

**PROTHERM 14-10**

BELTING SPECIFICATIONS				
LOCATION	USABLE WIDTH	PITCH	DIAMETER	SPACES
MAIN	14"	3/8" NOM.	.062"	7

\*\*Add Top Submerge Belt

OPTIONAL EQUIPMENT	
<input checked="" type="checkbox"/>	TEFLON INFEED CONVEYOR
<input type="checkbox"/>	EXHAUST TRANSITION

ELECTRICAL COMPONENTS	
<input checked="" type="checkbox"/>	SCHNEIDER (STANDARD)
<input type="checkbox"/>	ALLEN BRADLEY (OPTION)

3Ø POWER REQUIREMENTS		
<input checked="" type="checkbox"/>	380-480V (STANDARD)	13.6 A
<input type="checkbox"/>	208-240V (OPTION)	25.6 A
<input checked="" type="checkbox"/>	60 Hz (STANDARD)	
<input type="checkbox"/>	50 Hz (OPTION)	

CONTROL SIDE	
<input type="checkbox"/>	LEFT HAND (AS SHOWN)
<input checked="" type="checkbox"/>	RIGHT HAND (MIRROR IMAGE)

DWELL TIME [SECONDS]	
<input checked="" type="checkbox"/>	20-30 (STANDARD)
<input type="checkbox"/>	OTHER:

