



HD-Series Gas Fryers

A Professional Line of Commercial Cooking Equipment

Models: TEKDF-40-NG/LP, TEKDF-50-NG/LP,
TEKDF-75-NG/LP

EQUIPMENT THAT DOMINATES
For Culinary Professionals



TEKDF-40-NG/LP



TEKDF-75-NG/LP

HD-Series Gas Fryers

The Professional line of cooking equipment from CULITEK is a must have for any foodservice commercial kitchen. HD-Series Gas Fryers are perfect for making French fries, chicken tenders, mozzarella sticks, and more. Equipped with heavy-duty burners that are optimized for high gas efficiency and a standby pilot for fast ignition. Its self-reset high temperature limiting device helps to maintain consistent temperatures, while the safety valve has an automatic voltage stabilizing function for added protection. Stainless steel construction makes this deep fryer corrosion-resistant and easy to clean. Fryers are available in 40-, 50-, and 75-pound oil capacities with choice of either liquid propane gas or natural gas. ETL Listed and ETL Sanitation, these units are backed with a 1-year parts and labor, and a limited 5-year tank warranty.

Fryer System

- Heavy-duty burners with a standing flame, standby pilots
- Safety valve automatically stabilizes the flame in case of emergency

Construction

- Easy to clean and maintain stainless steel exterior and interior
- Welded stainless steel tank
- 3/4" NPT rear gas connection and pressure regulator
- Robert Shaw components
 - Self-reset, high temperature limiting device ensures safe functioning
 - Gas valve
 - Thermostat maintains temperature range between 200°F and 400°F

Fryer Features

- Oil cooling zone in the bottom of the tank captures food particles, extending oil life
- Basket hooks provide a convenient way to hang the fry basket out of the oil, as well as drain excess oil from food

Standard Accessories

- Two (2) nickel-plated baskets, with wire mesh crumb screen, come with coated cool-to-touch handles, ensuring you never get burned
- Four (4) casters
- Natural gas or liquid propane.

STANDARD FEATURES

- Stainless steel interior and exterior
- Welded stainless steel tank
- Heavy-duty burners, optimized for high gas efficiency
- Thermostat range of 200°F to 400°F
- High temperature limiting switch acts as a secondary safety device when the electric thermostat fails.
- Safety valve with automatic voltage stabilizing function
- Standby pilot for fast ignition
- Oil cooling zone in the bottom of tank captures food particles
- Comes with nickel-plated baskets with coated handles
- Comes standard with four casters
- Comes in natural gas or liquid propane gas



Attention CA Residents PROP 65 WARNING

This product can expose you to chemicals, including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm.

