Item #	
Qty # _	

Model # ____

R PARTS & LABO

REMIUM WARRANT

Project # _____



FRYER FIVE TUBE BURNER DCF5-LPG / DCF5-NG





FRYER	DIMENSION			
MODEL	Width	Depth	Height	
DCF5-NG	21 in	32 7/8 in	45 in	
DCF5-LPG	21 in	32 7/8 in	45 in	

Los Angeles | San Francisco | Dallas Houston | Florida | Chicago | New Jersey



Fryer Baskets

Oil Tank

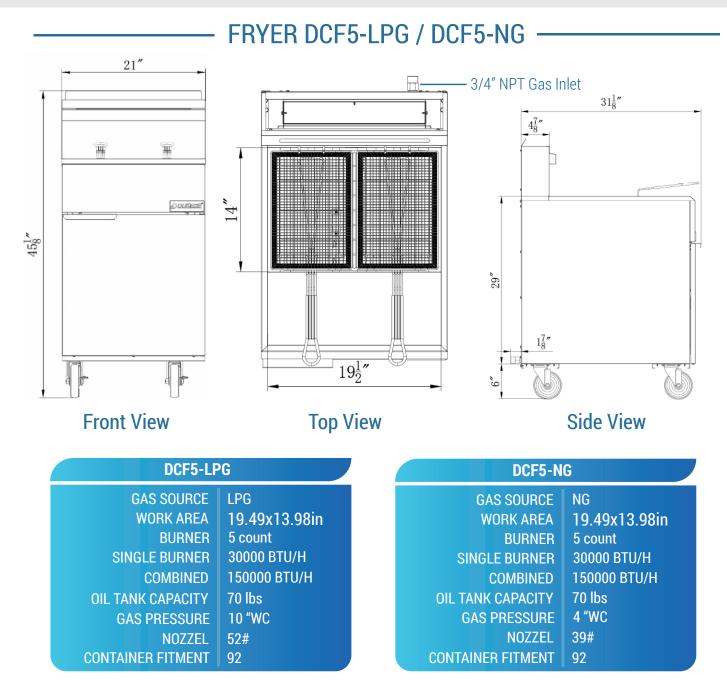
PRODUCT DESCRIPTION

- Five highly efficient red tube, cast iron burners create a large heat-transfer area for reliable, even heat distribution. Our durable temperature probe senses temperature changes and activates a quick burner response.
- The temperature for the DCF5-LPG/DCF5-NG from 200°F (93°C) to 400°F (204°C). Includes Millivolt safety control system.
- Every inch of the frypot and cold zone can be cleaned and wiped down by hand.
- The large cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and support routine frypot cleaning.



1-800-931-8628
info@dukersusa.com
w w w. D u k e r s U S A. c o m

DETAILS & SPECIFICATIONS



Model	Packaging Dimensions (inches)			Net Weight	Ship Weight
	W	D	Н	(lbs)	(lbs)
DCF5-LPG	23 3/8"	35 3/8"	37 5/8"	220.46	246.92
DCF5-NG	23 3/8"	35 3/8"	37 5/8"	220.46	246.92

CFESA Commercial Food Equipment Service Association





Los Angeles | San Francisco | Dallas Houston | Florida | Chicago | New Jersey 1-800-931-8628
info@dukersusa.com
www.DukersUSA.com