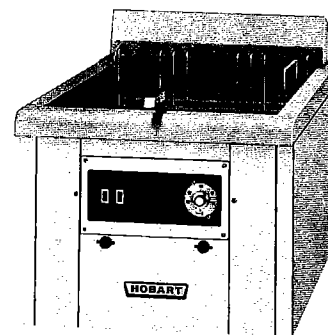


**DK91 - FREESTANDING  
DK93 - MODULAR  
60 LB. CAPACITY  
SOLID STATE CONTROLS**

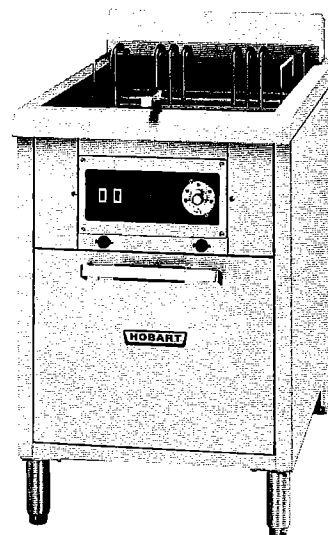
- **Heating elements designed with pyrolytic cleaning** — Reduces cleaning and improves sanitation.
- **Quad Guard Protection** — Provides back-up to primary temperature thermostat.
- **Power Turnoff** — Disconnects power supply to fryer if ventilation hood fire extinguishing system is activated.
- **Stainless 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.
- **Heating element guard** — Prevents free floating products from contacting heating elements.
- **Stainless steel front top and fry kettle** — Durable and easy to clean.
- **Removable Mesh Basket** — Accumulates crumbs in cold zone. Eases cleaning and reduces particle carbonization.

Specifications, Details and Dimensions Inside.



