

Frymaster®

HD50

HIGH EFFICIENCY GAS FRYERS



SCFHD250G

The ENERGY STAR® certified HD50 gas fryer is engineered for high-volume frying with rapid, controlled heat-up that protects oil quality and boosts kitchen efficiency. From French fries to bone-in chicken, it delivers consistent results with low idle costs and reduced gas consumption—making it a top performer in tube-type frying.

Smart Design for Cleaner Frying: Make quick work of high-sediment frying with a wide cold zone that traps debris away from the cooking area, preserving oil quality and food flavor. The sloped frypot bottom ensures fast draining and easy cleanup, keeping operations smooth and efficient.

Energy Efficiency that Translates to Savings: Frymaster's Thermo-Tube design provides an additional 2" of tube height and 36% more heat transfer surface area. This reduces the heat per square inch on the oil by 22%, for more efficient heat transfer and longer lasting oil life.

Efficiency that Delivers: HD gas fryers are built for high-volume performance with rapid, controlled heat-up, low idle costs, and minimal gas usage per pound of food cooked. These high-efficiency, tube-type fryers are the go-to choice for kitchens that demand speed, consistency, and savings.

Project _____
 Item _____
 Quantity _____ CSI Section 11400 _____
 Approval _____ Date _____

MODELS

HD150G
(no built-in filtration)

CFHD150G

SCFHD250G

SCFHD350G

SCFHD450G

OPTIONS / ADD-ONS

Stand-alone Spreader cabinet

Basket lifts

CONTROLLERS

Thermatron (standard)

CM3.5

3010

3000

SPECIFICATIONS	
OIL CAPACITY	50-lbs. (40 liters) PER FRYPOT
FRYING AREA	14" x 14" x 3.75" (35 x 35 x 8.9 CM) PER FRYPOT
POT TYPE	Tube
GAS TYPE	Natural Gas Propane Mix
PLUG	NEMA 5-15P
POWER	100,000 BTU/HR (CE - 27 KW NET) PER FRYPOT
STANDARD FEATURES	<ul style="list-style-type: none"> Thermo-Tube heat-transfer design Wide cold zone RTD 1° compensating temperature probe No electric connection required (only for HD150G with Millivolt controller) Built-in, manual filtration 1-1/4" to 1-1/2" full-port IPS ball-type drain valve Drain safety switch Combination gas valve with regulator Electronic ignition (only for CM3.5, Lane, 3010, and 3000 controllers) Melt cycle and boil-out mode Stainless steel frypot, door, and cabinet sides
STANDARD ACCESSORIES	<ul style="list-style-type: none"> (2) Twin baskets PER FRYPOT Basket hanger(s) Basket support rack(s) 6"-7" (15-17 cm) adjustable steel legs (HD150) Casters (all filter models)

Liter conversions are for liquid shortening @ 70° F



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DIMENSIONS	MODEL	OIL CAPACITY PER FRYPOT	OVERALL SIZE			DRAIN HEIGHT
			WIDTH	DEPTH	HEIGHT	
	HD150G	50-lbs. (40 liters)	15.8" (40.0 cm)	32.1" (81.5 cm)	46.3" (117.7 cm)	12.5" (31.8 cm)
CFHD150G	32.5" (82.4 cm)					
SCFHD250G	31.3" (79.4 cm)		34.4" (87.5 cm)	46.4" (117.9 cm)		
SCFHD350G	46.8" (118.7 cm)					
SCFHD450G	62.3" (158.1 cm)					

CRATED	MODEL	WEIGHT	WIDTH	DEPTH	HEIGHT	CU. FT.	CLASS
	HD150G	180-lbs. (82 kg)	22" (56 cm)	36" (91.4 cm)	47" (119 cm)	22	85
	CFHD150G	354-lbs. (161 kg)	43" (109 cm)	29" (74 cm)	55" (140 cm)	40	
	SCFHD250G	677-lbs. (307 kg)	53" (135 cm)	42" (107 cm)	53" (135 cm)	68	77.5
	SCFHD350G	1,083-lbs. (491 kg)	66" (168 cm)		55" (140 cm)	88	
	SCFHD450G	1,403-lbs. (636 kg)	83" (211 cm)		118		

Information is APPROXIMATE and may vary at time of shipment due to options/add-ons

GAS REQ.	GAS TYPE	INC. GAS PRESSURE	POWER
	NATURAL GAS	6" W.C.—14" W.C.	100,000 BTU/HR (CE - 27 KW NET) PER FRYPOT
	LIQUID PROPANE	9" W.C.—14" W.C.	

POWER	REGION	CONTROLS PER FRYPOT	FILTER PER FRYPOT	BASKET LIFTS PER FRYPOT
	DOMESTIC	1 A	8 A	3 A
	EXPORT	1 A	4 A	2 A

Plug is optional on all units shipped with a cord. Canada is an exception; and cord, where available, must have a plug attached.

Cord length and gauge as well as plug type and style available vary depending upon fryer model, voltage, kW, destination, and customer specifications. Consult local codes or contact factory.

GAS CONNECTION	
FRYPOTS	SIZE NPT
1	(1) 3/4"
2-4	(1) 1"

CLEARANCE INFORMATION

Front: 36" (91.4 cm) for servicing and proper operation.

Sides & Rear: 6" (15.2 cm) from any combustible material.

VENTILATION REQUIREMENTS

When installing any fryer, NFPA Standard No. 96 must be strictly followed.

NOTES

- **DO NOT CURB MOUNT**

HOW TO SPECIFY

Electric or gas, gas type (if applicable), pot type, energy output, oil capacity, number of frypots, controller, filtration type, and optional feature(s).

- **Elevation:** Must specify elevation if between 2,000 – 6,000 ft. (Fryer may not perform at optimum levels above 6,000 ft.)

WARRANTY

Frypot

1st year: Parts + Labor

2nd - 10th years: Parts Only

Controller

1 year: Parts + Labor

All Other Parts

1 year: Parts + Labor

