



HD Series Gas Fryers

Project _____

Item _____

Quantity _____

CSI Section 11400 _____

Approval _____

Date _____

Models

<input type="checkbox"/> HD150	<input type="checkbox"/> HD550	<input type="checkbox"/> HD360	<input type="checkbox"/> HD163	<input type="checkbox"/> HD563	<input type="checkbox"/> HD365	*Spreader cabinet required for optional filtration.
<input type="checkbox"/> HD250	<input type="checkbox"/> HD650	<input type="checkbox"/> HD460	<input type="checkbox"/> HD263	<input type="checkbox"/> HD663	<input type="checkbox"/> HD465	
<input type="checkbox"/> HD350	<input type="checkbox"/> HD160	<input type="checkbox"/> HD560	<input type="checkbox"/> HD363	<input type="checkbox"/> HD165*	<input type="checkbox"/> HD565	
<input type="checkbox"/> HD450	<input type="checkbox"/> HD260	<input type="checkbox"/> HD660	<input type="checkbox"/> HD463	<input type="checkbox"/> HD265	<input type="checkbox"/> HD665	



HD250
Shown with optional filtration
and CM3.5 controller

Standard Features

- High-efficiency Thermo-Tube frypot design
- Oil capacity
 - HD50 -- 50-lb. (25 liter) -- meets ENERGY STAR® guidelines
 - HD60 -- 80 lb. (40 liter)
 - HD63 -- 90 lb. (45 liter)
 - HD65 -- 100 lb. (50 liter)
- Btu/hr input
 - HD50 -- 100,000 (25,189 kcal/hr.) (29.3 kw/hr.)
 - HD60 -- 125,000 (31,486 kcal/hr.) (36.6 kw/hr.)
 - HD63 -- 125,000 (31,486 kcal/hr.) (36.6 kw/hr.)
 - HD65 -- 125,000 (31,486 kcal/hr.) (36.6 kw/hr.)
- Frying area
 - HD50 -- 14" x 14" x 3-1/2" (35 x 35 x 8.9 cm)
 - HD60 -- 18" x 18" x 3-3/4" (46 x 46 x 9.5 cm)
 - HD63 -- 18" x 18" x 4-5/8" (46 x 46 x 11.8 cm)
 - HD65 -- 18" x 18" x 5-3/4" (46 x 46 x 14.6 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
- Gas connection -- see chart on back
- Combination gas valve with regulator

- Melt cycle and boil-out mode
- 6" (15 cm) steel legs with 1" adjustment

Options & Accessories

- ☐ Built-in filtration available on single frypot fryers (HD50, HD60 and HD63)
- ☐ Built-in filtration available on single frypot fryers including a spreader cabinet and on multiple frypot batteries -- 2 to 6 fryers can be battered to right side of filter
- ☐ Drain safety switch
- ☐ SMART4U® 3000, CM3.5, Electronic Timer or Digital controllers
- ☐ HD50DD model to use as match for HD60, HD63 and D80 fryers
- ☐ Automatic basket lifts
- ☐ Spreader cabinet and holding station
- ☐ External oil discharge -- available on built-in filter batteries of 2 or more frypots or a frypot/spreader -- must specify front or rear connection. Front connection comes with 5 ft. wash-down hose.
- ☐ Frypot covers
- ☐ Triplet baskets
- ☐ Sediment tray
- ☐ Casters
- ☐ Foam deck basket banger

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 pin-point 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/HD63/HD65 -- 1-1/2" (3.8 cm). The 3" (7.6 cm) drain line allows quick oil and sediment draining.

Multiple customization options allow you to combine two or more units into a single battery. Add optional, built-in filtration, or specify a CM3.5 controller or basket lifts to further ensure premium product consistency.

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 for frying large quantities fast.



HD50 fryers meet ENERGY STAR® guidelines. All HD fryers are part of the Manitowoc EnerLogic™ program.