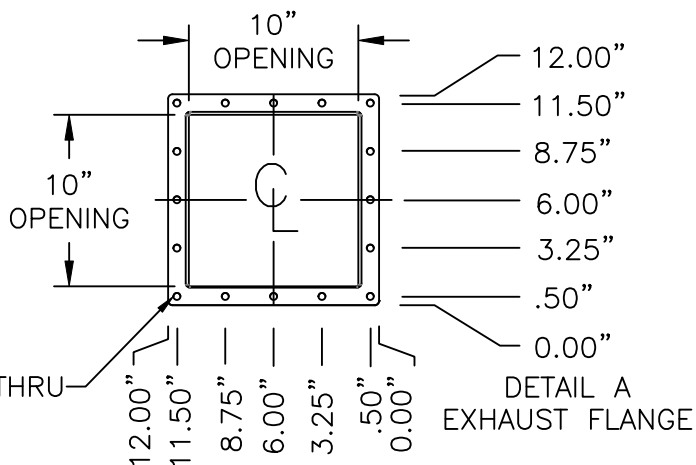
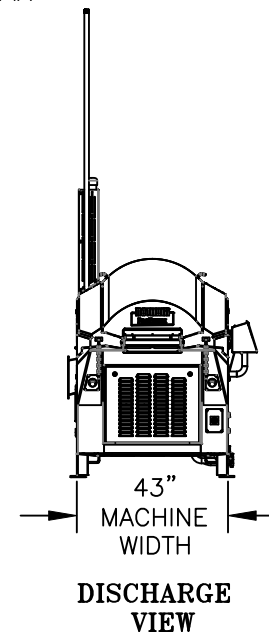
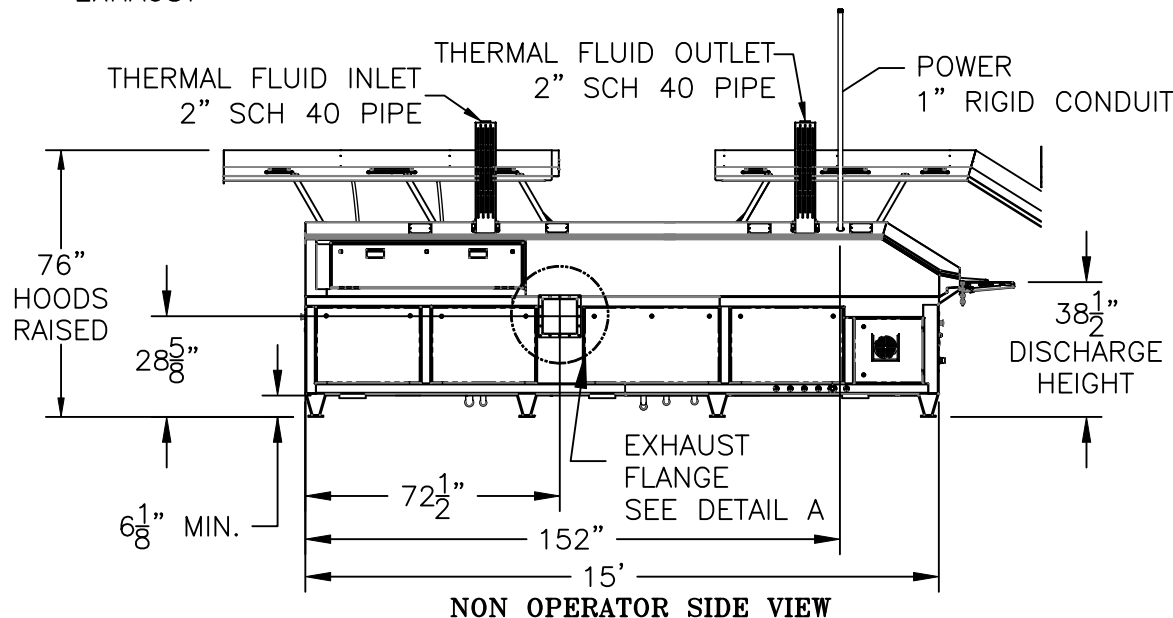
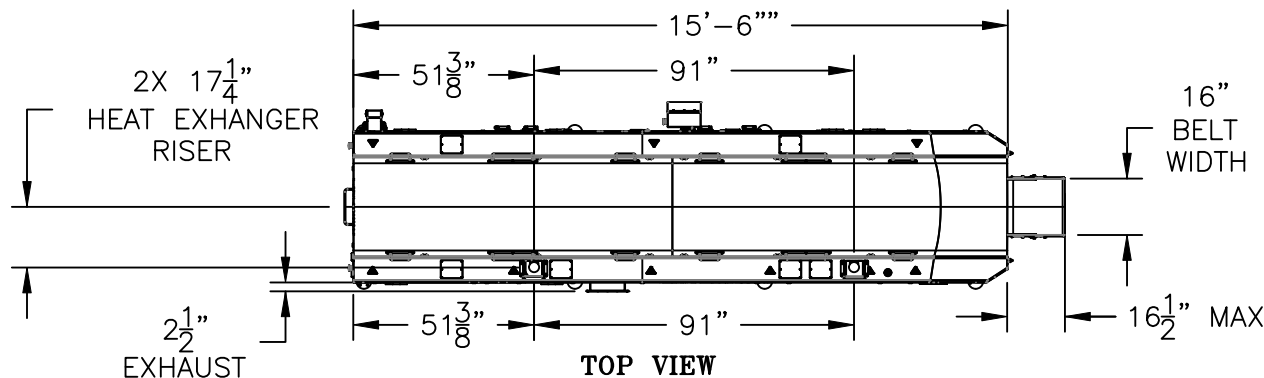
EXHAUST	
	1100 CFM
	1" STATIC PRESSURE

THERMAL	
BTU	380K/HR
PSI	40-50
GPM	35 @ 550° F

WEIGHT	
	APPROX. 6,000 LBS

COOKING OIL	
	80 GALLONS

PRIME HEAT EXCHANGE	
	7 GALLONS



NOTES

**CUSTOMER APPROVAL**

- APPROVED NO CHANGE
- APPROVED AS NOTED
- NOT APPROVED

SIGNED \_\_\_\_\_ DATE \_\_\_\_\_

**PROPRIETARY AND CONFIDENTIAL**  
DIMENSIONS ARE IN INCH TOLERANCES:  
X - ±.06"  
X.X - ±.03"  
X.XX - ±.015"  
X.XXX - ±.005"  
ANGULAR - ±.7°-30°  
ALL BEND AND WELDS - ±.83 UNLESS OTHERWISE NOTED

