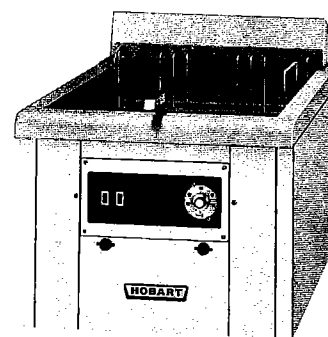


**DK91 - FREESTANDING
DK93 - MODULAR
60 LB. CAPACITY
SOLID STATE CONTROLS**

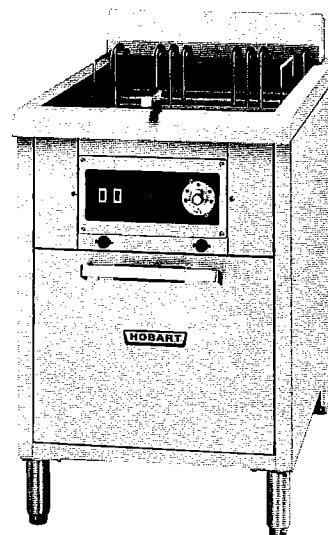
- **Heating elements designed with pyrolytic cleaning** — Reduces cleaning and improves sanitation.
- **Quad Guard Protection** — Provides back-up to primary temperature thermostat.
- **Power Turnoff** — Disconnects power supply to fryer if ventilation hood fire extinguishing system is activated.
- **Stainless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

