



# FootPrint PRO® Filtration System for H55 Gas Fryers

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

FootPrint PRO Filtration System for H55 Gas Fryers

## Models

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



FPPH255

## Standard Features

- Fits conveniently under two or more fryers or one fryer and spreader requiring no additional floor space
- Filter cycle is complete from start to finish in under 5 minutes, while other frypots in the system are in use
- Filters up to 6 fryers in one battery
- Large 3-inch round drain line creates 13% more capacity for oil to drain freely
- Filter pan designed on rails to clear floor mats for easy cleaning
- Sloped drain pan leaves minimal residue oil behind after filtering
- Large capacity filter pan is lightweight and easy to remove for cleaning
- Rear oil flush

- 1/3 H.P. filter motor
- 4 GPM pump
- 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 H55 specification sheet 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 built-in filtration system is:

**Easy to operate** utilizing just two handles. The red handle opens and closes the drain valve, and the yellow handle turns the filter pump on and off. Flush feature helps remove sediment and return filtered oil to the frypot. Elevated filter pan ensures no problem with uneven floors.

**Quick.** The entire filtering process occurs within a matter of minutes. Large sump with a secure hold-down ring ensures proper vacuum and superior filtration.

**Convenient.** Everything needed for filtration is built-in for easy operator access. There is no need to attach a drain spout or handle a hot hose.

FootPrint PRO filtration 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 accommodates the use of three different filter mediums.

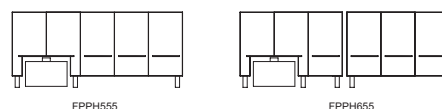
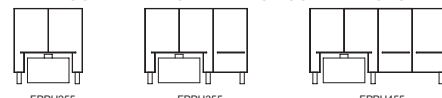
This system is enhanced with a gravity draining system that aids in the draining of residual oil into the filter pan so that drain lines are always open.

FootPrint PRO filtration systems carry a one-year warranty -- parts and labor.



H55 fryers are ENERGY STAR® compliant.

