



HD High-Efficiency Gas Fryers with Built-in Filtration

Project _____

Item _____

Quantity _____

CSI Section 11400 _____

Approval _____

Date _____

Models

- ☐ CFHD150G
- ☐ SCFHD250G
- ☐ SCFHD350G

- ☐ SCFHD450G
- ☐ SCFHD550G
- ☐ SCFHD650G

- ☐ CFHD160G
- ☐ SCFHD260G
- ☐ SCFHD360G

- ☐ SCFHD460G
- ☐ SCFHD560G
- ☐ SCFHD660G



SCFHD250G

Shown with optional 3000 controllers.

Standard Features

- High-efficiency Thermo-Tube frypot design
- Oil capacity
 - HD50 -- 50-lb. (25-liter) per frypot -- meets ENERGY STAR® guidelines
 - HD60 -- 80-lb. (40-liter) per frypot
- Btu/hr input
 - HD50 -- 100,000 (25,189 kcal/hr.) (29.3 kw/hr.) per frypot
 - HD60 -- 125,000 (31,486 kcal/hr.) (36.6 kw/hr.) per frypot
- Frying area
 - HD50 -- 14" x 14" x 3-1/2" (35 x 35 x 8.9 cm) per frypot
 - HD60 -- 18" x 18" x 3-3/4" (46 x 46 x 9.5 cm) per frypot
- 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 per frypot
- 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

- Casters
- Built-in filtration
- Drain safety switch

Filter Standard Features

- 50-lb (25 liter) oil capacity
- Space-saving filter which fits inside fryer cabinet housing two full or qualifying split frypots in two left most cabinets of the battery
- 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
- Filters up to 6 fryers in one battery
- 1/3 H.P. filter motor
- 4 GPM standard on HD50 batteries
- 8 GPM standard on HD60 Batteries
- Stainless steel crumb catcher
- Filter starter kit

Options and Accessories listed on back.

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 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 as follows: HD50 -- 1-1/4" (3.2 cm), HD60 -- 1-1/2" (3.8 cm). 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 three different filter mediums with one pan.

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, housed beneath two Frymaster fryers or one fryer and a spreader, is capable of filtering up to six fryers, individually, without having to be moved from fryer to fryer, saving valuable labor. One fifty-pound fryer can be filtered in about four minutes, while other fryers in the battery keep on cooking.

Large sump with secure hold-down ring ensures proper vacuum and superior oil filtration. The stainless steel filter pan slides out easily over floor mats and uneven floor tiles.



HD50 fryers meet ENERGY STAR® and EnerLogic guidelines.

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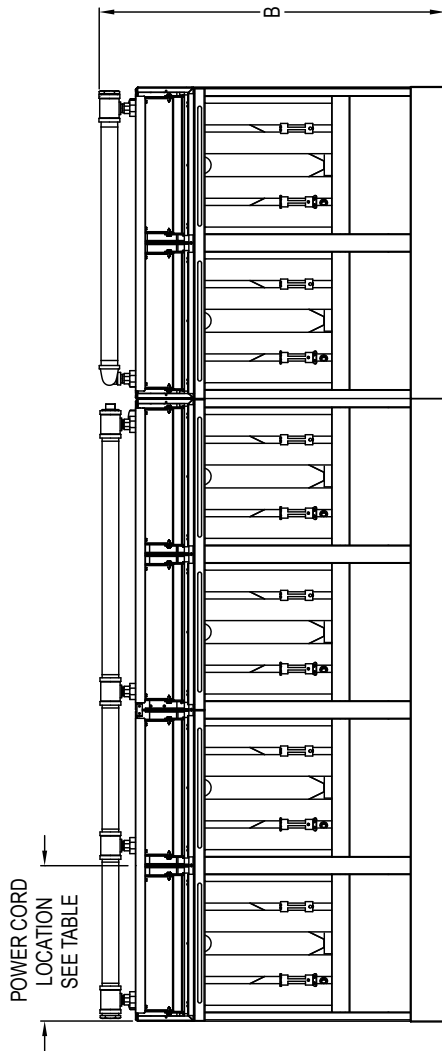
HD Gas Fryers with Built-in Filtration -- Domestic & Export



