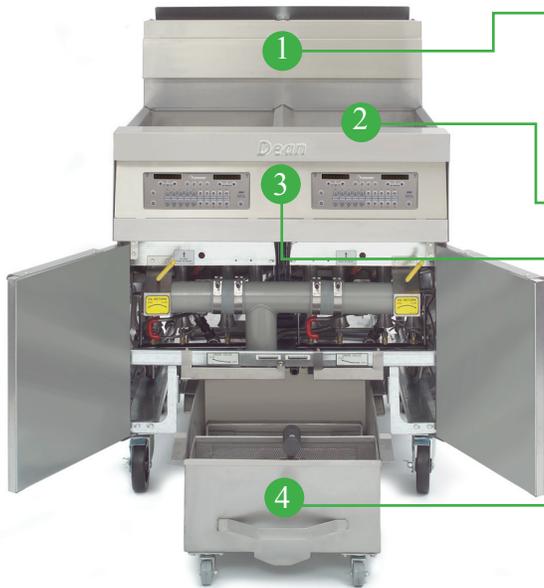


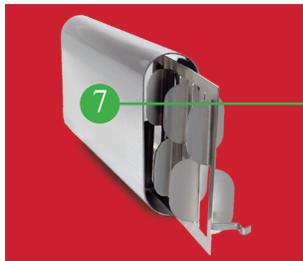
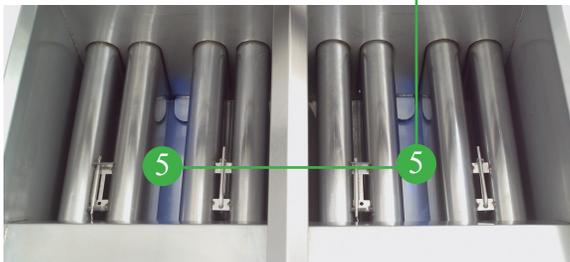


High-Efficiency (HD) Gas Fryers

Compete in the Race Against Energy Costs



HD260 fryer shown with optional 3000 controller and built-in filtration.



- 1. Are designed for high-volume frying and maximum efficiency.** Rapid, yet controlled heat-up, low idle cost, and low gas consumption per pound of food cooked make the HD gas fryers the MVPs of high-efficiency, tube-type frying.
- 2. Meet a wide range of high-production needs** with models offering from 50 to 100-lb. oil capacities, 3-3/4" to 5-3/4" cooking depths, 100,000 to 125,000 Btu/hr inputs, and 14" x 14" x 3-3/4" to 18" x 18" x 5-3/4" frying areas.
- 3. Handle a wide range of menu items.** HD fryers are ideal for everything from fries to bone-in chicken to other breaded foods, and large-size menu items requiring more frying area.
- 4. Offer easy-to-operate, quick, convenient and reliable filtration option** that maintains food quality, extends the useful cooking life of oil, and saves money.
- 5. Make short work of high-sediment frying.** The wide cold zone traps sediment away from the cooking area, safeguarding the quality of the oil and the foods being cooked. Sloping bottom ensures fast draining and easy cleaning.
- 6. Control food quality** with the ThermoTron[®] controller's quick response to temperature changes and precise control of cooking temperatures. The optional controllers (Digital*, Electronic Timer*, CM3.5* and SMART4U[®] 3000) add cooking compensation and count down timers for an elite level of control.
- 7. Provide energy efficiency that translates to savings.** New Thermo-Tube design provides an additional 2" of tube height and 36% more heat transfer surface area. This reduces the heat/sq inch on the oil by 22%, for more efficient heat transfer and longer lasting oil life.

HD Fryers maintain high-production cooking capacity and fast recovery to meet peak demands, while realizing energy savings.

*Not available for CE.

For more information, contact customer service at 1-800-221-4583 or visit www.frymaster.com.



HD50 fryers meet ENERGY STAR[®] guidelines. All HD fryers are part of the Manitowoc EnerLogic energy program.