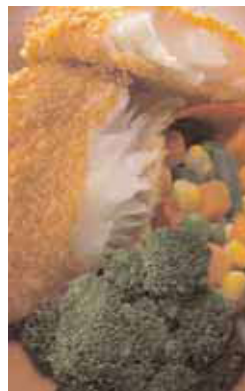


Tube-Type Fryers



NATIONAL HEAD OFFICE

156 Swann Drive, Derrimut, VIC 3030

Phone: 03 8369 4600

Fax: 03 8369 4699

Email: sales@comcater.com.au

NATIONAL CUSTOMER SERVICE

Phone: 1800 035 327

Fax: 1800 808 954

NATIONAL CUSTOMER CARE

Equipment Servicing (24/7)

Phone: 1800 810 161

Fax: 03 8369 4696

Email: service@comcater.com.au

Equipment Spare Parts

Phone: 1300 739 996

Fax: 03 8369 4696

Email: spares@comcater.com.au

www.comcater.com.au

COMCATER
- foodservice equipment

When Your Operation Needs a Tube-Type Fryer, You Need a Dean®.

Dean is manufactured by Frymaster.



Wide Cold Zone

Dean tube fryers feature a wide cold zone to capture the natural fall-off, or sediment, that occurs during frying. Since loose particles can result in carbonization, taste transfer, and oil breakdown; the wide cold zone makes Dean tube fryers particularly well suited for heavy-sediment foods. A full 20% of the fryer's oil is below the tubes and below 300°F. This assures adequate space for the sediment to collect safely away from the burners, so it will not carbonize and accelerate oil deterioration or transfer off flavors to the cooked food.



Steeper Drain Slope

Another advantage of Dean fryers is a positive slope frypot. This allows the oil to drain faster and thoroughly flush the loose food particles from the frypot. The pitch is 2-1/4" from the rear of the tank to the front, as well as from the sides to center.

Swirl Baffle Design

At work inside each burner is the exclusive Dean swirl-design baffle, made with high-performance alloy steel for superior strength and high-temperature stability. The swirl pattern slows the flow of the flame through the tube to provide even heat distribution and increase the fryer's energy efficiency, thus lowering costs. It also enhances recovery to produce consistently high-quality fried foods, and that helps assure repeat customers and profits.



Oil Station Management Equipment

Designed to support good oil station management and maximize oil life.

Portable Filtration

Dean Micro-Flo, large-capacity, heavy-duty, portable oil filtration units are designed to make routine filtration easy and efficient. Compatible with almost any fryer, the portable filters come standard with a gravity drain (U Models) and are available with a reversible pump feature (AU models) for removal of frypot oil when needed as with countertop fryers.

- Powerful 4 GPM steel gear pump with 1/3 HP motor filters 50-lbs. (25-liters) of oil in 5 minutes.
- 5' (152 cm) oil hose easily reaches the frypot to wash down crumbs from frypot walls and bottom and return filtered oil to the frypot.
- Durable stainless-steel pan and pump housing is made to stand up to heavy use and makes the filter easy to clean.
- The included Filter Starter Kit contains all needed filter supplies so filtration can begin as soon as the filter arrives.

Micro-Flo Portable Filter

MF90U/80 & MF90AU/80

- 80-lb. (40-liter) oil capacity

MF90U/110 & MF90AU/110

- Specifically designed to filter large-capacity fryers
- 110-lb. (55-liter) oil capacity

Model MF90AU/80 shown



Micro-Flo Low-Profile Portable Filter

MF90U/80LP & MF90AU/80LP

- Low-profile design allows filter to fit under most fryers
- 80-lb. (40-liter) oil capacity

Model MF90U/80LP shown



Oil Waste Removal

Designed for safe and easy removal of waste oil, Dean oil disposal units' manual pump can empty 50 lbs. of oil in less than 60 seconds.

Shortening Disposal Unit

- Specifically designed for easy and safe removal of waste oil from the kitchen
- Available in 50-lb. and 90-lb. (25-liter and 45-liter) capacities

Model SDU90 shown



Value Fryers

Super Runner Gas Value Fryer

SR42G

- 105,000 Btu/hr.
- 14" x 14" (35 x 35 cm) frying area
- 43-lb. (21-liter) oil capacity
- Two twin fry baskets standard

SR62G

- 150,000 Btu/hr.
- 18" x 18" (46 x 46 cm) frying area
- 75-lb. (37-liter) oil capacity
- Two twin fry baskets standard



Super Runner Electric Value Fryer

SR114

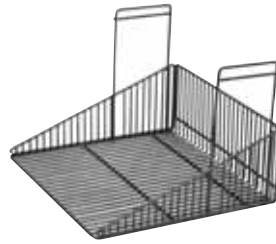
- 14 kW
- 13.7" x 13.7" (35 x 35 cm) frying area
- 40-lb. (20-liter) oil capacity
- Two twin fry baskets standard

Accessories

Baskets & Trays



Baskets



Chicken Basket

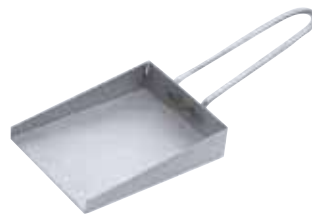


Rear Mount Crumb Tray

Shelves, Scoops, & Casters



Front Work Shelf



Sediment Scoop



Casters

Frypot Accessories



Frypot Cover



Joiner Strip



Perforated Frypot Divider



Batter Pan with Lid