### FOOTPRINT PRO FILTRATION COMBINATIONS

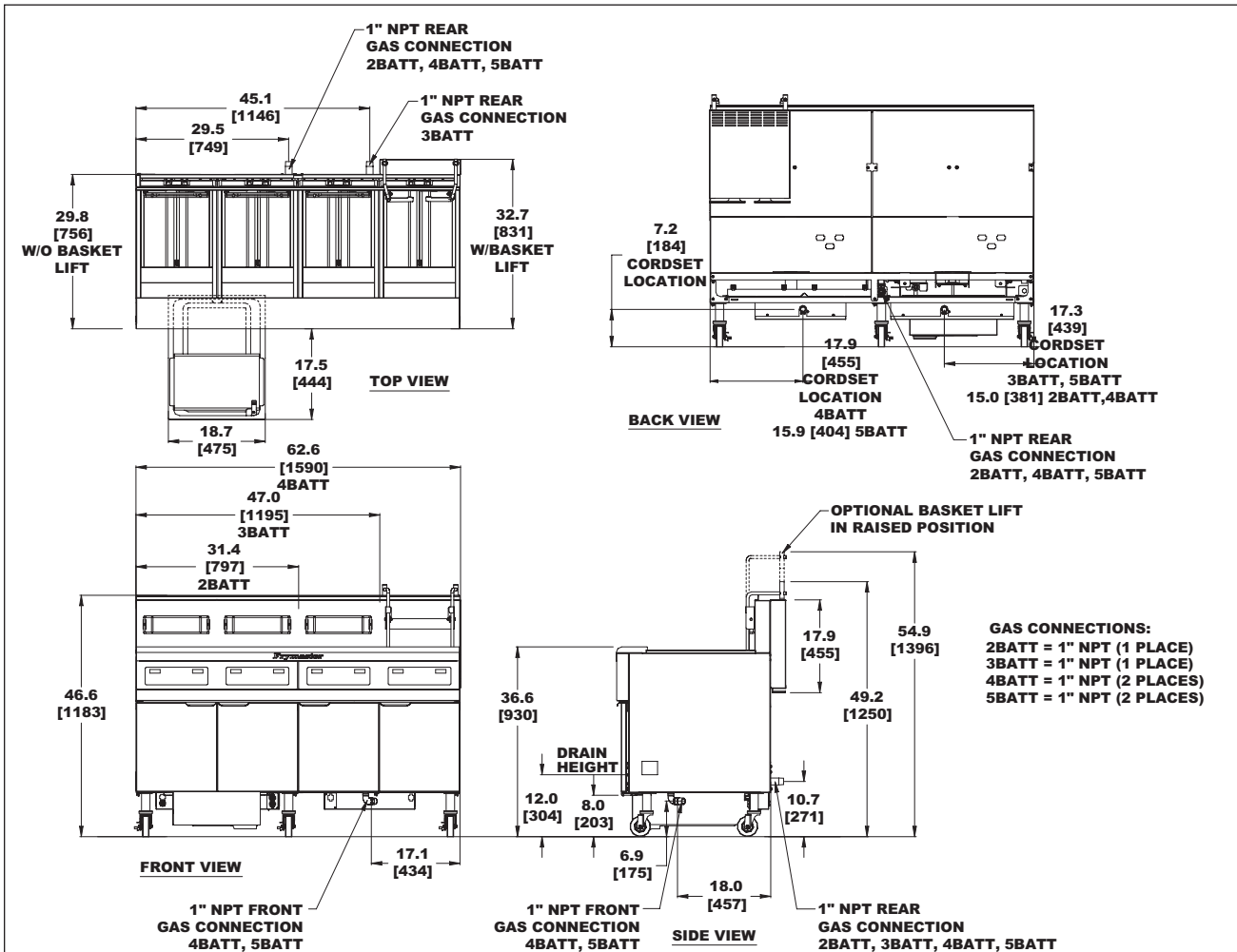


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 Bulletin No. 818-0436 12/08





DIMENSIONS -- INCHES (mm) (FP FILTER ONLY IS 12-1/2 H X 25-1/2 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	10-1/4" (261 mm)	490 (222 kg)	446 lbs. (202 kg)	85	52.84	54" (1372 mm)	38" (965 mm)	44-1/2" (1130 mm)
FPPH255	10-1/4" (261 mm)	500 lbs. (227 kg)	544 lbs. (247 kg)	77.5	52.84	54" (1372 mm)	38" (965 mm)	44-1/2" (1130 mm)
FPPH355	10-1/4" (261 mm)	675 lbs. (306 kg)	723 lbs. (328 kg)	77.5	74.39	54" (1372 mm)	53.30" (1359 mm)	44-1/2" (1130 mm)
FPPH455	10-1/4" (261 mm)	858 lbs. (390 kg)	908 lbs. (412 kg)	77.5	100.12	54" (1372 mm)	72" (1829 mm)	44-1/2" (1130 mm)
FPPH555	10-1/4" (261 mm)	1,018 lbs. (462 kg)	1,093 lbs. (496 kg)	77.5	120.98	54" (1372 mm)	87" (2210 mm)	44-1/2" (1130 mm)
FPPH655	10-1/4" (261 mm)	1,108 lbs. (503 kg)	1,353 lbs. (614 kg)	77.5	2@ 74.39 ea.	2@ 54 ea. (1372 mm)	2@ 54 ea. (1372 mm)	2@ 44-1/2" ea. (1130 mm)

**NOTES:**  
 AMPERAGE FOR FILTER ONLY -- Filter Motor -- Domestic: 120V 60 Hz (7.5 AMP)  
 Export: 220V-240V 50/60 Hz (5 AMP) -- Contact factory for other voltages  
 FOR FRYER SPECIFICATIONS, FEATURES, AND OPTIONS, SEE INDIVIDUAL SPEC SHEETS.

