

DEAN® POWERRUNNER®

PRG50T-SPV

VALUE PERFORMANCE GAS FRYER



1PRG50T-SPV

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.

Effortless Compatibility for Seamless Upgrades: The SPV PowerRunner is engineered to match the height of leading competitor models, making it an ideal solution for easy fryer replacement. Its unique top connecting strip allows direct integration with existing units, streamlining transitions and minimizing downtime.

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.

Durable Construction: Constructed with a stainless steel frypot, door, and aluminized sides, the SPV is built to withstand the rigors of a commercial kitchen.

Millivolt Control System: The fryer features a millivolt control system, eliminating the need for an electrical hookup. This design simplifies installation and enhances reliability, making it suitable for various kitchen setups.

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

MODELS

☐ 1PRG50T-SPV

CONTROLLERS

☐ Millivolt (standard)

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
POWER	120,000 BTU/HR PER FRYPOT
STANDARD FEATURES	- Thermo-Tube heat-transfer design - Wide cold zone - Durable temperature probe - No electric connection required - Combination gas valve with regulator - Stainless steel frypot, front, door, and aluminized sides
STANDARD ACCESSORIES	(2) Twin baskets PER FRYPOT - Wire basket hanger - Basket support rack 6"-7" (15-17 cm) adjustable steel legs

Liter conversions are for liquid shortening @ 70° F



DIMENSIONS	MODEL	OIL CAPACITY PER FRYPOT	OVERALL SIZE			DRAIN HEIGHT
			WIDTH	DEPTH	HEIGHT	
	1PRG50T SPV	50-lbs. (25 liters)	15.7" (39.9 cm)	32.2" (81.9 cm)	44.7" (113.6 cm)	17.5" (44 cm)

CRATED	MODEL	WEIGHT	WIDTH	DEPTH	HEIGHT	CU. FT.	CLASS
	1PRG50T SPV	180-lbs (82 kg)	22" (56 cm)	36" (91 cm)	47" (119 cm)	22	85

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.	
	LIQUID PROPANE	9" W.C.—14" W.C.	
	MIXED GAS	11" W.C.—14" W.C.	
			120,000 BTU/HR PER FRYPOT

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

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**
- Split pots and basket lifts not available.

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

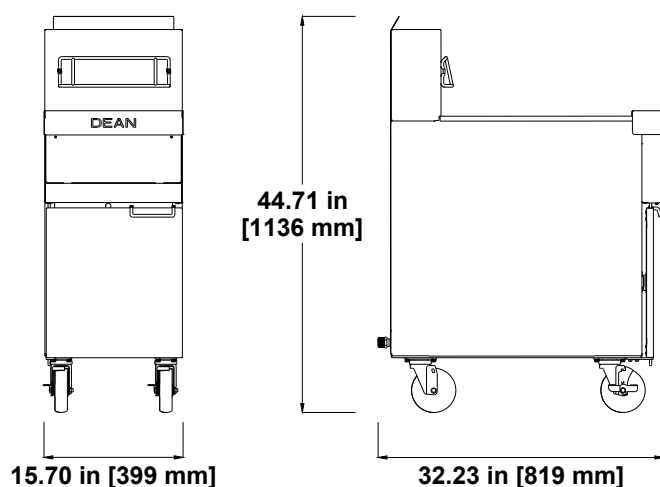
Frypot

1st year: Parts + Labor

2nd - 10th years: Parts Only

All Other Parts

1 year: Parts + Labor



Frymaster reserves the right to make changes to the design or specifications without prior notice.

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Frymaster

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