



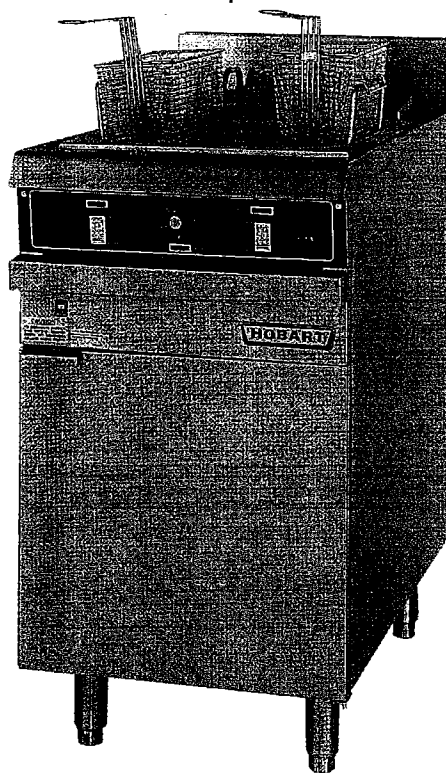
HDK40 - HDK42 ELECTRIC FRYERS

HDK40-FREESTANDING HDK42-MODULAR SOLID STATE CONTROLS

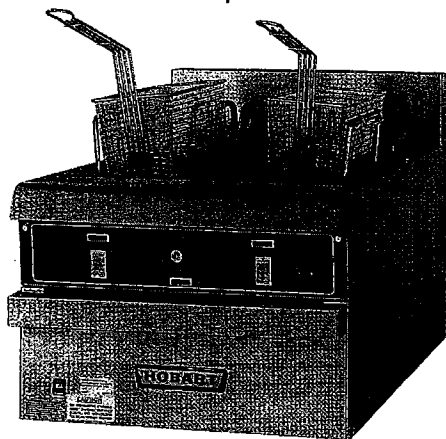
30 TO 35 LB. CAPACITY

- **Heating elements** — Corrosion resistant swing up immersion type.
- **Solid state controls** — Provides high reliability safety shut off and fat melt cycle.
- **Melt cycle** — Allows for controlled melting of solid shortenings.
- **Fry kettle** — 14 gauge, one piece stainless steel lift out type.
- **Cold zone** — 2" deep at the bottom of fry kettle to help extend shortening life.
- **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** — 62 lbs. of 1/4" fries, frozen to done in one hour.
- **Heating element cycle light** — Indicates if elements are heating or if fryer has reached preset temperature.
- **5" stainless steel backslash** — Prevents grease splash out.

Specifications, Details and Dimensions Inside.



