



Call 1-800-221-4583  
or visit [www.frymaster.com](http://www.frymaster.com)

8700 Line Avenue  
Shreveport, LA 71106-6814, USA  
318-865-1711, fax 318-868-5987

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With Frymaster's HD Gas Fryers on your team, you are equipped to go the distance to experience higher energy efficiency and advanced performance results. State-of-the-art technology and decades of frying experience make this fryer a champion in your foodservice operation. It all adds up to back-of-the house performance for front-of-the house satisfaction — a winning formula for your operation.

## About Frymaster, LLC

Frymaster, LLC, a Manitowoc Foodservice company, is one of the world's leading manufacturers of commercial fryers for the foodservice industry. For more than 80 years, Frymaster has been providing premium equipment and world-class service to operators. Frymaster's technological innovation is driven by our Customer at the Core™ philosophy, continually pushing equipment performance to higher levels to achieve operating efficiencies, produce high-quality, great-tasting foods and return outstanding value to operators.

We build and service foodservice kitchens by understanding the foodservice business from the ground up. We feed our customers' business with operational insights, global foodservice trends, culinary expertise, outstanding aftermarket service and innovative ideas to keep their business healthy. Our unmatched portfolio of leading brands delivers state-of-the-art equipment and full kitchen systems built on operational understanding. This knowledge is why Manitowoc Foodservice is the only foodservice equipment company that can say we are **Fluent in Foodservice**.

Our best in class brands include: Cleveland, Convothor®, Dean®, Delfield®, Frymaster®, Garland®, Kolpak®, Koolaire®, Lincoln, Manitowoc® Beverage Systems, Manitowoc® Ice, Merco®, Merrychef®, Multiplex®, RDI Systems, Servend®, U.S. Range & Welbilt®



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# High-Efficiency Decathlon Gas Fryers

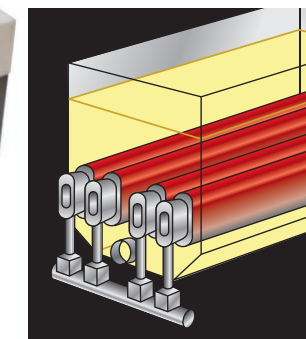
## Compete in the Race Against Energy Costs.



Tube-type design meets versatile frying needs



Ensures consistently great-tasting food



Thermo-Tube heat-transfer system saves energy



# Frymaster® High-Efficiency Decathlon (HD) Fryers: The MVPs of High Efficiency, Tube-Type Frying

Designed for High-Volume Frying and Maximum Efficiency.

Maximize your profits and make the most of your energy dollars with new, innovative design changes that have improved the water-boil efficiency of previous Decathlon Fryers **over 40%**. These units are ideal for everything from fries to bone-in chicken to other breaded products, and large-size menu items requiring more frying area. Rapid, yet controlled heat-up which minimizes oil breakdown, low idle costs, and low gas consumption per pound of food cooked make the HD Gas Fryers the MVPs of high-efficiency, tube-type frying!

## Energy Efficiency that Translates to Savings.

*Beat escalating energy costs.*

- Advanced gas flow and heat-transfer designs improve water-boil efficiency **40+%** over previous Decathlon models.
- Enhanced Thermo-Tube heat-transfer elements, including a larger oil interface and new baffle design — make the most of every Btu, efficiently transferring the fryer’s energy input into the oil. With less heat going unused up the flue and into the kitchen, HD Gas Fryers save energy dollars and keep the kitchen cooler.
- Instant and controlled response to changes in cooking loads lowers gas consumption per pound of food cooked.
- High-production cooking capacity and fast recovery to meet high-volume peak demands are maintained, while realizing energy savings.
- ENERGY STAR® rating on HD50 model validates fuel efficiency and ensures energy-saving rebates qualification.

## Oil Quality Protection to Go the Distance.

*Extend oil life and produce consistently great-tasting foods — a winning combination that satisfies customers.*

- A larger heat-transfer area than previous Decathlon models reduces the heat per square inch needed to attain and maintain desired cooking temperatures, which reduces the oil’s heat load and, ultimately, the breakdown of the frying oil.
- Precise temperature control during heat-up and recovery protects oil from high heat damage.
- The wide cold zone traps sediment away from the cooking area, safeguarding the quality of the oil and the foods being cooked.
- Easy clean-up features such as a forward sloped bottom, 1-1/4” to 1-1/2” full port drain valve, 3” drain line, and, a built-in filtration option allow quick oil and sediment draining. These features also support routine frypot cleaning and oil filtration, key practices that extend oil life and maintain food quality.



- Delivers exceptional energy efficiency
- Provides high production capability
- Offers a state-of-the-art, premium heat-transfer system
- Ensures tight, highly responsive temperature control
- Maintains oil quality for extended oil life
- Aligns with “green” and sustainability initiatives

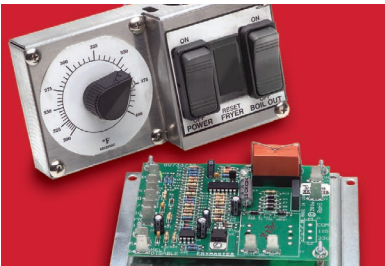
## Versatility and Durability to Outdistance the Competition.

*Go for the gold with high-performance components and simplicity of design.*

- Thermatron solid-state temperature control system ensures pinpoint response to 1° temperature changes, plus and minus, allowing the fryer to respond instantly to changes in load conditions.
- Proprietary stainless steel baffles and reliable, built-to-last, high-efficiency burners keep maintenance to a minimum.
- Variable cooking depths, from 4” to 6”, accommodate a wide variety of frying needs.
- Multiple customization options allow you to combine two or more units into a battery. Add an optional built-in filtration system, a computer or basket lifts to further ensure ultimate control of product consistency.

## HD Fryer Standard Features:

- Exclusive, high-efficiency, Thermo-Tube heat-transfer system
- Thermatron solid state temperature control system
- Wide cold zone
- Stainless steel frypot, front, door and sides



Thermatron solid state control system ensures precise temperatures



Safeguards oil and food quality



Enhanced tube and baffle design drives efficiency

## Meet the Star Players in the HD Gas Fryer Series:

FRYER	Btu/hr.	FRYPOT OIL CAPACITY	COOKING DEPTH
HD50G	95,000	50-lbs. (25 liters)	4”
HD60G	125,000	80-lbs. (40 liters)	4”