

**HOBART**

FOOD EQUIPMENT

**HEF SERIES  
ELECTRIC FRYERS****HEF225 SERIES****25 lb. Capacity/Split  
Vats****HEF50 SERIES****50 lb. Capacity/Single  
Vats**

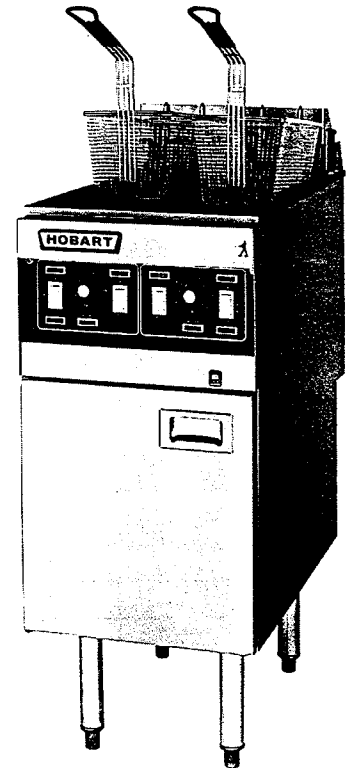
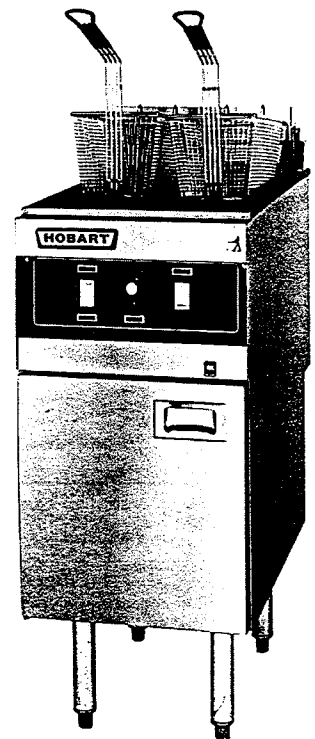
- **Heating elements** — Stainless steel and counter balanced for easy swing up and removal from vat.
- **Solid state control components** — Provides high reliability and temperature control.
- **Melt cycle** — Allows for controlled melting of solid shortenings.
- **Stainless steel** — Front, tops, sides, legs, fry kettle and rear basket hanger.
- **Heating element cycle light** — Indicates if elements are heating or if fryer has reached preset temperature.
- **Fast recovery** — Minimizes low oil temperatures and time; improves food quality and consistency while increasing production.
- **Dual high limit control** — Provided for each vat.
- **Production capacity** — Over 80 lbs of ¼" fries, frozen to done in one hour.
- **Removable crumb tray** — Traps large food particles and is easily removable for cleaning.
- **High density insulation** — Located on side and bottom of fry kettle to reduce heat and increase efficiency.

Specifications, Details and Dimensions on Reverse Side.

**CONSTRUCTION:** Stainless steel cabinets with stainless steel swing out door for storage. Mounts on 6" adjustable stainless steel legs. Front, top and shortening container are stainless steel. Stainless steel elements are counter balanced for easy swing up for removal and cleaning.

**CAPACITY:** Each split vat of model **HEF225** holds 25 lbs. of frying compound and operates as an independent fryer. Frying capacity per vat is 40 lbs. of ¼" frozen fries frozen to done per hour. Full vat model **HEF50** holds 50 lbs. of fry compound and has a production capacity of 80 lbs. of ¼" frozen to done fries per hour. Frying capacity per vat is 40 lbs. of ¼" frozen fries frozen to done per hour.

**CONTROLS:** Simplified solid-state electronic controls with integrated circuitry. Control switches and corresponding power on the heating indicator light displays are front mounted. The shortening container is 16 gauge stainless steel with satin glass peened finish. Oil level liners are stamped in the tank wall. A large 1" full port ball type drain valve is provided for each vat. Power on-off switch turns on power to the fryer causing heating indicator light to glow. Each vat has a fat melt feature with a cap function switch. Dual high limit controls are provided for each vat. The MELT/FRY switch can be depressed directly into the high temperature FRY position for liquid shortening or previously melted shortening. Or it can be depressed, first into the low-temperature MELT position for melting a solid block of shortening. While melting the shortening, the heating elements cycle ON and OFF for very short time cycles, keeping the temperature well below the shortening smoke point. The HEAT indicator light flashes ON and OFF with the heating elements. After seeing that the shortening is melting, the operator must press the MELT/FRY switch to FRY. Dual high limit controls are standard. Solid state temperature controls adjust from 200° F to 375° F (93° C to 190° C) to control each vat.

