

# HOBART

FOOD EQUIPMENT

## HCK91 - HCK92 ELECTRIC FRYERS

### HCK91-FREESTANDING HCK92-MODULAR ELECTROMECHANICAL THERMOSTAT.

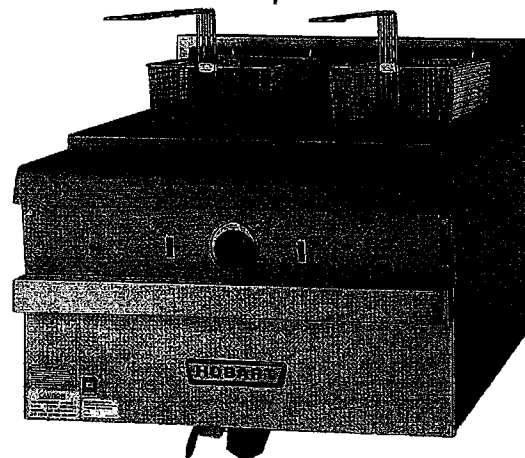
78 TO 82 LB. CAPACITY.

- **Heating elements** — Corrosion resistant swing up immersion type. Four per fryer rated at 5.25 KW each.
- **Fry kettle** — 14" gauge stainless steel. Has 3½" deep cold zone for extending frying compound life.
- **Heating element cycle light** — Indicates if elements are heating or if fryer has reached preset temperature.
- **Stainless steel front, top, legs and fry kettle** — Durable and easy to clean.
- **Twin fry baskets** — Have plastic coated handles for ease of handling.
- **Production capacity** — Extra large frying capacity of 105 lbs. ¼" fries frozen to done in one hour.
- **Heating element cycle light** — Indicates if elements are heating or if fryer has reached preset temperature.
- **1" full port ball type drain valve** — For fry compound removal and filtering.
- **5" stainless steel backsplash** — Prevents grease splash out.

Specifications, Details and Dimensions Inside.



