FRYMASTER®

HD High-Efficiency Gas Fryers

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

HD High-Efficiency Gas Fryers

Models

☐ HD150G ☐ HD160G

HD160G
Shown with optional casters

Standard Features

- High-efficiency Thermo-Tube frypot design
- Oil capacity
  HD150 -- 50-lb. (25 liter) -- meets ENERGY STAR® guidelines
  HD160 -- 80 lb. (40 liter)
- Btu/hr input
  HD150 -- 100,000 (25,189 kcal/hr.) (29.3 kw/hr.)
  H1D60 -- 125,000 (31,486 kcal/hr.) (36.6 kw/hr.)
- Frying area
  HD150 -- 14" x 14" x 3-1/2" (35 x 35 x 8.9 cm)
  HD160 -- 18" x 18" x 3-3/4" (46 x 46 x 9.5 cm)
- Thermatron® controller (120V required)
- Electronic ignition
- Robust, RTD, 1° compensating temperature probe
- Large capacity, high performance gas fryers suitable for volume frying
- Stainless steel frypot, front, door and sides
- Two twin baskets
- Wide cold zone, 1-1/4" to 1-1/2" full-port IPS ball-type drain valve
- 3/4" gas connection
- Combination gas valve with regulator
- Melt cycle and boil-out mode
- 6" (15 cm) steel legs with 1" adjustment

Options & Accessories

- Stand-alone spreader cabinet
- SMART4U® 3000 or CM3.5 controllers
- Frypot covers
- Full baskets
- Triplet baskets
- Chicken basket (HD60G models only)
- Sediment tray
- Casters
- Foam deck basket banger
- Front work shelf -- must be requested with fryer order
- Splash shield
- Top connecting strip
- Basket rack support (fine mesh)
- Crisper tray

See Frymaster Domestic price list for other available options and accessories.

Specifications

Designed for high-volume frying and maximum energy efficiency

Maximize your profits and make the most of your energy dollars with innovative design changes that have improved the efficiency of the Decathlon fryers over 40%. The MVPs of high-efficiency, tube-type frying, the HD gas fryers have low idle costs, offer low gas consumption per pound of food cooked and extend oil life.

6" versus 4" diameter tubes provide 36% more surface area for heat transfer from the input energy to the oil. This minimizes the heat stress on the oil, preserving oil life. The exclusive Thermo-Tube design and proprietary baffles efficiently transfer the fryer's energy input into the oil. Less heat goes unused up the vent and into the kitchen. This saves energy dollars and keeps the kitchen cooler.

Instant and controlled response to changes in cooking loads lowers gas consumption per pound of food cooked and reduces idle costs. High-production cooking capacity and fast recovery meet high-volume, peak demands while realizing energy savings.

The Thermatron® temperature controller ensures pinpoint oil temperature accuracy (within plus or minus one degree) and allows the fryer's heat exchange system to respond instantly to changes in load conditions.

The wide cold zone and forward-sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and make routine frypot cleaning easy. The bottom of the frypot is equipped with full-port drain valves as follows: HD50 -- 1-1/4" (3.2 cm), HD60 -- 1-1/2" (3.8 cm). The 3" (7.6 cm) drain line allows quick oil and sediment draining.

Get superior results with the 100,000 Btu/hr. (25,189 kcal/hr.) (29.3 kw/hr.) or 125,000 Btu/hr. (31,486 kcal/hr.) (36.6 kw/hr.) input per frypot for frying large quantities fast.

HD50 fryers meet ENERGY STAR® and EnerLogic guidelines.