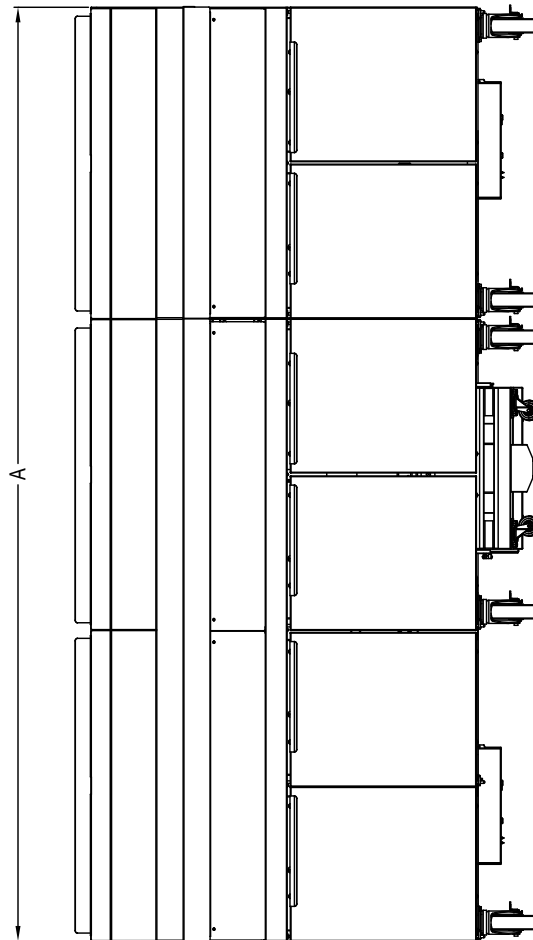
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Model # _____
CSI Section 11400

