

**HOBART**

FOOD EQUIPMENT

**HF50 SERIES  
FLOOR MODEL  
ELECTRIC FRYERS****HFD50 - SOLID STATE  
CONTROLS****HFC50 - PROGRAMMABLE  
COMPUTER CONTROLS****50 LB. CAPACITY**

- **Stainless steel front, top and legs** — Durable and easy to clean.
- **16 gauge stainless steel fry tank** — For long life and ease of cleaning.
- **1" full port ball type drain valve** — Quick draining, minimizes clogging.
- **14 KW low watt density ribbon style heating elements** — Provide maximum heat exchange surface area for higher efficiency. Swing up for easy cleaning.
- **Fat melt cycle** — Extends shortening and element life.
- **Solid state temperature controls** — With power "On", "Heating" and "High Limit" indicators. Temperature adjustable from 200°F to 375°F.
- **Optional computer controls** — 12 character digital display. Easily programmable. Handles up to 8 products. Temperature adjustable from 200°F to 375°F.
- **Twin fry baskets** — Have plastic coated handles for ease of handling.

Specifications, Details and Dimensions on Reverse Side.

**HFD50**

# HF50 SERIES FLOOR MODEL ELECTRIC FRYERS



**SPECIFICATIONS** Listed by Underwriters Laboratories Inc and by NSF International

**CONSTRUCTION:** Stainless steel front, door and painted sides. Mounts on 6¼" adjustable stainless steel legs. 16 gauge stainless steel fry tank. 1" full port ball type drain valve. Twin fry baskets with plastic coated handles.

**CAPACITY:** Fry tank holds 50 lbs. of fry compound and features twin fry baskets with plastic coated handles.

**ELECTRICAL:** 208/60/3, 240/60/3. 14 KW low watt density ribbon style heating elements.

**CONTROLS: HFD Models** — Simplified solid state controls feature power "ON",

"HEATING", and high limit indicators. Temperature adjustable from 200°F to 375°F.

**HFC Models** — Computer controls with a 12 character digital display and are programmable with product and custom operator message. Energy saving idle mode automatically cuts back temperature when fryer is not in use. Rapid P.I.D. heat control responds to drastic temperature changes in oil, minimizing temperature overshoot.

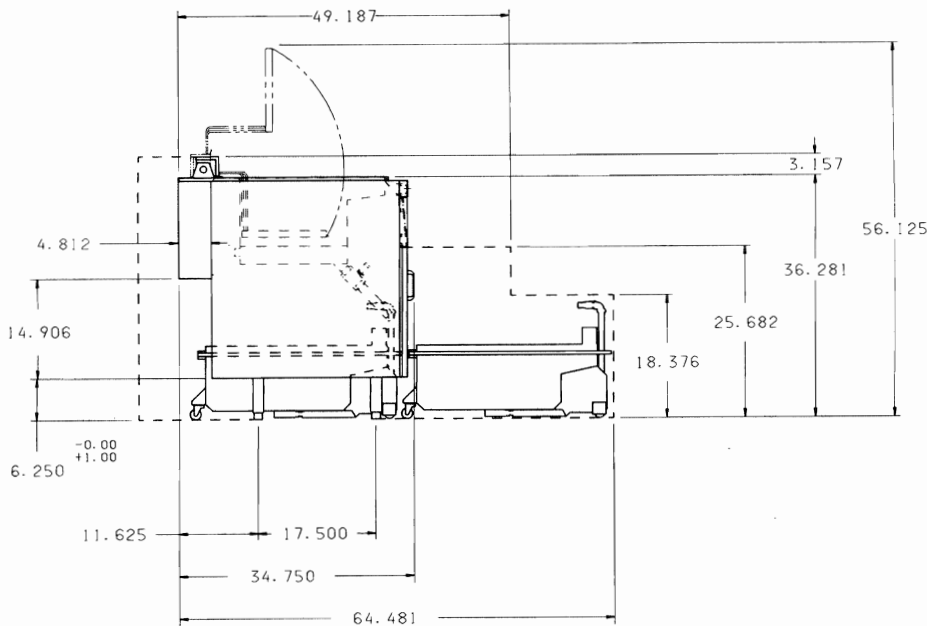
Both models of fryer feature a fat melt cycle and a high limit control.

**ACCESSORIES:**

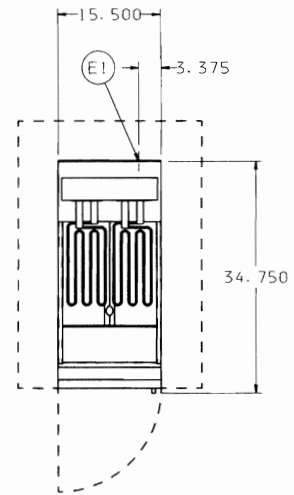
- Stainless steel sides
- 4 Casters (2) locking
- 17 KW low watt density ribbon style heating elements
- 21 KW low watt density ribbon style heating elements
- Automatic basket lifts
- Extra set of twin fry baskets
- Set of tri baskets
- Large single fry basket
- Filter ready for use with HMF50 mobile filter
- 220/380/60/3, 4 Wire
- 240/415/60/3, 4 Wire
- 480/60/3

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

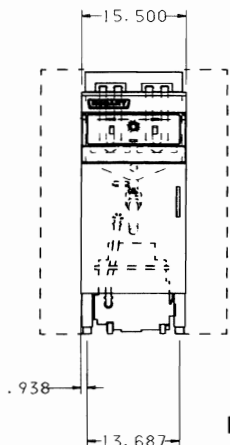
**DETAILS AND DIMENSIONS**



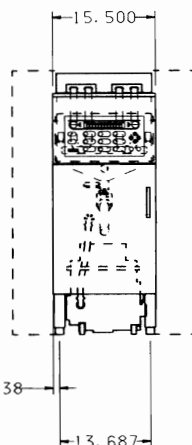
Side View



Top View



HFD50 Front View



HFC50 Front View



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