Item # _____

Qty # _____

Model # _____

Project # _____

DUKERS

Quality Commercial Refrigeration

1 YEAR PARTS & LABOR
PREMIUM WARRANTY
5 YEAR OIL TANK

FRYER
FOUR TUBE BURNER
DCF4-LPG / DCF4-NG

Fryer Burner

Fryer Baskets

Oil Tank

PRODUCT DESCRIPTION

Four 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 DCF4-LPG/DCF4-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.

FRYER MODEL	DIMENSION		
	Width	Depth	Height
DCF4-NG	15 1/2 in	32 7/8 in	45 in
DCF4-LPG	15 1/2 in	32 7/8 in	45 in

HIGH QUALITY STAINLESS STEEL & ROBUST DESIGN

* All measures are presented in Inches

DUKERS

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

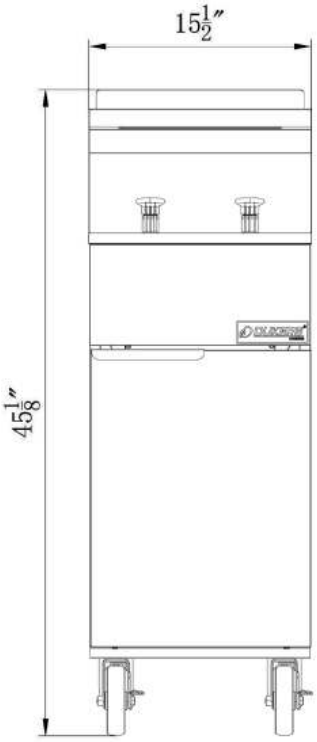
1-800-931-8628

info@dukersusa.com

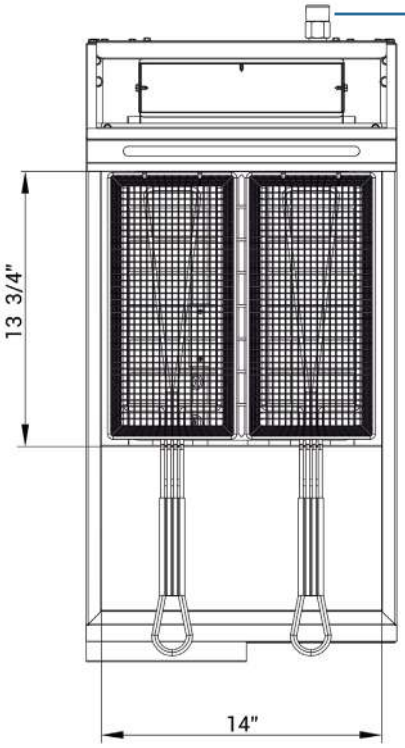
www.DukersUSA.com

DETAILS & SPECIFICATIONS

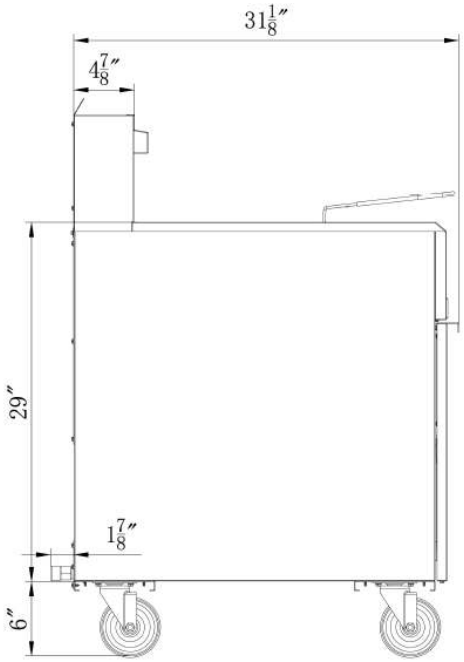
FRYER DCF4-LPG / DCF4-NG



Front View



Top View



Side View

DCF4-LPG	
GAS SOURCE	LPG
WORK AREA	14.01x13.98in
BURNER	4 count
SINGLE BURNER	30000 BTU/H
COMBINED	120000 BTU/H
OIL TANK CAPACITY	50 lbs
GAS PRESSURE	10 “WC
NOZZEL	52#
CONTAINER FITMENT	130

DCF4-NG	
GAS SOURCE	NG
WORK AREA	14.01x13.98in
BURNER	4 count
SINGLE BURNER	30000 BTU/H
COMBINED	120000 BTU/H
OIL TANK CAPACITY	50 lbs
GAS PRESSURE	4 “WC
NOZZEL	39#
CONTAINER FITMENT	130

Model	Packaging Dimensions (inches)			Net Weight (lbs)	Ship Weight (lbs)
	W	D	H		
DCF4-LPG	17 7/8″	35 3/8″	37 5/8″	176.37	198.42
DCF4-NG	17 7/8″	35 3/8″	37 5/8″	176.37	198.42

PROUD MEMBER CFESA Commercial Food Equipment Service Association

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