HOBART
FOOD EQUIPMENT

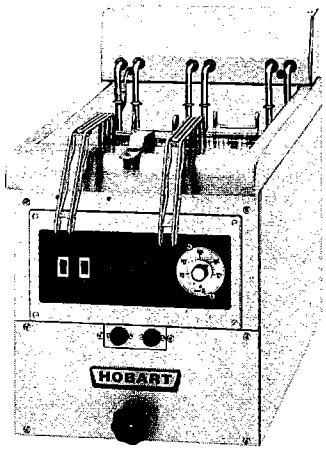
DK50-DK55 ELECTRIC FRYER

DK50 — FREE-STANDING
DK55 — MODULAR

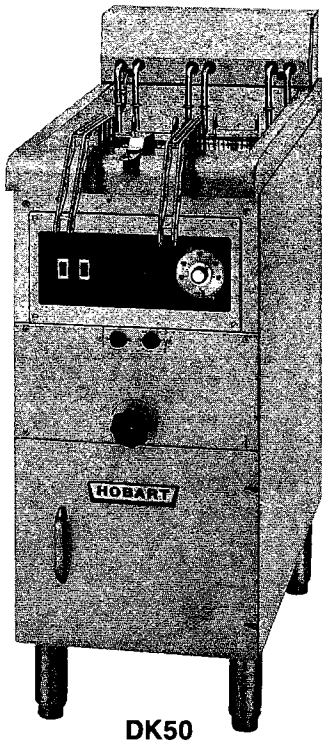
50 LB. CAPACITY SOLID STATE CONTROLS...

- **Heating elements designed with pyrolytic cleaning** — Reduces cleaning and improves sanitation.
- **Quad Guard Protection** — Provides back-up to primary temperature thermostat.
- **Power Turnoff** — Disconnects power supply to fryer if ventilation hood fire extinguishing system is activated.
- **Stainless steel, tubular heating elements** — Reduces repair costs and downtime.
- **Fast recovery** — Minimizes low oil temperatures and time; improves food quality and consistency while increasing production.
- **Melt Cycle** — Allows for controlled melting of solid shortenings.
- **Manual reset** — Easily accessible for reset after pyrolytic cleaning.
- **Heating element cycle light** — Indicates if elements are heating or if fryer has reached preset temperature.
- **Diagnostic controls** — Alerts operator to oil overheat and temperature probe failure.
- **Solid state control components** — Provides high reliability and temperature control plus/minus 7° F.
- **Temperature dial equipped with adjustable calibration ring** — Allows for manual adjustment of temperature indicating ring.
- **High density insulation** — Located on sides and bottom of fry kettle to reduce heat loss and increase efficiency.
- **Removable crumb tray** — Traps large food particles and is easily removed for cleaning.
- **Stainless steel front, top and fry kettle** — Durable and easy to clean.

Specifications, Details and Dimensions Inside.



DK55



DK50

DK50-DK55
ELECTRIC FRYER

GENERAL & DIMENSIONAL DATA

MODEL	SHORT. CAP'Y.	OVERALL DIMENSIONS			HEIGHT W/TUBULAR UNIT RAISED (NO LEGS)	SHORT. CONTAINER WIDTH (LESS 3½ IN. FOAM AREA)	SHORT. CONTAINER FRONT TO BACK (LESS 3½ IN. FOAM AREA)
		WIDTH	DEPTH FRONT TO BACK	HEIGHT INCL. HEAT. UNIT SUPPORT LESS LEGS			
	LBS.	IN.	IN.	IN.	IN.	IN.	IN.
DK50	50	15	32	34 13/16	57¼	13	20 3/16
DK55	50	15	32	22 5/16	44¾	13	20 3/16

ELECTRICAL DATA - BOTH MODELS

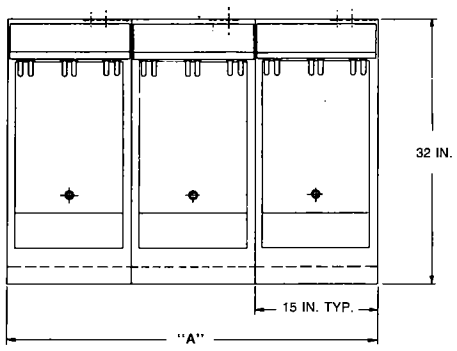
TOTAL KW	TIME TO PREHEAT TO 350F	INPUT TO MAINTAIN 350F (WATTS)	3-PHASE LOADING			NOMINAL AMPERES PER LINE WIRE		
			KW PER PHASE			3-PHASE		
			L1-L2	L2-L3	L1-L3	120/208 VOLTS	120/240 VOLTS	480 VOLTS
16.5	7 min.	975	5.5	5.5	5.5	45.8	39.7	19.8

