



FootPrint PRO Filtration for Performance Gas Fryers

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

Models

- | | | | | |
|---------------------------------|---------------------------------|---------------------------------|---------------------------------|---------------------------------|
| <input type="checkbox"/> FPP235 | <input type="checkbox"/> FPP435 | <input type="checkbox"/> FPP635 | <input type="checkbox"/> FPP345 | <input type="checkbox"/> FPP545 |
| <input type="checkbox"/> FPP335 | <input type="checkbox"/> FPP535 | <input type="checkbox"/> FPP245 | <input type="checkbox"/> FPP445 | <input type="checkbox"/> FPP645 |



Model FPP245EC

Standard Features

- Large capacity filter pan design is light weight for easy removal
- Filter pan designed on rails to clear floor mats
- Ample cleaning space when filter pan is removed
- Space saving -- saves hood expense, floor space
- Convenient -- self contained so you can filter more often
- Labor Saving -- the filtering process is as easy as 1, 2, 3.
- Increased diameter on oil pick-up tube prevents clogging
- Fast, safe, easy to operate
- Automatic, hands-off filtration

- Stainless steel construction
- 1/3 H.P. motor
- 1 box of 25 prepackaged applications of Filter Magic® powder
- 1 box of 25 sheets Filter Magic® paper
- Stainless steel crumb catcher

Options & Accessories

- Magnesol filter leaf
- Filter brush
- Fryer's friend
- External oil discharge -- **MUST** be ordered when equipment order is placed. Specify rear or front disposal
- See individual fryer specification sheets for fryer options

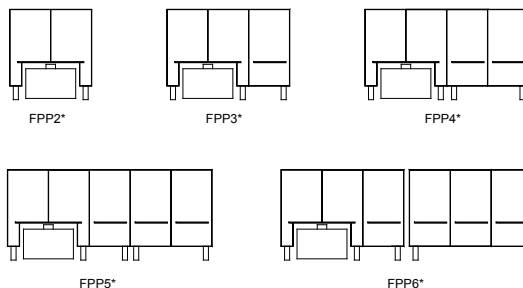
Specifications

Frymaster's FootPrint® PRO Filtration System is specifically designed to reduce operational expenses by eliminating the need for additional floor and storage space and extending the useful life of shortening, while ensuring quality fried products. It is engineered with features that allow convenient use, easier servicing and the ability to use three different filter mediums with one pan.

This unit utilizes gravity to drain oil into the filter pan leaving drain lines free of residual oil. The filter process is as easy as: 1. Switch off the fryer. 2. Open drain valve; 3. Start filter pump. No special training is required, nothing hot or messy to handle. The filter, housed beneath two or more FootPrint-ready gas fryers, is capable of filtering up to six fryers, individually, without filter movement from fryer to fryer, saving valuable labor. Fifty pounds of oil can be filtered in about three minutes, while other fryers in the battery continue cooking.

FootPrint's automatic, hands-off operation is fast and easy, encouraging frequent filtering which extends shortening life.

FOOTPRINT PRO FILTRATION COMBINATIONS



*Substitute 35 or 45.