For more information, go to
www.P65warnings.ca.gov

MADE IN CHINA

RESIDENTIAL: Culitek assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

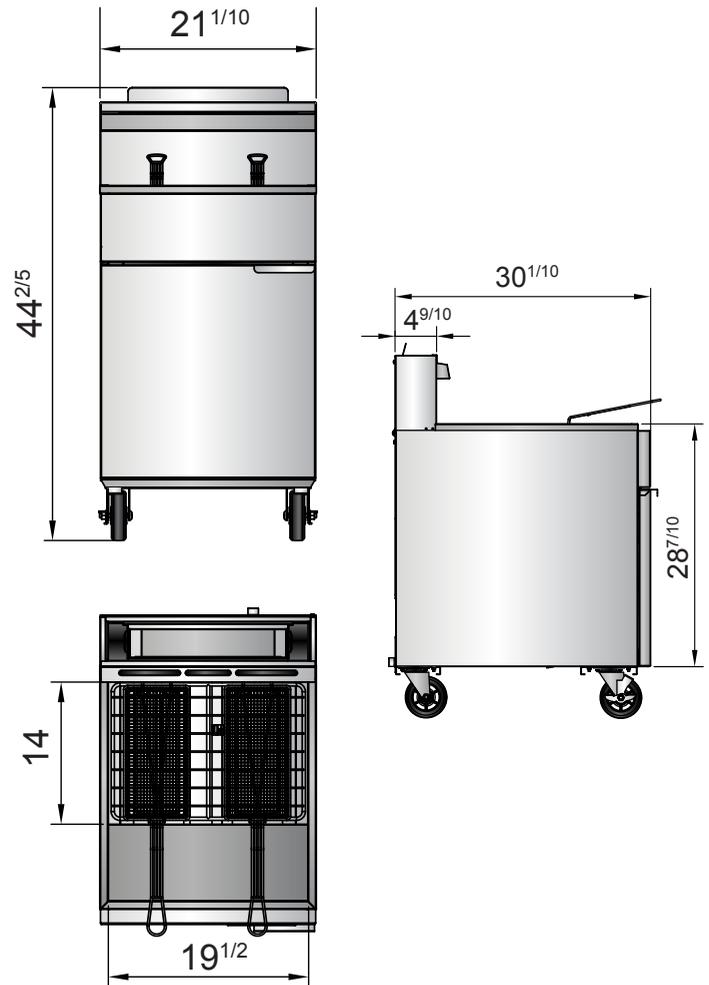
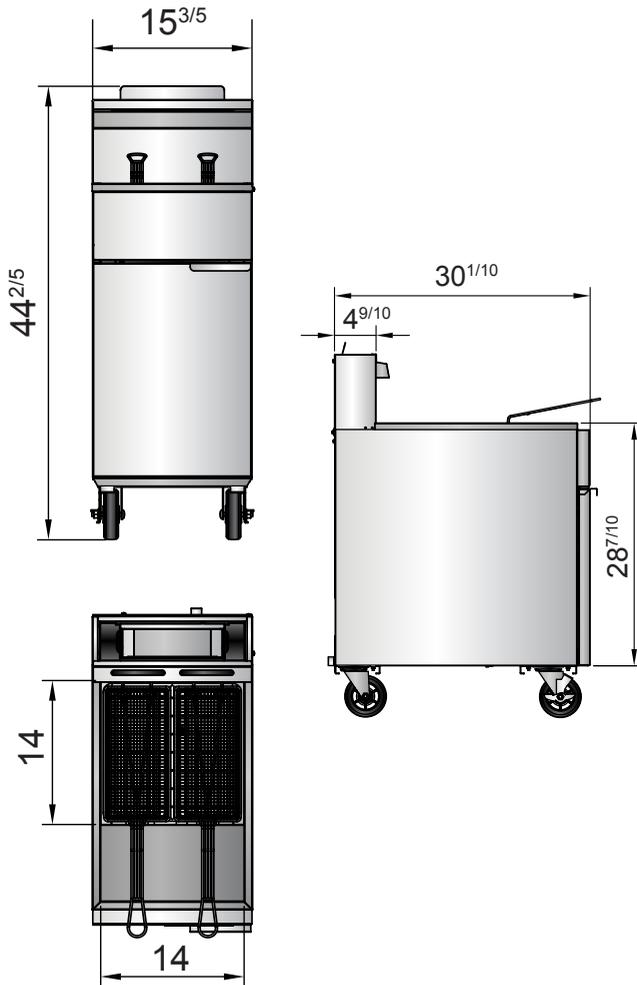


HD-Series Gas Fryer Specifications

A Professional Line of Commercial Cooking Equipment

**TEKDF-40-NG/LP
TEKDF-50-NG/LP**

TEKDF-75-NG/LP



GAS FRYERS	TEKDF-40-NG TEKDF-40-LP	TEKDF-50-NG TEKDF-50-LP	TEKDF-75-NG TEKDF-75-LP
Total BTU (Natural Gas)	102,000	136,000	170,000
Total BTU (Propane Gas)	90,000	120,000	150,000
Oil Capacity (lbs)	40	50	75
Number of Burners	3	4	5
Overall Dimensions (in)	15 ³ / ₄ "W x 30 ¹ / ₁₀ "D x 44 ² / ₅ "H	15 ³ / ₄ "W x 30 ¹ / ₁₀ "D x 44 ² / ₅ "H	21 ¹ / ₁₀ "W x 30 ¹ / ₁₀ "D x 44 ² / ₅ "H
Number of Fry Baskets	2	2	2
Net Weight	131	143	168
Gross Weight	160	171	200
Shipping Dimensions (in)	20"W x 35"D x 49"H	20"W x 35"D x 49"H	26"W x 35"D x 49"H