C.S.I. Section 11400

HG85CF WITH KLEENSCREEN PLUS® FILTRATION SYST

# HOBART

701 S Ridge Avenue, Troy, OH 45374 1-888-4HOBART • www.hobartcorp.com

# 1HG85CF WITH KLEENSCREEN **PLUS® FILTRATION SYSTEM**

#### STANDARD FEATURES

- Computer control with digital character display. Completely programmable with 10 menu driven product keys. Adjusts from 200° to 390°F. User selectable melt modes. Automatic boil out modes. Programmable Celsius and Fahrenheit temperature scales.
- Boil Out ByPass<sup>™</sup> for easy removal of boil out solution.
- Drain valve interlock switch shuts burners off automatically when filtering or discarding shortening.
- 6" casters adjustable 2 locking, 2 non-locking.
- Electronic ignition on computer control fryers.
- Drawn (seamless) 18 gauge, stainless steel filter pan. 100 lbs. capacity. Dishwasher safe.
- Paperless stainless steel filter screen filters from both sides = 462 sq. inches. Complimentary 3 pack of micro filtration fabric envelopes filter area = 515 sq. inches.
- 1/3 H.P. motor and pump circulates frying compound at a rate of 8.0 gallons per minute.
- Patented solenoid activated one touch push button switch to engage pump motor.
- High temperature discard hose for flushing and discarding shortening.
- ½" I.D. ¾" O.D. rear gas connection.
- 1¼" full port drain valve.
- Primary crumb catch basket.
- Tank brush, stainless steel crumb scoop and clean-out rod.
- 120 volt, 50/60 Hz, 1 phase.
- One year limited parts and labor warranty.
- 10 years limited fry tank warranty.

## SPECIFY TYPE OF GAS

- Natural Gas
- Propane Gas

#### SPECIFY ALTITUDE

- ☐ Natural Gas above 2,000 ft.
- ☐ Propane Gas above 3,000 ft.

#### MODEL

☐ 1HG85CF with KleenScreen PLUS® Filtration System – Built-in filter system for 1HG85CF Series Fryer

### **ACCESSORIES**

- ☐ Stainless steel tank cover doubles as a work top.
- ☐ Micro-filtration fabric envelopes 6 filters/per package
- □ "Add-On" Frymate™ VX21S field installed.
- □ Twin basket lifts factory installed
- Single basket lifts factory installed
- Extra set of twin baskets
- Single basket
- ☐ 10" stainless steel removable splash guard field installed
- ☐ Flexible gas hose with quick disconnect.

Specifications, Details and Dimensions on Reverse Side.









# 1HG85CF WITH KLEENSCREEN **PLUS® FILTRATION SYSTEM**



**SPECIFICATIONS** 

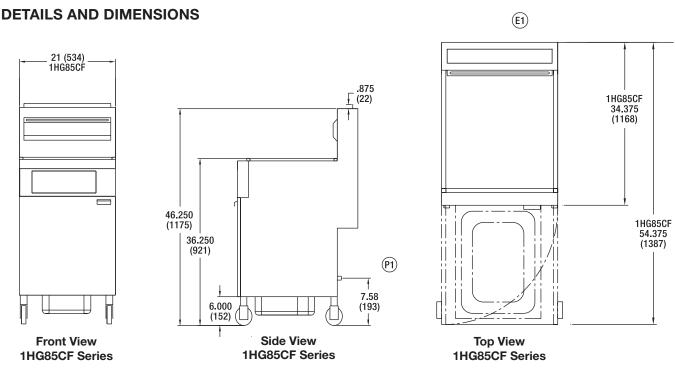
85-90 lbs. capacity gas fryer, Hobart Model No. 1HG85CF. Stainless steel cabinet. Set of four 6" adjustable casters 2 locking, 2 non-locking. Stainless steel fry tank with five heat exchanger tubes with a large "V" shaped cold zone. 11/4" full port ball type drain valve. Twin fry baskets with plastic coated handles. 150,000 BTU/hr. input. Computer control with digital character display. Completely programmable with 10 menu driven product keys. Adjusts from 200° to 390°F. User selectable melt modes. Automatic boil out modes. Programmable Celsius and Fahrenheit temperature scales. Patented Built-in KleenScreen PLUS® filter system, that accommodates one 85 lb. fryer. Filter pan is constructed of 18 gauge stainless steel. 1/3 H.P. motor/pump circulates hot frying compound at the rate of 8 gallons per minute, activated by a patented "hands free" solenoid push button. Each filter comes standard with paperless stainless steel mesh filter screen plus a complimentary package of KleenScreen PLUS® Micro-Filtration Fabric Envelopes. 1HG85CF comes on casters with a high temperature discard/flush hose, primary crumb catch basket, tank brush, scoop and clean-out rod. Drain valve interlock switch turns fryer's burners off when drain valve is opened. Standard with tank brush, stainless steel crumb scoop and clean-out rod. Requires 120 volt, 50/60 Hz, 1 phase power supply. CSA design certified. NSF Listed.

#### **IMPORTANT**

- 1. A combination valve with pressure regulator is provided with this unit.
  - Natural Gas 4.0" (102 mm) W.C. Propane Gas 10.0" (254 mm) W.C.
- 2. An adequate ventilation system is required for Commercial Cooking Equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
- 3. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible construction.
- 4. All models require a 16" (407 mm) minimum clearance to adjacent open top burner units.
- 5. This appliance is manufactured for commercial installation only and is not intended for home use.

#### **SERVICE CONNECTIONS:**

- (P1) 1/2" I.D. 3/4" O.D (12.7/19.0 mm ) NPT common rear gas connection.
- 120 volt, 60 Hz, 1 phase electrical connection (filter pump).



| MODEL   | FILTER PAN<br>CAPACITY | FILTER AREA<br>SCREEN/<br>FABRIC ENVELOPE | MOTOR              | PUMP        | ELECTRIC/<br>AMPS | ELECTRIC<br>POWER        |
|---------|------------------------|---|--------------------|-------------|-------------------|--------------------------|
| 1HG85CF | 100 lbs.               | 462 sq. in.<br>515 sq. in.                | ⅓ H.P.<br>1750 RPM | 8 gal./min. | 115V<br>5.0A      | 115V<br>50/60 Hz<br>1 Ph |

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.