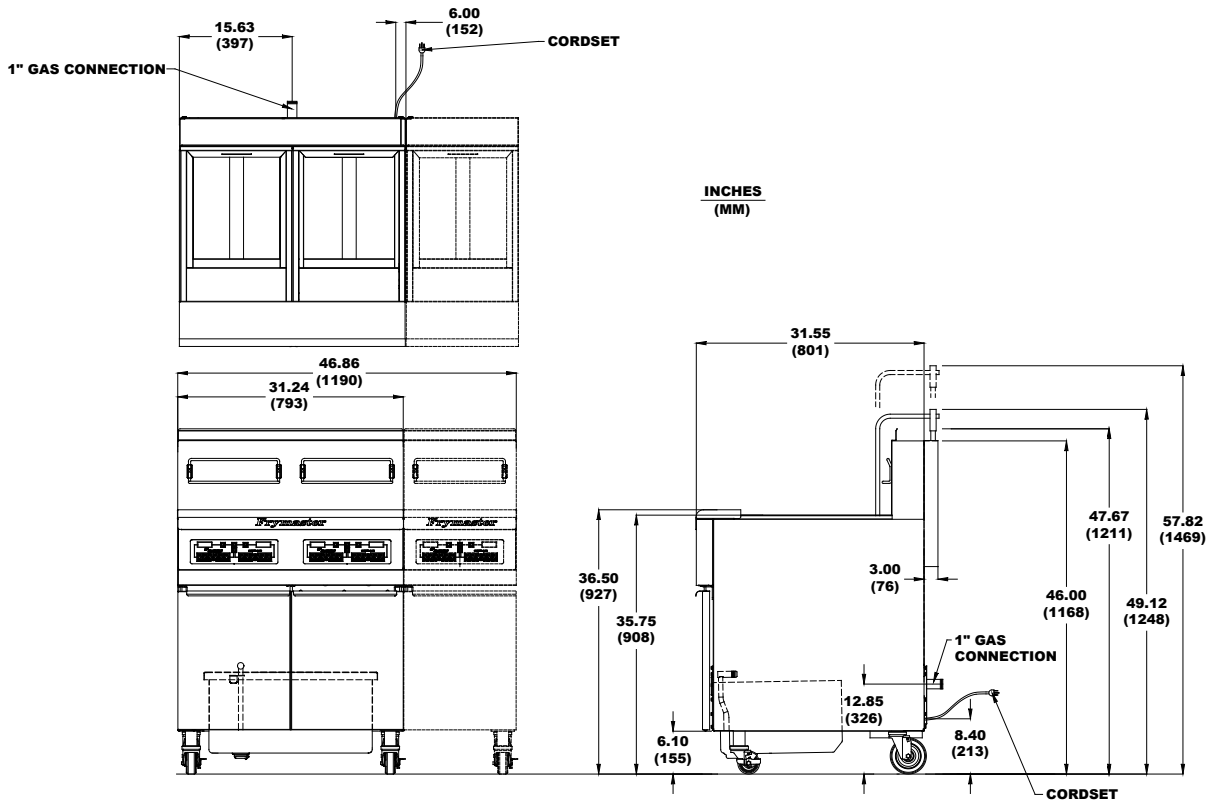
8700 Line Avenue 71106
 P. O. Box 51000 71135-1000
 Shreveport, LA USA

Tel: 318-865-1711
 Tel: 1-800-221-4583
 Fax: 318-868-5987
 E-mail: info@frymaster.com

www.frymaster.com
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Enodis®

FootPrint PRO Filtration for Performance Gas Fryers



DIMENSIONS (FP FILTER ONLY IS 12.50" H X 25.50" W X 16.00" L)
FP FILTER WITH FRYERS

MODEL NO.	DRAIN HEIGHT	NET WEIGHT	SHIPPING INFORMATION					
			WEIGHT	CLASS	CUBE	DIMENSIONS		
						H	W	L
FPP2*	10.6" (269 mm)	500 lbs. (227 kg)	544 lbs. (247 kg)	77.5	52.84	54" (1372 mm)	38" (965 mm)	44.50" (1130 mm)
FPP3*	10.6" (269 mm)	675 lbs. (306 kg)	723 lbs. (328 kg)	77.5	74.39	54" (1372 mm)	53.50" (1359 mm)	44.50" (1130 mm)
FPP4*	10.6" (269 mm)	858 lbs. (390 kg)	908 lbs. (412 kg)	77.5	100.12	54" (1372 mm)	72" (1829 mm)	44.50" (1130 mm)
FPP5*	10.6" (269 mm)	1018 lbs. (462 kg)	1093 lbs. (496 kg)	77.5	120.98	54" (1372 mm)	87" (2210 mm)	44.50" (1130 mm)
FPP6*	10.6" (269 mm)	1108 lbs. (503 kg)	**1353 lbs. (614 kg)	77.5	**2 @74.39 ea.	**2 @54" ea. (1372 mm)	**2 @54" ea. (1372 mm)	**2 @44.50" ea. (1330 mm)

*Substitute 35 or 45.

**6 fryers in battery require 2 separate cartons.

NOTES

AMPERAGE FOR FILTER ONLY -- Filter Motor --
Domestic: 120V 60 Hz (9.0 AMP)

Export: 220V-240V 50/60 Hz (4.5 AMP)
Contact factory for other voltages

FOR FRYER SPECIFICATIONS, FEATURES, AND
OPTIONS, SEE INDIVIDUAL SPEC SHEETS

8700 Line Avenue 71106
P. O. Box 51000 71135-1000
Shreveport, LA USA

Tel: 318-865-1711
Tel: 1-800-221-4583
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E-mail: info@frymaster.com

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