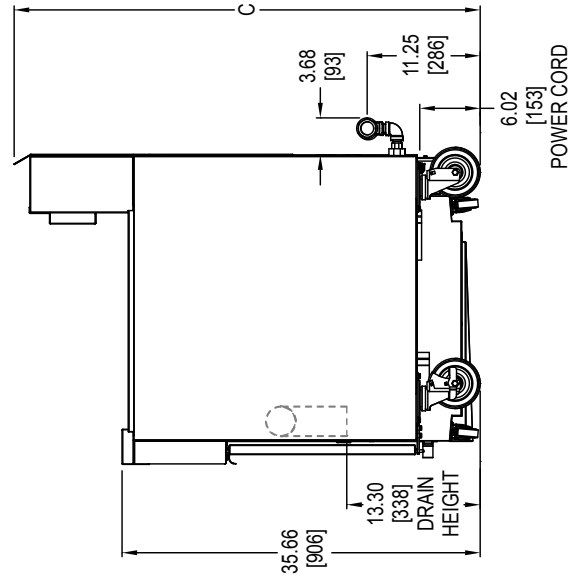
TOP VIEW



FRONT VIEW



SIDE VIEW



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DIMENSIONS												
MODEL NO.	OIL CAPACITY/ FRYPOT	OVERALL SIZE (cm)			DRAIN HEIGHT (cm)	NO. OF TUBES/ FRYPOT	SHIPPING INFORMATION					
		WIDTH (A)	DEPTH (B)	HEIGHT (C)			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
CFHD150G	50 lb. (25 liter)	15-1/2" (39.4)	*34-1/2" (87.6)	*46-3/8" (117.8)	13-1/4" (33.7)	4	354 (161 kg)	85	40	W 43" (109)	D 29" (74)	H 55" (140)
SCFHD250G		31" (78.8)					677 (307 kg)	77.5	68	53" (135)	42" (107)	53" (135)
SCFHD350G		46-1/2" (118)					1,083 (491 kg)		88	66" (168)	42" (107)	55" (140)
SCFHD450G		62" (157.5)					1,403 (636 kg)		118	83" (211)	42" (107)	55" (140)
SCFHD550G		77-1/2" (197)					1,740 (789 kg)		118	83" (211)	42" (107)	55" (140)
SCFHD650G		92 (234)					1@ 677 (307 kg) 1@ 1,403 (636 kg)		1@ 68 1@ 118	**1@ 53" (135) 1@ 83" (211)	**1@ 42" (107) 1@ 42" (107)	**1@ 53" (135) 1@ 55" (140)
CFHD160G	80 lb. (40 liter)	20" (50.8)	*39-3/8" (100)	*46-3/8" (117.8)	13-1/4" (33.7)	5	354 (161 kg)	85	40	43" (109)	29" (74)	55" (140)
SCFHD260G		40" (101.6)					677 (307 kg)	77.5	68	53" (135)	42" (107)	53" (135)
SCFHD360G		60" (152.4)					1,083 (491 kg)		88	66" (168)	42" (107)	55" (140)
SCFHD460G		80" (203.2)					1,403 (636 kg)		118	83" (211)	42" (107)	55" (140)
SCFHD560G		100" (254)					1@ 677 (307 kg) 1@ 1,083 (491 kg)		1@ 68 1@ 88	**1@ 53" (135) 1@ 66" (168)	**1@ 42" (107) 1@ 42" (107)	**1@ 53" (135) 1@ 55" (140)
SCFHD660G		120" (304.8)					1@ 677 (307 kg) 1@ 1,403 (636 kg)		1@ 68 1@ 118	**1@ 53" (135) 1@ 83" (211)	**1@ 42" (107) 1@ 42" (107)	**1@ 53" (135) 1@ 55" (140)

*Without basket lifts.
**Ships in two cartons.

**POWER CORD LOCATION
(FROM LEFT SIDE OF FRYER)**

MODEL	1 POWER CORD	2 POWER CORDS	3 POWER CORDS
CFHD150G	7-3/4"	N/A	N/A
SCFHD250G	15-1/2"	N/A	N/A
SCFHD350G	7-3/4"	31"	N/A
SCFHD450G	15-1/2"	46-1/2"	N/A
SCFHD550G	7-3/4"	31"	62"
SCFHD650G	15-1/2"	46-1/2"	77-1/2"
CFHD160G	10"	N/A	N/A
SCFHD260G	20"	N/A	N/A
SCFHD360G	10"	40"	N/A
SCFHD460G	20"	60"	N/A
SCFHD560G	10"	40"	80
SCFHD660G	20"	60"	100

GAS CONNECTION REQUIREMENTS

NO. OF FRYERS	GAS CONNECTION SIZE
2-4	1"
5-6	Two 1"

OPTIONS & ACCESSORIES

- ☐ Spreader cabinet(s) -- must fit within a 6-cabinet fryer battery
- ☐ SMART4U® 3000 or CM3.5 controllers
- ☐ Basket lifts
- ☐ External oil discharge -- available on built-in filter batteries of 2 or more frypots -- must specify front or rear connection. Front connection comes with 5 ft. washdown hose.
- ☐ Frypot covers
- ☐ Full baskets
- ☐ Triplet baskets
- ☐ Chicken basket (HD60G models only)
- ☐ Sediment tray
- ☐ Casters
- ☐ Foam deck basket banger
- ☐ Front work shelf -- must be requested with fryer order
- ☐ Splash shield
- ☐ Basket rack support (fine mesh)
- ☐ Crisper tray

POWER REQUIREMENTS

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

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.

HOW TO SPECIFY EXAMPLE

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

- SCFHD250G Two 50-lb. high efficiency tube-type gas fryers with Thermatron controllers, electronic ignition, RTD 1° compensating temperature probe, 14" x 14" x 3-3/4" (35 x 35 x 9.5 cm) frying area, built-in filtration, casters.
- SCFHD260G Two 80-lb. high efficiency tube-type gas fryers with Thermatron controllers, electronic ignition, RTD 1° compensating temperature probe, 18" x 18" x 3-3/4" (46 x 46 x 9.5 cm) frying area, built-in filtration, casters.