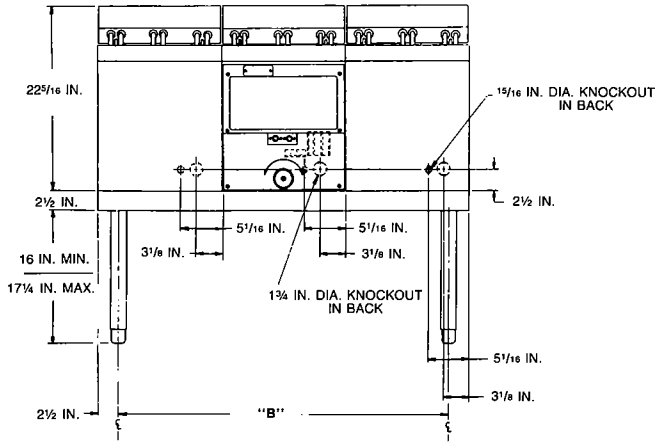
NOTE: 208- and 240-volt fryers are factory wired for connection to a four-wire power supply which also provides 120-volt supply that is necessary for the control circuit. Circuit flexibility allows installation to a three-wire power supply when a separate 120-volt supply is provided.

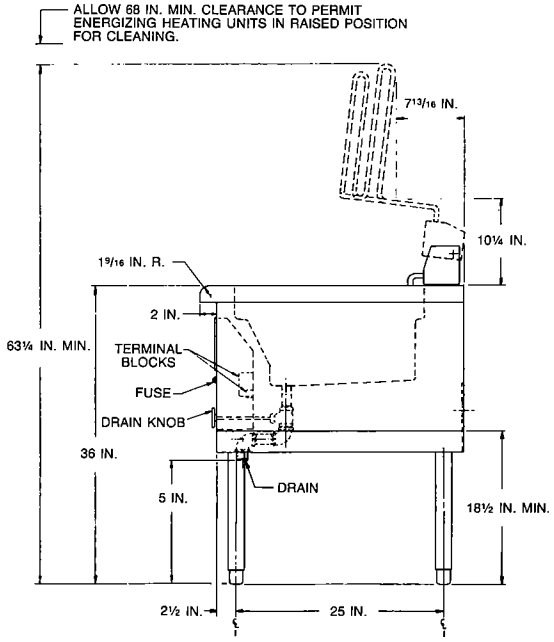
480-volt fryers are wired for connection to a three-wire, 480-volt power supply. In addition, a separate 120-volt power supply is required.

Regardless of fryer voltage or power supply, all fryers can be connected to a hood fire-extinguishing system.

NO. OF FRYERS	"A" DIM.	"B" DIM.
1	15 IN.	10 IN.
2	30 IN.	25 IN.
3	45 IN.	40 IN.
4	60 IN.	55 IN.







