

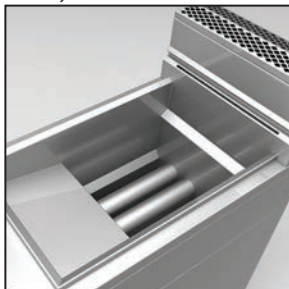
STANDARD FEATURES



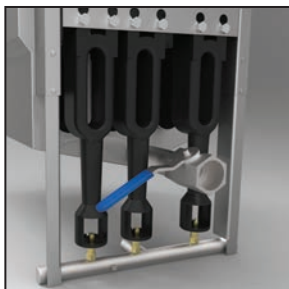
FRYER

- ◆ Heavy duty welded stainless steel tank
- ◆ High performance cast iron in-shot burner system at 20,000 to 33,000 Btu/hour each designed for maximum efficiency. Total power from 40,000 Btu/hour (12" model) up to 200,000 Btu/hour (36" model)
- ◆ Heavy duty fryer baskets with insulated handles
- ◆ Removable basket hanger for ease of cleaning
- ◆ Fast recovery time for high volume cooking
- ◆ Standing pilot with safety thermocouple

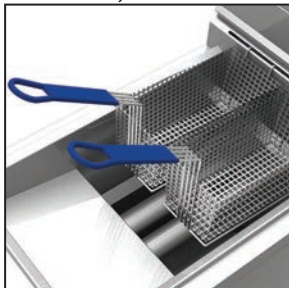
Fully Welded Stainless Steel Tank



Cast Iron In-Shot Burner



Fryer Baskets



- ◆ Millivolt thermostatically controlled with quick response time
- ◆ Stainless steel pilot tubing
- ◆ 1-1/4" front oil drain with extension
- ◆ 1-1/4" NPT front gas manifold
- ◆ Available in 12", 18", 24", and 36" wide configurations
- ◆ Stainless front, sides, and bottom
- ◆ Front accessible stainless steel cabinet door for easy control, cleaning, and service access
- ◆ Heavy gauge welded body construction
- ◆ 6" height adjustable legs (4)
- ◆ 9" tall Low Riser

OPTIONS

- ◆ Colors(contact sales department for available colors)
- ◆ Customizable Marquise accented™ control panel (*Patented* /contact sales department for available options)
- ◆ Removable side splash
- ◆ 1" NPT rear gas connection
- ◆ Stainless steel back
- ◆ Common plate shelf up to 108" wide
- ◆ Extended plate shelf (6" or 8")
- ◆ Belly bar with 1" space or extended to accommodate 1/9 condiment pans
- ◆ Manifold caps and covers
- ◆ Risers : Tall or Mid
- ◆ Curb base

Note: Salamander, Cheesemelter, Island Trim, casters, and shelves are not recommended for fryers as a safety precaution



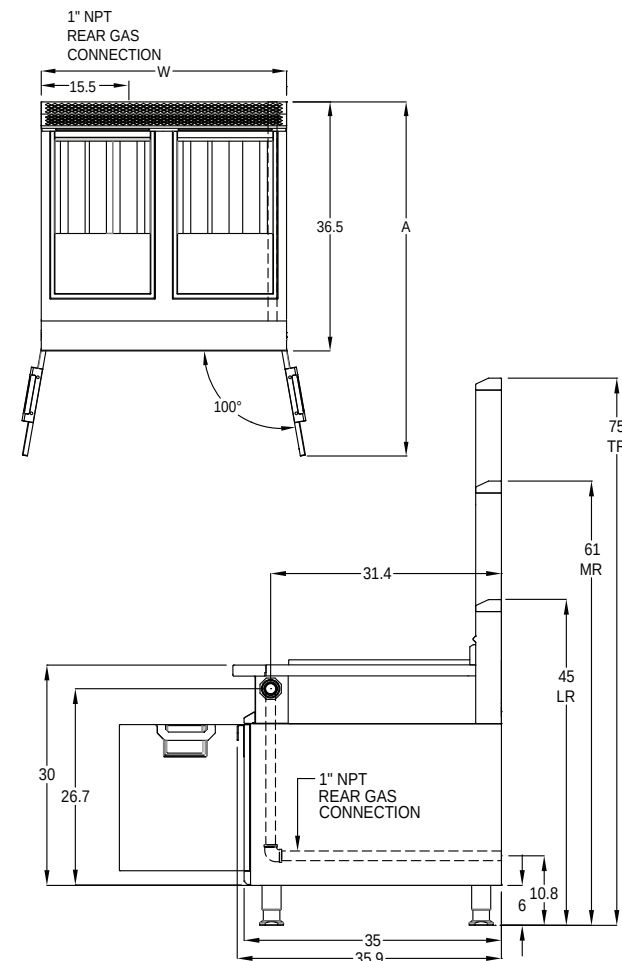
Model number as shown HFRL18



Fryer Models	Description	Gas [Btu/HR]	Approx SHP WT	Capacity (lbs)	Width (W)	A (inch)
HFRL12	12" wide Fryer (LH)	40,000	250	25	12"	46.22
HFRR12	12" wide Fryer (RH)	40,000	250	25	12"	46.22
HFRL18	18" wide Fryer (LH)	100,000	300	50	18"	52.22
HFRR18	18" wide Fryer (RH)	100,000	300	50	18"	52.22
HFRL182	18" wide Dual Fryer (LH)	80,000	300	50	18"	52.22
HFRR182	18" wide Dual Fryer (RH)	80,000	300	50	18"	52.22
HFRL241	24" wide Single Fryer (LH)	133,000	330	60	24"	58.22
HFRR241	24" wide Single Fryer (RH)	133,000	330	60	24"	58.22
HFRL242	24" wide Dual Fryer (LH)	80,000	330	50	24"	58.22
HFRR242	24" wide Dual Fryer (RH)	80,000	330	50	24"	58.22
HFR362	36" wide Dual Fryer	200,000	500	100	36"	52.22

Dump Station Models	Description	Approx SHP WT	Electrical	Width (W)
HDS12	12" wide Dump Station	100	NA	12"
HDS18	18" wide Dump Station	125	NA	18"
HDS24	24" wide Dump Station	210	NA	24"
HDS30	30" wide Dump Station	240	NA	30"
HDS36	36" wide Dump Station	250	NA	36"
HDH12	12" wide Dump Station/with Fry Warmer	100	120V / 6.25A	12"
HDH18	18" wide Dump Station/with Fry Warmer	125	120V / 6.25A	18"
HDH24	24" wide Dump Station/with Fry Warmer	210	120V / 6.25A	24"
HDH30	30" wide Dump Station/with Fry Warmer	240	120V / 6.25A	30"
HDH36	36" wide Dump Station/with Fry Warmer	250	120V / 12.5A	36"

Note: Hestan Commercial products are not approved or recommended for residential use. Hestan Commercial Corporation reserves the right to change materials and specifications without notice. Specify type of gas when ordering. Specify altitude when above 2,000 ft.



ELECTRICAL : No electrical requirement

GAS : 1" NPT gas connection. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 4" water column for natural gas and 10" for propane. All units require a regulated gas supply.

VENTILATION : The product is required to be installed under an exhaust hood.



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