# Frymaster®

High-Efficiency (HD) Gas Fryers

"Tube Fryers Good Enough to be Frymaster"

HD260 fryer shown with optional CM3.5 * controller and built-in filtration.

1. **Are designed for high-volume frying and maximum efficiency.** Rapid, yet controlled heat-up, low idle cost, and low gas consumption per pound of food cooked make the HD gas fryers the MVPs of high-efficiency, tube-type frying.

2. **Meet a wide range of high-production needs** with models offering from 50 to 100-lb. oil capacities, 3-3/4" to 5-3/4" cooking depths, 100,000 to 125,000 Btu/hr inputs, and 14" x 14" x 3-3/4" to 18" x 18" x 5-3/4" frying areas.

3. **Handle a wide range of menu items.** HD fryers are ideal for everything from fries to bone-in chicken to other breaded foods, and large-size menu items requiring more frying area.

4. **Offer easy-to-operate, quick, convenient and reliable filtration option** that maintains food quality, extends the useful cooking life of oil, and saves money.
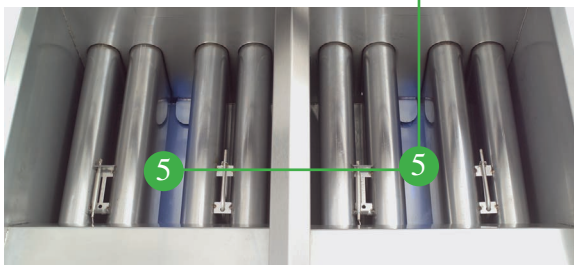
5. **Make short work of high-sediment frying.** The wide cold zone traps sediment away from the cooking area, safeguarding the quality of the oil and the foods being cooked. Sloping bottom ensures fast draining and easy cleaning.

6. **Control food quality** with the Thermatron®* controller's quick response to temperature changes and precise control of cooking temperatures. The optional controllers (CM3.5 and SMART4U® 3000) add cooking compensation and count down timers for an elite level of control.

7. **Provide energy efficiency that translates to savings.** New Thermo-Tube design provides an additional 2" of tube height and 36% more heat transfer surface area. This reduces the heat/sq inch on the oil by 22%, for more efficient heat transfer and longer lasting oil life.

HD Fryers maintain high-production cooking capacity and fast recovery to meet peak demands, while realizing energy savings.

*Not available for CE.

For more information, contact customer service at 1-800-221-4583 or visit www.frymaster.com.
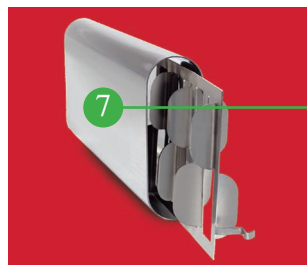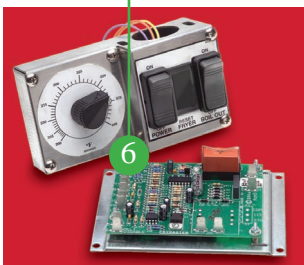
HD50 fryers meet ENERGY STAR® guidelines. All HD fryers are part of the Manitowoc EnerLogic energy program.