

**Commercial Gas Deep Fryer**

**HDF-120**

**SPECIFICATION SHEET**

**MODEL#: HDF-120**



**Choose GAS TYPE When Placing Order**

- ☐ **LPG**  
Liquid Propane Gas
- ☐ **NG**  
Natural Gas

**Capacity**

- 4 BURNERS ; TOTAL POWER=120,000BTU
- CAPACITY OF OIL TANK: 21.3-25L
- COOKING CAPACITY: 45-50lbs/20-22.5kgs

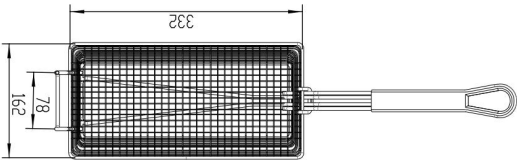
**MODEL # HDF-120**

**Features**

- Stainless steel for front,Left & Right & Back Galvanized
- SS439 fry tank
- V shape cold zone
- 1-1/4 ball type drain vavle
- With nickel plated rack
- Removable fry basket hanger for easy cleaning
- Robertshaw thermostat control with temp setting range from 200°F-400°F
- Robertshaw Hi-limit shut-off protector shuts off gas combination valve and standing pilot.

**Standard Accessories**

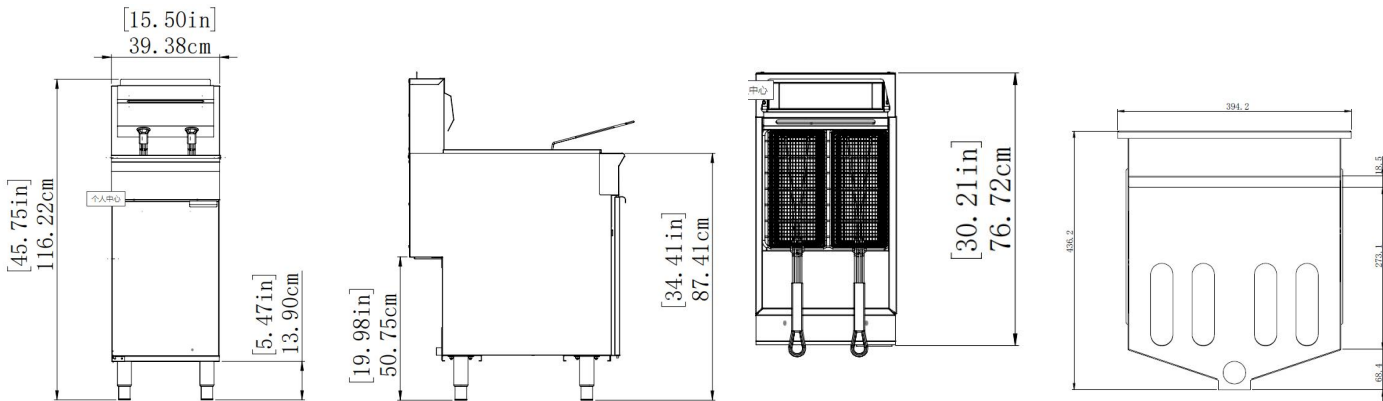
- Adjustable bullet leg
- Extending Oil tube for drain
- 2 fry basket



**Optional Accessories**

- 2 fixed, 2 lockable casters

**PRODUCT DIMENSION CHART      Model: HDF-120**



Model #	Product Dimension	Heat Power	Heating Burner	Gas Consumption:	Gas inlet Connection	N.W	G.W	Packing dimension
PDF-120B	15.57x30.12 x45.75 inch 395x765x1162mm	120,000 BTU/H	4	LPG: 1.36 (kg/h) NG: 3.156(kg/h)	3/4" BSP Male	66kg	78kg	820x460x1140mm



PARAMETERS SHEET

MODEL#: HDF-120

NOTES BEFORE USING

NOTICE

These installation procedures must be followed by qualified personnel or warranty will be void. Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc. states in its NFPA 96 latest edition that local codes are the “authority having jurisdiction” when it comes to installation requirements for equipment.

Gas Supply and Burner Information Supply pressure should be minimum of 4" W.C. for natural gas or 10" W.C. for propane.

The fryer comes with 3/4" NPT male connector on a 1/2" pipe.

Model #	Quan .of heating Tube	Power/Heating tube	Total Power	Gas type	Manifold pressure	Orifice Size
HDF-120	4	30000BTU/H	120000BTU/H	LPG	10"W/C	#39
HDF-150	5	30000BTU/H	150000BTU/H	LPG		#39

! WARNING

There must be adequate clearance between fryer(s) and construction. Clearance must also be provided in front for servicing and for operation.

Minimum Clearances:

From Combustible Construction

Sides	6 inches
Rear	6 inches

ALL GAS FLOOR MODEL FRYERS SHALL BE INSTALLED WITH AT LEAST A 16 INCH SPACE BETWEEN THE FRYER AND SURFACE FLAMES FROM ADJACENT EQUIPMENT. A FLAME GUARD IS ACCEPTABLE IF ALLOWED UNDER LOCAL CODE.

No additional side and rear clearance is required for service as the fryer is serviceable from the front.

WARNINGS

- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Read the installation and maintenance instructions thoroughly before installing or servicing this equipment. Have the equipment installed by a qualified installer in accordance with all federal, state and local codes.
- Do not install or use without all 4 legs.
- This equipment is for use in non-combustible locations only.
- Do not obstruct the flow of combustion and ventilation air.
- Do not spray controls or the outside of the equipment with liquids or cleaning agents
- Allow for hot parts to cool before cleaning or moving.
- This equipment should only be used in a flat, level position.
- Any loose dirt or metal particles that are allowed to enter the gas lines on this equipment will damage the valve and affect its operation.
- If you smell gas, follow the instructions provided by the gas supplier. Do not try to light the burner; do not use a telephone within close proximity.
- Never attempt to move grate while cooking.

PLEASE DO READ USER MANUAL CAREFULLY BEFORE USING THE EQUIPMENT