**HEF225****HEF50**

# HEF SERIES ELECTRIC FRYERS



### ACCESSORIES:

- Stainless steel fry tank cover (two for split vat).

### BASKETS

- Extra set of twin baskets (set of two) HEF225.
- Extra single large basket HEF50

### OPTIONS AT EXTRA COST

- Automatic basket lifts (not available on 480/60/3 models) not UL listed.
- Casters (one set for single or battery application).
- Frymate station model HEFO

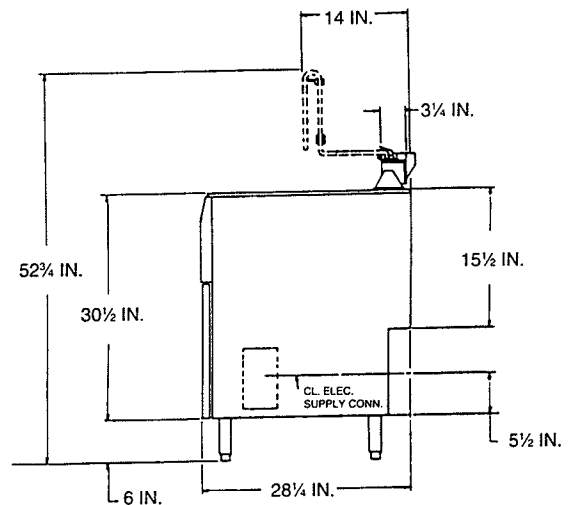
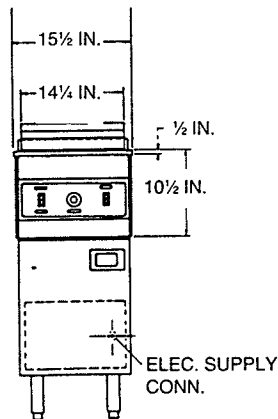
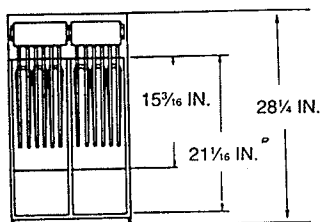
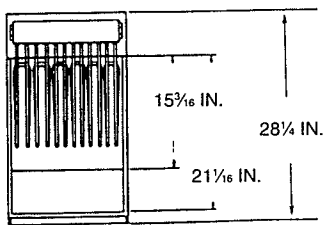
Net. Wt. Ship Wt.

WEIGHT: HEF225 188 lbs. 208 lbs.  
HEF50 173 lbs. 193 lbs.

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

HEF50 - SINGLE TANK				HEF225 - SPLIT TANK									
TOTAL KW CONN.	KW PER PHASE			TOTAL KW CONN.		3 PHASE LOAD, KW PER PHASE FOR EACH SPLIT TANK						WITH LF. & RT. TANKS BOTH ON: TOTAL AMPS PER LINE WIRE	
	X-Y	X-Z	Y-Z	LT.	RT.	LEFT			RIGHT				
16	5.35	5.35	5.35	8	8	X-Y	X-Z	Y-Z	X-Y	X-Z	Y-Z		
				16		2.66	2.66	2.66	2.66	2.66	2.66		
NOMINAL AMPS PER LINE WIRE				NOMINAL AMPS PER LINE WIRE SPLIT VAT									
VOLTAGE	X	Y	Z	X	Y	Z	X	Y	Z	X	Y	Z	
208V	44	44	44	22	22	22	22	22	22	22	22	22	
240V	38	38	38	19	19	19	19	19	19	19	19	19	
480V	19	19	19	9.6	9.6	9.6	9.6	9.6	9.6	9.6	9.6	9.6	

### DETAILS AND DIMENSIONS



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