FRYMASTER

H55 High-Efficiency Gas Fryers with Filtration -- CE

Project _____

Item _____

Quantity _____

CSI Section 11400 _____

Approval _____

Date _____

Models

- ☐ FPH155
- ☐ FPPH255
- ☐ FPPH255-2
- ☐ FPPH255-4
- ☐ FPPH355
- ☐ FPPH355-2
- ☐ FPPH355-4
- ☐ FPPH355-6
- ☐ FPPH455
- ☐ FPPH455-2
- ☐ FPPH455-4
- ☐ FPPH455-6
- ☐ FPPH455-8
- ☐ FPPH555
- ☐ FPPH555-2
- ☐ FPPH555-4
- ☐ FPPH555-6
- ☐ FPPH555-8
- ☐ FPPH555-10
- ☐ FPPH655
- ☐ FPPH655-2
- ☐ FPPH655-4
- ☐ FPPH655-6
- ☐ FPPH655-8
- ☐ FPPH655-10
- ☐ FPPH655-12



FPPH255C

Fryer Standard Features

- Open-pot design (split or full) is easy to clean
- 50-lb (25 L) oil capacity per full frypot; 25-lb. (12 L) per split frypot
- 71,700 Btu/hr. input (18,060 kcal) (21 kw) per full frypot; 34,150 Btu/hr. input (8,602 kcal) (10 kw) per split frypot
- Frying area: 14" x 15" x 4-1/2" (35.6 x 38.1 x 11.4 cm) per full frypot; 6-1/2" x 15" x 4-3/4 (16.5 x 38.1 x 12.1 cm) per split frypot
- CM3.5 controllers
- Stainless steel frypot, door and cabinet
- Center-mounted, RTD, 1° compensating temperature probe
- Deep cold zone with forward-sloping bottom and IPS full-port, ball-type drain valve -- 1-1/4" (full frypot; 1" (split frypot)
- Infrared burners ensure state-of-the-art heat transfer
- Electronic ignition
- Automatic melt cycle and boil-out temperature control
- Two twin baskets per frypot
- Casters
- Built-in filtration
- Drain safety switch
- Rear oil flush
- Gas connection -- see chart on back

Filter 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
- Filter pan designed on rails to clear floormats 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
- 1/3 H.P. filter motor
- 4 GPM (15 LPM) pump
- Stainless steel crumb catcher
- Filter starter kit

Options and Accessories listed on back.

Specifications

Designed for high capacity frying, efficiency and trouble-free filtering of fryer batteries without wasting valuable space

Frymaster's H55 is a premium open-pot fryer that combines state-of-the-art technology with decades of frying experience and customer satisfaction to set the standard for high-efficiency frying. The H55 fryer saves thousands of dollars annually on energy costs. H55 fryers have long been the trusted choice of chains and independent operators worldwide because their efficient, state-of-the-art heat transfer system, precise controls and durability have stood the test of time.

Infrared burners and blower system delivers an ultra-refined air-gas mixture so the fryer operates well in any gas application such as at high altitudes, in environments where air circulation is sub-optimal or when the heating value of the gas is diminished.

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.

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.

CE

Meets CE food contact requirements.

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OPTIONS & ACCESSORIES

- ☐ External oil discharge -- available on built-in filter batteries with 2 or more frypots -- must specify front or rear connection
- ☐ Basket lifts
- ☐ Digital or SMART4U® 3000 controllers
- ☐ Spreader cabinet(s) -- must fit within a 6-cabinet fryer battery
- ☐ Frypot cover(s)
- ☐ Foam deck basket banger
- ☐ Triplet basket
- ☐ Full basket
- ☐ Chicken/Fish tray
- ☐ Sediment tray(s)

POWER REQUIREMENTS

MODEL NO.	BASIC CE OPTIONS		
	CONTROLS/ FRYPOT	FILTER	BASKET LIFTS/ FRYPOT
PH155	230V 1 A	230V 5 A	230V 2 A
PH155-2			

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.

NOTES

- 120 V 5 ft. (1.5 m) grounded cord set provided.
- 1-1/2" (3.8 cm) kitchen main manifold gas supply line required. Should flexible gas line be used, it must be CSA approved, commercial type and sized per the gas line size in above drawing. See service manual and/or plumbing codes for proper pipe sizing. Recommended minimum store supply 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.

