



HDK91 - HDK92 ELECTRIC FRYERS

HDK91-FREESTANDING HDK92-MODULAR

SOLID STATE CONTROLS

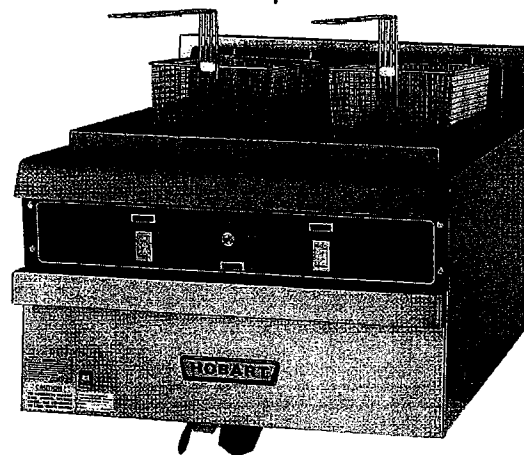
78 TO 82 LB. CAPACITY.

- **Heating elements** — Corrosion resistant swing up immersion type. Four per fryer rated at 5.25 KW each.
- **Solid state controls** — Provides high reliability, safety shut off and fat melt cycle.
- **Fry kettle** — 14" gauge stainless steel. Has 3½" deep cold zone for extending frying compound life.
- **Melt cycle** — Allows for controlled melting of solid shortenings.
- **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.
- **1" full port ball type drain valve** — For fry compound removal and filtering.
- **Twin fry baskets** — Have plastic coated handles for ease of handling.
- **Production capacity** — 105 lbs. of ¼" fries, frozen to done in one hour.
- **5" stainless steel backsplash** — Prevents grease splash out.

Specifications, Details and Dimensions Inside.



HDK91



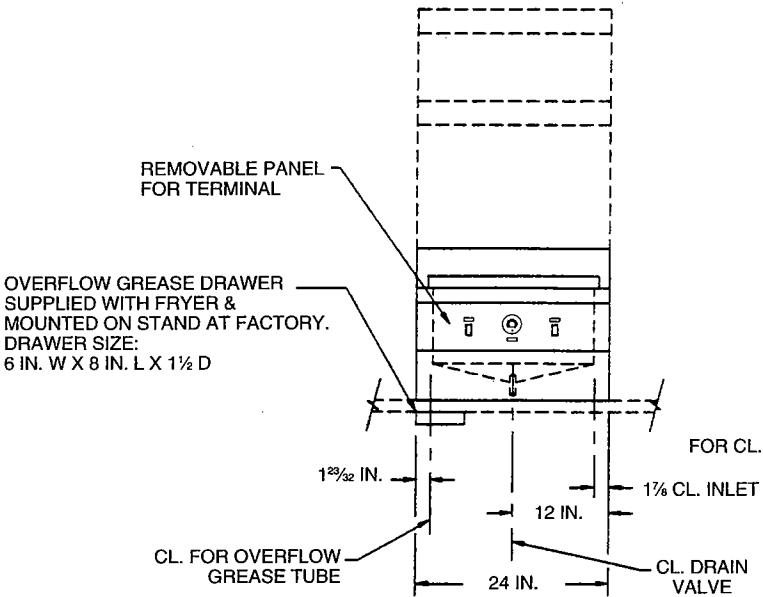
HDK92

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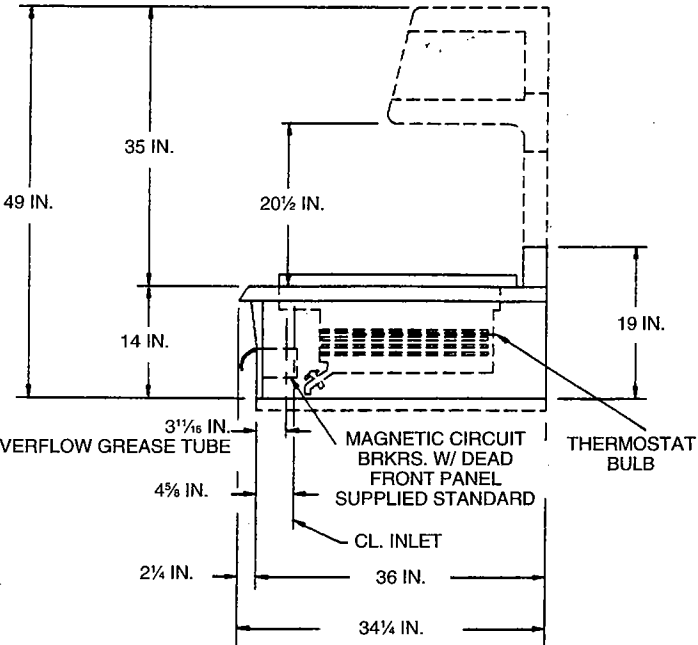
GENERAL & DIMENSIONAL DATA

FRYING GUIDE

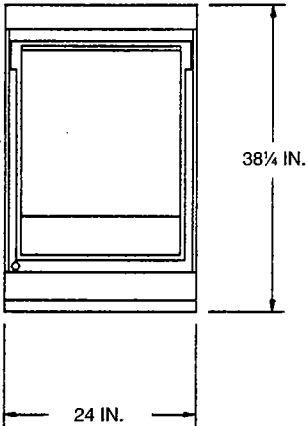
Production Capacity	lbs. per hr.	kg per hr.
Potatoes - Raw to Done	105	48
Chicken - Pieces	150	68
Fish - Raw	205	92
Fish - Frozen	105	48



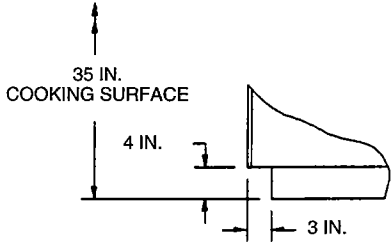
MODEL HDK92



SIDE VIEW



TOP VIEW



UNIT ON TOE BASE
(OPTIONAL)