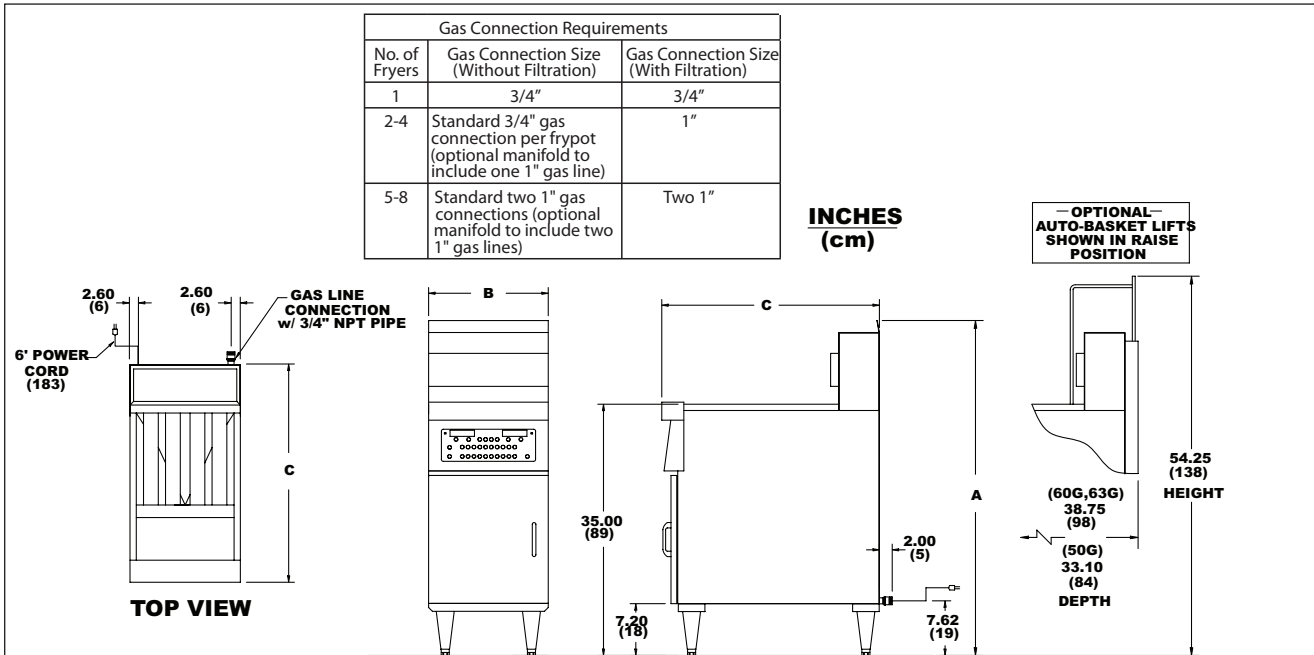
8700 Line Avenue
Shreveport, LA 71106
USA

Tel: 318-865-1711
Tel: 1-800-221-4583
Fax: 318-868-5987
E-mail: info@frymaster.com

www.frymaster.com
Bulletin No. 818-0727
Revised 3/13/14



HD Series Gas Fryers -- Domestic & Export



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)		
HD50	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 48-1/2" (123.2)
HD50DD	50 lb. (25 liter)	15-1/2" (39.4)	36-3/4"* (93.4)	45" (114.3)		4	Shipping information will depend upon equipment in the battery.					
HD60	80 lb. (40 liter)	20" (50.8)	36-3/4"* (93.4)	45" (114.3)		5	255 lbs. (116 kg)	85	40	29" (74.0)	43" (109.2)	55" (140.0)
HD63	90 lb. (45 liter)	20" (50.8)	36-3/4"* (93.4)	45" (114.3)		5	255 lbs. (116 kg)	85	40	29" (74.0)	43" (109.2)	55" (140.0)
HD65	100 lb. (50 liter)	20" (50.8)	36-3/4"* (93.4)	45" (114.3)		5	255 lbs. (116 kg)	85	40	29" (74.0)	43" (109.2)	55" (140.0)

*without basket lifts

POWER REQUIREMENTS

MODEL NO.	OPTIONS DOMESTIC		
	CONTROLS/FRYPOT	FILTER	BASKET LIFTS/FRYPOT
HD50/ HD50DD	120V 1 A	120V 8 A	120V 3 A
HD60/ HD63/ HD65			
	OPTIONS EXPORT		
HD50	220V 1 A 240V 1 A	220V 4 A 240V 4 A	220V 2 A 240V 2 A
HD60/ HD63/ HD65			

HOW TO SPECIFY

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

HD50/ HD50DD	50-lb. high efficiency tube-type gas fryer with Thermatron controller, electronic ignition, RTD 1° compensating temperature probe, 14" x 14" x 3-3/4" (35 x 35 x 9.5 cm) frying area.
HD60	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.
HD63	85-lb. high efficiency tube-type gas fryer with Thermatron controller, electronic ignition, RTD 1° compensating temperature probe, 18" x 18" x 4-5/8" (46 x 46 x 11.8 cm) frying area.
HD65	100-lb. high efficiency tube-type gas fryer with Thermatron controller, electronic ignition, RTD 1° compensating temperature probe 18" x 18" x 5-3/4" (46 x 46 x 14.6 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.

• POWER CORDS: On 1 to 2 battery units, 1 power cord supplied
On 3 to 4 battery units, 2 power cords supplied
On 5 to 6 battery units, 3 power cords 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.