

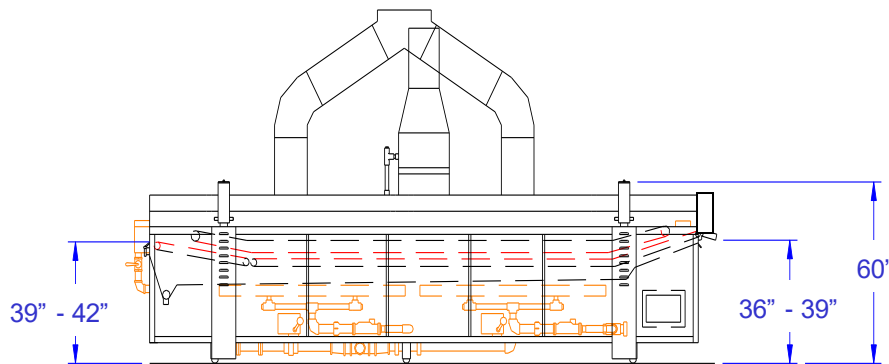
# STEIN · DSI

## HPF-II Fryer

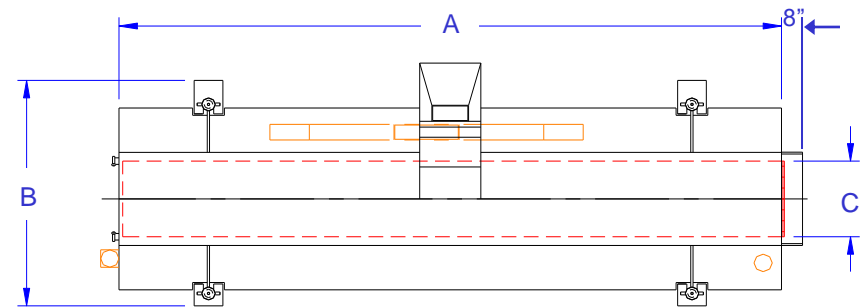


- High production capabilities
- Two zone temperature control
- Insulated hood
- Enclosed burner system
- Available with ProTouch Controls

| MODEL               |        | 2415  | 2419   | 3415  | 3419   | 3423  | 3428  | 4015  | 4019   | 4023  | 4028  |
|---------------------|--------|-------|--------|-------|--------|-------|-------|-------|--------|-------|-------|
| A Length            | Inches | 224.5 | 266.25 | 224.5 | 266.25 | 314.5 | 374.5 | 224.5 | 266.25 | 314.5 | 374.5 |
| B Width             | Inches | 77.5  | 77.5   | 87.5  | 87.5   | 87.5  | 87.5  | 94    | 94     | 94    | 94    |
| C Belt Width        | Inches | 26    | 26     | 36    | 36     | 36    | 36    | 42    | 42     | 42    | 42    |
| D Usable Belt Width | Inches | 24    | 24     | 34    | 34     | 34    | 34    | 40    | 40     | 40    | 40    |



(ELEVATION VIEW)



(PLAN VIEW)

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## HPF-II Fryers

| MODEL                                    |                | 2415        | 2419  | 3415  | 3419        | 3423        | 3428   |      |
|--|----------------|-------------|-------|-------|-------------|-------------|--------|------|
| OIL CAPACITY<br>Minimum: (1" above belt) | Gal.           | 231         | 297   | 304   | 364         | 434         | 571    |      |
|  | Lbs.           | 1502        | 1930  | 1976  | 2363        | 2819        | 3712   |      |
| Maximum                                  | Gal.           | 310         | 370   | 407   | 487         | 580         | 742    |      |
|  | Lbs.           | 2015        | 2405  | 2646  | 3166        | 3772        | 4824   |      |
| Gas Models:                              | No. Tubes      | 47          | 60    | 47    | 60          | 74          | 90     |      |
| Max Burner Cap. @ 6" WC                  | BTU/Hr (000's) | 1,900       | 2,330 | 2,300 | 2,800       | 3,500       | 4,200  |      |
| Vent Fans<br>@ 1" SP                     | Steam          | CFM         | 1200  | 1500  | 1500        | 1900        | 1900   | 3000 |
|  |                | HP          | 0.5   | 1     | 1           | 1           | 1      | 2    |
|  | Flue           | CFM         | 600   | 1500  | 1500        | 1900        | 1900   | 3000 |
|  |                | HP          | 0.33  | 1     | 1           | 1           | 1      | 2    |
| Combustion Blower                        | RPM: 3450      | HP          | 5     | 5     | 5           | 7.5         | 7.5    | 7.5  |
| Level Pump                               | RPM: 1700      | HP          | 0.5   | 0.5   | 0.5         | 0.5         | 0.5    | 0.5  |
| Main Conveyor                            | RPM: 1700      | HP          | 0.5   | 0.5   | 0.5         | 0.5         | 0.5    | 0.5  |
| Sediment Conveyor                        | RPM: 1700      | HP          | 0.25  | 0.25  | 0.25        | 0.25        | 0.25   | 0.25 |
| Total Amps with Electric Drive           |                |             | 12    | 14    | 14          | 18          | 18     | 21   |
| Cooking Oil Supply Tank                  | Gallons        | 533         | 533   | 850   | 850         | 850         | 1200   |      |
|  | Dia.           | 52          | 52    | 66    | 66          | 66          | 72     |      |
|  | Height         | 77          | 77    | 75    | 75          | 75          | 87.25  |      |
| Crating Dimensions<br>(Approx)           | Length         | 228         | 270   | 235   | 270         | 320         | 384    |      |
|  | Height         | 82          | 82    | 82    | 82          | 82          | 82     |      |
|  | Width          | 72          | 72    | 90    | 90          | 90          | 90     |      |
| Gross Shipping Weight                    | Lbs.           | 8,000       | 9,000 | 9,000 | 11,000      | 11,000      | 13,000 |      |
| Utility Drawing                          |                | 082-11-0289 |       |       | 082-01-1036 | 082-01-1055 |        |      |

