

Frymaster®

LHD65

HIGH EFFICIENCY GAS FRYERS



The LHD65 is a tube-style, low flue temperature gas fryer built for high-volume performance and exceeds ENERGY STAR® guidelines—qualifying for energy savings rebates. With fast heat-up and recovery, low idle costs, and reduced ambient temperatures, it delivers powerful frying with lower gas consumption and greater operational savings.

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.

Precision Control for Perfect Results: Maintain consistent food and oil quality with the 3000 controller, featuring programmable cook buttons and a segmented cook mode—ideal for frying bone-in chicken and other menu items that require precise timing.

Maximum Output, Minimal Waste: With 105,000 BTU/hr input and a Thermo-Tube design, this fryer drives energy directly into the oil for fast heat-up, quick recovery, and reduced gas use. Controlled flow diffusers and low flue temperatures (550°F or less) help lower idle costs and ambient heat—delivering powerful performance with ENERGY STAR® efficiency.

Project _____

Item _____

Quantity _____ CSI Section 11400 _____

Approval _____ Date _____

MODELS

LHD165
(no built-in filtration)

FPLHD265

FPLHD365

OPTIONS / ADD-ONS

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

CONTROLLERS

Thermatron

3010

3000 (standard)

SPECIFICATIONS	
OIL CAPACITY	100-lbs. (50 liters) PER FRYPOT
FRYING AREA	18" x 18" x 5.75" (46 x 46 x 15 CM) PER FRYPOT
POT TYPE	Tube
GAS TYPE	Natural Gas Propane Mix
PLUG	NEMA 5-15P
POWER	105,000 BTU/HR (CE - 30.2 KW NET) PER FRYPOT
STANDARD FEATURES	<ul style="list-style-type: none"> ▪ Thermo-Tube heat-transfer design ▪ Wide cold zone ▪ Built-in, manual filtration ▪ 8 GPM filter pump ▪ Electronic ignition (only for 3010 and 3000 controllers) ▪ 1-1/2" drain valve with drain flush ▪ Drain safety switch ▪ Combination gas valve with regulator ▪ Low flue temperature (<550°F/287°C) ▪ 11" plate shelf with marine edge ▪ Stainless steel frypot, door, and cabinet sides
STANDARD ACCESSORIES	<ul style="list-style-type: none"> ▪ Casters
RECOMMENDED PACKAGES	<p>Standard Frying Package</p> <ul style="list-style-type: none"> ▪ (2) Twin baskets PER FRYPOT P/N 8030304 ▪ Basket support rack(s) P/N 8102235 ▪ Basket hanger with flue deflector(s) P/N 8235859 <p>Bone-in Chicken Package</p> <ul style="list-style-type: none"> ▪ L-Basket support rack(s) P/N 8103066 ▪ Flue deflector P/N 8235801 <p>Recommended standard accessories can be ordered per frypot. Example: LHD265—one standard frying package and one bone-in chicken package.</p>

Liter conversions are for liquid shortening @ 70° F



REVISED SPRING 2026

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 **WELBILT**
an All Group Company

DIMENSIONS	MODEL	OIL CAPACITY PER FRYPOT (50 liters)	OVERALL SIZE			DRAIN HEIGHT
			WIDTH	DEPTH	HEIGHT	
	LHD165	20" (50.8 cm)	36.25" (92.1 cm)	43" (109.2 cm)	12.5" (31.8 cm)	
FPLHD265	40" (101.6 cm)					
FPLHD365	60" (152.4 cm)					

CRATED	MODEL	WEIGHT	WIDTH	DEPTH	HEIGHT	CU. FT.	CLASS
	LHD165	260-lbs. (118 kg)	53" (134.6 cm)	44" (111.8 cm)	54" (137.2 cm)	72.9	77.5
	FPLHD265	750-lbs. (340 kg)					
	FPLHD365	1,100-lbs. (499 kg)	70" (117.8 cm)			82.5	

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.	105,000 BTU/HR (CE - 30.2 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	—
	EXPORT	1 A	4 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"
2-3	(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