HDK40



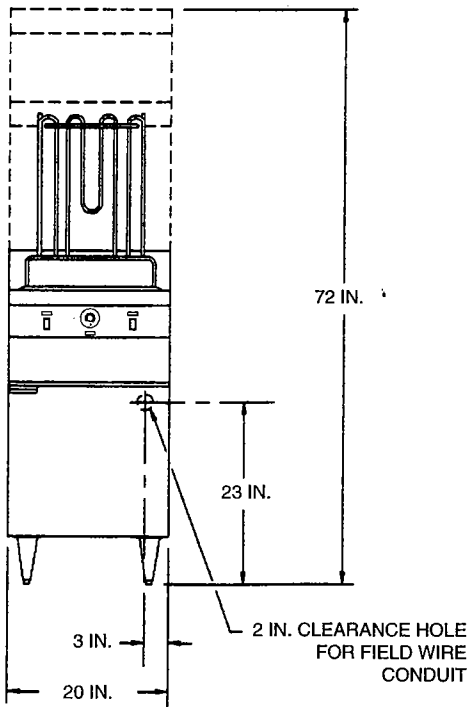
HDK42

HDK40 - HDK42 ELECTRIC FRYERS

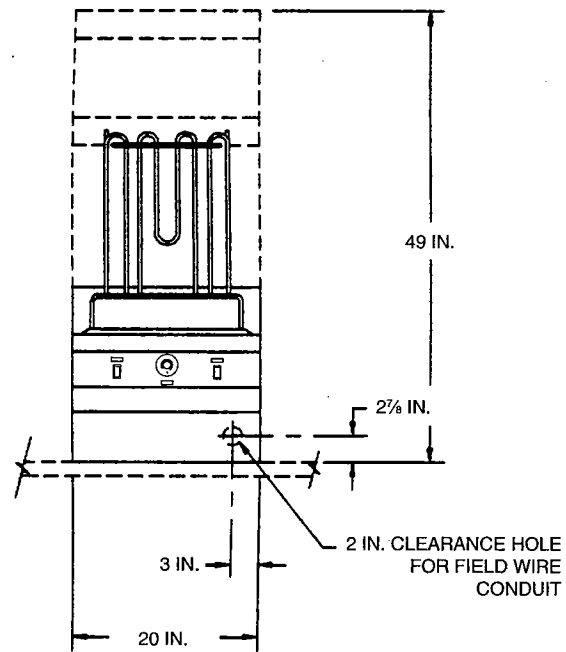
Note: Refer to Specification Sheet (F-8205) for Variations in Widths of High Shelves to Accommodate Adjacent Equipment.

ELECTRICAL DATA

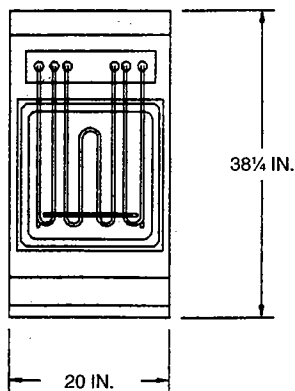
STANDARD VOLTAGES – 208 VOLTS OR 240 VOLTS – SINGLE PHASE OR THREE PHASE OPTIONAL VOLTAGE – 480 VOLTS – SINGLE PHASE OR THREE PHASE															
TOTAL K.W. CONN.	3 PHASE LOADING KW PER PHASE			NOMINAL AMPS PER LINE WIRE											
				3 PHASE									1 PHASE		
	208, 240, & 480 VOLT			208 VOLT			240 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



