



Gas Fryer

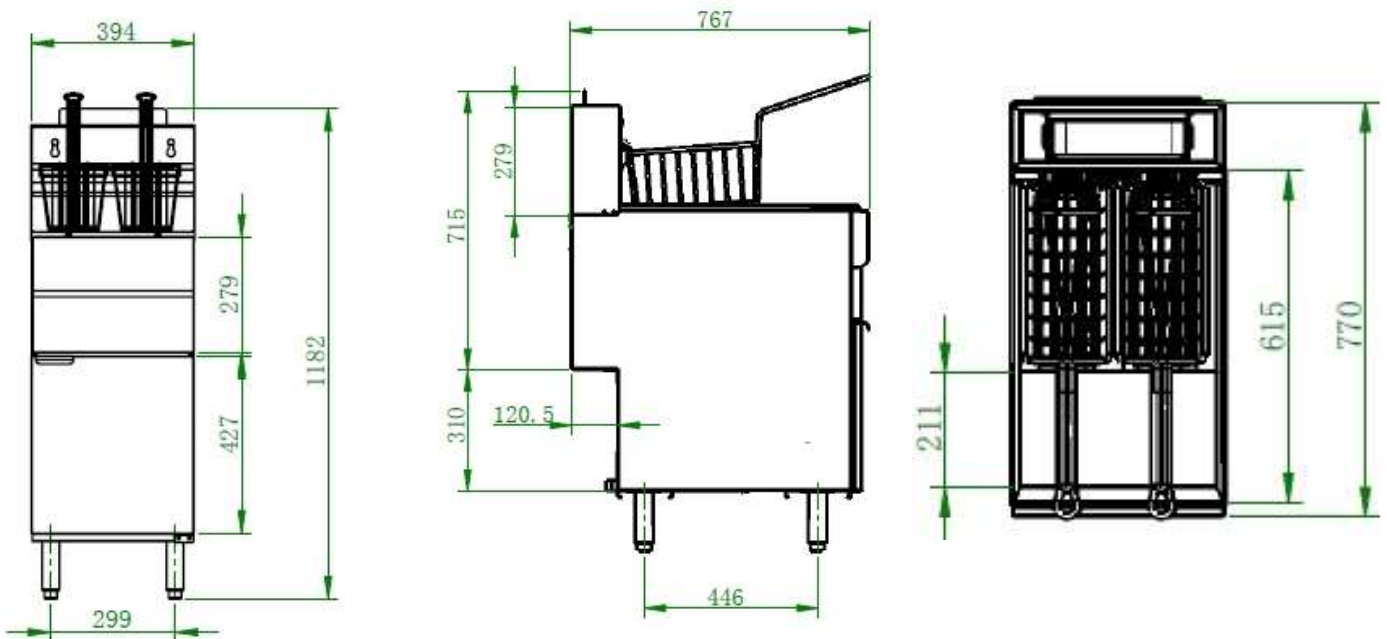
□ HDSFGH-120 Gas fryer



Model: HDSFGH-120

STANDARD FEATURES

- All stainless steel structure
- 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 ¼" 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



Model	Description	Total BTU/HR	Packing Size(IN)	N/W (LB)	G/W (LB)
HDSFGH-120	Gas fryer	120,000	46x83x86	71	82