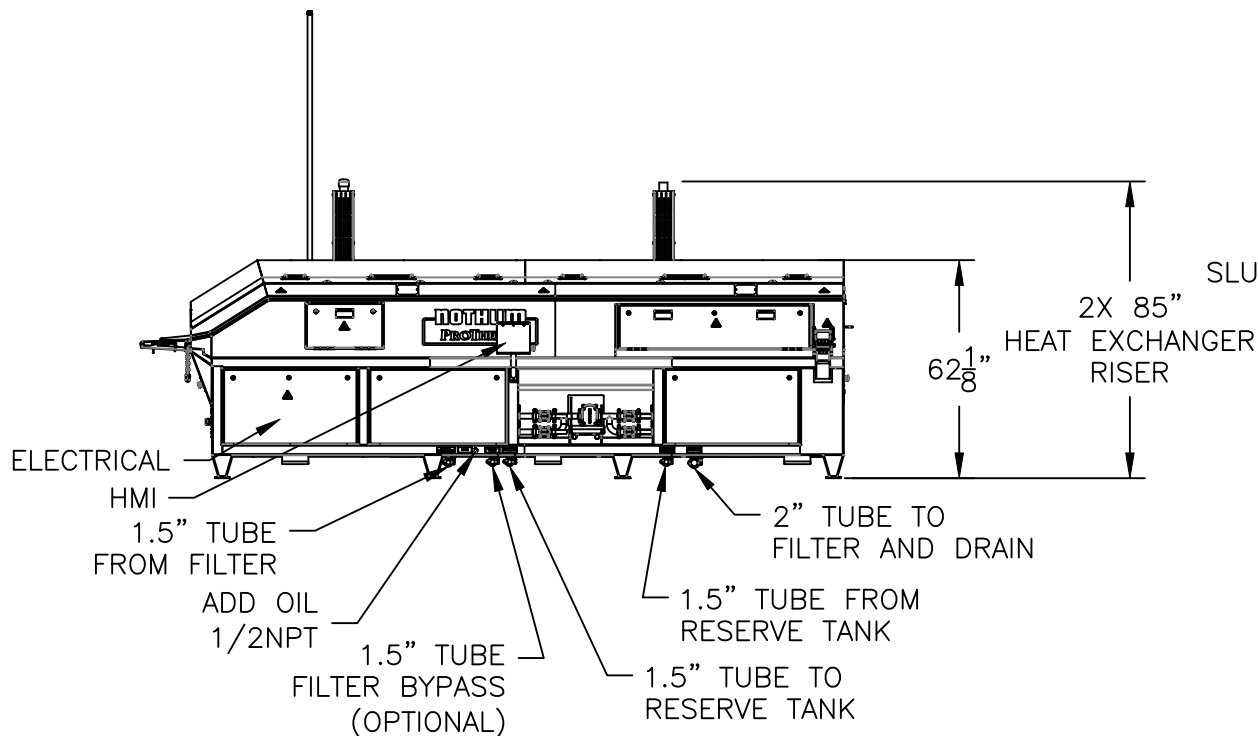
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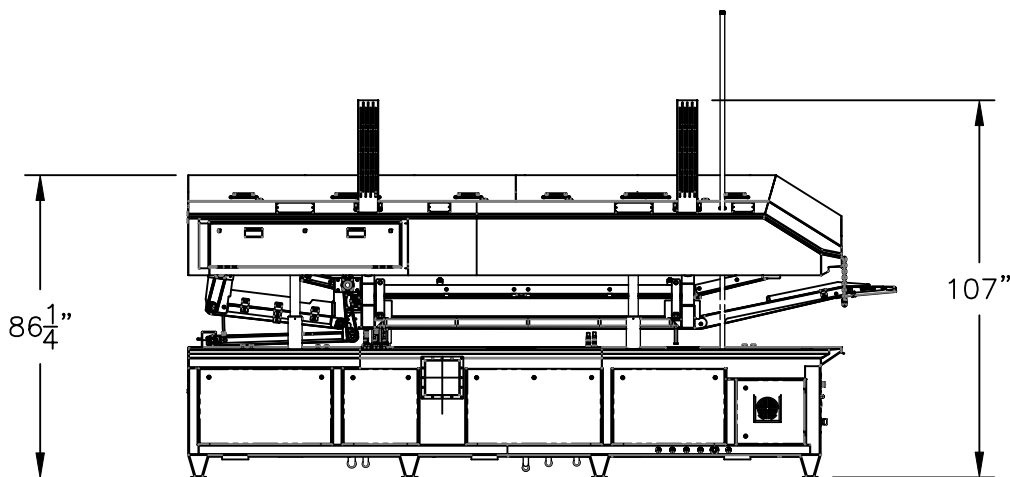
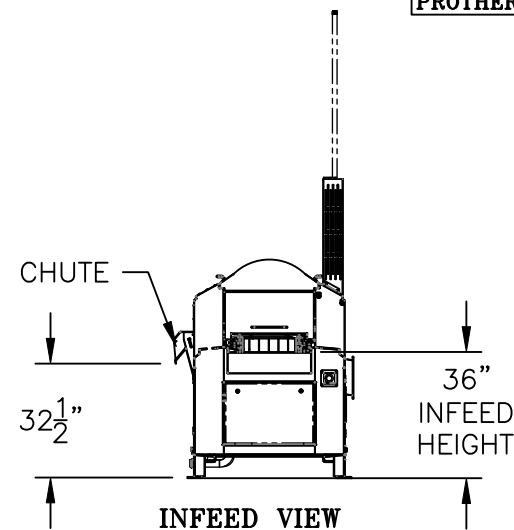
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DRAWING NAME:  
**PROTHERM 14-10 TECHNICAL DATA**

