

DEAN[®] POWERRUNNER[®]

PRG50T

VALUE PERFORMANCE GAS FRYERS



1PRG50T

Built for versatility and performance, the DEAN PowerRunner[®] fryers deliver high-volume cooking with fast recovery to meet demanding kitchen needs. Their simple, durable design ensures long-lasting reliability, while the 50-lbs. oil capacity handles everything from fries to breaded and specialty items with ease.

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 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.

Project _____

Item _____

Quantity _____ CSI Section 11400 _____

Approval _____ Date _____

MODELS

1PRG50T

2PRG50T

3PRG50T

4PRG50T

OPTIONS / ADD-ONS

Standalone Spreader cabinet

Basket lifts
(only available with CM3.5)

External oil discharge
(front or rear)

CONTROLLERS

Millivolt (standard)

Thermatron

Digital Timer

CM3.5

SPECIFICATIONS	
OIL CAPACITY	50-lbs. (25 liters) PER FRYPOT
FRYING AREA	14" x 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 ▪ No electric connection required (Millivolt controller) ▪ Drain safety switch ▪ 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) ▪ 6"-7" (15-17 cm) adjustable steel legs

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	
	1PRG50T	50-lbs. (25 liters)	15.5" (39.4 cm)	30.75" (78 cm)	46.13" (117 cm)	17.5" (44 cm)
	2PRG50T		31" (79 cm)			
	3PRG50T		46.5" (118 cm)			
	4PRG50T		62" (157 cm)			

CRATED	MODEL	WEIGHT	WIDTH	DEPTH	HEIGHT	CU. FT.	CLASS
2PRG50T	360-lbs. (164 kg)	53" (134.6 cm)	53" (134.6 cm)	68			
3PRG50T	540-lbs. (246 kg)	66" (167.6 cm)	55" (135.7 cm)	88	77.5		
4PRG50T	720-lbs. (328 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.	

ELECTRICAL REQ.	REGION	CONTROLS PER FRYPOT	FILTER PER FRYPOT	BASKET LIFTS PER FRYPOT
	DOMESTIC	1 A	—	—
	EXPORT	1 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

1st year: Parts + Labor

2nd - 10th years: Parts Only

All Other Parts

1 year: Parts + Labor

