

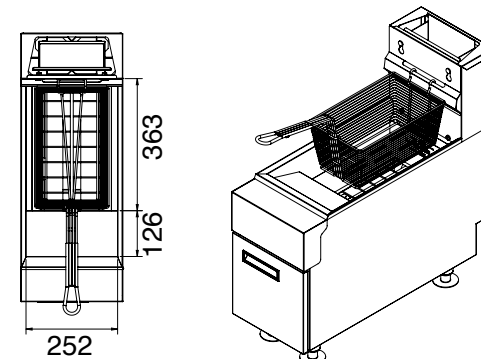
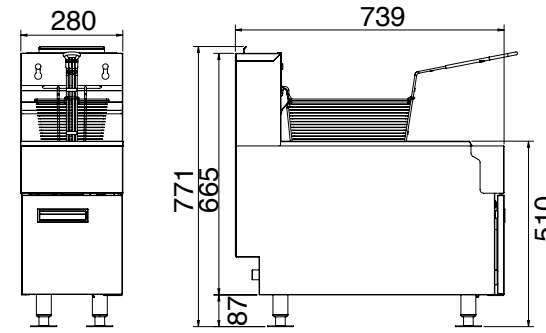


HDSCGF-35

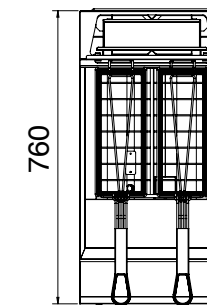
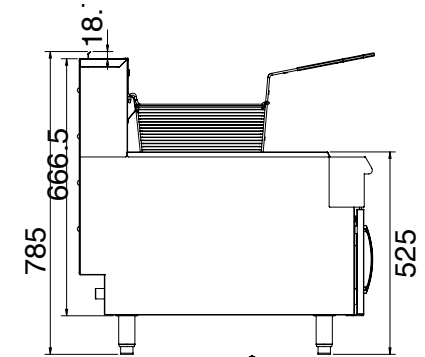
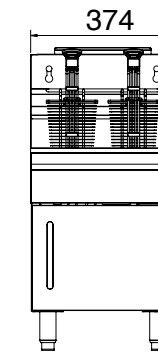
STANDARD FEATURES

- Stainless steel front and sides
- Tube design, easy to clean
- Millivolt controls, operated by gas only
- 1" full port drain valve
- 4" height adjustable stainless steel legs
- Frying a wide variety of foods in a limited amount of space
- Manual gas shut off valve
- High efficiency burners
- Short recovery time to save more oil
- Drain extension

- Gas Products available in either Natural or LP Gas setup
- Thermostats (if applicable) available in either Fahrenheit or Celsius



HDSCGF-25



HDSCGF-35

MODEL	DESCRIPTION	TOTAL INPUT (btu/hr)	CAPACITY	Tank Open Size	PRODUCT (WxDxH)	PACKING (WxDxH)	NW	GW
HDSCGF-25	Gas Countertop Fryer	44,000	25 lbs	10" x13 5/8"	280 x 739 x 771 mm 11 x 29.1 x 30.4 inch	810 x 350 x 800 mm 14 x 32 x 31 inch	44 kg 97 lbs	50 kg 110 lbs
HDSCGF-35	Gas Countertop Fryer	66,000	35 lbs	14" x13 5/8"	374 x 760 x 785 mm 14.7 x 29.9 x 30.9 inch	810 x 460 x 800 mm 18 x 32 x 31 inch	53 kg 117 lbs	60 kg 132 lbs

sales@heavydutysystems.com