SIZE: A  
SCALE: NTS  
DATE: 12-16-2016  
DRAWN BY: DJO  
REV: A  
SHEET: 1 OF 4



OPERATOR SIDE VIEW



SUBHOOD RAISED

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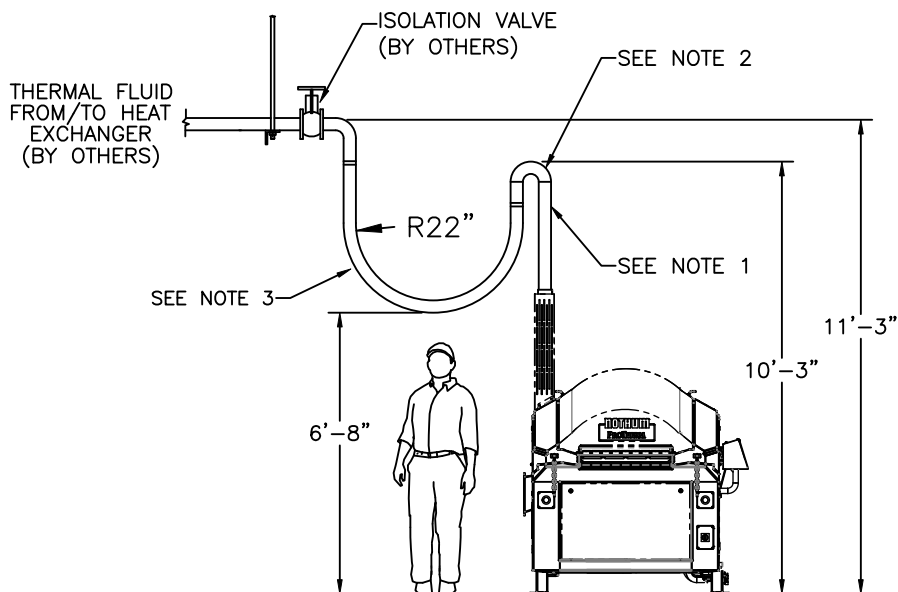


