

Overview

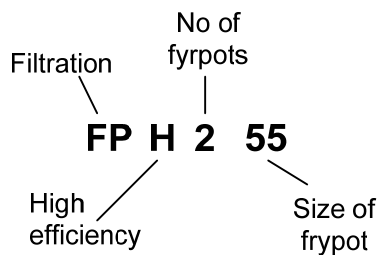
The model number of a Dean or Frymaster fryer reveals a lot: number and size of vats, presence of filtration. The complete model number, although not always provided, reveals the type of controller, the presence of splits, and the finish of the cabinet.

This parts manual provides the essential components for a host of fryers. Some have similar model numbers, such as the D50 and the H50, while the fryer designs are quite different. For example, an FPPH350 is a footprint-filter equipped H50 fryer with three frypots. A FPD450 is a filter-equipped Dean Decathlon fryer with four frypots.

Consult this matrix to determine type of fryer in question.

Model #	Style Fryer	Manufacturer	Fuel	Restaurant Use	Millivolt
D50, D60, D65 Exp: SCFD460.	Tube fryer	Dean	Gas	Church's, Popeye's, Chili's	No
H50 or H55. Exp: FPPH350	Open pot, sealed burner	Frymaster	Gas	McDonald's, Burger King	No
35, 45, CF Exp: FP345	Open burner	Frymaster	Gas	Burger King, independents, bone-in chicken stores	Can be
24G Exp: 2424G	Flatbottom	Dean	Gas	LJS, Captain Dee's, independent fish stores	No
SR Exp: SR 42	Tube fryer	Dean	Gas	Mom and Pop	Yes
Pro Electric	Electric	Frymaster	Elec	McDonald's, Burger King	N/A
RE	Electric	Frymaster	Elec	McDonald's	N/A
2836	Electric	Frymaster	Elec	Walmart	N/A

Example of Gas Model number



Example of Electric Model number

