



FPH55 and FPH55-2 Gas Fryers

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

Models

FPH55

FPH55-2



Shown with optional computer

Standard Features

- Self-contained FootPrint® filter -- extends oil life, saves money
- Electronic ignition/infrared burners -- no pilot to light -- saves time
- Open-pot design -- deep cold zone -- Easy to clean which helps reduce carbon buildup ensuring better tasting food
- Deep cold zone traps sediment out of cooking areas
- Centerline, solid state 1° action sensor/controller responds quickly to cold foods placed in either basket ensuring uniformly-cooked product
- Boil-out mode -- for easy cleaning

Options & Accessories

- Basket lifts
- Multi-product computer
- Casters (2 on back only)
- Frypot cover
- Sediment tray
- Screen-type basket support rack
- Fish plate
- Full size basket in lieu of twin
- Quick disconnect
- Back up controller

Specifications

Single high efficiency fryers with FootPrint® Filtration

The FPH55 is a single, high efficiency (H55) gas fryer with a FootPrint filter contained beneath it. For maximum overall efficiency, the FPH55 combines high volume, fuel efficient frying with convenient, labor-saving filtration.

The FootPrint filter requires no additional floor or storage space. This hands-off filtering system is enhanced to set new standards for cost savings, safety, ease of operation and dependability. The entire filtering operation is automatic and takes three minutes to complete. FootPrint filtration makes frequent filtering simple and safe, extending the life of expensive shortening to reduce operating costs and yield high-quality, good-tasting products.

This single FootPrint filtration system operates on 80,000 BTU/hr. (20,151 kcal/hr.) (23.4kW). The frying area is 14" x 15" (356 x 381 mm), and the maximum shortening capacity is 50 lbs. (25 liters*). It features a solid state controller that assures product consistency and a centerline temperature sensor for quick sensing of temperature drops caused by cold food placed in the cooking area. Infrared power burners direct

infrared heat on a large heat transfer area for rapid recovery to frying temperature, yielding more product with less fuel consumption.

The open-pot design has no hard-to-clean tubes, and can be thoroughly cleaned by hand. The deep cold zone traps crumbs and sediment from the frying area. These particles are trapped in the cold zone where they do not carbonize, contaminate shortening or cling to fried foods. The standard rear flush feature moves sediment to the front drain valve for easy and thorough removal. A Power Shower feature can be substituted for the front flush feature at time of order

Each side of the FPH55-2 (split pot) fryer operates on 40,000 BTU/hr. (10,076 kcal/hr.) (11.7 kW), has a maximum shortening capacity of 25 lbs. (12 liters*), and has a frying area of 6-1/2 x 15 inches (165 x 381 mm). This fryer has all of the features and options of the FPH55 and gives the operator the ability to cook different foods simultaneously.

*Liter conversions are for solid shortening @ 70°F.