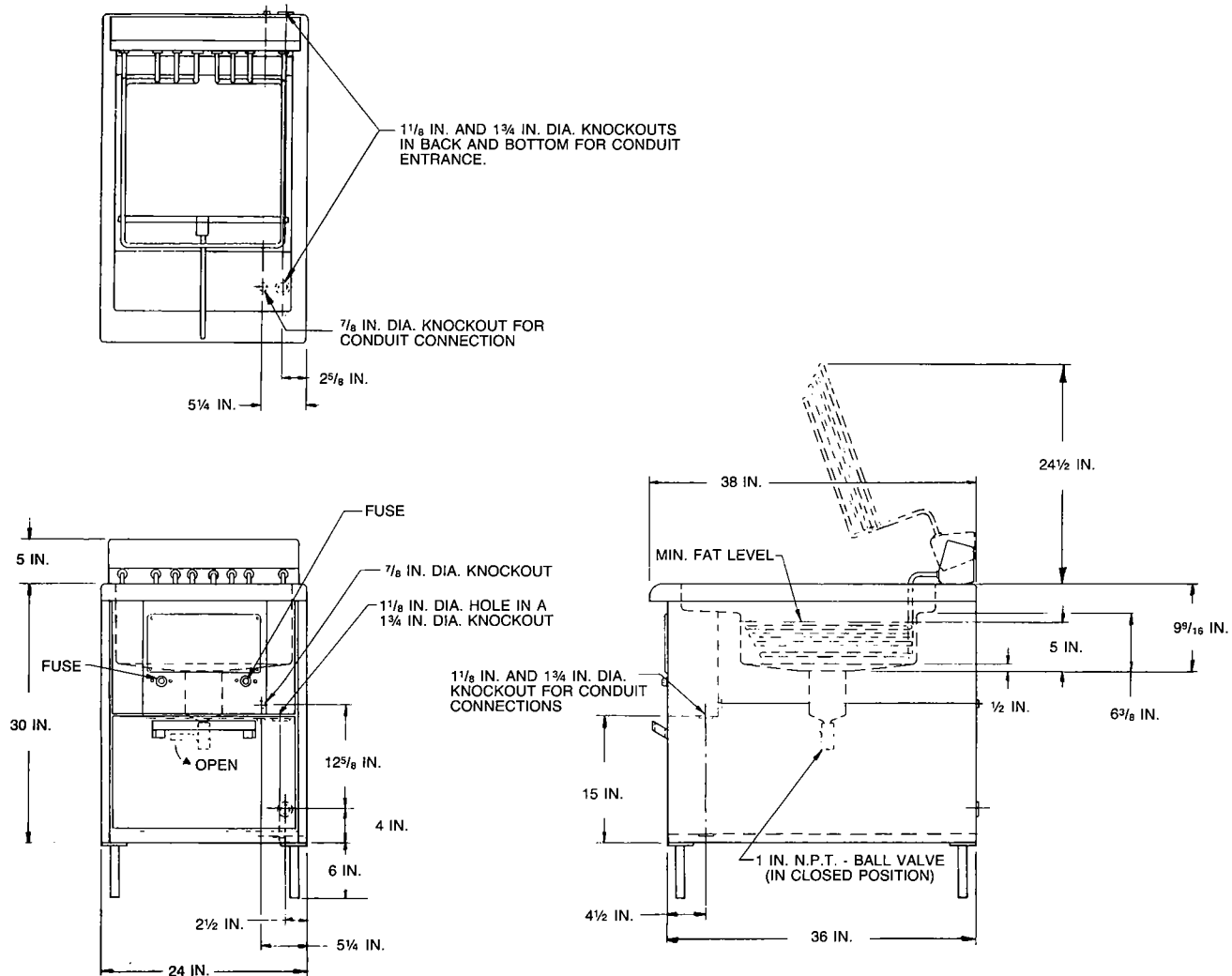
ELECTRICAL DATA

| 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

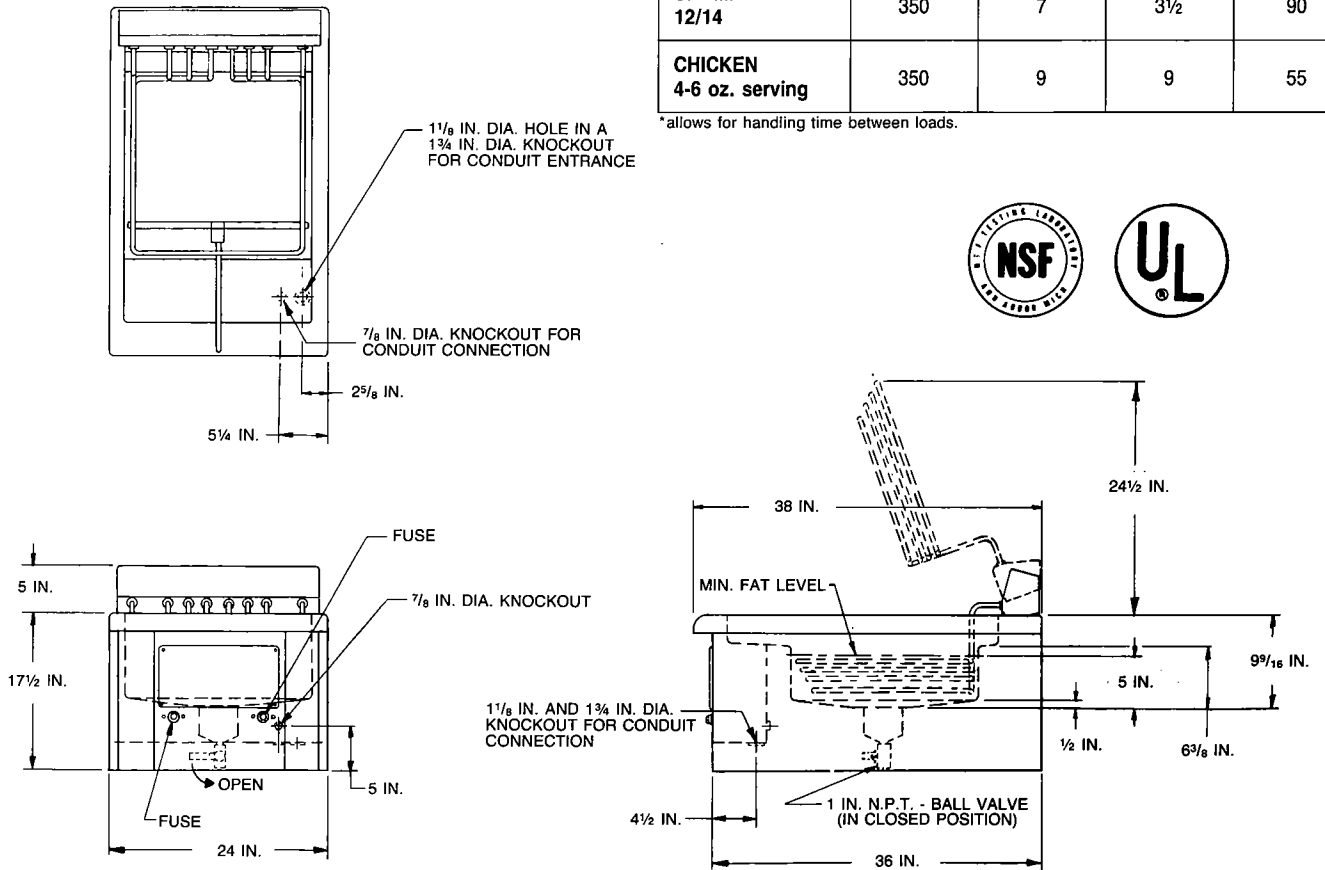
GENERAL & DIMENSIONAL DATA

| 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