



HD Series Gas Fryers

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

Models

- | | | | | | | |
|---------------------------------|---------------------------------|---------------------------------|---------------------------------|----------------------------------|---------------------------------|---|
| <input type="checkbox"/> HD150G | <input type="checkbox"/> HD550G | <input type="checkbox"/> HD360G | <input type="checkbox"/> HD163G | <input type="checkbox"/> HD563G | <input type="checkbox"/> HD365G | *Spreader cabinet required for optional filtration. |
| <input type="checkbox"/> HD250G | <input type="checkbox"/> HD650G | <input type="checkbox"/> HD460G | <input type="checkbox"/> HD263G | <input type="checkbox"/> HD663G | <input type="checkbox"/> HD465G | |
| <input type="checkbox"/> HD350G | <input type="checkbox"/> HD160G | <input type="checkbox"/> HD560G | <input type="checkbox"/> HD363G | <input type="checkbox"/> HD165G* | <input type="checkbox"/> HD565G | |
| <input type="checkbox"/> HD450G | <input type="checkbox"/> HD260G | <input type="checkbox"/> HD660G | <input type="checkbox"/> HD463G | <input type="checkbox"/> HD265G | <input type="checkbox"/> HD665G | |



HD50G
 Shown with optional filtration and CM3.5 controller

Standard Features

- High-efficiency Thermo-Tube frypot design
- Oil capacity
 - HD50G -- 50-lb. (25 liter) -- meets ENERGY STAR® guidelines
 - HD60G -- 80 lb. (40 liter)
 - HD63G -- 90 lb. (45 liter)
 - HD65G -- 100 lb. (50 liter)
- Btu/hr input
 - HD50G -- 95,000 (23,940 kcal/hr.) (27.8 kw/hr.)
 - HD60G -- 125,000 (31,486 kcal/hr.) (36.6 kw/hr.)
 - HD63G -- 125,000 (31,486 kcal/hr.) (36.6 kw/hr.)
 - HD65G -- 125,000 (31,486 kcal/hr.) (36.6 kw/hr.)
- Frying area
 - HD50G -- 14" x 14" x 3" (35 x 35 x 7.6 cm)
 - HD60G -- 18" x 18" x 3-1/2" (46 x 46 x 8.9 cm)
 - HD63G -- 18" x 18" x 4-1/4" (46 x 46 x 10.8 cm)
 - HD65G -- 18" x 18" x 5-1/2" (46 x 46 x 14.0 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
- Single frypot fryer rear gas manifold is 3/4" (1.9 cm) and multiple frypot fryer rear gas manifold is 1-1/4" (3.2 cm)
- Combination gas valve with regulator
- Melt cycle and boil-out mode
- Drain safety switch
- 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
- CM3.5 controller, Electronic Timer controller or Digital controller
- HD50GDD model to use as match for HD60G, HD63G and D80 fryers
- Automatic basket lifts
- Spreader cabinet and holding station
- External oil discharge
- Frypot covers
- Casters

See Dean 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 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: HD50G -- 1-1/4" (3.2 cm), HD60G/HD63G/HD65G -- 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.