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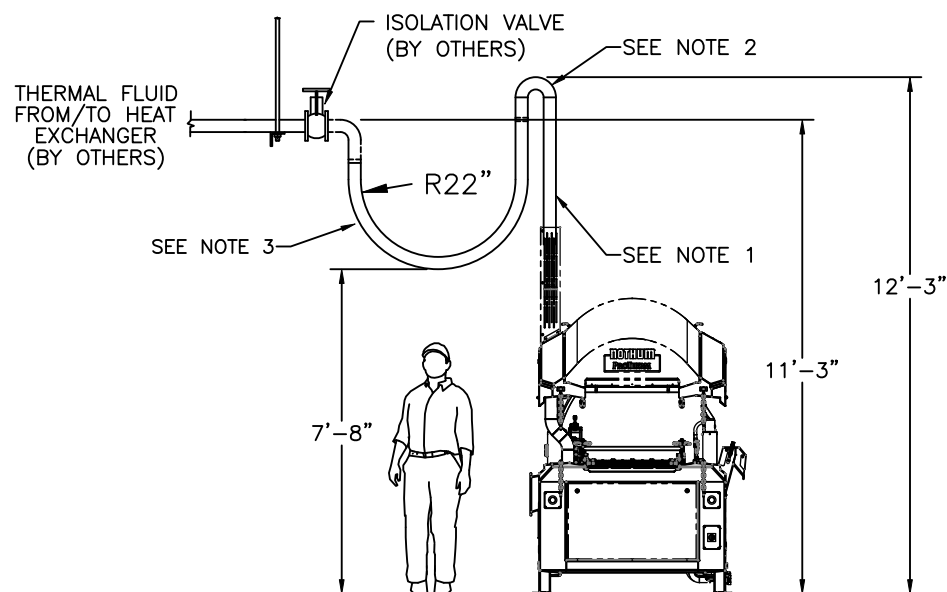
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DRAWING NAME:		REV.	
PROTHERM 14-10 TECHNICAL DATA		A	
SIZE	DWG. NO.	DATE	BY
A	PT 14-10 APPVL	12-16-2019	DJO
SCALE	NTS	SHEET	2 OF 4

# THERMAL FLUID CONNECTIONS



**HEAT EXCHANGER RISER  
IN DOWN POSITION**



**HEAT EXCHANGER RISER  
IN UP POSITION**

**NOTES:**

1. INSTALL MINIMUM 30" VERTICAL PIPE EXTENSION. (BY OTHERS, 2 PLACES).
2. INSTALL 180° "U-PIPE" TO THERMAL FLUID RISER. (BY OTHERS, 2 PLACES).
3. INSTALL STAINLESS STEEL FLEXIBLE HOSE TO CONNECT THERMAL FLUID RISER TO MANUFACTURER'S SPECIFICATIONS. (BY OTHERS, 2 PLACES).

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SCALE: <b>NTS</b>	DATE: <b>12-16-2016</b>	DRAWN BY: <b>DJO</b>
SHEET: <b>3 OF 4</b>		

# TEMPERATURE CONTROL DIAGRAM \*\*\*

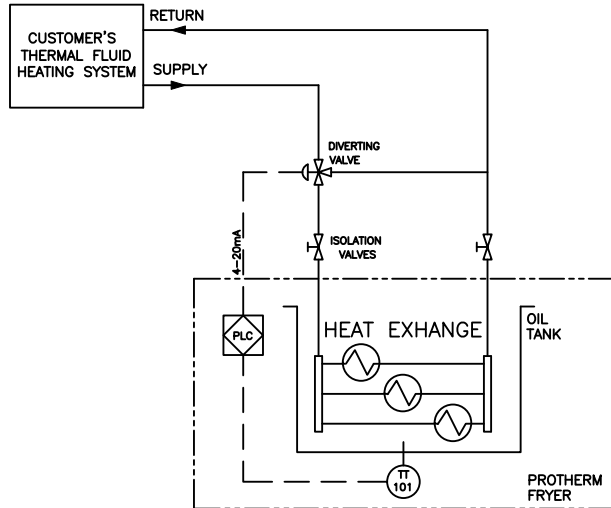
PROTHERM 14-10

\*\*\* THESE DIAGRAMS ARE FOR REFERENCE ONLY, ACTUAL SYSTEM DESIGN BY OTHERS – PROTHERM FRYING SYSTEM CONTROLS WILL PROVIDE ONE 4–20mA ANALOG SIGNAL TO INTEGRATE CUSTOMER SUPPLIED 3–WAY DIVERTING VALVE STANDARD.

