

DEAN[®]

PowerRunner™ GAS TUBE FRYERS

DESIGNED FOR DURABILITY & VERSATILITY



Built-in Filter Options Makes filtration quick, easy, and convenient. Extends oil life, reduces operating expense, and preserves food quality.



Multiple Battery Options Available as a single or multi-battery unit (two to four frypots).



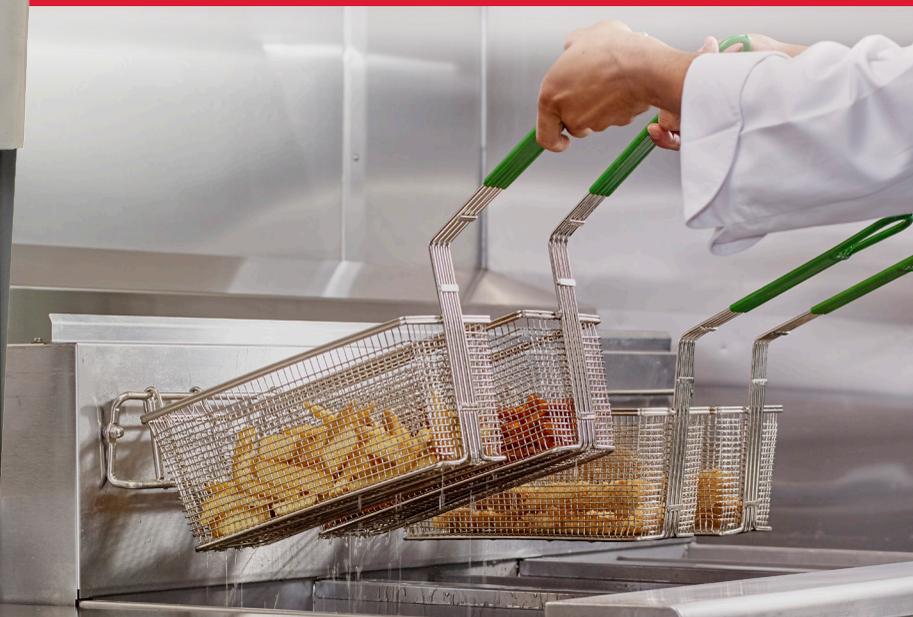
50-lb. Capacity High capacity meets high volume needs in this 14" x 14" frypot.



Multiple Controller Options Millivolt, Thermatron, Digital Timer, and CM3.5



Proven Tube Fryer Design The Thermo-Tube heat transfer system ensures outstanding reliability and durability.



Our PowerRunner Fryers are the NEW mid-size fryer of choice!

Achieve long and dependable life through simplicity of design.

Accommodate a range of frying needs: everything from French fries to breaded products and specialty foods.

Make the most of your energy dollars with Dean's exclusive Thermo-Tube design.

Put filtration where it's most convenient in the fryer battery, eliminating the need for additional floor and storage space.

Filter frequently using our features engineered for fast, easy, and convenient filtering.



Specifications

Model	Capacity (lb)	Btu/hr	Cook Area	Controller Options
Standard, Non-Filter				
1PRG50T 2PRG50T 3PRG50T 4PRG50T	50	120,000	14" x 14" x 3-1/2"	Millivolt Thermatron Digital Timer CM3.5
Filtered Units				
1FPRG50T 2FPRG50T 3FPRG50T 4FPRG50T	50	120,000	14" x 14" x 3-1/2"	Millivolt Thermatron Digital Timer CM3.5

Ignition Type

Controller	Ignition Type
Millivolt	Match Light
Thermatron Digital Timer CM3.5	Electronic Ignition

Options/Accessories

- Stand-alone spreader cabinet
- Controller options: Thermatron, Digital Timer, or CM3.5
- Frypot covers
- Casters
- Full basket
- Triplet basket
- Crisper tray
- Sediment tray
- Splash shield
- Top connecting strip
- Front work shelf
- Basket lifts
- Marine edge
- Washdown hose
- Rear or front disposal
- Drain safety switch



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+ 1 800-221-4583 | frymaster.com

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