

Two Great Frying Brands Proudly Made in America



Offer You The Most Fryer Choices
In The World



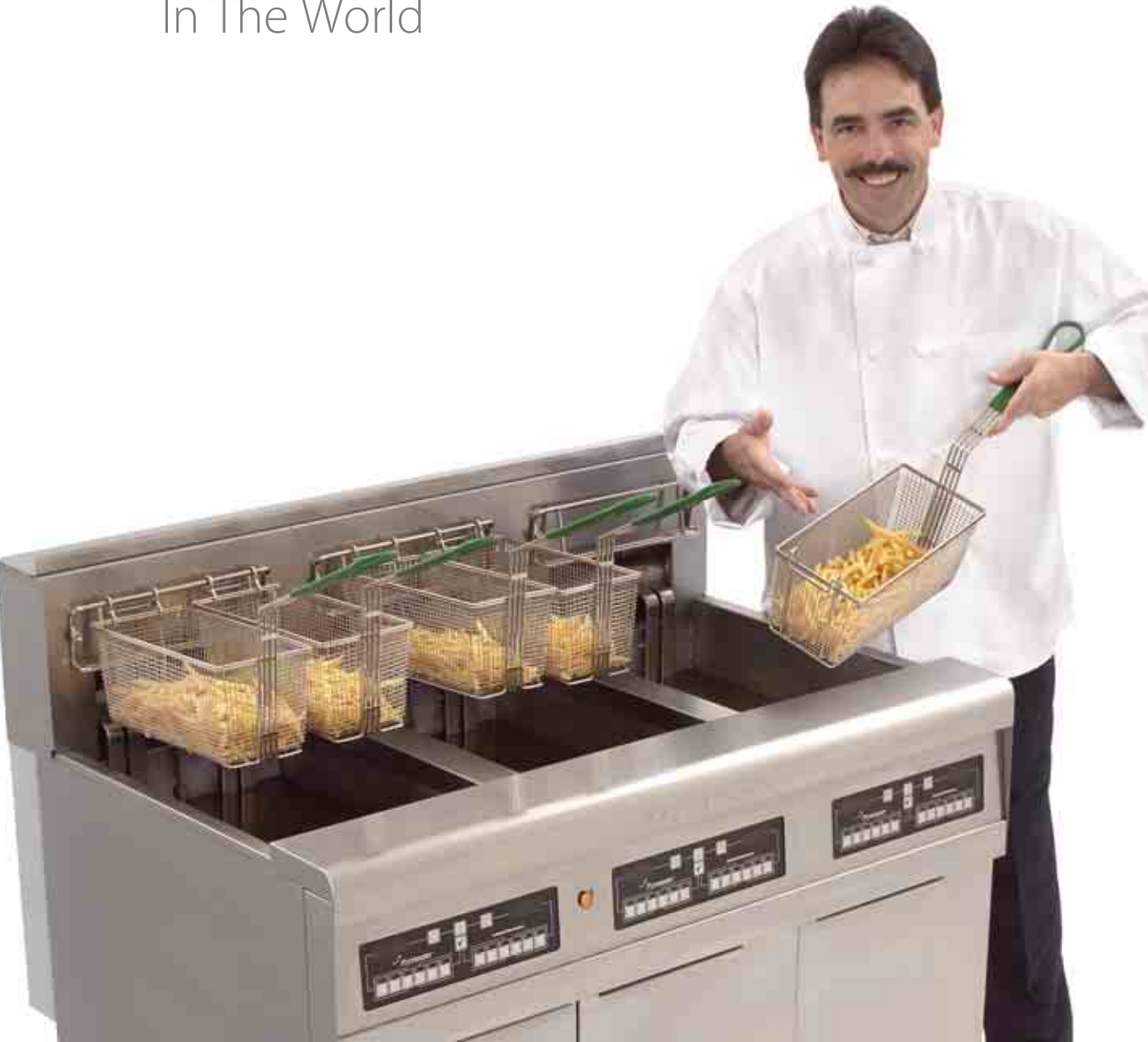
Frymaster's versatile, easy-to-clean, open-pot design



Manufactured in Shreveport, LA.



Dean's tube-type design meets high-production demands



We Fit the Way You Fry



Experience and the distinction of being the best in the business have taught us that one fryer does not fit all. Selecting the fryer that best fits your operation depends on the types of food you fry. Frymaster understands this and offers two complete lines of Frymaster® branded open-pot fryers and Dean® branded tube-type and flat-bottom fryers.

Industry Recognized Excellence. Legendary Customer Satisfaction. Frymaster and Dean branded fryers combine the manufacturing excellence of skilled craftsmen with decades of frying experience and customer satisfaction to set a worldwide standard for reliable, high-quality frying.

FRYMASTER OPEN-POT FRYERS (GAS AND ELECTRIC)

- Have broad application, from little or no pre-breading to heavily pre-breaded frozen foods, and from small to high production.
- Legendary open frypot is easy to clean.
- Robust, center-mounted temperature probes give balanced readings where the food is being cooked.
- Deep cold zone collects crumbs and sediment from the frying area, maintaining food quality and preserving oil life.

DEAN TUBE-TYPE GAS FRYERS

- Ideal for fresh breaded foods that produce heavy sediment between filtrations and for high-production frying.
- Wide cold zone provides ample space for heavy crumb and sediment collection.
- Excels at fast recovery after frying heavy loads.

DEAN FLAT-BOTTOM FRYERS

- Best for high-volume frying of wet-battered foods and foods with free-floating frying needs.
- Large frying area and shallow oil depth prevent sticking and make it easy to remove foods.

Open-Pot and Tube-Type Options Fit Any Frying Need.

- Control options range from simple, analog solid-state to computers that automatically adjust cooking times according to variations in cooking loads.
- Built-in and portable filter options make routine filtration fast and easy. Routine filtration extends oil life and reduces oil usage, allowing operators to **save thousands of dollars a year on oil costs.**
- High-efficiency, ENERGYSTAR®-rated models qualify for energy-saving rebates, fit into green and sustainability initiatives, such as LEED's Certification, and **save thousands of dollars on energy costs** over the lifetime of the fryer.

Frymaster and Dean offer more fryer choices than any other manufacturer in the world to truly **Fit the Way You Fry.** You even have the ability to combine both open-pot and tube-type fryers into a custom, Application Series battery with built-in filtration. Join the millions of satisfied customers who know first-hand the outstanding value Frymaster and Dean branded fryers return to their operations. Buy one today!



 **Frymaster**  **Dean**

Call 1-800-221-4583
or visit www.frymaster.com

8700 Line Avenue
Shreveport, LA 71106-6800, USA
318-865-1711, fax 318-868-5987
Bulletin No. 818-0529 4/09

© Frymaster 2009 Printed in the U.S.A.



*Built-in Filtration
Option*



*Consistent, great-
tasting foods*



*Computer Magic®
Option*

 **Manitowoc**