

HOBART

FOOD EQUIPMENT

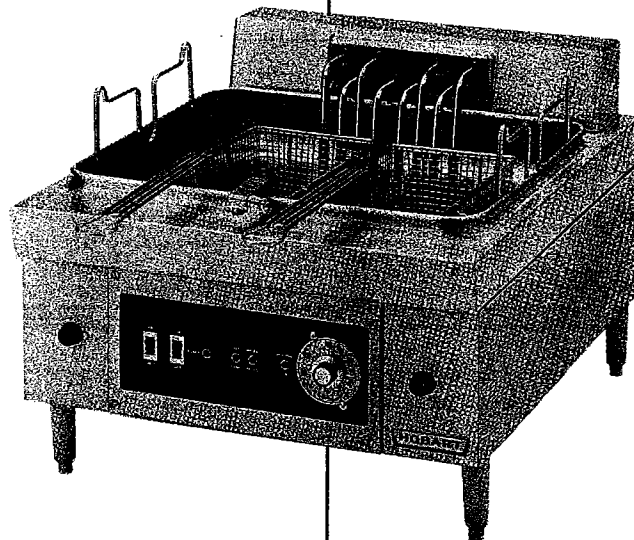
DK20 SOLID-STATE COUNTER FRYER

ACCURATE TEMPERATURE CONTROL, ADDED RELIABILITY

- **Heating elements designed with pyrolytic cleaning** — Reduces cleaning labor and improves sanitation.
- **Quad Guard Protection** — Provides back-up to primary and high limit temperature thermostats.
- **Stainless steel, tubular heating elements** — Reduces repair costs and downtime.
- **Fast recovery** — Minimizes low oil temperatures and time; decreases oil absorption. Improves food quality and consistency while increasing production.
- **Melt Cycle** — Allows for controlled melting of solid short-enings.
- **Heating element cycle light** — Indicates if elements are heating or if fryer has reached preset temperatures.
- **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 eliminating costly recalibration of thermostat.
- **Power Turnoff** — Disconnects power supply to fryer if ventilation hood fire extinguishing system is activated.

- **Removable Fry Kettles** — Easily removable for cleaning. Reduces labor and improves sanitation.

Specifications, Details and Dimensions on Reverse Side.



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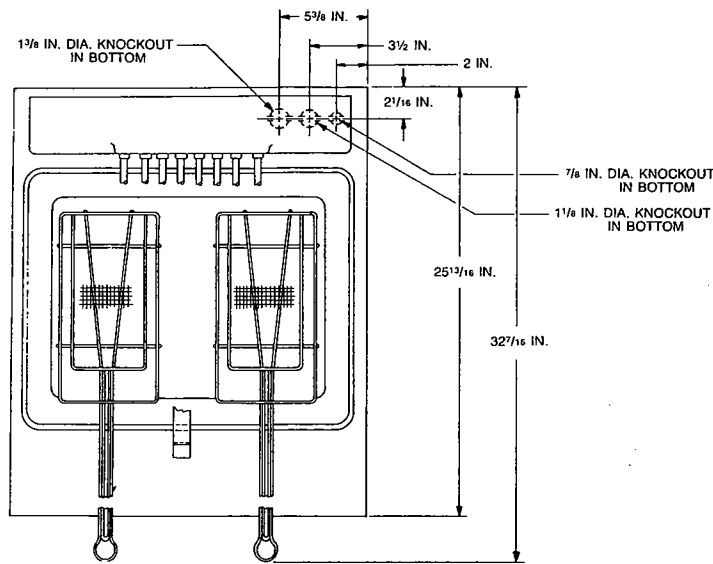
ELECTRICAL DATA

TOTAL KW CONN.	3-PHASE LOADING			NOMINAL AMPERES PER LINE WIRE					
	KW PER PHASE			3-PHASE			1-PHASE		
	L1-L2	L2-L3	L1-L3	120/208 VOLTS	120/240 VOLTS	480 VOLTS	208 VOLTS	240 VOLTS	480 VOLTS
9.8	—	—	—	—	—	—	47.1	40.8	—
12	3.3	3.3	5.4	36.7	31.7	15.8	—	—	25.0

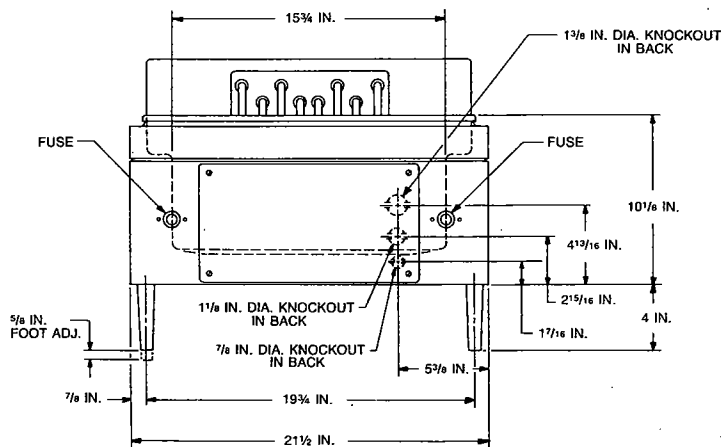
NOTE: 208- and 240-volt fryers are factory wired for connection to a four-wire power supply which also provides 120-volt supply that is necessary for the control circuit. Circuit flexibility allows installation to a three-wire power supply when a separate 120-volt supply is provided.

