



# SinBaD Single Basket Fry Dispenser

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

Single Basket Fry Dispenser

## Models

SBDJ



Shown with optional basket hanger assembly

## Standard Features

- Dispenses fries instantly
- Dispenses at 4 preset levels
- Up to 39-lb. (17.7 kg) insulated hopper
- Saves time -- eliminates fry waste
- Maximizes fry yield
- Sanitary environment, reduces food handling
- Stainless steel cabinet
- 6" casters

## Options & Accessories

- 3" Casters
- Basket hanger assembly  
Part No. 8261592

## Specifications

### Specifically designed to increase fry yield

Frymaster's single basket fry dispenser is the ultimate for saving time and labor. Its design allows for increased fry yield and provides high quality, consistent and reliable performance, time after time. It dispenses a single basket of french fries instantly, allowing convenient storage of product to handle peak rush hours.

This high performance system measures fries to a predetermined weight, replacing manual portioning and weighing systems. The scale is automatically recalibrated each time the unit is turned on to assure accuracy and product consistency. A single basket can be filled to one of four factory preset levels, as selected by the operator. These fill levels can

be easily reprogrammed, as desired, for flexibility as traffic demands fluctuate. Because SinBaD dispenses instantly, there is no need for stacking and staging baskets of fries; no more hand loading over the fryer.

The insulated hopper and lid will hold up to 39 lbs. (17.7 kg) of fries and keep them frozen for up to three hours (depending upon external environment). This helps prevent food contamination and reduce the need to repeatedly open and close freezer doors. Direct handling of food is decreased, so breakage is minimized, and product waste and spillage are eliminated. The hopper sight glass, with sight glass retainer, allows the operator to visually manage fry holding. A "Clear Hopper" function allows the hopper to be completely emptied when desired, through the motorized dispensing door.

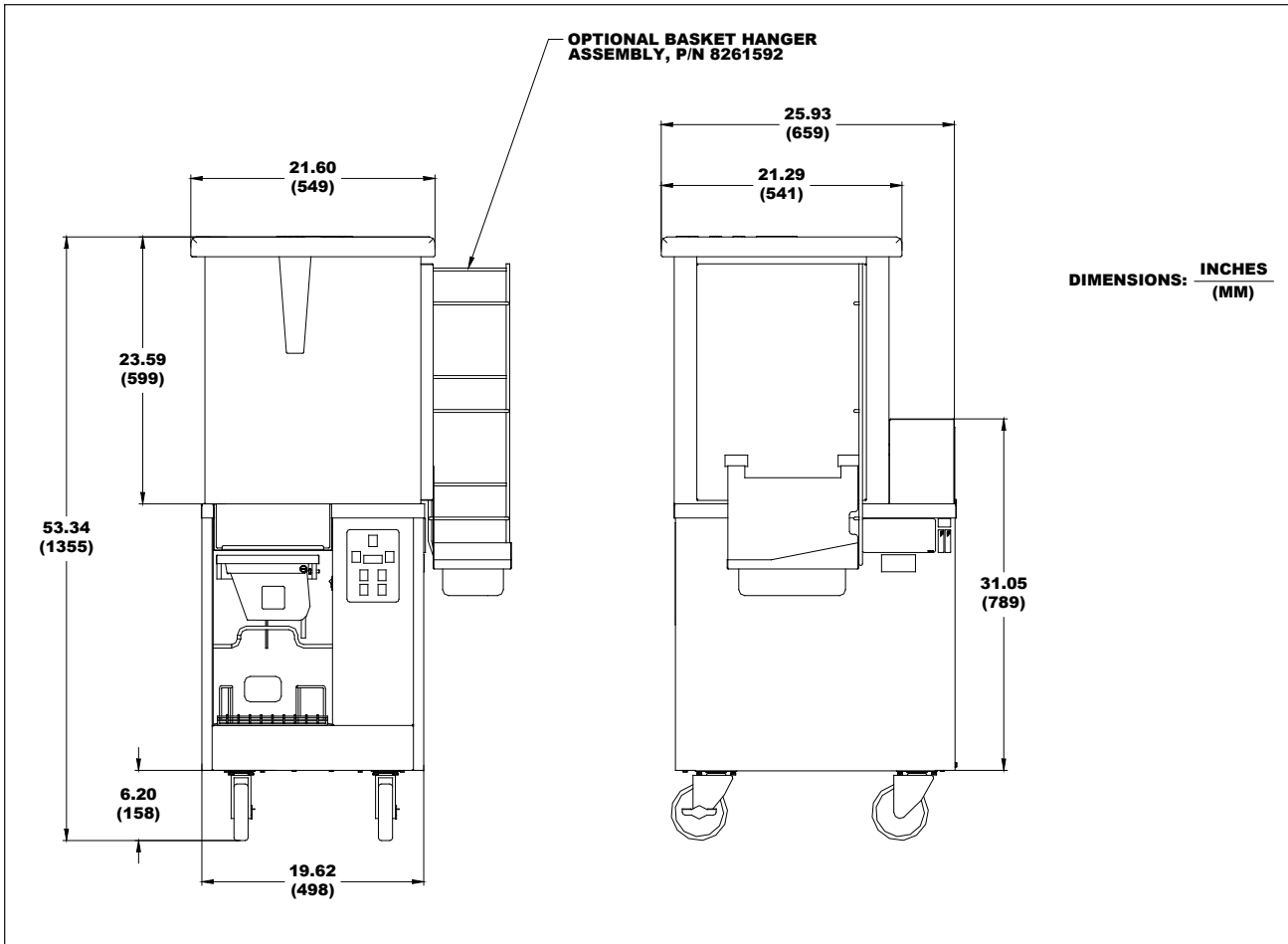


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### DIMENSIONS

MODEL NO.	HOPPER CAPACITY	OVERALL SIZE			NET WEIGHT	APPROXIMATE SHIPPING DIMENSIONS						
		HEIGHT	DEPTH	WIDTH		WEIGHT	CLASS	CU. FT.	DIMENSIONS			
SBDJ	Up to 39 lbs. (17.7 kg)	53-3/8" (1355 mm)	25-7/8" (659 mm)	21-5/8" (549 mm)	180 lbs. (82 kg)	210 lbs. (95 kg)	85	31.38	<b>H</b> 56-1/2" (1435 mm)	<b>D</b> 30" (762 mm)	<b>W</b> 32" (813 mm)	

### POWER REQUIREMENTS

120 VAC, 50/60 Hz., 1 Phase, 15A Circuit (1 Amp draw).  
 Also available in 100V, 115V, 208V, 230V, 240V, and 250V.  
 10 ft. (3048 mm) power cord with plug installed on domestic units.  
 10 ft. (3048 mm) cord provided on export units -- plugs not included.

Model # \_\_\_\_\_  
 CSI Section 11400 \_\_\_\_\_

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