



# LHD65 Large Vat Gas Fryer

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400 \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

Models specifically designed for ENERGY STAR® qualification, low flue temperature, high-volume frying of bone-in chicken and other fresh breaded products

- |                                   |                                   |                                   |
|-----------------------------------|-----------------------------------|-----------------------------------|
| <input type="checkbox"/> LHD65    | <input type="checkbox"/> FPLHD365 | <input type="checkbox"/> FPLHD565 |
| <input type="checkbox"/> FPLHD265 | <input type="checkbox"/> FPLHD465 | <input type="checkbox"/> FPLHD665 |



FPLHD265 with 3000 controller and optional marine edge and front oil disposal.

## Standard Features

- Thermo-Tube frypot design
- ENERGY STAR® qualified. Eligible for energy-saving rebates.
- Low flue temperature (<550°F/287°C)
- 100-lb (50-liter) oil capacity
- 105,000 Btu/hr. (26,448 kcal/hr) (30.8 kw/hr.)
- Frying area: 18" x 18" x 5-3/4" (46 x 46 x 15 cm)
- SMART4U® 3000 controller
- Electronic ignition
- Wide cold zone
- Built-in filtration (batteries only)
- 8 GPM filter pump
- Drain safety switch
- Drain flush, 1-1/2" drain valve, 3" drain
- Basket rack(s)
- Basket hanger(s) with flue deflector
- Two dual baskets
- Stainless steel frypot, door, front and sides
- Casters

## Options & Accessories

- Basket hanger with flue deflector
- Dual basket
- Triplet basket
- Full basket
- L-shaped basket rack
- Screen type basket rack
- 11" plate marine edge
- Front discharge with 5' wand
- Rear discharge
- Splash guard
- Frypot cover
- Flue deflector
- One-piece manifold with tee -- located behind second frypot from left for FPLHD565 models only

### Recommended Standard Accessory Packages

#### Standard Frying:

- Basket support rack(s) (8102235)
- Basket hanger with flue deflector(s) (8235859)
- Dual size baskets (8030304)

#### Bone-in Chicken:

- L-Basket support rack(s) (8103066)
- Flue deflector(s) (8235801)
- Full size basket(s) (8030148)

Recommended standard accessories can be ordered per frypot. Example: HD265 -- one standard frying package and one bone-in chicken package.

## Specifications

The LHD65 low flue temperature fryers are large capacity gas systems, with an 100-lb. (50-liter) oil capacity, and a cooking depth of 5-3/4" (15 cm) per frypot. These ENERGY STAR® qualified, large vat fryers are specifically designed to fry bone-in chicken and other fresh breaded products.

The built-in filtration system on batteries saves valuable floor space. An 8 GPM pump makes filtering fast, safe, and convenient, encouraging frequent filtering, which extends the useful life of oil.

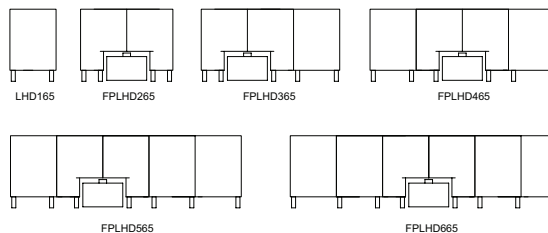
The cold zone holds heavy sediment and debris away from the cooking area so that they cannot cling to fried products or contaminate the oil. The bottom of the frypot is sloped toward the front for fast, thorough draining.

The SMART4U® 3000 controller has operation management features that monitor and help control

food and oil quality, oil life, and equipment performance. It has 20 programmable cook buttons and auto adjusts cook time to load size. The segmented cooking feature allows programming a cook with up to five different set temperatures and times as desired for cooking bone-in chicken.

With 105,000 Btu/hr input, exclusive thermo-tube design, and controlled flow diffusers, this high performance fryer provides maximum production, forcing energy into the oil, with less going unused up the vent. Exhaust temperatures are 550°F or less. The benefit is fast heat-up and recovery times, low idle costs, lower ambient temperatures, and low gas consumption per pound of product cooked.

This unit is shipped standard with stainless steel frypot, door, front, and sides.



