



Built-in Filtration System for H55 Gas Fryer Batteries

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

Built-in Filtration System for H55 Gas Fryer Batteries

Models

- | | | |
|-----------------------------------|----------------------------------|----------------------------------|
| <input type="checkbox"/> FMPH155* | <input type="checkbox"/> FPPH355 | <input type="checkbox"/> FPPH555 |
| <input type="checkbox"/> FPPH255 | <input type="checkbox"/> FPPH455 | <input type="checkbox"/> FPPH655 |

*Includes spreader cabinet. Adding a spreader cabinet to any model, changes it from FPP to FMP.



FPPH255CSC
Shown with optional CM3.5 controllers

Standard Features

- 50-lb (25 liter) oil capacity
- Space-saving filter which fits inside fryer cabinet housing two full or qualifying split frypots in two left most cabinets of the battery
- Large capacity filter pan design is lightweight for easy removal
- Filter pan designed on rails to clear floor mats for easy cleaning
- Sloped drain pan leaves minimal residue oil behind after filtering
- Large 3" (8.0 cm) round drain line allows oil to drain freely
- Filter cycle is complete from start to finish in less than 5 minutes, while other frypots in the system are in use
- Filters up to 6 fryers in one battery
- Six or more fryers/cabinets ship in two cartons
- 1-1/4" (3.2 cm) drain valve standard on full frypots

- 1" (2.5 cm) drain valve standard on split frypots
- Drain safety switch on all Frymaster filter system fryers
- Rear oil flush
- 1/3 H.P. filter motor
- 4 GPM (15 LPM) pump
- Stainless steel crumb catcher
- Filter starter kit
- Casters

Filtration Options & Accessories

- External oil discharge -- call Customer Service for availability
- SDU for oil disposal

See H55 gas fryer spec sheet for fryer options

See Frymaster domestic price list for other available options and accessories.

Specifications

Designed for trouble-free filtering of fryer batteries without wasting valuable space

Frymaster's renowned, built-in filtration system puts filtration where it's most convenient to use -- right within the fryer battery -- eliminating the need for additional floor and storage space.

The filtering process is fast and easy, encouraging frequent filtering -- a critical part of maximizing oil life, especially with trans-fat free oils. It is also sequential, so one fryer may be filtered while the others are still in use. It is engineered with features that allow added convenience, easier serviceability and allows for using three different filter mediums with one pan.

This system is enhanced with a gravity draining system that allows residual oil to drain into the filter pan so that drain lines

are always open. The filter, housed beneath two Frymaster fryers or one fryer and a spreader, is capable of filtering up to six fryers, individually, without having to be moved from fryer to fryer, saving valuable labor. One fifty-pound fryer can be filtered in about four minutes, while other fryers in the battery keep on cooking.

This filter comes standard with a powerful 4 GPM pump to maximize filtering efficiency and minimize clogging. Large sump with secure hold-down ring ensures proper vacuum and superior oil filtration. The stainless steel filter pan slides out easily over floor mats and uneven floor tiles.

Filtration process is two steps:

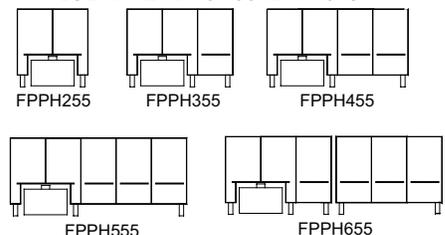
Step one: open drain valve, open return valve to activate filter pump.

Step two: close drain valve; close return valve to turn off pump.