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.



TOP VIEW



FRONT VIEW

DK20 SOLID-STATE COUNTER FRYER

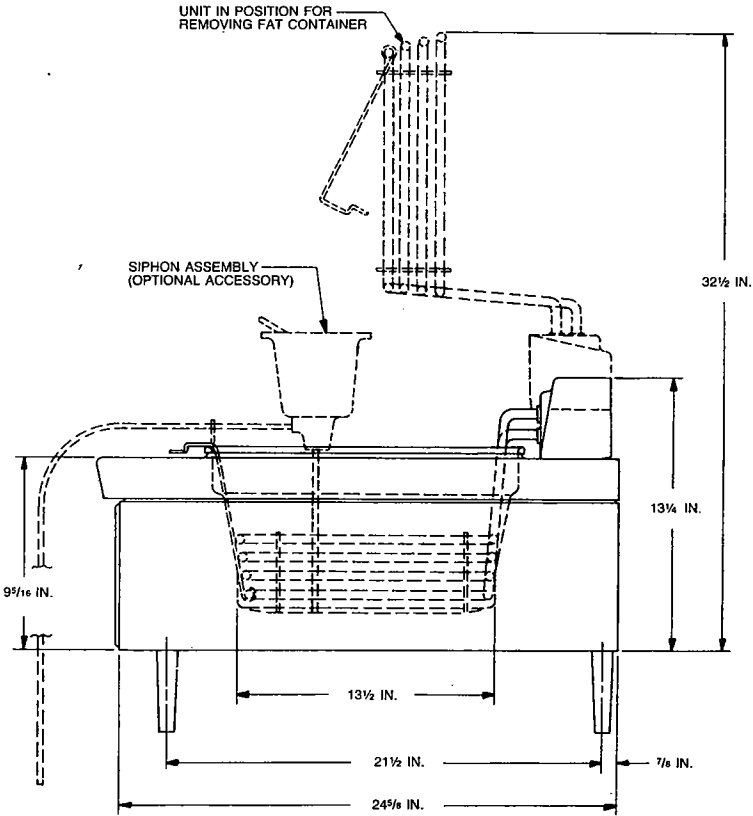
GENERAL & DIMENSIONAL DATA

MODEL	INPUT TO MAINTAIN 350F	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. CON-TAINER WIDTH (LESS 3½" FOAM AREA)	SHORT. CON-TAINER FRONT TO BACK (LESS 3½" FOAM AREA)
		LBS.	IN.	IN.	IN.	IN.	IN.	IN.
DK20	770W	28	21½	25 ¹³ / ₁₆	13¼	32 ⁵ / ₁₆	15¾	13½

FRYING GUIDE

FOOD (FROZEN)	TEMP. SETTING °F	CAPACITY/LOAD (LBS.)		MINIMUM TIME/LOAD (MINUTES)	CAPACITY PER HOUR* (LBS.)	
		1-PH	3-PH		1-PH	3-PH
FRENCH-FRIED POTATOES 3/8 inch	350	4	4.5	3.5	53	61
FISH FILLETS 4 oz. COD	350	4.25	5	4.5	46	55
SHRIMP 12/14	350	4.25	5	3.5	57	66
CHICKEN 4-6 oz. serving	350	2	2.5	9	12	15

*allows for handling time between loads.



SIDE VIEW

DK20 SOLID-STATE COUNTER FRYER

HOBART

FOOD EQUIPMENT

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

CONSTRUCTION: Counter style fryer; cabinet and heating elements are stainless steel. Support head and shortening container are one-piece plated steel. Mounts on 4" plastic legs. Furnished with one removable shortening container with easy-grip, lift-out handles, marked to indicate shortening level. Furnished with two standard fry baskets. Accommodates accessory shortening removal and straining device. Fryer has tubular, sheathed heating elements which swing up and clean themselves pyrolytically in the raised position.

CONTROLS: Simplified solid-state electronic control with integrated circuitry. Control switches and corresponding light-emitting diode displays are on one control panel located on fryer's front. Modular construction includes plug-in potentiometers and control wiring board for quick replacements. **Control Panel;** POWER ON-OFF rocker switch turns on power to 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 lower 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 Control:** Dial has a range of 275°F-375°F. Easily front calibrated to maintain temperature set point accuracy. Sensitive thermistor probe monitors shortening temperature and, together with the control, maintains a temperature variance of +2°F at sensor and ±5-7°F at center of the shortening container.

DIAGNOSTIC FEATURES: 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. 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 fryer is connected to it.

CAPACITY: 28 lbs. of shortening. (See "Frying Guide" for recommended capacity/times).

ELECTRICAL: Preheats to 350°F in 6-7 minutes. 12 KW. (3 phase model) 9.8 KW (1 phase model.) See "Electrical Data" block for phase loading.

ACCESSORIES:

- Full size fry basket, standard mesh
- Standard twin size fry baskets
- Twin Fry baskets, fine mesh
- Triple Fry baskets, fine mesh
- Set of four 4" Stainless Steel Legs
- Miraclean siphon
- Filter Bags (set of 6)
- Fat Container
- Cover
- Step-down Transformer—(For fryer without Touchtime basket lifts)

WEIGHT: (Approximate) Shipping 75 lbs.
Net 60 lbs.

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

HOBART

CORPORATION

WORLD HEADQUARTERS
TROY, OHIO 45374