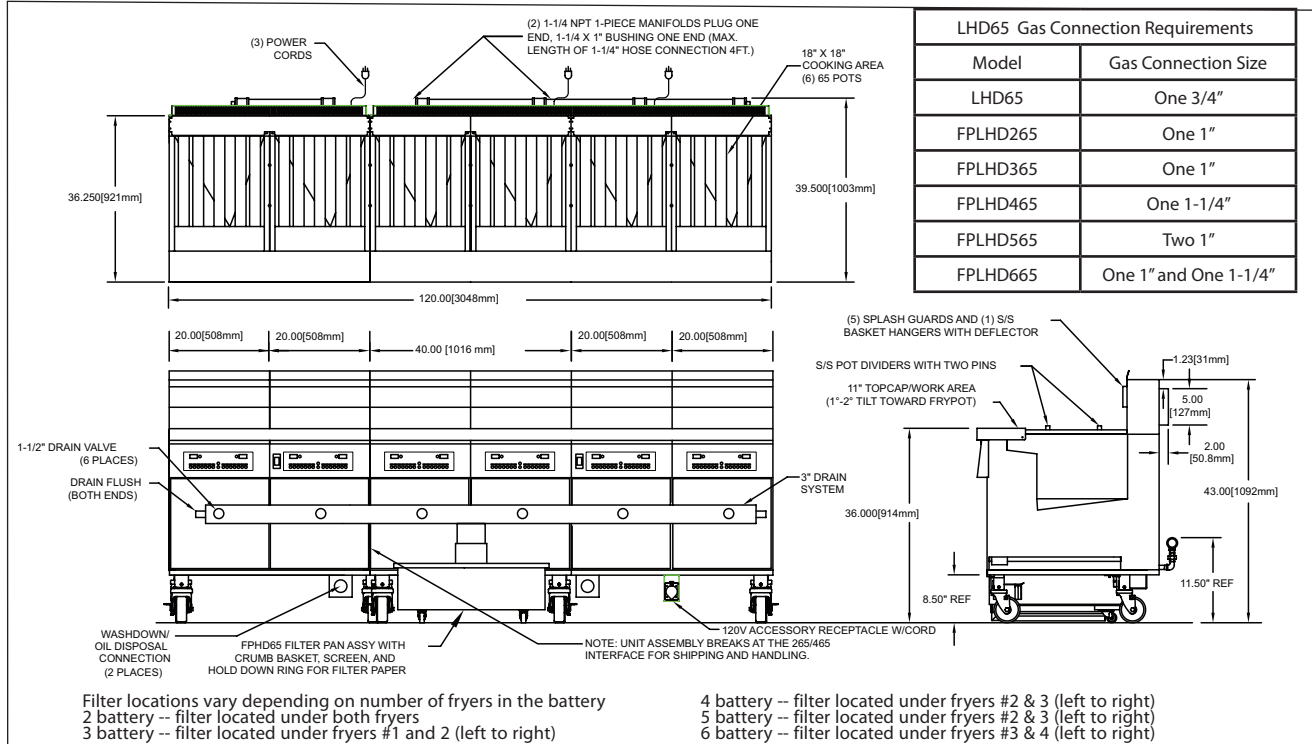
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**DIMENSIONS**

MODEL NO.	OVERALL SIZE (cm)			DRAIN HEIGHT (cm)	SHIPPING INFORMATION					
	WIDTH	DEPTH	HEIGHT		WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
								W	D	H
LHD65	20" (50.8)	36-1/4" (92.1)	43" (109.2)	12-1/2" (317.5)	260 lbs. (118 kg)	77.5	72.9	53" (134.6)	44" (111.8)	54" (137.2)
FPLHD265	40" (101.6)	36-1/4" (92.1)	43" (109.2)	12-1/2" (317.5)	750 lbs. (340 kg)	77.5	72.9	53" (134.6)	44" (111.8)	54" (137.2)
FPLHD365	60" (152.4)	36-1/4" (92.1)	43" (109.2)	12-1/2" (317.5)	1100 lbs. (499 kg)	77.5	82.5	70" (177.8)	44" (111.8)	54" (137.2)
FPLHD465	80" (203.2)	36-1/4" (92.1)	43" (109.2)	12-1/2" (317.5)	1400 lbs. (635 kg)	77.5	122.4	86" (218.4)	44" (111.8)	54" (137.2)
FPLHD565	100" (254.6)	36-1/4" (92.1)	43" (109.2)	12-1/2" (317.5)	750/1100 lbs (340/499 kg) 2 crates	77.5	72.9 / 82.5	53" (134.6) / 70" (177.8)	44" (111.8)	54" (137.2)
FPLHD665	120" (304.8)	36-1/4" (92.1)	43" (109.2)	12-1/2" (317.5)	750/1400 lbs. (340/635 kg) 2 crates	77.5	72.9 / 122.4	53" (134.6) / 86" (218.4)	44" (111.8)	54" (137.2)

The FPLHD565 and FPLHD665 are shipped in two crates In-field installation required.

**POWER REQUIREMENTS:**

MODEL NO.	OPTIONS DOMESTIC	
	CONTROLS/FRYPOT	FILTER
LHD65	120V 1 A	N/A
FPLHD265/FPLHD365/ FPLHD465/FPLHD565/FPLHD665	120V 1 A	120V 8 A
OPTIONS EXPORT		
LHD65	220V 1A 230V 1 A 250V 1 A	N/A
FPLHD265/FPLHD365/ FPLHD465/FPLHD565/FPLHD665	220V 1A	220V 4A
FPLHD265/FPLHD365/ FPLHD465/FPLHD565/FPLHD665	230V 1 A	230V 4 A
FPLHD265/FPLHD365/ FPLHD465/FPLHD565/FPLHD665	250V 1 A	250V 4 A

**HOW TO SPECIFY -- EXAMPLES**

The following description will assist with ordering the features desired for this equipment:  
 LHD65 Single high-volume, low flue temperature gas fryer, 105,000 Btu/hr, 3000 controller and casters  
 FPLHD265 Battery of 2 high-volume, low flue temperature gas fryers, 105,000 Btu/hr, 3000 controllers  
 FPLHD365 - Battery of 3 high-volume, low flue temperature gas fryers, 105,000 Btu/hr with space-saving under fryer filter, 3000 controllers, and casters.  
 Please specify gas type.

**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.
- POWER CORDS: On 1 and 2 battery units, 1 power cord supplied  
On 3 and 4 battery units, 2 power cords supplied  
On 5 and 6 battery units, 3 power cords supplied
- 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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