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Model# \_\_\_\_\_  
 CSI Section 11400



# H55 and H55-2 High Efficiency Gas Fryers

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400 \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

H55

H55-2



Shown with optional CM3.5 controller and casters

## Standard Features

- Open-pot design (split or full) is easy to clean
- 50-lb oil capacity
- 80,000 Btu/hr. input (20,151 kcal) (23.4 kw) full pot; 40,000 Btu/hr. input (10,075 kcal) (11.7 kw)
- Analog controller
- Center-mounted, RTD, 1° compensating temperature probe
- Deep cold zone with forward-sloping bottom and 1-1/4" IPS full-port, ball-type drain valve
- Infrared burners ensure state-of-the-art heat transfer
- Stainless steel frypot and door, enamel cabinet
- Electronic ignition
- Two twin baskets or 1 full basket
- 8-1/2" (22.0 cm) legs

## Options & Accessories

- Built-in filtration available on single frypot fryers. H155-2 (single split frypot) not available for CE.
- Built-in filter available on single frypot fryers including a spreader cabinet and on multiple frypot batteries -- 2 to 6 fryers can be battered to right side of filter
- Rear oil disposal available on multiple frypot batteries with built-in filtration
- CM3.5 controller, electronic timer/controller or digital controller
- Automatic basket lifts
- Spreader cabinet with flat top or holding station
- Frypot covers
- Casters

See Frymaster domestic price list for other available options and accessories

## Specifications

### Specifically designed for high capacity, reliability, versatility and efficiency

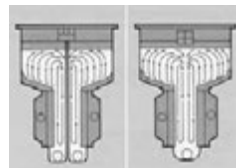
Frymaster's H55 is a premium open-pot fryer that combines state-of-the-art technology with decades of frying experience and customer satisfaction to set the standard for high-efficiency frying. The H55 fryer saves thousands of dollars annually on energy costs. H55 fryers have long been the trusted choice 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, when the heating value of the gas is diminished.

The H55 has a maximum 50-lbs (25 liter\*) oil capacity. The frying area is 14 x 15 in. (35.6 x 38.1 cm) and heating input is 80,000 Btu/hr (20,151 kcal) (23.4 kw).

Each side of the H55-2 -- split pot fryer operates on 40,000 Btu/hr. (10,076 kcal/hr) (11.7 kw) has a frying area of 6-1/2 x 15 inches (16.5 x 38.2 cm). The split-pot model has all of the features and options of the full-pot H55 and gives the operator the discretion of using only half the fryer.

The optional spreader cabinet can include a holding station with heat lamp option. The holding stations are available with cafeteria-style pan or scoop-type pan.



H55-2

H55

Unique frypot design with deep cold zone and turbocharged, infrared burners.



