

HOBART

FOOD EQUIPMENT

DK40-DK42 ELECTRIC FRYER

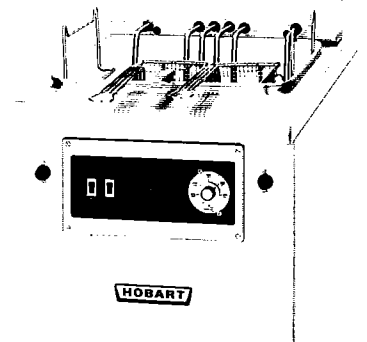
DK40 — FREE- STANDING DK42 — MODULAR

28 LB. CAPACITY SOLID
STATE CONTROLS...

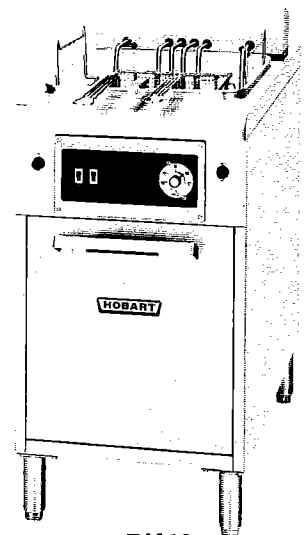
- **Heating elements designed with pyrolytic cleaning** — Reduces cleaning and improves sanitation.
- **Quad Guard Protection** — Provides back-up to primary temperature thermostat.
- **Power Turnoff** — Disconnects power supply to fryer if ventilation hood fire extinguishing system is activated.
- **Stainless 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.

Specifications, Details and Dimensions Inside.



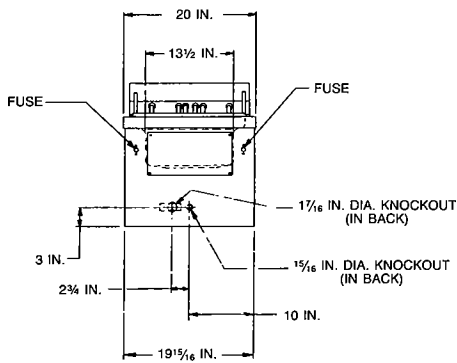
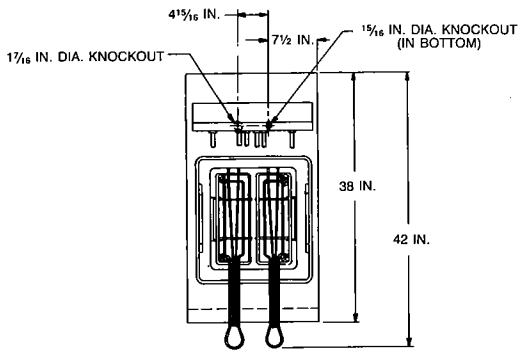
DK42



DK40

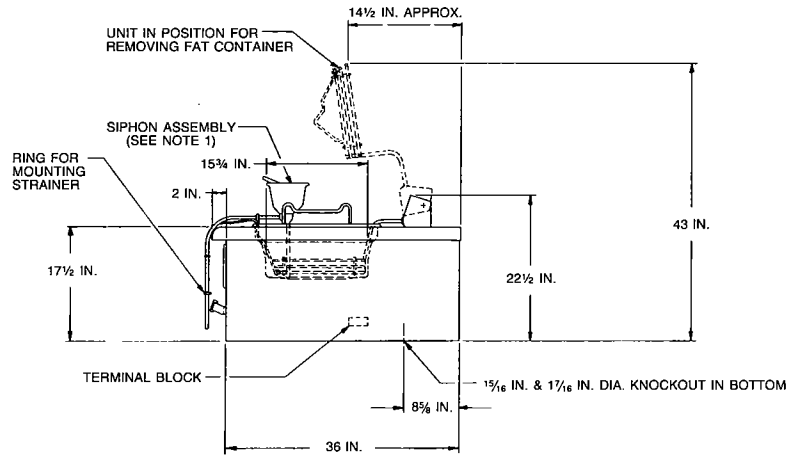
DK40-DK42 ELECTRIC FRYER

FLOOR PLAN FOR MODULAR MODEL DK42



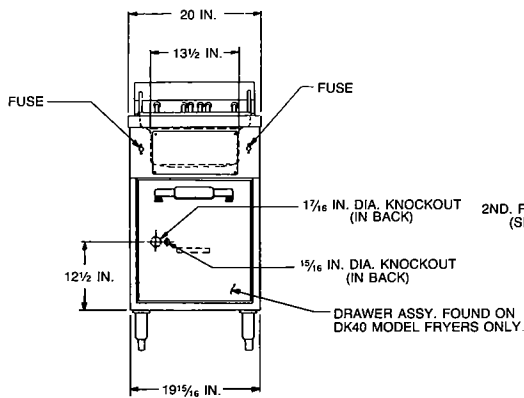
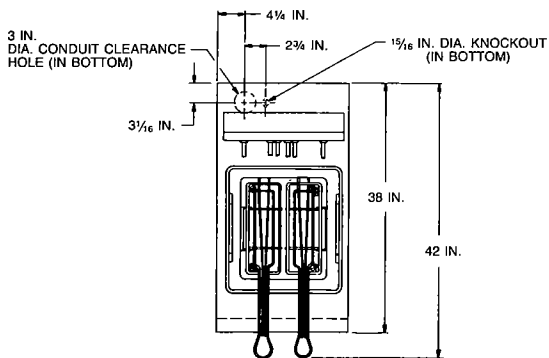
FRONT VIEW

NOTE:
1. SIPHON ASSEMBLY FURNISHED AS OPTIONAL ACCESSORY.



