



HDSFGH-120

Gas fryer

- Vertical cast iron burner, each 30,000 BTU/hr
- Stainless steel vat, available in 4 models
- 6" stainless steel adjustable heavy duty legs
- Tube design with baffles inside for better heat transfer
- Continuous pilot for easy start of main flame
- Chromed basket with plastic coating handle
- Large cold zone to prevent scorching of food particles at the bottom
- Robertshaw control system to guarantee best performance
- Prompt temperature recovery to make sure fries are crispy
- 1 ¼" drain cock for easy drainage of oil
- Thermostat adjusts from 200 - 400°F (93 - 204°C)
- 450°F (232°C) hi-limiter guarantees safety
- Optional with castors

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
HDSFGH-120	Gas fryer	120,000	394 x 767 x 1182 mm 15.5 x 30.2 x 46.5 inch	460 x 830 x 860 mm 18.1 x 32.7 x 33.9 inch	71 kg 156 lbs	82 kg 180 lbs



HDSFGH-150

Gas fryer

- Vertical cast iron burner, each 30,000 BTU/hr
- Stainless steel vat, available in 4 models
- 6" stainless steel adjustable heavy duty legs
- Tube design with baffles inside for better heat transfer
- Continuous pilot for easy start of main flame
- Chromed basket with plastic coating handle
- Large cold zone to prevent scorching of food particles at the bottom
- Robertshaw control system to guarantee best performance
- Prompt temperature recovery to make sure fries are crispy
- 1 ¼" drain cock for easy drainage of oil
- Thermostat adjusts from 200 - 400°F (93 - 204°C)
- 450°F (232°C) hi-limiter guarantees safety
- Optional with castors

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
HDSFGH-150	Gas fryer	150,000	534 x 767 x 1182 mm 21 x 30.2 x 46.5 inch	610 x 830 x 860 mm 24 x 32.7 x 33.8 inch	78 kg 172 lbs	83 kg 183 lbs