



HD63 High-Efficiency Gas Fryers with Built-in Filtration

Project _____
Item _____
Quantity _____
CSI Section 11400
Approved _____
Date _____

Models



SCFHD263G



SCFHD363G



SCFHD263G

Standard Features

- High-efficiency Thermo-Tube frypot design
- 80-lb. (43 liter) oil capacity
- 125,000 Btu/hr ((36.6 kw/hr) input per frypot
- 18" x 18" x 4-5/8" (46 x 46 x 11.8cm) frying area
- CM3.5 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
- Wide cold zone, 1-1/2" full-port IPS ball-type drain valve
- 1" Gas connection
- Combination gas valve with regulator
- Melt cycle and boil-out mode
- Front oil discharge with a 6ft hose
- Drain safety switch
- Casters

Options & Accessories

- Frypot covers
- Full baskets
- Foam deck basket banger
- Full and triplet baskets
- Splash shield
- Basket rack support (fine mesh)

Filter Standard Features

- Heavy duty Masterfil filter pad
- Filter pan designed on rails to clear floor mats for easy cleaning
- Sloped drain pan leaves minimal residue oil behind after filtering
- Large 3" (8.0 cm) round drain line allows oil to drain freely
- Filter cycle is complete from start to finish in less than 5 minutes, while other frypots in the system are in use
- 1/3 H.P. filter motor
- 8 GPM standard
- Filter starter kit

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 efficiency 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 CM3.5 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. The 3" (7.6 cm) drain line allows quick oil and sediment draining.

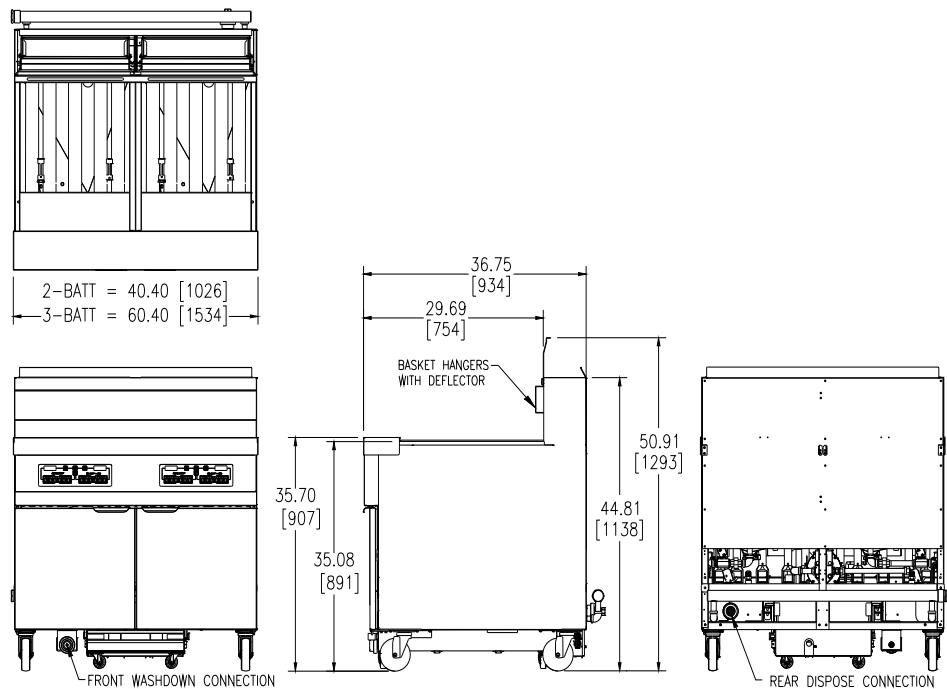
Frymaster's renowned, built-in filtration system puts filtration where it's most convenient to use -- right within the fryer battery -- eliminating the need for additional floor and storage space.

The filtering process is fast and easy, encouraging frequent filtering -- a critical part of maximizing oil life, especially with trans-fat free oils. It is also sequential, so one fryer may be filtered while the others are still in use. It is engineered with features that allow added convenience, easier serviceability and allows for using Masterfil filter pads.

This system is enhanced with a gravity draining system that allows residual oil to drain into the filter pan so that drain lines are always open. The filter is capable of filtering up to four frypots, individually, without having to be moved from fryer to fryer, saving valuable labor.



HD63 High-Efficiency Gas Fryers with Built-in Filtration



Dimensions												
Model No.	Oil Capacity/ Frypot	Overall Size (cm)			Drain Height (cm)	No. Of Tubes/ Frypot	Shipping Information					
		Width	Depth	Height			Weight	Class	Cu. Ft.	Dimensions (cm)		
SCFHD263G	83 lb. (43 liter)	40" (101.6)	36.75" (93.4)	44.81" (113.8)	12.50" (31.8)	5	354 (161 kg)	85	40	W 43" (109)	D 29" (74)	H 55" (140)
SCFHD363G		60" (152.4)					77.5	677 (307 kg)	68	54" (137)	44" (112)	53" (135)
SCFHD463G		80" (203.2)						1,083 (491 kg)	88	66" (168)	42" (107)	55" (140)

Power Requirements			
	Controls/Frypot	Filter	Basket Lifts/Frypot
HD63	120V 1 A	120V 6.6 A	120V 3 A

POWER CORDS: On 2 battery units, 1 power cord supplied
On 3 battery units, 2 power cords supplied

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.
- Please specify: Natural or LP gas; altitude if between 2,000 - 6,000 feet (610 - 1,829 Meters).
- DO NOT CURB MOUNT

HOW TO SPECIFY EXAMPLE

The following description will assist with ordering the features desired for this equipment:
SCFHD263G Two 83-lb. high efficiency tube-type gas fryers with CM3.5 controllers, electronic ignition, RTD 1° compensating temperature probe, 18" x 18" x 4-5/8" (46 x 46 x 11.8cm) frying area, built-in filtration, casters.

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.

Frymaster reserves the right to make changes to the design or specifications without prior notice.