- **DO NOT CURB MOUNT**

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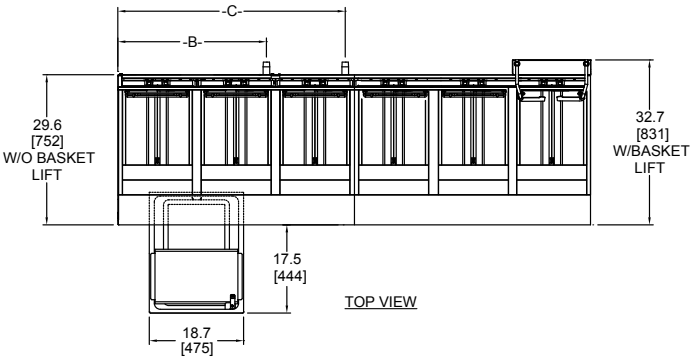
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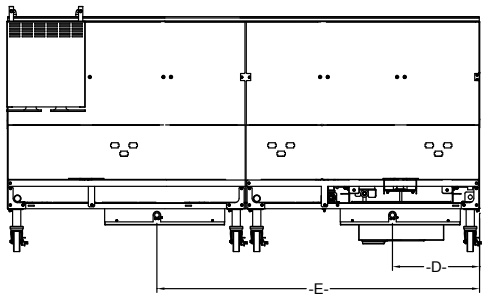
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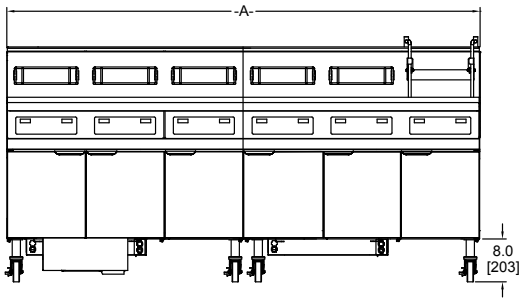
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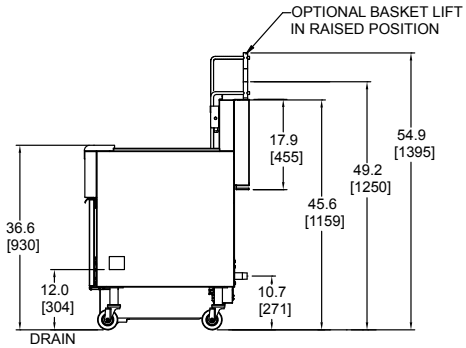
TOP VIEW



BACK VIEW



FRONT VIEW



SIDE VIEW

FRYER DIMENSION CHART										
	-A- Width		-B- Gas #1		-C- Gas #2		-D- Cord #1		-E- Cord #2	
BATTERY	IN	MM	IN	MM	IN	MM	IN	MM	IN	MM
2	31.3	795	29.5	749	N/A	N/A	32.4	823	N/A	N/A
3	47.1	1195	45.1	1146						
4	62.5	1587	29.5	749	49.5	1257			63.6	1615
5	78.2	1986	29.5	749	65.0	1651				
6 *	93.8	2381	45.1	1146	92.0	2337				
GERMANY FRYERS - 1/2" NPT CONNECTION PER POT										
* 6 BATTERY FRYER CONSISTS OF TWO 3 BATTERY FRYERS										

GAS CONNECTIONS:
2BATT = 1" NPT (1 PLACE)
3BATT = 1" NPT (1 PLACE)
4BATT = 1" NPT (2 PLACES)
5BATT = 1" NPT (2 PLACES)
6BATT = 1" NPT (2 PLACES)

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

FP FILTER WITH FRYERS											
MODEL NO.	OIL CAPACITY/ FRYPOT	OVERALL SIZE (cm) FULL OR SPLIT FRYPOTS			DRAIN HEIGHT	**APPROXIMATE SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT		WEIGHT	CLASS	CUBE	DIMENSIONS (cm)		
									W	**D**	**H**
FPH155	50 lbs. (25 L) 25 lbs. (12 L) each side	15-5/8" (39.7)	*29-5/8" (75.3)	*45-5/8 (115.8)	10-1/4" (26.1 cm)	306 (139 kg)	85	27	22" (55.9)	36" (91.4)	59" (149.9)
FPPH255		31-3/8 (79.8)				492 (223 kg)	77.5	56	38" (96.5)	44" (111.8)	58" (147.3)
FPPH355		47" (119.4)				671 lbs. (304 kg)	77.5	78	53" (135.9)	44" (111.8)	58" (147.3)
FPPH455		62-5/8" (159)				881 lbs. (400 kg)	77.5	107	70" (177.8)	44" (111.8)	60" (152.4)
FPPH555		78-1/8" (198.4)				1,076 lbs. (488 kg)	77.5	131	86" (218.4)	44" (111.8)	60" (152.4)
FPPH655		93-3/4" (238)				1,236 lbs. (561 kg)	77.5	***2 @ 78 ea.	***2 @ 53" ea. (135.9)	***2 @ 44" ea. (111.8)	***2 @ 58" ea. (147.3)

*Without basket lifts.

**Information is APPROXIMATE and may vary at time of shipment due to options/add-ons per customer request.

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

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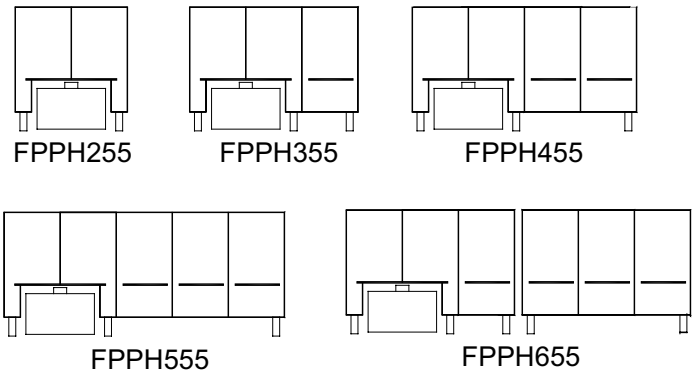
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BUILT-IN FILTRATION COMBINATIONS



HOW TO SPECIFY -- EXAMPLE

The following description will assist with ordering the features desired for this equipment:

FPPH355	Three 50-lb. (25 L) high-efficiency, open full frypot gas fryer with, CM3.5 controllers, electronic ignition, melt cycle, boil-out temperature control and center-mounted (RTD) 1° compensating temperature probe, built-in filtration
FPPH355-2	Two 50-lb. (25 L) high-efficiency, open full frypot gas fryers and one split frypot gas fryer with CM3.5 controllers, electronic ignition, melt cycle, boil-out temperature control and center-mounted (RTD) 1° compensating temperature probe, built-in filtration
C	CM3.5 controller
BL	Basket Lifts

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