

# Frymaster®

## HD60

### HIGH EFFICIENCY GAS FRYERS



The HD60 gas fryer is built for high-volume frying with rapid, controlled heat-up that protects oil quality and boosts efficiency. From French fries to bone-in chicken, it delivers consistent results with low idle costs, reduced gas consumption, and a reliable filtration system that handles heavy sediment with ease—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**

HD160G

CFHD160G

SCFHD260G

SCFHD360G

SCFHD460G

**OPTIONS / ADD-ONS**

Stand-alone spreader cabinet

Basket lifts

External oil discharge  
(Front or rear—available in filter batteries with 2 or more frypots)

**CONTROLLERS**

Thermatron (standard)

CM3.5

3000

SPECIFICATIONS	
<b>OIL CAPACITY</b>	80-lbs. (43 liters) PER FRYPOT
<b>FRYING AREA</b>	18" x 18" x 3.75" (46 x 46 x 9.53 CM) PER FRYPOT
<b>POT TYPE</b>	Tube
<b>GAS TYPE</b>	Natural Gas   Propane   Mix
<b>PLUG</b>	NEMA 5-15P
<b>POWER</b>	100,000 BTU/HR (CE - 27 KW NET) PER FRYPOT
<b>STANDARD FEATURES</b>	<ul style="list-style-type: none"> <li>▪ Thermo-Tube heat-transfer design</li> <li>▪ Wide cold zone</li> <li>▪ Built-in, manual filtration (not available with HD160)</li> <li>▪ RTD 1° compensating temperature probe</li> <li>▪ 1-1/4" to 1-1/2" full-port IPS ball-type drain valve</li> <li>▪ Drain safety switch</li> <li>▪ Front oil disposal (with 6ft washdown hose)</li> <li>▪ Combination gas valve with regulator</li> <li>▪ Electronic ignition</li> <li>▪ Melt cycle and boil out mode</li> </ul>
<b>STANDARD ACCESSORIES</b>	<ul style="list-style-type: none"> <li>▪ (2) Twin baskets PER FRYPOT</li> <li>▪ Basket hangers</li> <li>▪ Basket support racks</li> <li>▪ 6"-7" (15-17 cm) adjustable steel legs (HD160G)</li> <li>▪ Casters (all filter models)</li> </ul>

Liter conversions are for liquid shortening @ 70° F



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DIMENSIONS	MODEL	OIL CAPACITY PER FRYPOT 80-lbs. (43 liters)	OVERALL SIZE			DRAIN HEIGHT 12.5" (31.8 cm)
			WIDTH	DEPTH	HEIGHT	
	HD160G		20.4" (51.8 cm)	38.1" (96.8 cm)	45.8" (116.3 cm)	
	CFHD160G			39.1" (99.3 cm)	46.3" (117.6 cm)	
	SCFHD260G		40.4" (102.6 cm)			
	SCFHD360G		60.4" (153.4 cm)			
	SCFHD460G		80.4" (204.2 cm)			

CRATED	MODEL	WEIGHT	WIDTH	DEPTH	HEIGHT	CU. FT.	CLASS
CFHD160G	354-lbs. (161 kg)	43" (109 cm)	29" (109 cm)	55" (140 cm)	40	77.5	
SCFHD260G	677-lbs. (307 kg)	53" (135 cm)	42" (107 cm)	53" (135 cm)	68		
SCFHD360G	1,083-lbs. (491 kg)	66" (168 cm)			88		
SCFHD460G	1,403-lbs. (636 kg)	83" (211 cm)	55" (140 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