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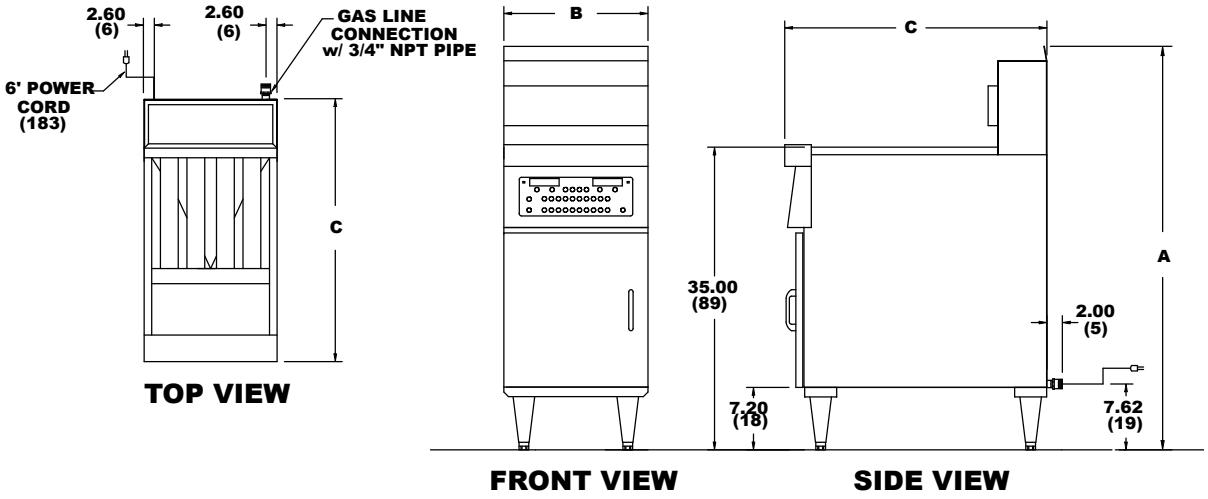
6591
06/18

WELBILT®

FRYMASTER®

HD High-Efficiency Gas Fryers

INCHES
(cm)



Dimensions												
Model No.	Oil Capacity	Overall Size (cm)			Drain Height (cm)	No. Of Tubes	Shipping Information					
		Width (B)	Depth (C)	Height (A)*			Weight	Class	Cu. Ft.	Dimensions (cm)		
HD150	50 lb. (25 liter)	15-1/2" (39.4)	31-1/4" (79.4)	45" (114.3)	12-1/2" (31.8)	4	180 lbs. (82 kg)	85	22	W 22" (56.0)	D 36" (91.4)	H 47" (119)
HD160	80 lb. (40 liter)	20" (50.8)	36-3/4" (93.4)	45" (114.3)		5	255 lbs. (116 kg)	85	32	41" (104)	25" (63.5)	54" (137)

Power Requirements			
Model No.	Options Domestic		
	Controls/ Frypot	Filter	Basket Lifts/ Frypot
HD150	120V 1 A	120V 8 A	120V 3 A
HD160			
	Options Export		
HD150	220V 1 A 240V 1 A	220V 4 A 240V 4 A	220V 2 A 240V 2 A
HD160			

HOW TO SPECIFY

The following description will assist with ordering the features desired for this equipment:

HD150 50-lb. high efficiency tube-type gas fryer with Thermatron® controller, electronic ignition, RTD 1° compensatingtemperature probe, 14" x 14" x 3-3/4" (35 x 35 x 9.5 cm) frying area.

HD160 80-lb. high efficiency tube-type gas fryer with Thermatron® controller, electronic ignition, RTD 1° compensating temperature probe, 18" x 18" x 3-3/4" (46 x 46 x 9.5 cm) frying area.

NOTES

1-1/2" (3.8 cm) kitchen main manifold gas supply line required. Gas inlet size (I.D.) should be no smaller than that provided for connection to the fryers. See service manual and/or plumbing codes for proper pipe sizing. Recommended minimum store manifold pressure to be 6" W.C. for natural gas and 11" W.C. for L.P. gas. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 3.0" W.C. natural or 8.25" W.C. L.P.

One power cord supplied

Please specify: Natural or LP gas; altitude if between 2,000 - 6,000 feet (610 - 1,829 Meters).

DO NOT CURB MOUNT

CLEARANCE INFORMATION

A minimum of 24" (61.0 cm) should be provided at the front of the unit for servicing and proper operation, and 6" (15.2 cm) between the sides and rear of the fryer to any combustible material.

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