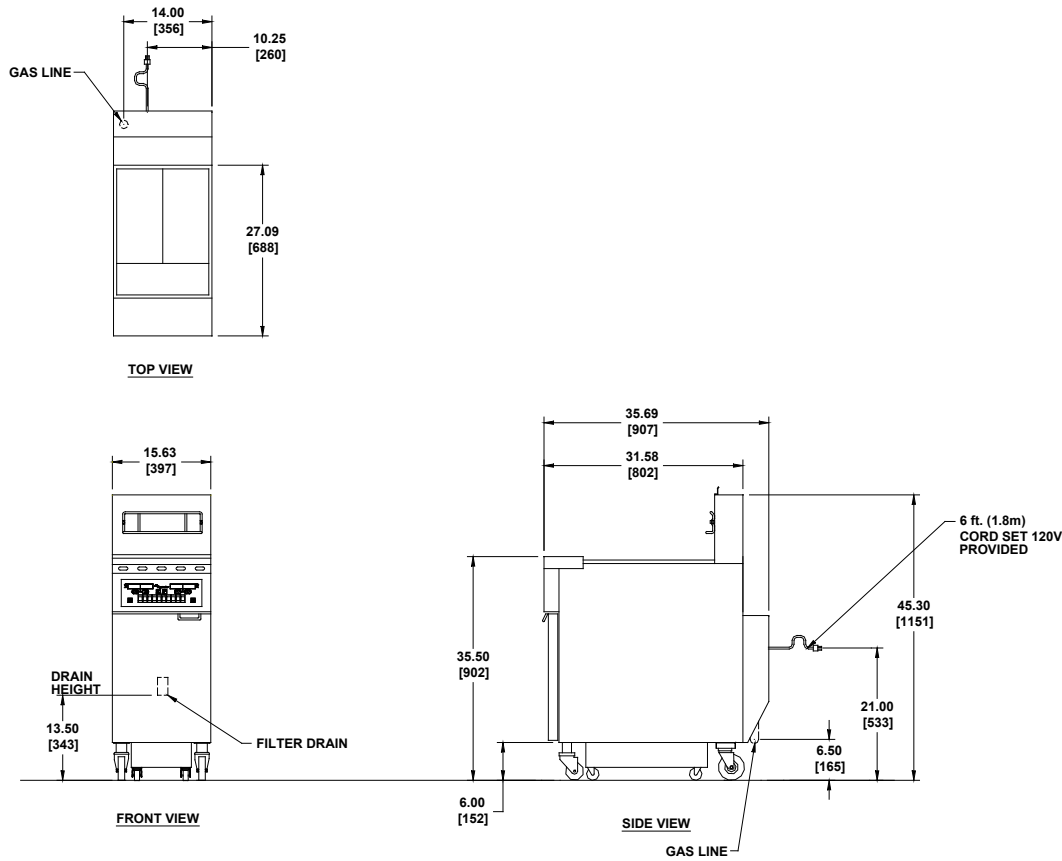
FPH55 and FPH55-2 Gas Fryers

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

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

www.frymaster.com
Bulletin No. 818-0184 10/06

Enodis®



DIMENSIONS

MODEL NO.	SHORTENING CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT	NET WEIGHT	SHIPPING INFORMATION					
		HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CU. FT.	DIMENSIONS		
FPH55 and FPH55-2	50 lbs. (25 liters)	45.30" (1151 mm)	15.63" (397 mm)	35.69" (907 mm)	13.50" (343 mm)	235 lbs. (107 kg)	265 lbs. (121 kg)	85	31.95	H 47" (1194 mm)	W 25" (635 mm)	L 47" (1194 mm)

POWER REQUIREMENTS

NATURAL GAS	LP GAS	ELECTRICAL	EXPORT
80,000 BTU/hr. input (20,151 kCal/hr.) (23.4 kW)	80,000 BTU/hr. input (20,151 kCal/hr.) (23.4 kW)	120V 60 Hz Supply 9 Amps	220V/230V/240V 50 Hz.

NOTES

Supply Voltage 120V 60Hz -- Control Voltage 24V 60 Hz. 120 VAC 5 ft. (1.5 m) grounded cord set provided. Recommended minimum store manifold pressure to be 6" W.C. for NAT Gas, and 11" W.C. for L.P. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 3.0" W.C. natural or 8.25" W.C. L.P. Incoming supply line should be 1-1/2".

All units whether single or in battery require 1" connection. Should flexible gas line be used, it must be AGA approved, commercial type and at least 1" I.D.

CLEARANCE INFORMATION

A minimum of 24" (610 mm) should be provided at the front of the unit for servicing and proper operation, and 6" (152 mm) between the sides and rear of the fryer to any combustible material.

HOW TO SPECIFY

- FPH55 High efficiency gas fryer with FootPrint Filtration, solid state controller
- FPH55C High efficiency gas fryer with FootPrint Filtration and Computer Magic
- FPH55-2 Split pot with same features as full pot plus dual controls to operate each pot independently
- SD Stainless steel frypot and door -- enamel cabinet
- SC Stainless steel frypot, door and cabinet
- SE Stainless steel frypot, door and cabinet ends

Model # _____
CSI Section 11400

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

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

www.frymaster.com
Bulletin No. 818-0184 10/06
Litho in U.S.A. ©Frymaster, L.L.C.

Enodis