

# Frymaster®

## HD50

### HIGH EFFICIENCY GAS FRYERS



SCFHD250G

The ENERGY STAR® certified HD50 gas fryer is engineered for high-volume frying with rapid, controlled heat-up that protects oil quality and boosts kitchen efficiency. From French fries to bone-in chicken, it delivers consistent results with low idle costs and reduced gas consumption—making it a top performer in tube-type frying.

**Smart Design for Cleaner Frying:** Make quick work of high-sediment frying with a wide cold zone that traps debris away from the cooking area, preserving oil quality and food flavor. The sloped frypot bottom ensures fast draining and easy cleanup, keeping operations smooth and efficient.

**Energy Efficiency that Translates to Savings:** Frymaster's Thermo-Tube design provides an additional 2" of tube height and 36% more heat transfer surface area. This reduces the heat per square inch on the oil by 22%, for more efficient heat transfer and longer lasting oil life.

**Efficiency that Delivers:** HD gas fryers are built for high-volume performance with rapid, controlled heat-up, low idle costs, and minimal gas usage per pound of food cooked. These high-efficiency, tube-type fryers are the go-to choice for kitchens that demand speed, consistency, and savings.

Project \_\_\_\_\_

Item \_\_\_\_\_

Quantity \_\_\_\_\_ CSI Section 11400 \_\_\_\_\_

Approval \_\_\_\_\_ Date \_\_\_\_\_

**MODELS**

HD150G  
(no built-in filtration)

CFHD150G

SCFHD250G

SCFHD350G

SCFHD450G

**OPTIONS / ADD-ONS**

Stand-alone Spreader cabinet

Basket lifts

**CONTROLLERS**

Thermatron (standard)

CM3.5

3010

3000

| SPECIFICATIONS       |   |
|----------------------|---|
| OIL CAPACITY         | 50-lbs. (40 liters) PER FRYPOT  |
| FRYING AREA          | 14" x 14" x 3.75" (35 x 35 x 8.9 CM) PER FRYPOT   |
| POT TYPE             | Tube  |
| GAS TYPE             | Natural Gas   Propane   Mix   |
| PLUG                 | NEMA 5-15P  |
| POWER                | 100,000 BTU/HR (CE - 27 KW NET) PER FRYPOT  |
| STANDARD FEATURES    | <ul style="list-style-type: none"> <li>Thermo-Tube heat-transfer design</li> <li>Wide cold zone</li> <li>RTD 1° compensating temperature probe</li> <li>No electric connection required (only for HD150G with Millivolt controller)</li> <li>Built-in, manual filtration</li> <li>1-1/4" to 1-1/2" full-port IPS ball-type drain valve</li> <li>Drain safety switch</li> <li>Combination gas valve with regulator</li> <li>Electronic ignition (only for CM3.5, Lane, 3010, and 3000 controllers)</li> <li>Melt cycle and boil-out mode</li> <li>Stainless steel frypot, door, and cabinet sides</li> </ul> |
| STANDARD ACCESSORIES | <ul style="list-style-type: none"> <li>(2) Twin baskets PER FRYPOT</li> <li>Basket hanger(s)</li> <li>Basket support rack(s)</li> <li>6"-7" (15-17 cm) adjustable steel legs (HD150)</li> <li>Casters (all filter models)</li> </ul>  |

Liter conversions are for liquid shortening @ 70° F



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# Frymaster®

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| DIMENSIONS | MODEL     | OIL CAPACITY PER FRYPOT | OVERALL SIZE    |                  |                | DRAIN HEIGHT    |
|------------|-----------|-------------------------|-----------------|------------------|----------------|-----------------|
|            |           |                         | WIDTH           | DEPTH            | HEIGHT         |                 |
|            | HD150G    | 50-lbs. (40 liters)     | 15.5" (39.4 cm) | 31.25" (79.4 cm) | 45" (114.3 cm) | 12.5" (31.8 cm) |
|            | CFHD150G  |                         |                 |                  |                |                 |
|            | SCFHD250G |                         | 31" (78.8 cm)   |                  |                |                 |
|            | SCFHD350G |                         | 46.5" (118 cm)  |                  |                |                 |
|            | SCFHD450G |                         | 62" (157.5 cm)  |                  |                |                 |

| CRATED   | MODEL             | WEIGHT              | WIDTH        | DEPTH        | HEIGHT       | CU. FT. | CLASS |
|----------|-------------------|---------------------|--------------|--------------|--------------|---------|-------|
|          |                   |                     |              |              |              |         |       |
| CFHD150G | 354-lbs. (161 kg) | 43" (109 cm)        | 29" (74 cm)  | 55" (140 cm) | 40           |         |       |
|          | SCFHD250G         | 677-lbs. (307 kg)   | 53" (135 cm) | 42" (107 cm) | 53" (135 cm) | 68      | 77.5  |
|          | SCFHD350G         | 1,083-lbs. (491 kg) | 66" (168 cm) |              | 55" (140 cm) | 88      |       |
|          | SCFHD450G         | 1,403-lbs. (636 kg) | 83" (211 cm) |              | 118          |         |       |

Information is APPROXIMATE and may vary at time of shipment due to options/add-ons

| GAS REQ. | GAS TYPE       | INC. GAS PRESSURE | POWER                                      |
|----------|----------------|-------------------|--|
|          | NATURAL GAS    | 6" W.C.—14" W.C.  | 100,000 BTU/HR (CE - 27 KW NET) PER FRYPOT |
|          | LIQUID PROPANE | 9" W.C.—14" W.C.  |  |

| POWER | REGION   | CONTROLS PER FRYPOT | FILTER PER FRYPOT | BASKET LIFTS PER FRYPOT |
|-------|----------|---------------------|-------------------|-------------------------|
|       | DOMESTIC | 1 A                 | 8 A               | 3 A                     |
|       | EXPORT   | 1 A                 | 4 A               | 2 A                     |

Plug is optional on all units shipped with a cord. Canada is an exception; and cord, where available, must have a plug attached.

Cord length and gauge as well as plug type and style available vary depending upon fryer model, voltage, kW, destination, and customer specifications. Consult local codes or contact factory.

| GAS CONNECTION |          |
|----------------|----------|
| FRYPOTS        | SIZE NPT |
| 1              | (1) 3/4" |
| 2-4            | (1) 1"   |

### CLEARANCE INFORMATION

**Front:** 36" (91.4 cm) for servicing and proper operation.

**Sides & Rear:** 6" (15.2 cm) from any combustible material.

### VENTILATION REQUIREMENTS

When installing any fryer, NFPA Standard No. 96 must be strictly followed.

### NOTES

- **DO NOT CURB MOUNT**

### HOW TO SPECIFY

Electric or gas, gas type (if applicable), pot type, energy output, oil capacity, number of frypots, controller, filtration type, and optional feature(s).

- **Elevation:** Must specify elevation if between 2,000 – 6,000 ft. (Fryer may not perform at optimum levels above 6,000 ft.)

### WARRANTY

#### Frypot

1st year: Parts + Labor

2nd - 10th years: Parts Only

#### Controller

1 year: Parts + Labor

#### All Other Parts

1 year: Parts + Labor

