

Top View

Side View

DCF3-LPG

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

DCF3-NG

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

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