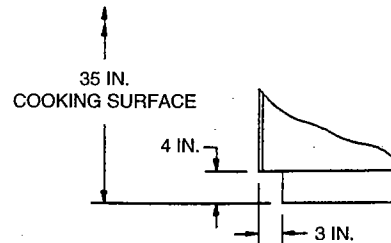
MODEL HDK40



MODEL HDK42



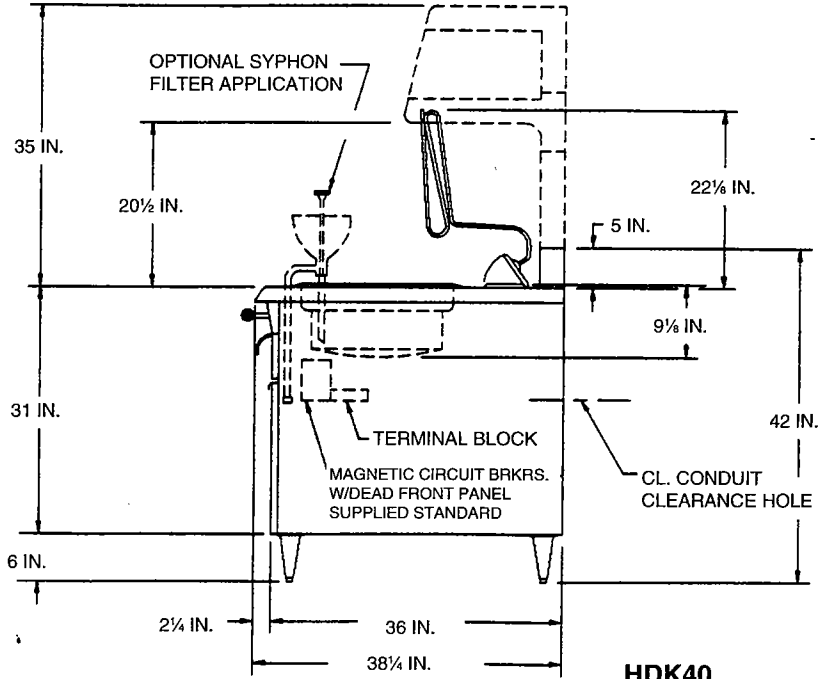
TOP VIEW



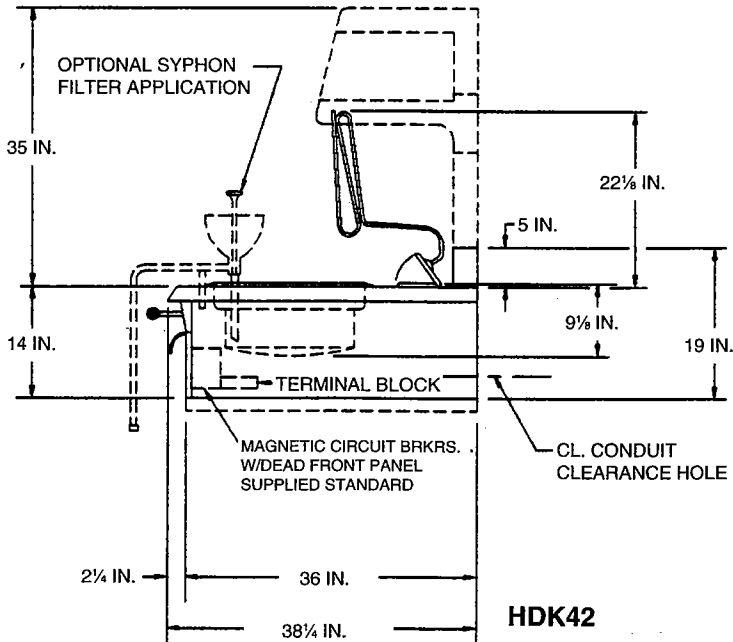
UNIT ON TOE BASE
(OPTIONAL)

HDK40 - HDK42 ELECTRIC FRYERS

GENERAL & DIMENSIONAL DATA



SIDE VIEW



SIDE VIEW

HDK40 - HDK42 ELECTRIC FRYERS



SPECIFICATIONS Listed by Underwriters Laboratories Inc and by National Sanitation Foundation

GENERAL: Model **HDK40** freestanding electric fryer is best suited for general purpose use. Model **HDK42** is modular.

CONSTRUCTION: Fryers have painted gray sides, aluminized back and a stainless steel front and top. Top is recessed and contains a spillage drain that leads to a front assessable spillage drawer. Fryers are full body type freestanding cabinet base storage units with front opening door. Models are standard with 6" stainless steel adjustable legs but can be requested without legs for masonry base installation at no extra charge. Models are equipped with a removable stainless steel 5" high matching backsplash. The fry kettle is of one piece 14 gauge stainless steel with a 2" deep cold zone for extended shortening life. Models are designed to use the Hobart siphoning device for cleaning and draining of shortening.

FRY TANK: Width: 14" (356), Depth: 16" (406)

FOAM COMPARTMENT: Width: 16¼" (413), Depth: 18¾" (476)

CONTROLS: Model is standard with solid state controls and fat melt cycle housed behind a stainless steel front control panel covered with a protective black polyester overlay message panel to facilitate the solid state controller package.

CAPACITY: 30 to 35 pounds of shortening can produce 62 lbs. of ¼" frozen to done french fried potatoes per hour.

ELECTRICAL: Standard voltage is 208 and 240 volts in single or three phase 12KW. Equipped with a safety temperature shut off device and a heat indicator light.

FRY TANK: Time to preheat to 350°F (21°C) 5 minutes input to maintain 350°F (21°C) 700 watts.

ACCESSORIES:

BASKETS

- Single twin baskets
5⅝" W x 13¾" L x 6" D

- Large single basket
13¾" W x 11½" L x 6" D
- Automatic basket lifts (HDK40)

OTHER

- Stainless steel left or right sides or back or any combination.
- Casters
- 4" toe base (HDK40)
- Stainless steel tank cover.
- Extra lift out fry container
- Hobart siphon and strainer bags

Net. Wt. Ship Wt.

WEIGHT: HDK40	210 lbs.	190 lbs.
HDK42	135 lbs.	115 lbs.

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



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LITHO IN U.S.A. (H-01)