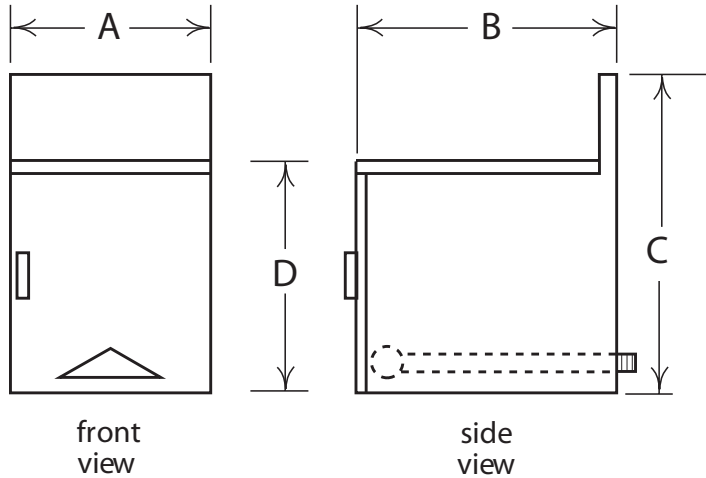




JOB \_\_\_\_\_ Item # \_\_\_\_\_

# Counter Model TUBE FRYERS HC Series



14HC



## Standard Features, Benefits & Options

**CONSTRUCTION:** Easy cleaning, corrosion resistant stainless steel finish, welded with aluminized inner framing. Triple flue design for cooler and more efficient operation. Installation clearances for non-combustible surfaces are 2" on sides & 6" in the rear, combustible surface clearances are 6" & 6". Hinged front door panel protects controls.

**CONTROLS:** Snap Action thermostat for fast recovery, 100% safety shut off with built in pressure regulator, high limit control for back-up safety, automatic standing pilot and brass burner valves. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

**TANK:** Easy cleaning, corrosion resistant stainless steel tube type tank for maximum surface heat transfer. Stainless steel tube radiant inserts for increased efficiency and rapid recovery. Deep cold zone allows food particles to sink below tubes reducing shortening breakdown and taste transfer as well as extending the life and quality of fryer shortening. 1" gate valve for rapid draining.

**BASKETS:** Two heavy duty, nickel plated wire baskets. Permanently affixed hanger rack firmly suspends loaded baskets out of frying vat.

**ACCESSORIES:** Single large baskets, stainless steel tank covers, gas hoses, cleaning supplies, equipment stands and casters.

SPECIFICATIONS			
Model		10HC	14HC
Width "A"	in.	11	15
	cm	27.9	38.1
Depth "B"	in.	22	26
	cm	56	66
Height "C"	in.	24.5	27.5
	cm	62	69.9
Height "D"	in.	18.5	16.5
	cm	47	42
Approx. Ship Weight	lbs.	110	150
	kgs.	50	68
Total BTU		60,000	90,000
TANK INTERIOR			
Width	in.	10	14
Height (to tube)	in.	8	8
Length	in.	15.875	18
FRYER TANK FILL CHART GUIDE			
Gallons		3.5 & up to 4	5
Liters		13 / 15	19
Pounds		27 / 31	40
Kilograms		12 / 14	21

NOTICE: In an ongoing effort of product development & improvement, Comstock-Castle reserves the right to change specifications and product design without notice. Such modifications do not entitle the buyer to corresponding changes or replacements for previously purchased equipment.



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