

DEAN® POWERRUNNER®

FPRG50T

VALUE PERFORMANCE GAS FRYERS WITH BUILT-IN FILTRATION



2FPRG50T

The DEAN PowerRunner® is a high-performance gas fryer designed to meet the demands of busy commercial kitchens. With a 50-lbs. oil capacity and built-in filtration, it offers efficient frying and easy maintenance. Its robust construction and user-friendly features make it an ideal choice for operations seeking reliability and productivity.

Energy Efficiency that Translates to Savings: The Thermo-Tube design provides an additional 2" of tube height and 36% more heat transfer surface area. This reduces the heat per square inch on the oil by 22%, for more efficient heat transfer and longer lasting oil life.

Built to Fit Your Kitchen: This mid-range fryer offers flexible configuration options—including built-in filtration, multiple battery setups, controller choices, and optional basket lifts—so you can tailor performance to your kitchen's unique needs.

Multiple Controller Options: Choose from multiple controller options (Millivolt, Thermatron, Digital Timer, or CM3.5) to match your kitchen's workflow—whether you need simple operation or advanced features for precision and efficiency.

Built-In Filtration System: Equipped with an integrated filtration system, the FPRG50T simplifies oil maintenance. The system allows for quick and easy filtering, promoting longer oil life and consistent food quality.

Project _____
 Item _____
 Quantity _____ CSI Section 11400 _____
 Approval _____ Date _____

MODELS

- 1FPRG50T
- 2FPRG50T
- 3FPRG50T
- 4FPRG50T

CONTROLLERS

- Millivolt (standard)
- Thermatron
- Digital Timer
- CM3.5

OPTIONS / ADD-ONS

- Standalone Spreader cabinet
- Basket lifts
(only available with CM3.5)
- External oil discharge
(front or rear)
- 8 GPM pump

SPECIFICATIONS

OIL CAPACITY	50-lbs. (25 liters) PER FRYPOT
FRYING AREA	14" x 14" x 3.5" (35 x 35 x 8.9 CM) PER FRYPOT
POT TYPE	Tube
GAS TYPE	Natural Gas Propane Mix
PLUG	NEMA 5-15P (not available with Millivolt controller)
POWER	120,000 BTU/HR PER FRYPOT
STANDARD FEATURES	<ul style="list-style-type: none"> ▪ Thermo-Tube heat-transfer design ▪ Wide cold zone ▪ Durable temperature probe ▪ Built-in, manual filtration ▪ 4 GPM pump ▪ Drain safety switch ▪ No electric connection required (Millivolt controller) ▪ Electronic ignition (only for Digital Timer and CM3.5 controllers) ▪ Combination gas valve with regulator ▪ Stainless steel frypot, front, door, and cabinet sides
STANDARD ACCESSORIES	<ul style="list-style-type: none"> ▪ (2) Twin baskets PER FRYPOT ▪ Basket hanger(s) ▪ Basket support rack(s) ▪ Filter starter kit ▪ Casters

Liter conversions are for liquid shortening @ 70° F



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DIMENSIONS	MODEL	OIL CAPACITY PER FRYPOT	OVERALL SIZE			DRAIN HEIGHT
			WIDTH	DEPTH	HEIGHT	
	1FPRG50T	50-lbs. (25 liters)	15.7" (39.9 cm)	33.9" (86 cm)	46.3" (117.5 cm)	10.63" (26.9 cm)
	2FPRG50T		31.2" (79.4 cm)			
	3FPRG50T		46.7" (118.6 cm)			
	4FPRG50T		62.2" (158 cm)			

CRATED	MODEL	WEIGHT	WIDTH	DEPTH	HEIGHT	CU. FT.	CLASS
2FPRG50T	397-lbs. (180 kg)	53" (134.6 cm)	53" (134.6 cm)	68			
3FPRG50T	610-lbs. (277 kg)	66" (167.6 cm)	55" (135.7 cm)	88	77.5		
4FPRG50T	910-lbs. (413 kg)	83" (210.8 cm)		111			

Information is APPROXIMATE and may vary at time of shipment due to options/add-ons

GAS REQ.	GAS TYPE	INC. GAS PRESSURE	POWER
	NATURAL GAS	6" W.C.—14" W.C.	120,000 BTU/HR PER FRYPOT
	LIQUID PROPANE	9" W.C.—14" W.C.	
	MIXED GAS	11" W.C.—14" W.C.	

POWER	REGION	CONTROLS PER FRYPOT	FILTER PER FRYPOT	BASKET LIFTS PER FRYPOT
	DOMESTIC	1 A	8 A	3 A
	EXPORT	1 A	4 A	2 A

Cords and plugs not available with Millivolt controller. Plug is optional on all units shipped with a cord. Canada is an exception; and cord, where available, must have a plug attached.

Cord length and gauge as well as plug type and style available vary depending upon fryer model, voltage, kW, destination, and customer specifications. Consult local codes or contact factory.

GAS CONNECTION	
FRYPOTS	SIZE NPT
1	(1) 3/4"
2-4	(1) 1"

CLEARANCE INFORMATION

Front: 36" (91.4 cm) for servicing and proper operation.

Sides & Rear: 6" (15.2 cm) from any combustible material.

VENTILATION REQUIREMENTS

When installing any fryer, NFPA Standard No. 96 must be strictly followed.

NOTES

• DO NOT CURB MOUNT

HOW TO SPECIFY

Electric or gas, gas type (if applicable), pot type, energy output, oil capacity, number of frypots, controller, filtration type, and optional feature(s).

- **Elevation:** Must specify elevation if between 2,000 – 6,000 ft. (Fryer may not perform at optimum levels above 6,000 ft.)

WARRANTY

Frypot

0 year: Parts + Labor

0 year: Parts Only

Controller

0 year: Parts + Labor

All Other Parts

0 year: Parts + Labor

