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

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.

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

HIGH QUALITY
STAINLESS STEEL &
ROBUST DESIGN

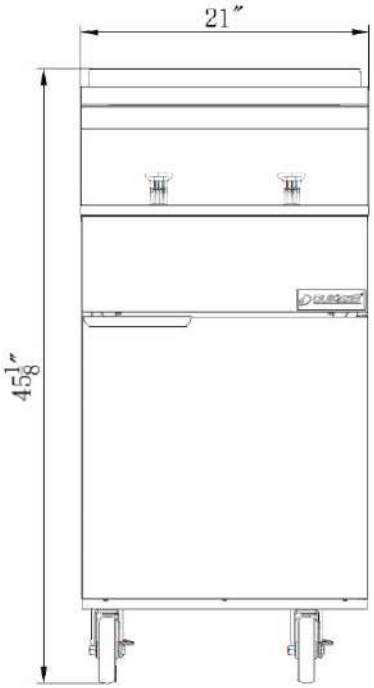
* All measures are presented in Inches

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

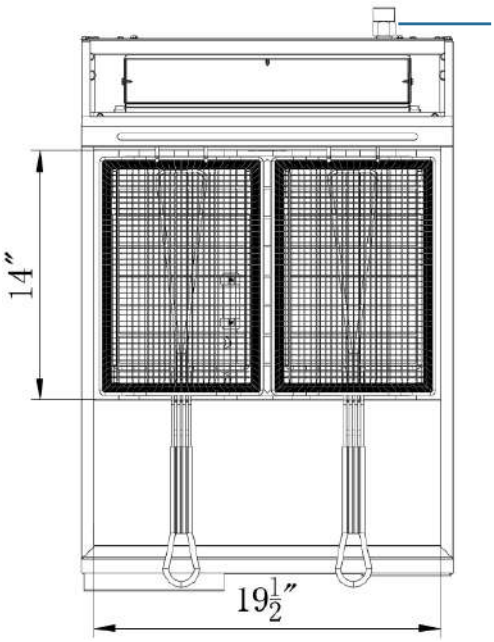
1-800-931-8628
info@dukersusa.com
www.DukersUSA.com

DETAILS & SPECIFICATIONS

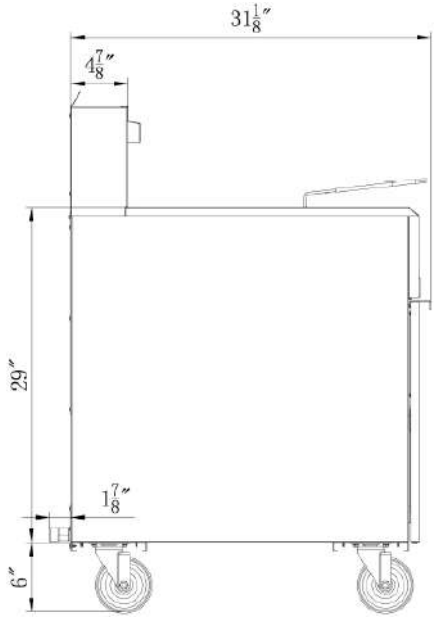
FRYER DCF5-LPG / DCF5-NG



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

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