



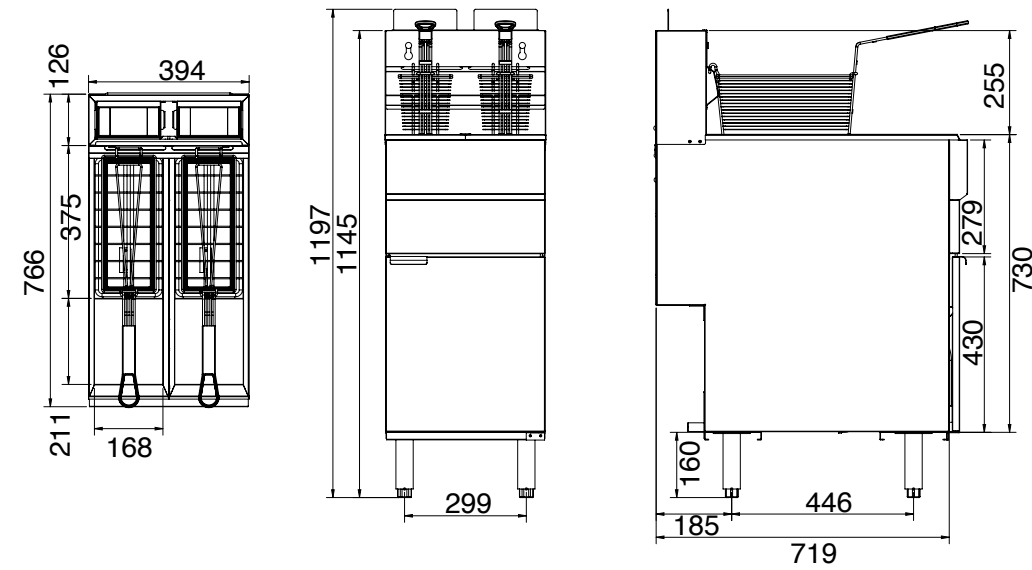
STANDARD FEATURES

- Stainless steel front and sides
- Vertical cast iron burner, each 30,000 BTU/hr
- Stainless steel vat, split tank
- 6" stainless steel adjustable heavy duty legs
- Tube design with baffles inside for better heat transfer Continuous pilot for easy start of main flame
- Chromed basket with plastic coating handle
- Cold zone to prevent scorching of food particles at the bottom Prompt temperature recovery to make sure fries are crispy 3/4 drain cock for easy drainage of oil
- Thermostat adjusts from 200 - 400°F (93 - 204°C)
- 450°F (232°C) hi-limiter guarantees safety

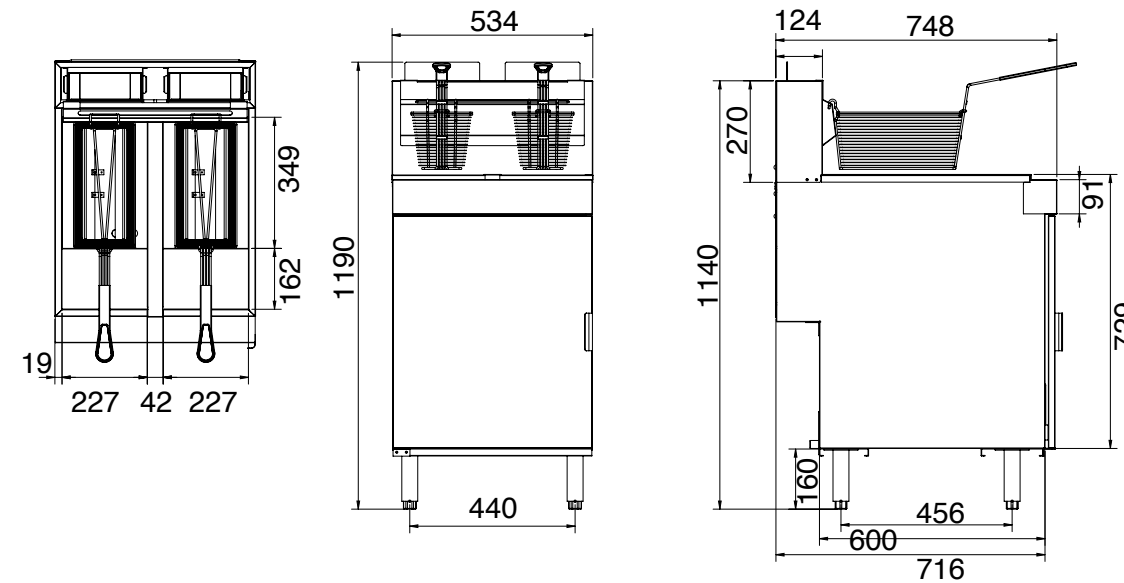


HDSFGH-150S

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



HDSFGH-120S



HDSFGH-150S

MODEL	DESCRIPTION	TOTAL INPUT (btu/hr)	PRODUCT (WxDxH)	PACKING (WxDxH)	NW	GW
HDSFGH-120S	Gas split tank fryer	120,000	396 x 711 x 1168 mm 16 x 28 x 46 inch	457 x 838 x 860 mm 18 x 33 x 34 inch	65 kg 143 lbs	72 kg 158 lbs
HDSFGH-150S	Gas split tank fryer	120,000	534 x 764 x 1195 mm 60 x 32.6 x 47 inch	610 x 830 x 860 mm 24 x 32.7 x 33.9 inch	71 kg 156 lbs	83 kg 183 lbs

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