HCK91



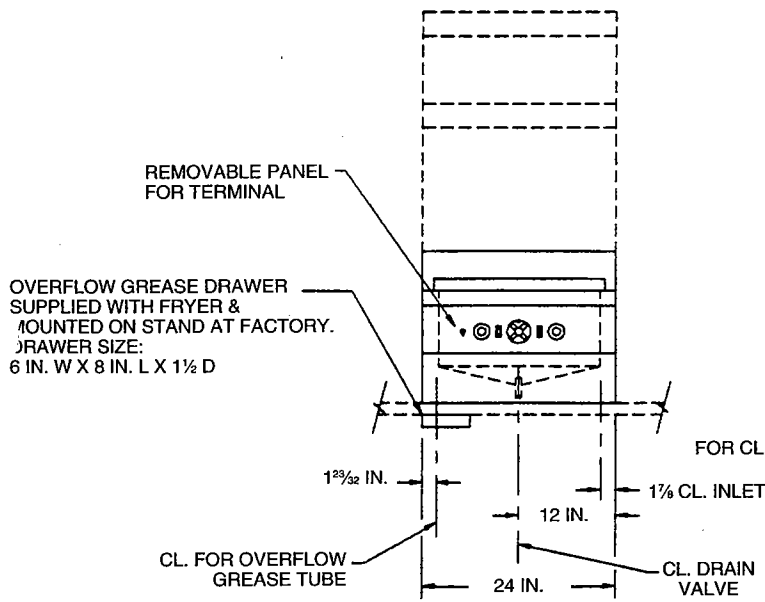
HCK92

# HCK91 - HCK92 ELECTRIC FRYERS

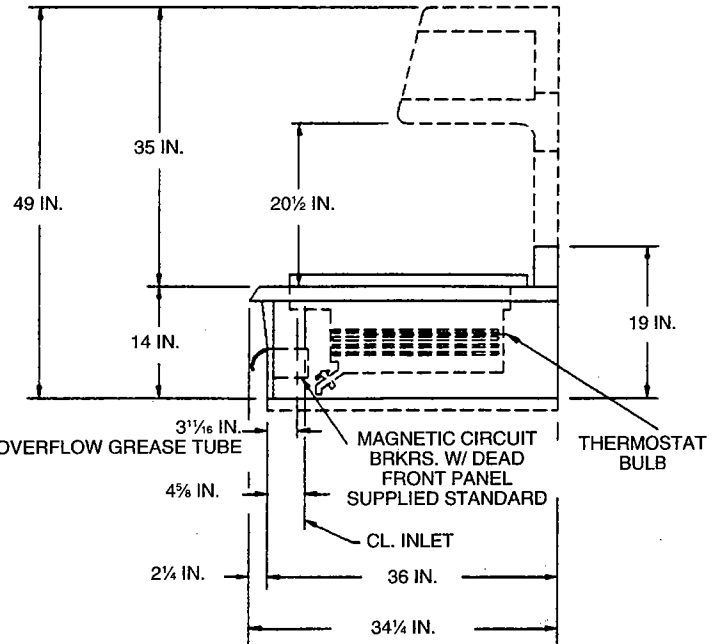
## GENERAL & DIMENSIONAL DATA

### FRYING GUIDE

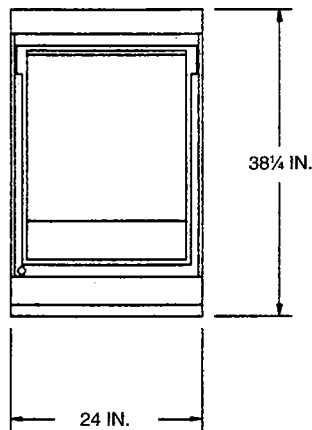
Production Capacity	lbs. per hr.	kg per hr.
Potatoes - Raw to Done	105	48
Chicken - Pieces	150	68
Fish - Raw	205	92
Fish - Frozen	105	48



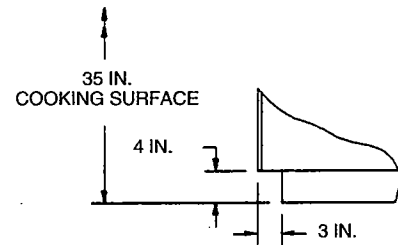
MODEL HCK92



SIDE VIEW



TOP VIEW



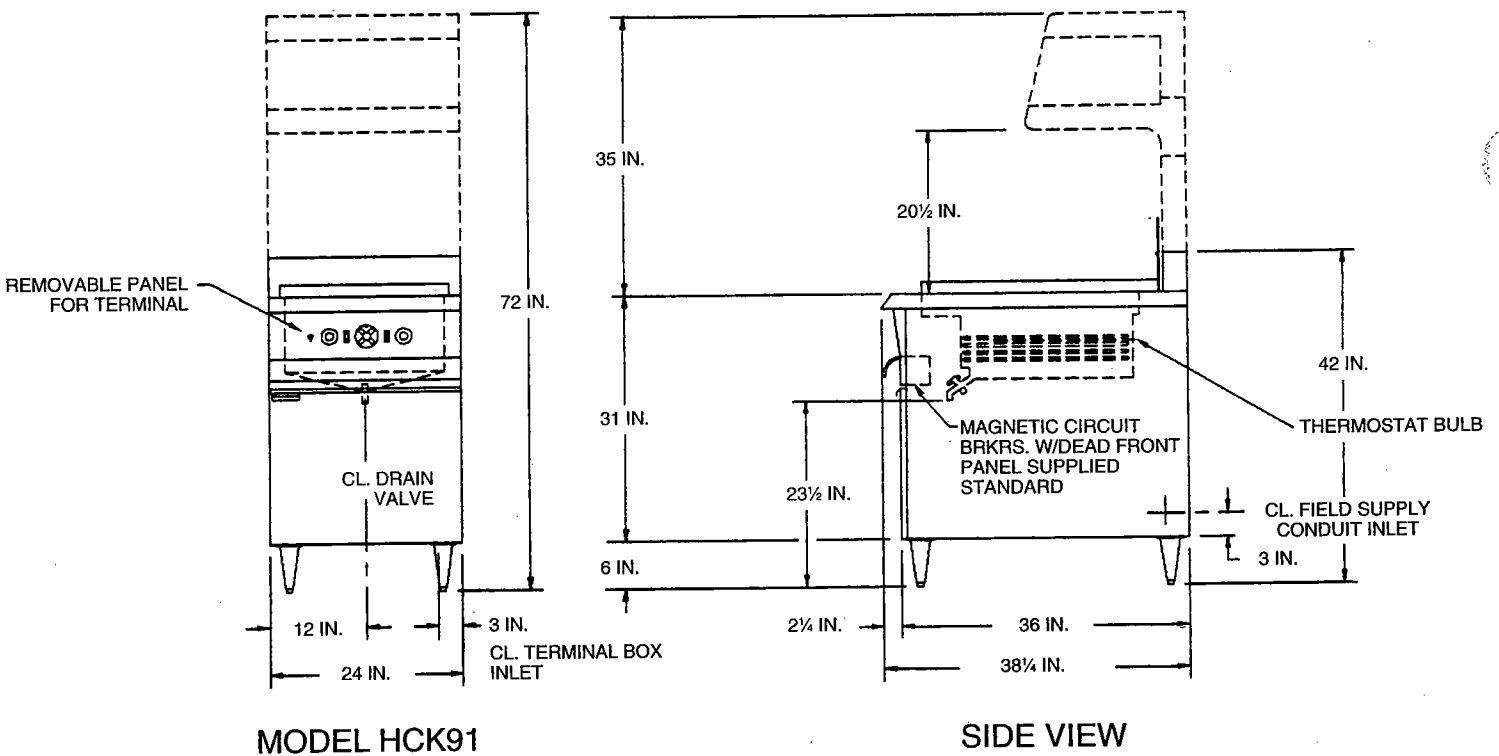
UNIT ON TOE BASE (OPTIONAL)

