



HDSFGH-90



HDSFGH-120



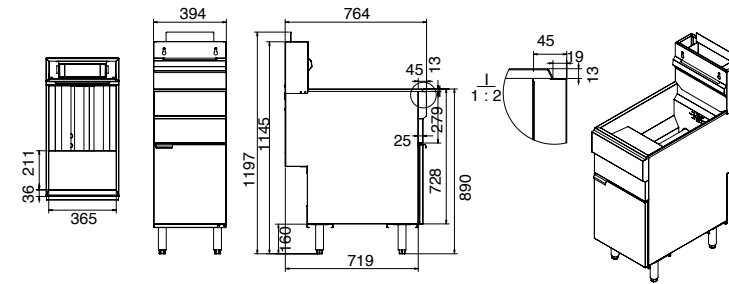
HDSFGH-150



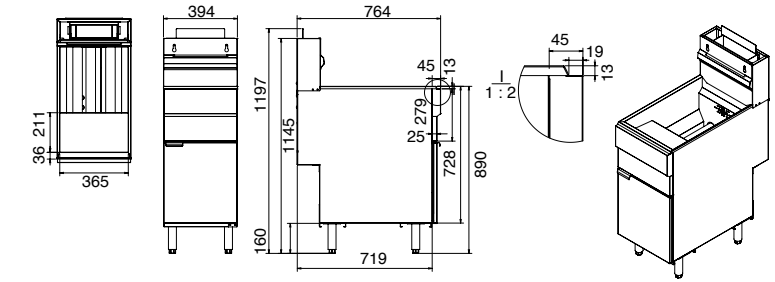
HDSFGH-150D

STANDARD FEATURES

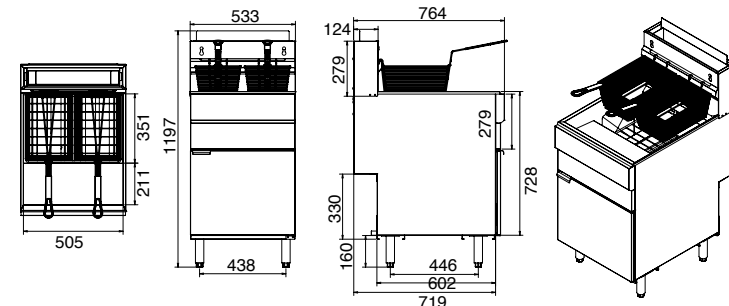
- Vertical cast iron burner, each 30,000 BTU/hr
- Stainless steel vat, available in 4 models
- 6" stainless steel adjustable heavy duty legs
- Tube design with baffles inside for better heat transfer
- Continuous pilot for easy start of main flame
- Chromed basket with plastic coating handle
- Large cold zone to prevent scorching of food particles at the bottom
- Robertshaw control system to guarantee best performance
- Prompt temperature recovery to make sure fries are crispy
- 1 1/4" drain cock for easy drainage of oil
- Thermostat adjusts from 200 - 400°F (93 - 204°C)
- 450°F (232°C) hi-limiter guarantees safety
- Optional with castors
- **Gas Products available in either Natural or LP Gas setup**
- **Thermostats (if applicable) available in either Fahrenheit or Celsius**



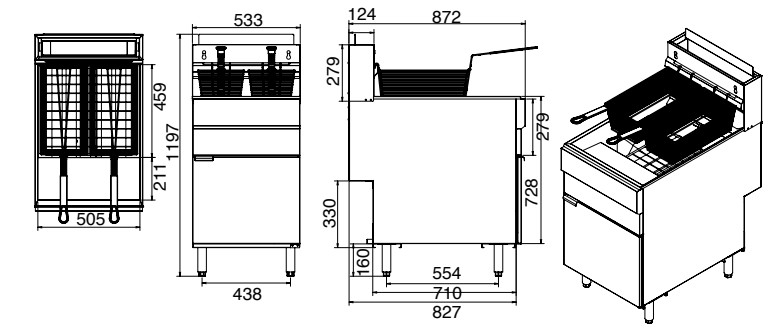
HDSFGH-90



HDSFGH-120



HDSFGH-150



HDSFGH-150D

MODEL	DESCRIPTION	TOTAL INPUT (btu/hr)	PRODUCT (WxDxH)	PACKING (WxDxH)	NW	GW
HDSFGH-90	Gas fryer	90,000	394 x 767 x 1182 mm 15.5 x 30.2 x 46.5 inch	460 x 830 x 860 mm 18.1 x 32.7 x 33.6 inch	65 kg 143 lbs	71 kg 156 lbs
HDSFGH-120	Gas fryer	120,000	394 x 767 x 1182 mm 15.5 x 30.2 x 46.5 inch	460 x 830 x 860 mm 18.1 x 32.7 x 33.9 inch	71 kg 156 lbs	82 kg 180 lbs
HDSFGH-150	Gas fryer	150,000	534 x 767 x 1182 mm 21 x 30.2 x 46.5 inch	610 x 830 x 860 mm 24 x 32.7 x 33.8 inch	78 kg 172 lbs	83 kg 183 lbs
HDSFGH-150D	Gas fryer	150,000	534x 871 x 1182 mm 21 x 34.3 x 46.5 inch	610 x 950 x 860 mm 24 x 37.4 x 33.9 inch	84 kg 185 lbs	96 kg 211 lbs

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