Approved for Australia

BUILT-IN FILTRATION COMBINATIONS

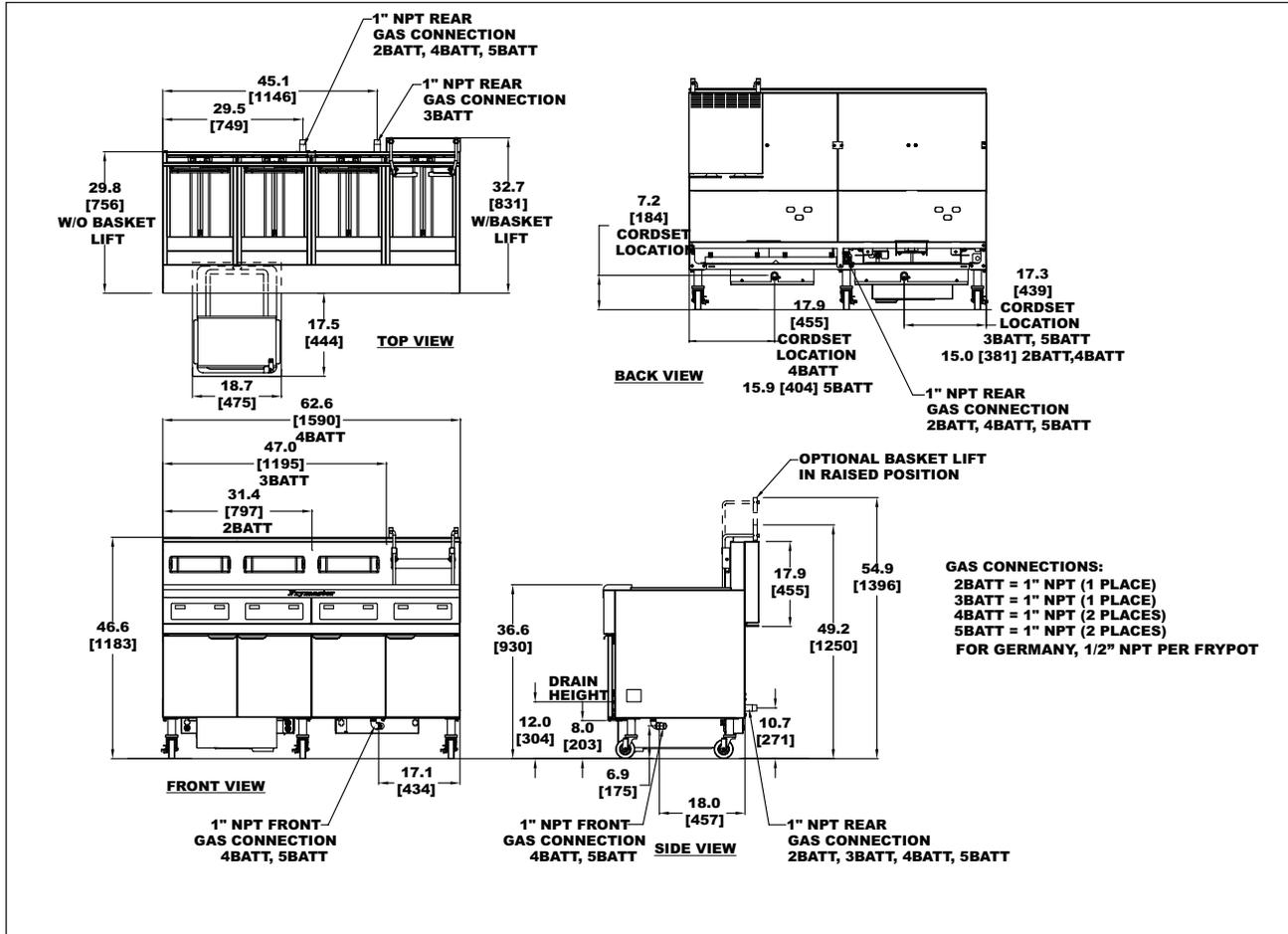


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Bulletin No. 818-0436
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GAS CONNECTIONS:
 2BATT = 1" NPT (1 PLACE)
 3BATT = 1" NPT (1 PLACE)
 4BATT = 1" NPT (2 PLACES)
 5BATT = 1" NPT (2 PLACES)
 FOR GERMANY, 1/2" NPT PER FRYPOT

DIMENSIONS (FP FILTER ONLY IS 25-1/2" W X 16" D X 12-1/2" H)

FP FILTER WITH FRYERS								
MODEL NO.	DRAIN HEIGHT	NET WEIGHT	SHIPPING INFORMATION					
			WEIGHT	CLASS	CUBE	DIMENSIONS (cm)		
						W	D	H
FMPH155	10-1/4" (26.1 cm)	446 (202 kg)	490 (222 kg)	85	52.84	38" (96.5)	44-1/2" (113.0)	54" (137.2)
FPPH255	10-1/4" (26.1 cm)	500 lbs. (227 kg)	544 (247 kg)	77.5	52.84	38" (96.5)	44-1/2" (113.0)	54" (137.2)
FPPH355	10-1/4" (26.1 cm)	675 lbs. (306 kg)	723 lbs. (328 kg)	77.5	74.39	53" (135.9)	44-1/2" (113.0)	54" (137.2)
FPPH455	10-1/4" (26.1 cm)	858 lbs. (390 kg)	908 lbs. (412 kg)	77.5	100.12	72" (189.2)	44-1/2" (113.0)	54" (137.2)
FPPH555	10-1/4" (26.1 cm)	1,018 lbs. (462 kg)	1,093 lbs. (496 kg)	77.5	120.98	87" (22.1)	44-1/2" (113.0)	54" (137.2)
FPPH655	10-1/4" (26.1 cm)	1,108 lbs. (503 kg)	1,353 lbs. (614 kg)	77.5	*2 @ 74.39 ea.	*2 @ 53" ea. (135.9)	*2 @ 44-1/2" ea. (113.0)	*2 @ 54" ea. (137.2)

*Six or more fryers/cabinets ship in two cartons.

POWER REQUIREMENTS FOR FILTER ONLY
Domestic: 120V 8 A; **Export/CE:** 220V - 250V 5 A

NOTES:
 Contact Customer Service at 1-800-221-4583 inside USA; +1-318-865-1711 outside USA for other voltages.
 FOR FRYER SPECIFICATIONS, FEATURES AND OPTIONS. SEE INDIVIDUAL SPEC SHEETS.

CLEARANCE INFORMATION
 A minimum of 24" (61 cm) should be provided at the front of the unit for servicing and proper operation, and 6" (15.2 cm) between the sides and rear of the fryer to any combustible material.

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