



FootPrint PRO® Filtration System for HE Gas Fryers

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

FootPrint PRO Filtration System for HE Gas Fryers

Models

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



FPPH255

Standard Features

- Filter pan design easy-to-clean -- saves time
- Large capacity filter pan is lightweight for easy removal
- Filter pan designed on rails to clear floor mats
- Ample under-fryer cleaning space when filter pan is removed
- Sloped drain pan leaves minimal shortening residue behind after filtering
- Increased diameter on oil pick-up tube prevents clogging
- Sleek, rounded styling enhances aesthetics and allows easier cleaning
- Large 3-inch round drain line creates 13% more capacity for oil to drain freely

- Stainless steel alloy construction extends long frypot life even longer
- 1/3 H.P. motor
- Stainless steel crumb catcher
- 1 box of 25 prepackaged applications of Filter Magic® powder
- 1 box of 25 sheets of Filter Magic paper

Filtration Options & Accessories

- 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

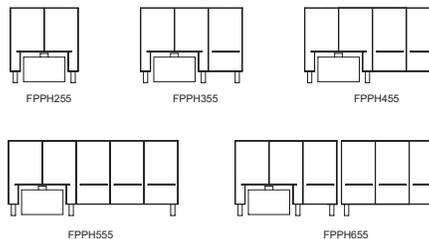
Frymaster's renowned, patented built-in FootPrint PRO Filtration System puts filtration where it's most convenient to use -- right within the fryer battery -- eliminating the need for additional floor and storage space.

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 FootPrint-ready gas 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.



FOOTPRINT PRO FILTRATION COMBINATIONS

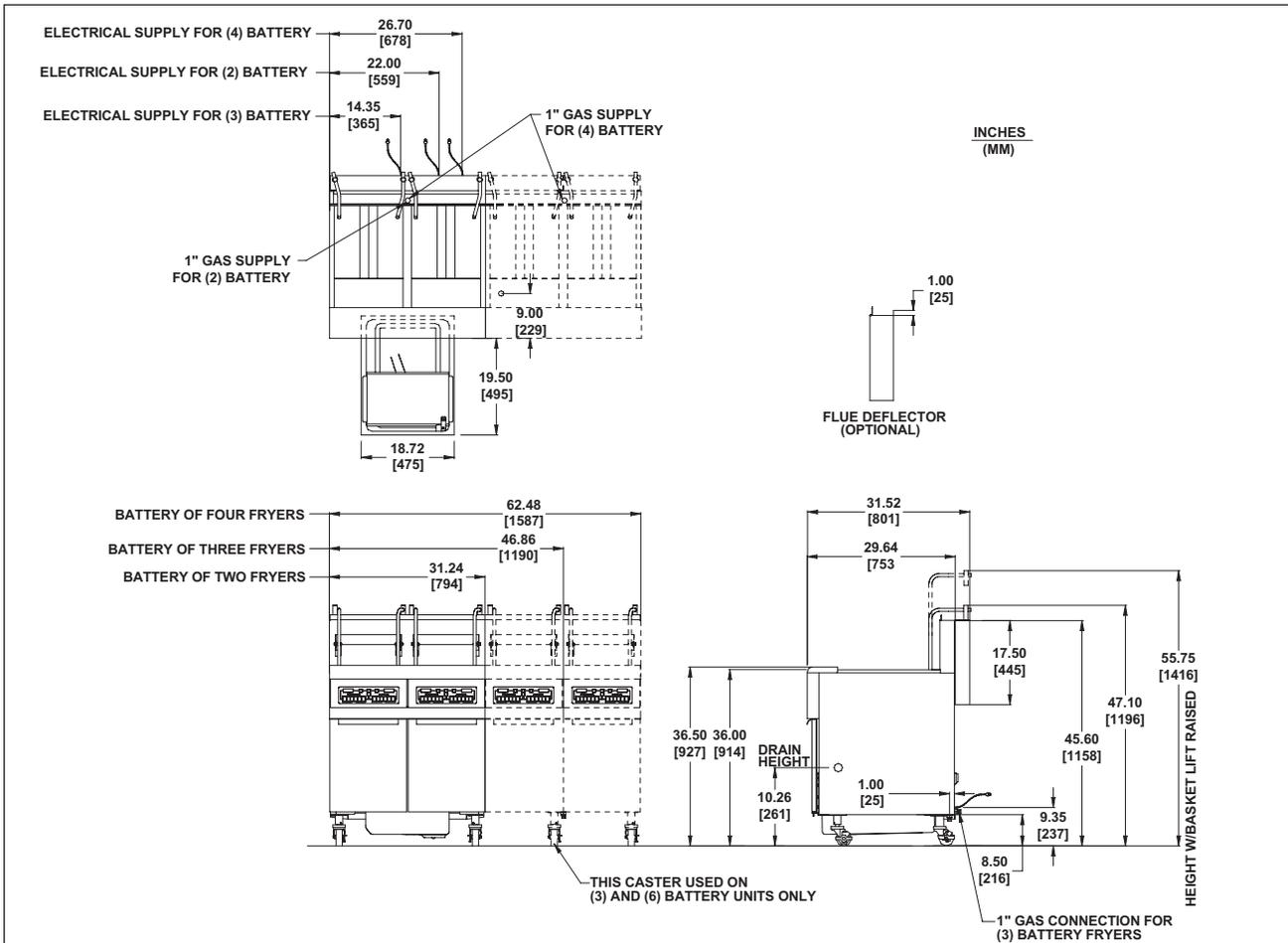


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Enodis®



DIMENSIONS -- INCHES (mm) (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
FMPH155	10.26" (261 mm)	490 (222 kg)	446 lbs. (202 kg)	85	52.84	54" (1372 mm)	38" (965 mm)	44.50" (1130 mm)
FPPH255	10.26" (261 mm)	500 lbs. (227 kg)	544 lbs. (247 kg)	77.5	52.84	54" (1372 mm)	38" (965 mm)	44.50" (1130 mm)
FPPH355	10.26" (261 mm)	675 lbs. (306 kg)	723 lbs. (328 kg)	77.5	74.39	54" (1372 mm)	53.30" (1359 mm)	44.50" (1130 mm)
FPPH455	10.26" (261 mm)	858 lbs. (390 kg)	908 lbs. (412 kg)	77.5	100.12	54" (1372 mm)	72" (1829 mm)	44.50" (1130 mm)
FPPH555	10.26" (261 mm)	1,018 lbs. (462 kg)	1,093 lbs. (496 kg)	77.5	120.98	54" (1372 mm)	87" (2210 mm)	44.50" (1130 mm)
FPPH655	10.26" (261 mm)	1,108 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. (1130 mm)

NOTES:
 AMPERAGE FOR FILTER ONLY -- Filter Motor -- Domestic: 120V 60 Hz (7.5 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.

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