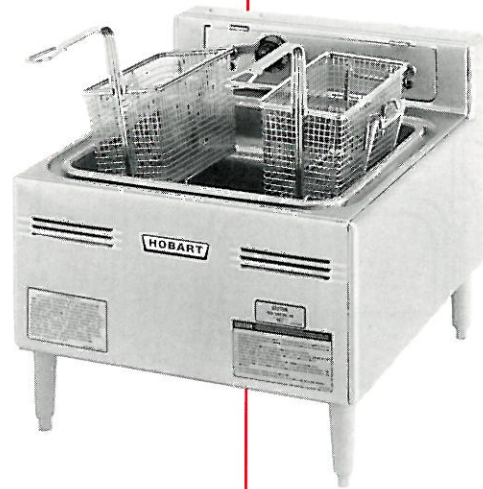


CUSTOM-MATCHED 15 LB. CAPACITY COUNTERLINE FRYERS

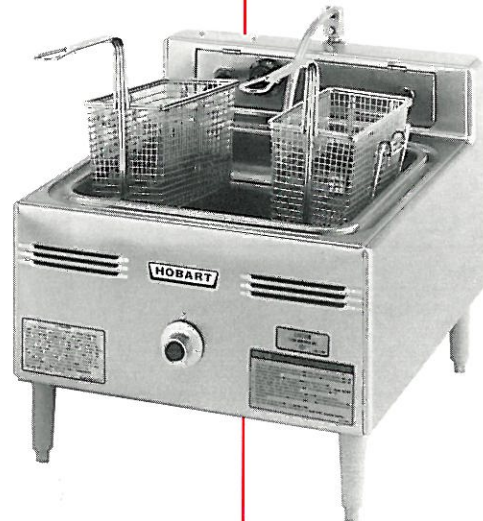
**HK3 Freestanding
HK31 - Featuring Touchtime®
Basket Lifts**

- **Heating elements designed with pyrolytic cleaning** — Reduces cleaning labor and improves sanitation.
- **High limit thermostat back-up** — Provides a back-up to the primary temperature thermostat improving safety.
- **Stainless steel, tubular heating elements** — Reduces repair costs and downtime.
- **Fast recovery** — Minimizes low oil temperatures and time; decreases oil absorption. Improves food quality and consistency while increasing production.
- **Heating element cycle light** — Indicates if elements are heating or if fryer has reached preset temperature.
- **Removable fry kettles** — Easily removable for cleaning. Reduces labor and improves sanitation.
- **Touchtime automatic basket lifts** — Provides timed control and automatic basket removal from oil; reduces chance of overcooking product.

Specifications, Details and Dimensions Inside



HK3



HK31

HK3 - HK31 COUNTERLINE FRYERS



SPECIFICATIONS Listed by Underwriters Laboratories Inc and by National Sanitation Foundation.

CONSTRUCTION: Electric counter-type fryer cabinet is stainless steel. Standard 4" legs are grey plastic. Fat container is one-piece plated steel with easy-grip, lift-out handles; scored to indicate oil level. Two standard fry baskets furnished. Enclosed tubular stainless steel heating units swing up and burn clean in raised position.

CONTROLS: Signal light, located on control panel, cycles with thermostat, indicates when fryer is heating and when pre-set temperature is reached. Temperature range: 200-400 °F. Double thermostats (one "main" or "control" thermostat, one temperature limiting thermostat). Temperature limiting thermostat requires manual resetting when tripped.

CAPACITY: 15 lbs. of oil in removable container (one furnished). Each model browns off up to 60 lbs. of pre-cooked French fried potatoes or 27 lbs. raw-to-done potatoes per hour. Other production figures: up to six halved chickens per hour (raw-to-done); up to 200 one oz. servings of fish sticks per hour.

ELECTRICAL: Preheats to 350 °F in 6-8 minutes. 5.5KW (both models). See "Electrical Data" block for phase loadings. **Model HK31** has integral push button timer located on front panel, with automatic reset and adjustments from 0-15 minutes. Timer activates basket lowering and lifting mechanism for automatic, simultaneous frying of like or different products whose frying time cycle is identical.

ACCESSORIES: Cord & plug assembly, 3 foot 250VAC, 30 amp.
4" adjustable stainless steel legs.
4" adjustable plastic legs.
Matching banking strip
Standard twin size fry baskets
Full size fry basket, standard mesh
Full size fry basket, fine mesh
Extra fat container

WEIGHT: (Approximate)

	SHIPPING	NET
HK3	37	30
HK31	45	35

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.



EXECUTIVE OFFICES
TROY, OHIO 45374