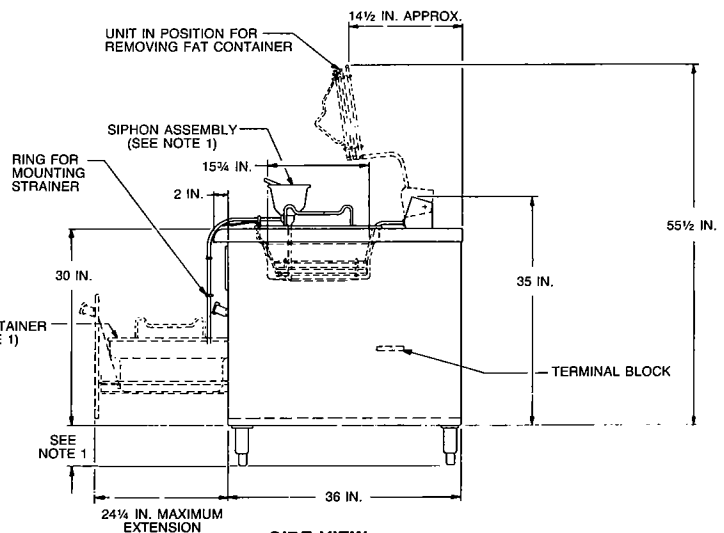
SIDE VIEW

FLOOR PLAN FOR FREE STANDING MODEL DK40



FRONT VIEW

NOTE:-
1. 6 IN. LEGS SIPHON ASSEMBLY AND SECOND FAT CONTAINER FURNISHED AS OPTIONAL ACCESSORIES.



SIDE VIEW

DK40-DK42 ELECTRIC FRYER

GENERAL & DIMENSIONAL DATA

MODEL	INPUT TO MAINTAIN 340F/ 177C	SHORT. CAP'Y.	O'ALL WIDTH	O'ALL DEPTH FRONT TO BACK	O'ALL HEIGHT INCL. HEAT UNIT SUPPORT LESS LEGS	HEIGHT W/HEATING UNIT RAISED (NO LEGS)	SHORT. CONTAINER WIDTH (LESS 3½" FOAM AREA)	SHORT. CONTAINER FRONT TO BACK (LESS 3½" FOAM AREA)
		LBS.	IN.	IN.	IN.	IN.	IN.	IN.
DK40	770W	28	20	38	35	55½	13½	15¾
DK42	770W	28	20	38	22½	43	13½	15¾

ELECTRICAL DATA

TOTAL KW	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
12.0	3.2	4.5	4.3	36.6	31.7	15.9

Rated voltages: 120/208, 120/240 or 480 VAC, 3-phase, 60 HZ

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.

FRYING GUIDE

FOOD (FROZEN)	TEMP. SETTING °F	CAPACITY LOAD (LBS.)	MINIMUM TIME/LOAD (MINUTES)	CAPACITY PER HOUR* (LBS.)
FRENCH-FRIED POTATOES ¾ inch	350	4.5	3.5	61
FISH FILLETS 4 oz. COD	350	5	4.5	55
SHRIMP 12/14	350	5	3.5	66
CHICKEN 4-6 oz. serving	350	2.5	9	15

*allows for handling time between loads.

DK40-DK42 ELECTRIC FRYER



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

CONSTRUCTION: Freestanding model **DK40** has cabinet with door for storage and mounts on optional 6" legs or 6" casters. Modular model **DK42** mounts on accessory stainless steel stand with height adjustable from 18 to 19½ inches.

Front, is stainless steel; top has brushed chrome plating. Sides and back are perma-lucent gray (standard). Optional finish includes stainless steel sides, back and legs (DK40 only). Shortening cavity is one-piece plated steel 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 shorten-

ing 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 $\pm 2^\circ\text{F}$ at sensor and $\pm 5-7^\circ\text{F}$ 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: 28 pounds of shortening. Can produce up to 61 pounds of raw to done French fried potatoes per hour (See "Frying Guide" for other foods).

ELECTRICAL: 12 KW, wired for 3-phase power supply. See "Electrical Data" block for phase loading.

ACCESSORIES:

Baskets

Large (1) Standard Mesh
Twin (2) Standard Mesh
Twin (2) Fine Mesh
Left (1) Twin Standard Mesh
Right (1) Twin Standard Mesh

Fat Container

Covers (all models)

Siphons and Bags

Strainer Bags (Set of Six)
Miraclean Siphon w/one strainer bag

Miraclean Siphon with one strainer bag (when cutting board used).

Legs, Casters, Stands, Mobile Conversion Kits

Set of four (4) 6" adjustable stainless steel tubular legs.
Set of four (4) 6" high casters, front fixed with lock; rear swivel.
Stand for one or more **DK42**
3B Accessory Package for free-standing model.

Adapter Bases

2" for free standing models (20" x 36")

Spreader Plates (all models)

6"
12"

Front and Back Closures (free-standing models)

6"
12"

End Closures (free-standing models)

6" (left or right).
12" (left or right).

Spacers (for **DK42**)

6" wide, 17½" high.
12" wide, 17½" high.

Backshelves

20" for all models. (All Stainless)

Banking Strip

Top only (all models)

For fryers **without TOUCHTIME®** basket lefts: Step-down transformer from a 480-volt, 240-volt or 208-volt supply source to 120-volt power for the control circuit of fryers **without TOUCHTIME®** lifts where a four-wire supply source or separate 120-volt power are not available.

WEIGHT: (Approximate)

	Net	Ship
DK40	125 lbs.	145 lbs.
DK42	95 lbs.	110 lbs.

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



WORLD HEADQUARTERS
TROY, OHIO 45374