

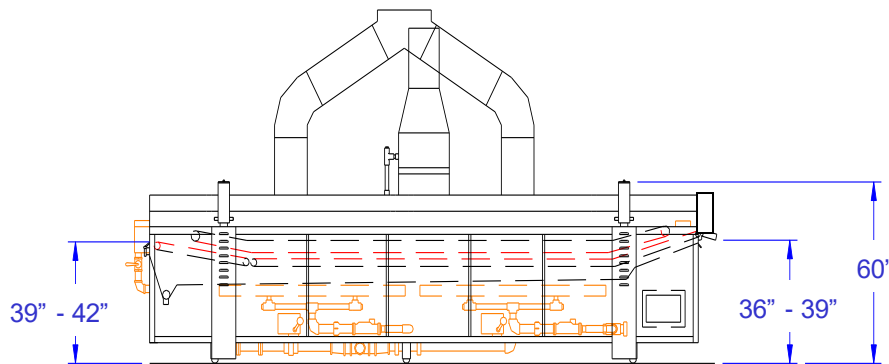
# STEIN · DSI

## HPF-II Fryer

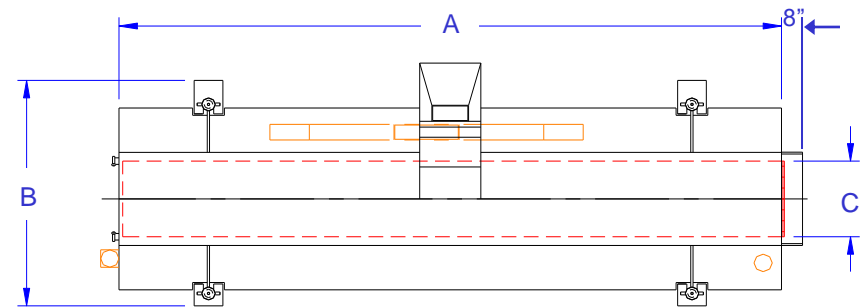


- High production capabilities
- Two zone temperature control
- Insulated hood
- Enclosed burner system
- Available with ProTouch Controls

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 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 @ 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 (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		

Continued....

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## **HPF-II Fryers**

<b>MODEL</b>			<b>4015</b>	<b>4019</b>	<b>4023</b>	<b>4028</b>
OIL CAPACITY 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 @ 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 (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

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## **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*