**DK93**



**DK91**

# DK91 - DK93 ELECTRIC FRYER

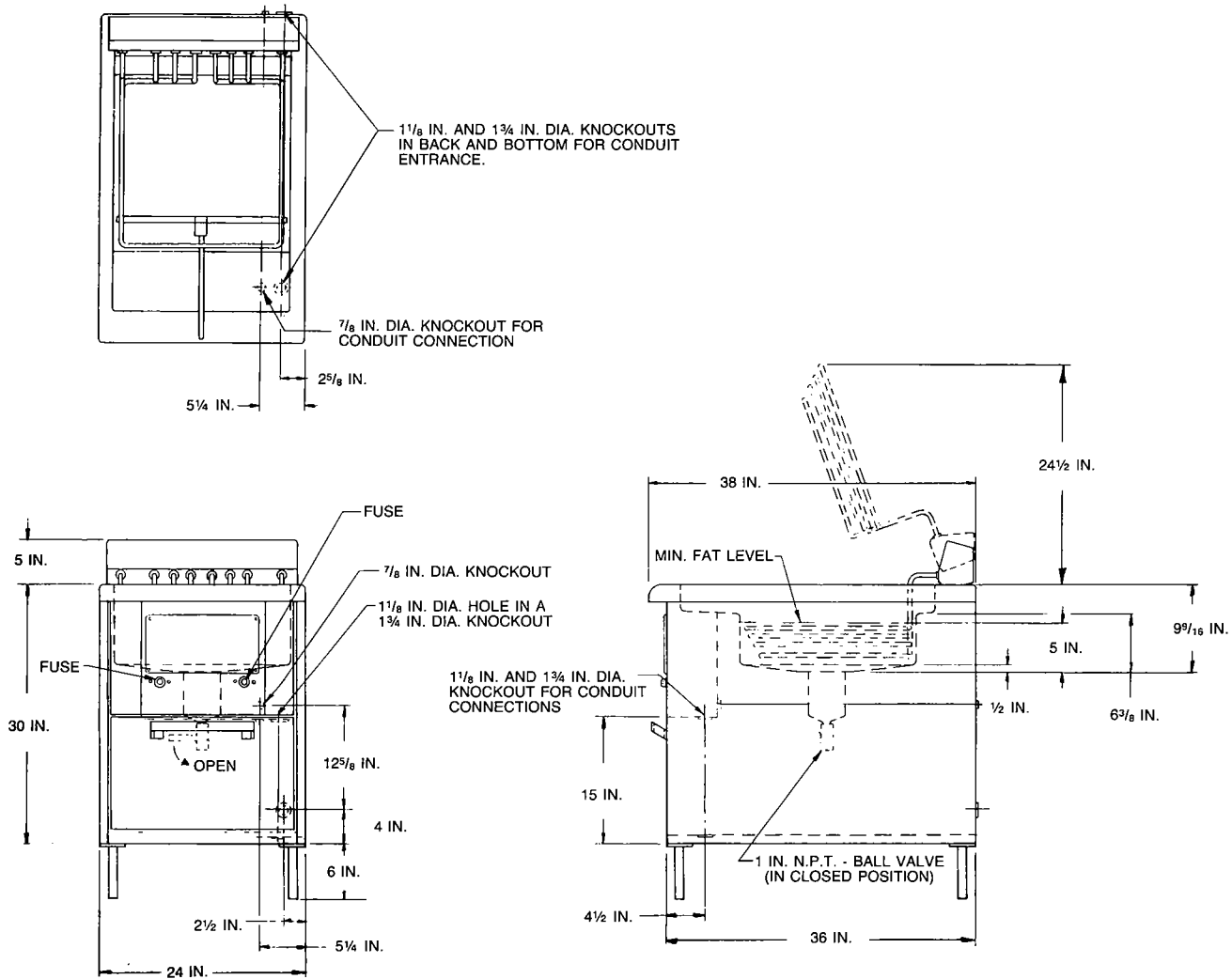
## ELECTRICAL DATA

MODEL	TOTAL KW	INPUT TO MAINTAIN 350F	3-PHASE LOADING			NOMINAL AMPS		
			KW PER PHASE			3-PHASE		
			L1-L2	L2-L3	L1-L3	120/208 VOLTS	120/240 VOLTS	480 VOLTS
DK91, DK93	16.8	1300W	5.3	5.3	6.2	47.9	41.5	20.7

NOTE: 208-volt and 240-volt fryers are factory wired for connection to 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.



DK91

# DK91 - DK93 ELECTRIC FRYER

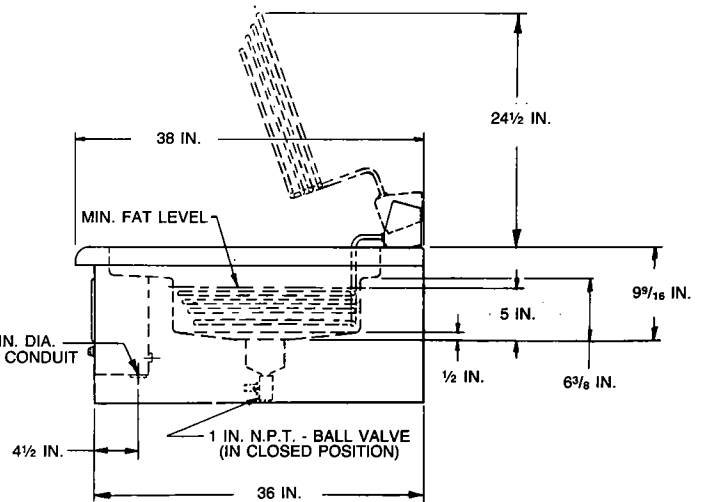
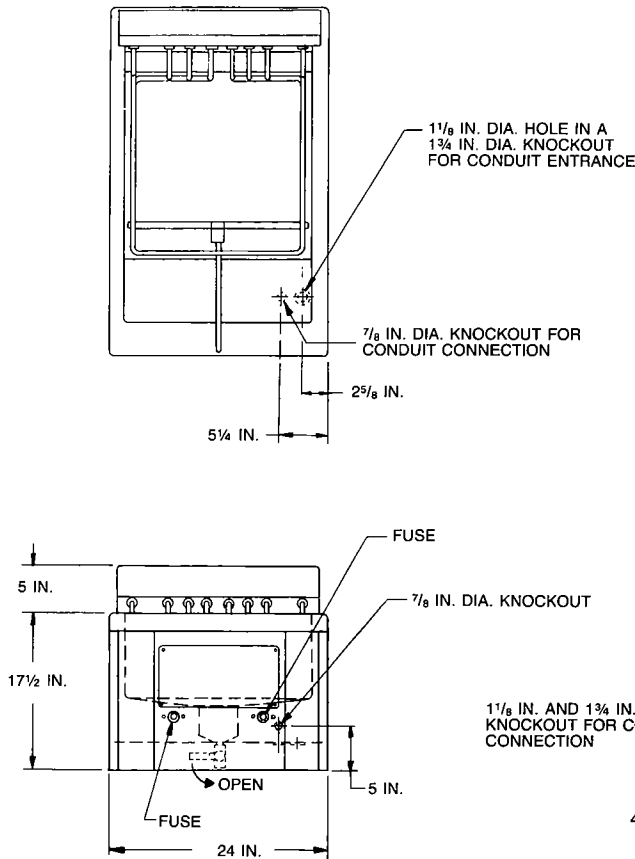
## GENERAL & DIMENSIONAL DATA

