

Gas Fryers

The Central Edge: \$421 added value at no additional cost and is comprised of the following items:



Solstice™—50 & 90 lbs. Oil Capacity

Stainless steel tank, door, front, sides and backsplash. Integrated gas control valve acts as manual and pilot valve, pressure regulator, and prevents gas flow to main burner if pilot is out. Burner improves air/gas mixture for more efficient cooking with fewer BTU input of gas. No electricity required. 9" adjustable legs. 1 1/4" drain valve. 4"H tank. 34 3/8"D.

- Tube design
- +200°F to +400°F millivolt thermostat range
- **Model #440-908** is 110,000 BTU and cooks 88 lbs. of french fries per hour. 14"x14" fry area. Two 6 1/2"Wx13 1/2"Dx5 1/2"H oblong baskets included.
- **Model #440-909** is 140,000 BTU and cooks 120 lbs. of french fries per hour. 18"x18" fry area. Two 8 1/2"Wx17 1/4"Dx5 3/4"H oblong baskets included. Can be used as a chicken fryer if baskets are removed.



ONE YEAR PARTS AND LABOR WARRANTY, TEN YEAR PARTS WARRANTY ON TANK

FREE SHIPPING

Model#	Dual Capacity	WxH	Wt.	Your Cost
440-908	40-50 lb.	15 5/8"x55 1/16"	190#	\$1715.
440-909	70-90 lb.	19 5/8"x54 1/16"	216#	2735.

OPTIONS*

440-011	9" Casters, Two Locking	227.
275-008	SafetyQuik™ Disconnect Kit with 48" Hose	229.

*Must be ordered with equipment to qualify for free shipping

ANETS

35 to 100 lbs. Oil Capacity

Stainless steel front, door, trim, basket hanger, and frypot. Large 1 1/4" ball type full port drain valve. Hi-limit safety control turns off gas supply at 440°F. 6"H adjustable legs. 47 1/2"H.

- Tube design

- **Model #692-066** is 90,000 BTU in a 14"Wx14 1/2"D frying area with a +200°F to +400°F snap action millivolt thermostat control. Cooks 50 lbs. of french fries per hour.
- **Model #692-078** is 115,000 BTU in a 14"Wx14"D fry area with a +200°F to +400°F snap action millivolt thermostat control. Cooks 65 lbs. of french fries per hour.
- **Model #692-067** is 150,000 BTU in a 18"Wx18"D frying area with a +175°F to +375°F snap action millivolt thermostat control. Cooks 90 lbs. of french fries per hour.
- Includes two 8 1/2"Wx18"Dx6"H fry baskets



ONE YEAR PARTS AND LABOR WARRANTY, FIVE YEAR PRORATED FOR FRYPOT

FREE SHIPPING

Model#	Dual Oil Capacity	WxD	Wt.	Your Cost
692-066	35-43 lb.	15 1/2"x27 1/2"	145#	\$730.
692-078	43-50 lb.	15 1/8"x30 3/32"	160#	966.
692-067	70-100 lb.	19 1/2"x31"	200#	1418.

OPTIONS*

692-069	Set of Four Casters, Two Locking*	227.
275-008	SafetyQuik™ Disconnect Kit with 48" Hose	229.

*Must be ordered with equipment to qualify for free shipping

FRYMASTER

High Efficiency 35 lbs. Oil Capacity

Same cooking capacity as a 45 lb. fryer. Stainless steel frypot, front, door, backsplash/flue cover and cabinet sides. 6" heating tubes reduces flue heat loss by 27%. 6" adjustable steel legs. No electrical connection required.

- Tube design
- 70,000 BTU/hr
- Cooks 58 lbs. of french fries per hour
- 14"Wx13 3/4"Dx4 1/8"H fry area
- Two 5 7/8"Wx12 3/8"Dx6 5/8"H fry baskets
- Millivolt thermostat control system

May Qualify for Energy Saving Rebates. Contact your Product Consultant for details.



ONE YEAR PARTS AND LABOR, FIVE YEAR FRY POT WARRANTY

FREE SHIPPING



Model#	WxDxH	Wt.	Your Cost
300-087	15 1/2"x29 1/8"x44"	165#	\$1511.

VULCAN

Frymate™ Fryer Holding Station

18 gauge stainless steel cabinet can be added to the left, right or both sides of an existing fryer. Sloped drain top is dishwasher safe with removable grease collector. Four casters, two locking. 46 1/4"H overall with 36 1/4" working height. NSF listed.

- **Model #515-428:** compatible with most 35, 45, 50 and 65# fryers.
- **Model #515-429:** compatible with most 85# fryers.
- **Model #515-891:** food warmer accessory keeps food at a safe holding temperature while it is sitting in the Frymate™. 120V.



ONE YEAR LIMITED PARTS AND LABOR WARRANTY

FREE SHIPPING

Model#	WxD	Wt.	Your Cost
515-428	15 1/2"x30 1/8"	122#	\$1285.00
515-429	21"x34 3/8"	173#	1832.48
515-891	Food Warmer Accessory		1020.00

VULCAN

50 lbs. Oil Capacity

Free start up by Hobart Sales & Service. All stainless steel construction. Includes set of four 6" casters (two locking), tank brush, stainless steel crumb scoop and clean out rod. Behind the door millivolt thermostat controls. No electrical connection required.

- Tube design
- 120,000 BTU
- 75 lbs. french fries per hour
- 14"Wx14"D fry area
- Two 6 1/2"Wx13 1/4"Dx6"H fry baskets included
- +200°F to +400°F temperature range



ONE YEAR LIMITED PARTS AND LABOR WARRANTY, 10 YEAR LIMITED TANK REPLACEMENT WARRANTY

FREE SHIPPING

Model#	WxDxH	Wt.	Your Cost
515-402	15 1/2"x30 1/4"x47 1/8"	215#	\$3215.
515-192	15 1/2"x30 1/4"x47 1/8"	201#	3845.

OPTIONS

275-008	SafetyQuik™ Disconnect Kit with 48" Hose	229.
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there's more (way more!) online.

SEARCH FRYERS ON OUR SITE.