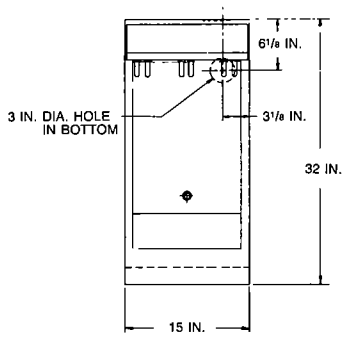
FLOOR PLAN FOR MODULAR MODEL DK55

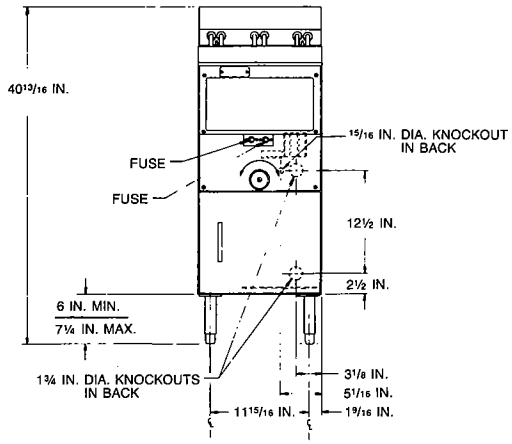
DK50-DK55
ELECTRIC FRYER

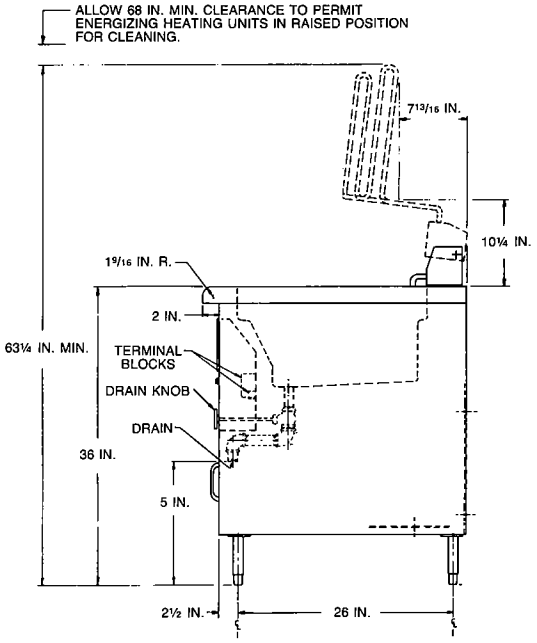
FRYING GUIDE

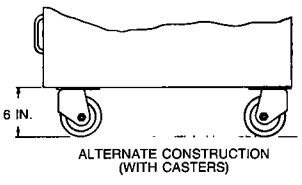
FOOD (FROZEN)	TEMP. SET-TING °F	CAPA-CITY/ LOAD (LBS.)	MINIMUM SUGGESTED TIME/LOAD (MINUTES)	CAPACITY PER HOUR* (LBS.)
FRENCH-FRIED POTATOES 3/8 inch	350	7.5	3.5	100
FISH FILLETS 4 oz. COD	350	8	4.5	90
SHRIMP 12/14	350	8	3.5	105
CHICKEN 4-6 oz. serving	350	4.5	9	27

*allows for handling time between loads.









FLOOR PLAN FOR FREESTANDING MODEL DK50

DK50-DK55
ELECTRIC FRYER

HOBART
FOOD EQUIPMENT

SPECIFICATIONS Listed by Underwriters Laboratories Inc and by National Sanitation Foundation.

CONSTRUCTION: Freestanding model **DK50** has cabinet with door for storage and mounts on optional 6″ legs or 6″ casters. Modular model **DK55** mounts on accessory stainless steel stand with height adjustable from 18 to 19½ inches.

Front, top and shortening container are stainless steel. Sides and back are permalucent gray (standard). Optional finish includes stainless steel sides, back and legs. Shortening cavity insulated on sides and bottom. Furnished with two standard glide-out fry baskets which have rear hook for fryer hanging and front hook for storage hanging and accommodate accessory oil removal and straining device. Tubular stainless steel sheathed heating elements swing up and clean themselves pyrolytically in raised position. Oil drains from opening at bottom front of cavity through hand-operated valve at bottom front. Bottom basket support for spacing from heating elements and a strainer accumulator for crumb removal furnished.

CONTROLS: Simplified solid-state electronic controls with integrated circuitry. Control switches and corresponding light-emitting diode displays are front mounted. Modular construction include plug-in potentiometers and control wiring board for quick replacement.

POWER ON-OFF rocker switch turns on power to the fryer, causing POWER ON signal light to glow. MELT/FRY switch can be depressed directly into the high-temperature FRY position for liquid shortening, or previously melted shortening. Or it can be depressed, first, into the low-temperature MELT position for melting a solid block of shortening. While melting, the heating elements cycle ON and OFF for very short time cycles, keeping temperature well below the shortening's smoke point. The HEATERS ON light flashes ON and OFF with the heating elements. After seeing that the shortening is melting, the operator must press the MELT/FRY switch to FRY.

Temperature dial has a range of 275-375°. Easily front calibrated to maintain control temperature set point accuracy. A sensitive thermistor probe monitors shortening temperature and, together with the control, maintains a temperature variance of ±2°F at sensor and ±7°F at center of shortening container.

Electronic diagnostics determine if a probe has failed and activates a PROBE FAILED Light. Over-temperature protection includes a continuous monitoring of fryer operation and automatic electronic shut-down of the fryer if the temperature exceeds 435°F. The hydraulic temperature-limiting thermostat can shut down the fryer and the OVER TEMP signal light is turned ON. Standard internal POWER TURNOFF shuts off power to the fryer when activated by a vent hood's fire extinguisher when fryer is connected to it.

CAPACITY: 50 pounds of shortening. Can produce up to 100 pounds of raw to done French fried potatoes per hour (See "Frying Guide" for other foods.

ELECTRICAL: 16.5 KW, wired for 3-phase power supply. See "Electrical Data" block for phase loading.

ACCESSORIES:

6″ Adjustable legs

STANDS W/LEGS

CASTER ASSEMBLY

BANKING STRIPS (Stands for more than 1-fryer include appropriate number of banking strips at no extra charge)

BASKETS

Extra, single, twin size, l. or r.
Extra, twin (2) std. mesh
Single, large, std. mesh
Twin (2) fine mesh
Three, small, fine mesh
Two, fish, slotted
Twin (2) chicken, compartmentalized
Rear basket hanger for post '72 production
Shortening cover
Miraclean siphon w/strainer bag (attaches to bracket on front of both models).
Extra strainer bags, set of six

SPREADER PLATES

6″
24″

SPREADER PLATE (DK50)

4″

FRONT OR REAR ENCLOSURES (for DK50)

12″

END ENCLOSURES (DK50)

6″
12″

BACKSHELVES

Step down transformer from a 480-volt, 240-volt or 208-volt supply source to a 120-volt power for the control circuit of fryers where a four-wire power supply source or separate 120-volt power are not available.

WEIGHT: (Approximate)

	Net	Ship
DK50	155 lbs.	182 lbs.
DK55	136 lbs.	157 lbs.

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

HOBART
CORPORATION
EXECUTIVE OFFICES
TROY, OHIO 45374

FORM F-7618 (REV. 491)

LITHO IN U.S.A. (H-43)