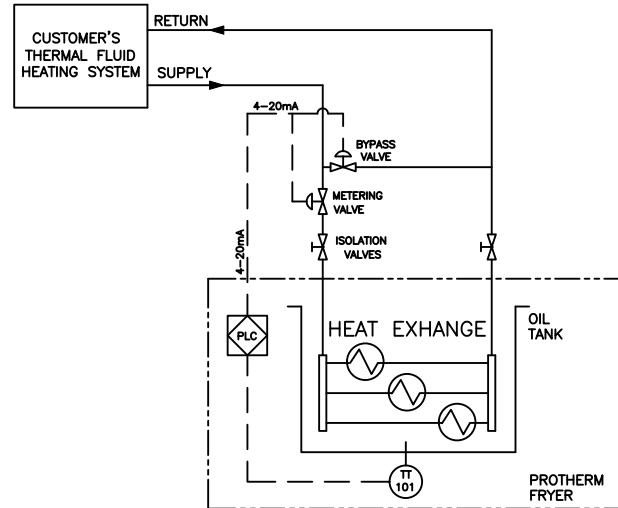
CONFIRM THERMAL FLUID SYSTEM DESIGN WITH FACTORY PRIOR TO INSTALLATION TO ENSURE PROPER CONTROL ARCHITECTURE IS SUPPLIED WITH THE SYSTEM.

VALVES AND WIRING FROM PROTHERM CONTROL PANEL TO REMOTE COMPONENTS TO BE PROVIDED BY CUSTOMER. NOTHUM WILL SUPPLY SUPERVISION ONLY AT INSTALLATION.

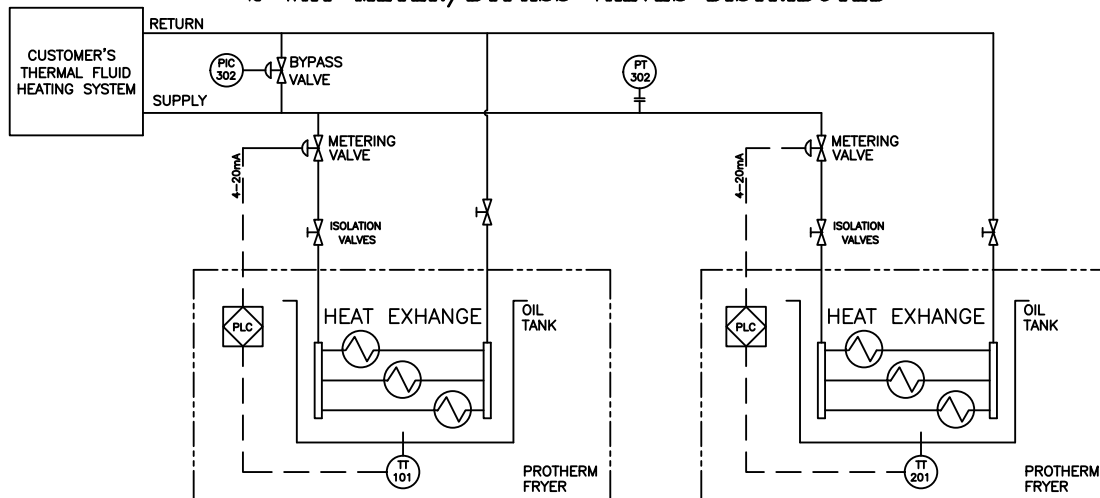
## STANDARD 3 WAY DIVERTING VALVE



## 2 WAY METER BYPASS VALVES



## 2 WAY METER/BYPASS VALVES DISTRIBUTED



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**NOTHUM**  
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