# HCK91 - HCK92 ELECTRIC FRYERS

Note: Refer to Specification Sheet (F-8205) for Variations in Widths of High Shelves to Accommodate Adjacent Equipment.

## ELECTRICAL DATA

STANDARD VOLTAGES – 208 VOLTS OR 240 VOLTS – SINGLE PHASE OR THREE PHASE OPTIONAL VOLTAGE – 480 VOLTS – SINGLE PHASE OR THREE PHASE															
TOTAL K.W. CONN.	3 PHASE LOADING KW PER PHASE			NOMINAL AMPS PER LINE WIRE											
				3 PHASE									1 PHASE		
	208, 240, & 480 VOLT			208 VOLT			240 VOLT			280 VOLT			208	240	480
	X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z	X	Y	Z	VOLT	VOLT	VOLT
12	3.9	3.9	4.2	34	33	34	29	28	29	15	14	15	58	50	25



# HCK91 - HCK92 ELECTRIC FRYERS



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

**GENERAL:** Electric fry kettles best suited for free-floating foods such as fish and chicken. **Model HCK91** is freestanding. **Model HCK93** is modular.

**CONSTRUCTION:** Front, top and fry kettle are stainless steel. Sides are painted gray with aluminized back. Optional stainless steel left or right sides and back or any combination. Fryers are equipped with a removable stainless steel 5" high matching backsplash. Top is recessed and contains a spillage drain that leads to a front assessable spillage drawer. The fry tank is of one piece 14 gauge stainless steel holding twin baskets. Fry tank has a 1" full port ball type drain valve for removal and filtering of fry compound.

**Model HCK91** is full body type freestanding cabinet with front opening door for storage base. Standard with 6" stainless steel adjustable legs but can be requested without legs for masonry base installation at no extra charge.

**Model HCK93** is modular. Drain valve extends below the fryer body and must be provided for within the mounting stand or table in all installations. Model is designed for use with mobile filter systems for cleaning of shortening.

**CONTROLS:** Model is standard with stainless steel front control panel and electromechanical thermostat controller and safety shut off controls.

**CAPACITY:** 78 to 82 pounds of shortening can produce 105 lbs. of 1/4" frozen to done french fried potatoes per hour in a one piece stainless steel fry tank container.

**ELECTRICAL:** Standard voltage is 208 and 240 volts in single or three phase. Each of the (4) elements are rated for 5.25 KW. Fryers are equipped with a safety temperature shut off device and a heat indicator light.

## ACCESSORIES:

- Stainless steel left or right sides or back or any combination
- Casters - HCK91
- 4" toe base
- Stainless steel tank cover

**Net. Wt. Ship Wt.**

<b>WEIGHT:</b> HCK91	240 lbs.	260 lbs.
HCK92	200 lbs.	225 lbs.

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



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