MODEL	SHORT. CAP'Y.	OVERALL EXTERNAL DIMENSIONS			HEIGHT W/ HEATING UNIT RAISED (NO LEGS)	USABLE SHORT. CONTAINER DIMENSIONS (LESS HEAT ELEMENTS)		
		WIDTH	DEPTH FRONT TO BACK	HEIGHT INCL. HEAT UNIT SUPPORT LESS LEGS		INSIDE WIDTH	INSIDE FRONT TO BACK (LESS FRONT & REAR FOAM VOL.)	INSIDE HEIGHT (LESS FOAM HEIGHT)
		LBS.	IN.	IN.				
DK91	60	24	38	35	54	18½	19½	4½
DK93	60	24	38	22½	41½	18½	19½	4½

## FRYING GUIDE

FOOD (FROZEN)	TEMP. SETTING °F	CAPACITY/LOAD LBS.	MINIMUM TIME/LOAD (MINUTES)	CAPACITY PER HOUR* (LBS.)
FRENCH-FRIED POTATOES 3/8 inch	350	8	4	100
FISH FILLETS 4 oz. COD	350	7	4½	75
SHRIMP 12/14	350	7	3½	90
CHICKEN 4-6 oz. serving	350	9	9	55

\*allows for handling time between loads.



DK93

# DK91 - DK93 ELECTRIC FRYER



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

**CONSTRUCTION:** Freestanding **DK91** has a storage cabinet with door and mounts on accessory 6" legs or accessory 6" casters. Modular model **DK93** mounts on an accessory stainless steel stand with height adjustable from 18 to 19½".

Front and shortening container are stainless steel. Top is cold rolled steel. Sides and back are permalucent grey (standard) or stainless steel sides and permalucent grey back (optional). Optional legs are stainless steel.

Shortening drains through center well opening. Drainage controlled by hand-operated quick-opening valve behind cabinet door or at bottom (modular). Tubular stainless steel sheathed heating elements which swing up and clean themselves pyrolytically in the raised position and encircle the side of shortening container. Heating element guard keeps food from contacting heating elements in free-floating frying.

**CONTROLS:** Fryers feature simplified solid-state electronic controls with integrated circuitry. All control switches and corresponding light-emitting diode displays are located on a front-mounted control panel. Modular construction includes plug-in potentiometers and control wiring board. **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. These fryers do not have bottom heating elements; therefore, the solid block of shortening must be broken up and packed around the heating elements. After seeing that the shortening is melted, the operator must press the **MELT/FRY** switch to **FRY**.

Temperature dial has a range of 275-375 °F. Dial is easily front calibrated to maintain temperature set point accuracy. A very sensitive thermistor probe monitors shortening temperature and, together, with the control, maintains a temperature variance of ±2F at sensor and ±5-7F at center of the 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 shutdown of the fryer if the temperature exceeds 435 °F. In addition, the hydraulic temperature limiting thermostat can shut down the fryer. If such conditions exist, the **OVER TEMP** signal light is turned **ON**. Standard internal **POWER TURN-OFF** shuts off power to the fryer when activated by a vent hood's fire extinguisher when connected to it.

**CAPACITY:** 60 lbs. of shortening. Each model can produce up to 55 pounds of fried chicken per hour. Ideal for free-floating foods such as chicken, fish and doughnuts. Can be used with optional baskets. (See "Frying Guide" for other foods.)

**ELECTRICAL:** 16.8 KW, wired for 3-phase power supply. See "Electrical Data" block for phase loading.

## **ACCESSORIES:**

### **BASKETS**

Single twin basket

Large basket w/¼" mesh for free-floating fish & chip fry

### **LEGS, CASTERS, STANDS, BASES**

Set of four 6" adjustable s/s tubular legs

Adapter base — 2" H x 24" W x 36" D

Set of four 6" H casters, front swivel with brakes, rear fixed.

### **SPACERS**

6" H spacer

12" H spacer

18" H spacer

17½" spacer available in 1/8" increments between 4" and 24"

### **OTHER**

Non-standard spreader plate in 1/8" increments between 4" and 24"

S/S fat cover

Banking strips

24" backshelf

Siphon

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

## **WEIGHT: (Approximate)**

	NET	SHIPPING
DK91	215	250 lbs.
DK93	190	225 lbs.

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



WORLD HEADQUARTERS  
TROY, OHIO 45374