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# **STEIN · DSI**

## **HPF-II Fryers**

| <b>MODEL</b>                             |           |                | <b>4015</b> | <b>4019</b> | <b>4023</b> | <b>4028</b> |
|--|-----------|----------------|-------------|-------------|-------------|-------------|
| OIL CAPACITY<br>Minimum: (1" above belt) |           | Gal.           | 350         | 420         | 501         | 659         |
|  |           | Lbs.           | 2275        | 2726        | 3257        | 4284        |
| Maximum                                  |           | Gal.           | 470         | 562         | 670         | 857         |
|  |           | Lbs.           | 3055        | 3653        | 4356        | 5571        |
| Gas Models:                              |           | No. Tubes      | 47          | 60          | 74          | 90          |
| Max Burner Cap. @ 6" WC                  |           | BTU/Hr (000's) | 2,600       | 2,330       | 3,950       | 4,800       |
| Vent Fans<br>@ 1" SP                     | Steam     | CFM            | 1500        | 1900        | 1900        | 3000        |
|  |           | HP             | 1           | 1           | 1           | 2           |
|  | Flue      | CFM            | 1500        | 1900        | 1900        | 3000        |
|  |           | HP             | 1           | 1           | 1           | 2           |
| Combustion Blower                        | RPM: 3450 | HP             | 7.5         | 7.5         | 7.5         | 7.5         |
| Level Pump                               | RPM: 1700 | HP             | 0.5         | 0.5         | 0.5         | 0.5         |
| Main Conveyor                            | RPM: 1700 | HP             | 0.5         | 0.5         | 0.5         | 0.5         |
| Sediment Conveyor                        | RPM: 1700 | HP             | 0.25        | 0.25        | 0.25        | 0.25        |
| Total Amps with Electric Drive           |           |                | 18          | 18          | 18          | 21          |
| Cooking Oil Supply Tank                  |           | Gallons        | 850         | 850         | 1200        | 1200        |
|  |           | Dia.           | 66          | 66          | 72          | 72          |
|  |           | Height         | 75          | 75          | 87.25       | 87.25       |
| Crating Dimensions<br>(Approx)           |           | Length         | 235         | 270         | 320         | 384         |
|  |           | Height         | 82          | 82          | 82          | 82          |
|  |           | Width          | 98          | 98          | 98          | 98          |
| Gross Shipping Weight                    |           | Lbs.           | 11,000      | 12,000      | 12,000      | 12,000      |
| Utility Drawing                          |           |                | 082-01-0577 | 082-01-0808 |             | 082-01-0583 |

# **STEIN • DSI**

## **HPF-II Fryers**

### **Standard Features:**

Main Product Conveyor includes 2-in-1 feature which adjusts up for breaded products and down for light batter-fry products  
Insulated Hood  
Automatic level system with S.S. pump  
Product Conveyor 3/8 pitch S.S. wire belt  
Hydraulic Drive on Product Conveyor and Sediment Conveyors  
Standard frying time: 20 Sec. To 2.5 Mins.  
Screw Jack Lift System, Hydraulic driven  
Machine Mounted CO<sub>2</sub> Parts  
Oil Mist Eliminator  
Process Time Indicator

### **Optional:**

Top Submerger  
Sediment Conveyor  
Product Conveyor with:  
    Tempura Mesh Belt Infeed  
    Tempura Teflon Slat Infeed  
    Tempura Carbon Steel Slat Infeed  
CO<sub>2</sub> Off Machine Mounted & Reserve  
Steam Vent Fan and Flue Vent Fan  
Electric Conveyor & Hood Lift  
Floating Sediment Removal  
Temperature Chart Recorder  
UpperDuct Work  
ProTouch  
U.L. Approval  
Standard Spare Parts Kit

*Specifications are subject to change without notice.  
Built to USDA equipment guidelines*

*Stein•DSI Technical Service Department  
Review Date: 10/1/99*