

DSE / PFC SERIES MODELS

VENTLESS/HOODLESS COUNTERTOP DEEP FRYER

Advanced by Design



- SELF VENTING
- ODORLESS
- HEPA STYLE AIR FILTRATION
- INTEGRAL FIRE SUPPRESSION OPTION
- PROGRAMMABLE CONTROLS
- EASY TO CLEAN
- SMALL FOOTPRINT
- LARGE OUTPUT
- MODULAR DESIGN



Malibu
CORPORATION LTD.

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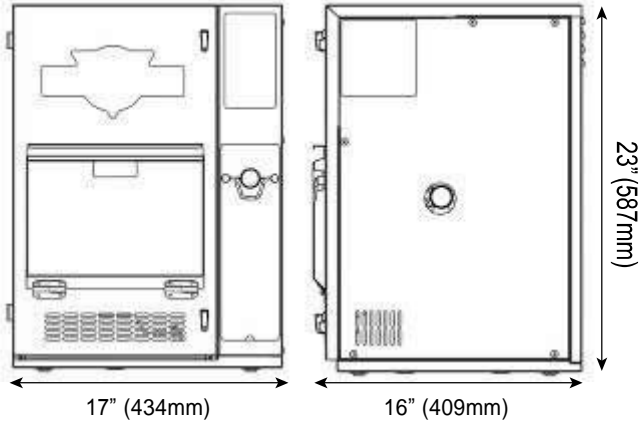
The Benchmark in Ventless Deep Frying



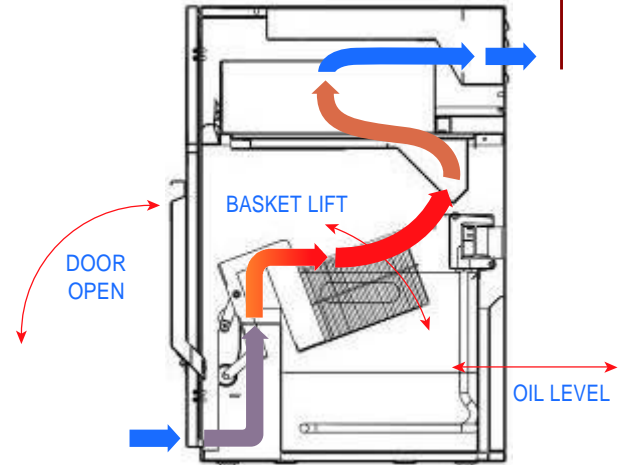
CLEARANCES

CLEARANCES

1" all around and 0" on top.



AIRFLOW DIAGRAM



SPECIFICATIONS TABLE

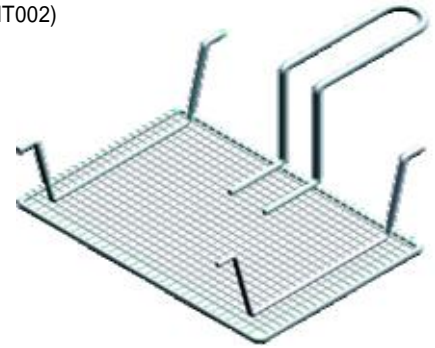
MODEL	DSE 3000	DSE5700
PART NUMBER	FMPFDSE3000*	FMPFDSE5700*
POWER SUPPLY (volts)	240	240
CURRENT (amps)	13	24
CIRCUIT CURRENT (amps)	20	30
CORD OPTION	Power Cord,	Power Cord,
POWER (kilowatts)	3.0	5.7
CAPACITY (lbs/hr)*	22	45
BASKETS (included)	1 Extra Large	1 Extra Large

*Models with optional built-in fire suppression systems are FMPFPFC300 and FMPFPFC5700 for 3kw and 5.7kw models respectively. All other specifications are the same.

BASKETS

OPTIONAL BASKET COVER

(ordered separately
part no. 6HT002)



GENERAL SPECIFICATIONS

(All Models)

*Based on up to 1 1/2 minute fast fries.

**For use on an individual branch circuit rated 30A minimum. For supply connectors, use minimum no. 10AWG wire (30A rated). This fryer must be properly connected to a grounded, dedicated 208 VAC single phase circuit according to local installation standards and codes.

Phase	Single (3 wire)
Cycles	50/60 Hz
Weight	80 lbs (36 kg)
Shipping Weight	95 lbs (43 kg)
Shipping Dimensions	Depth 22" (559 mm) Width 22" (559 mm) Height 27" (686 mm)
Shipping Cube	7.56 ft ³ (.214 m ³)
Oil Capacity	2 US Gallons (8 L)
Construction	304 Stainless Steel

EXTRA LARGE (32oz/6 servings)