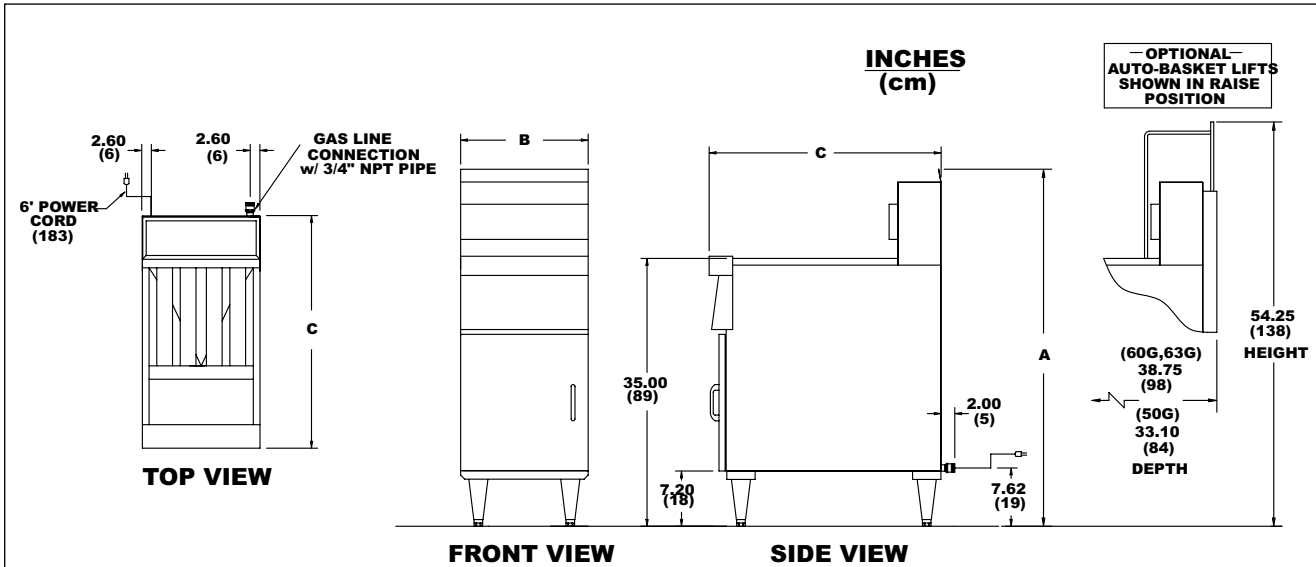
Get superior results with the 95,000 Btu/hr. (23,940 kcal/hr.) (27.8 kw/hr.) or 125,000 Btu/hr. (31,486 kcal/hr.) (36.6 kw/hr.) input for frying large quantities fast.



HD Series Gas Fryers -- Domestic & Export



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DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT (cm)	NO. OF TUBES	SHIPPING INFORMATION					
		HEIGHT (A)*	WIDTH (B)	LENGTH (C)			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
HD50G	50 lb. (25 liter)	45" (114.3)	15-1/2" (39.4)	31-1/4"* (79.4)	12-1/2" (31.8)	4	180 lbs. (82 kg)	85	22	H 48-1/2" (123.2)	W 22" (56.0)	L 36" (91.4)
HD60G	80 lb. (40 liter)	45" (114.3)	20" (50.8)	36-3/4"* (93.4)		5	255 lbs. (116 kg)	85	40	55" (140.0)	29" (74.0)	43" (109.2)
HD63G	90 lb. (45 liter)	45" (114.3)	20" (50.8)	36-3/4"* (93.4)		5	255 lbs. (116 kg)	85	40	55" (140.0)	29" (74.0)	43" (109.2)
HD65G	100 lb. (50 liter)	43" (109.2)	20" (50.8)	36-3/4"* (93.4)		5	255 lbs. (116 kg)	85	40	55" (140.0)	29" (74.0)	43" (109.2)

*without basket lifts

POWER REQUIREMENTS, PER FRYPOT

MODEL NO.	NATURAL OR LP GAS INPUT RATING	OPTIONS DOMESTIC		
		CONTROLLER	FILTER	BASKET LIFTS
HD50G	95,000 Btu/hr. (23,940 kcal/hr.) (27.8 kw/hr.)	120V 1 A	120V 8 A	120V 3 A
HD60G/ HD63G/ HD65G	125,000 Btu/hr. (31,486 kcal/hr.) (36.6 kw/hr.)			
OPTIONS EXPORT				
HD50G	95,000 Btu/hr. (23,940 kcal/hr.) (27.8 kw/hr.)	220 - 240V 1 A	220 - 240V 4 A	220 - 240V 2 A
HD60G/ HD63G/ HD65G	125,000 Btu/hr. (31,486 kcal/hr.) (36.6 kw/hr.)			

NOTES

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.

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

HOW TO SPECIFY

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

- HD50G 50-lb. high efficiency tube-type gas fryer with Thermatron controller, electronic ignition, RTD 1° compensating temperature probe, 14" x 14" x 3" (35 x 35 x 7.6 cm) frying area.
- HD60G 80-lb. high efficiency tube-type gas fryer with Thermatron controller, electronic ignition, RTD 1° compensating temperature probe, 18" x 18" x 3-1/2" (46 x 46 x 8.9 cm) frying area.
- HD63G 85-lb. high efficiency tube-type gas fryer with Thermatron controller, electronic ignition, RTD 1° compensating temperature probe, 18" x 18" x 4-1/4" (46 x 46 x 10.8 cm) frying area.
- HD65G 100-lb. high efficiency tube-type gas fryer with Thermatron controller, electronic ignition, RTD 1° compensating temperature probe 18" x 18" x 5-1/2" (46 x 46 x 14 cm) frying area.

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