Approved for Australia

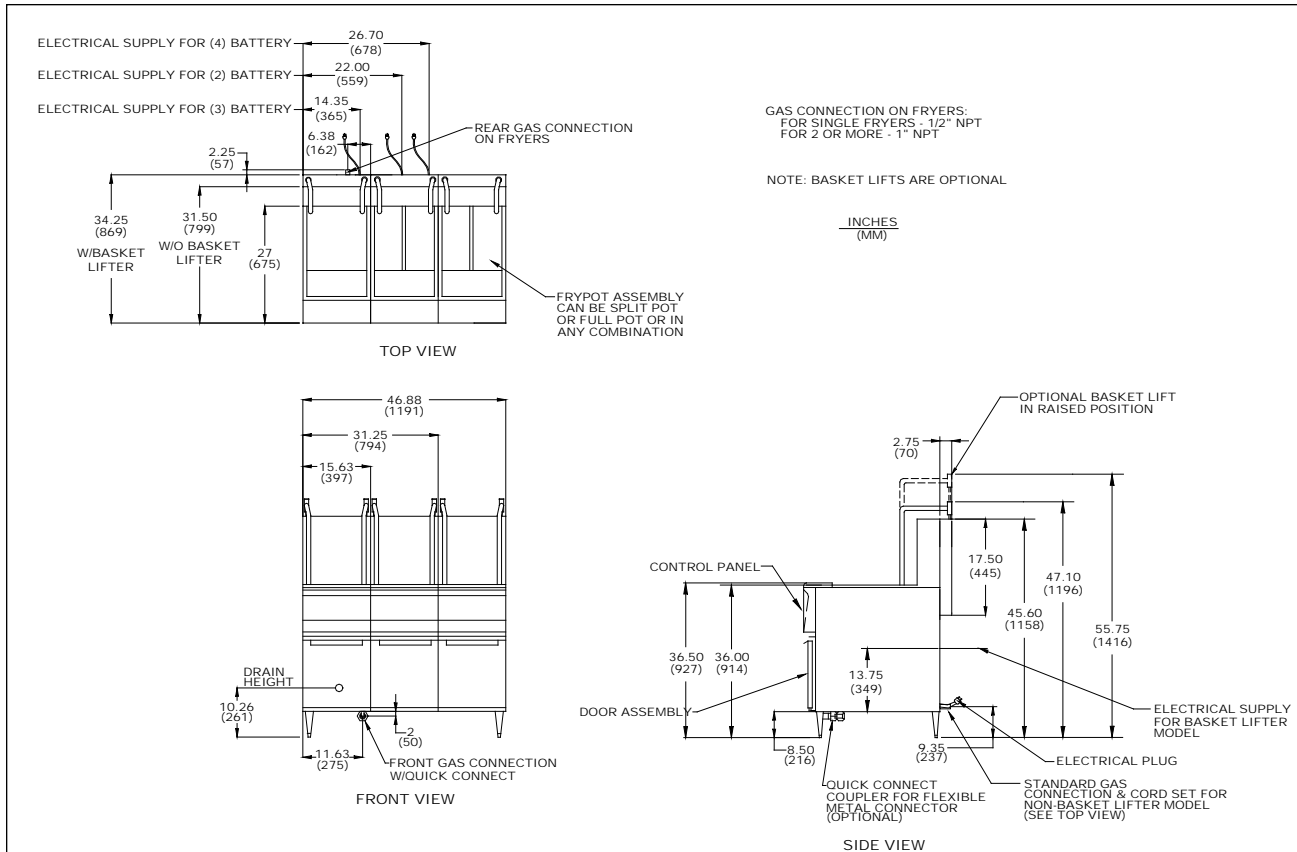
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H55 and H55-2 High Efficiency Gas Fryers



### DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT	NET WEIGHT	SHIPPING INFORMATION					
		HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CU. FT.	DIMENSIONS		
H55	50 lbs. (25 liters)	45-5/8"	15-5/8"	31-1/2"	10-1/4"	160 lbs.	202 lbs.	85	21.32	<b>H</b>	<b>W</b>	<b>L</b>
H55-2	25 lbs. (12 liters) ea. side	(115.8 cm)	(39.7 cm)	(80.0 cm)	(26.1 cm)	(73 kg)	(92 kg)			46-1/2"	22"	36"
										(118.1 cm)	(55.9 cm)	(91.4 cm)

### POWER REQUIREMENTS, PER FRYPOT

MODEL NO.	NATURAL OR LP GAS	DOMESTIC CONTROLLER	EXPORT/CE CONTROLLER
H55	80,000 Btu/hr. input (20,151 kcal/hr.) (23.4 kw)	<b>Non-basket lift</b> 120V 1 A 220V 0.5 A	<b>Non-basket lift</b> 230V - 240V .5 A
H55-2	40,000 Btu/hr. input each side (10,075 kcal/hr.) (11.7kw)	<b>Basket Lift</b> 120V 3.0 A 220V 1.5 A	<b>Basket Lift</b> 230V - 240V 1.5 A

### NOTES:

- 120 V 5 ft. (1.5 m) grounded cord set provided.
- 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. Incoming supply line should be 1-1/2" (3.8 cm). Should flexible gas line be used, it must be AGA approved, commercial type and sized per the gas line size in above drawing.

### CLEARANCE INFORMATION

A minimum of 24" (61.0 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.

### HOW TO SPECIFY

H55 50-lb high-efficiency, open-pot gas fryer with, analog controller, electronic ignition, melt cycle, boil-out mode and center-mounted (RTD) 1° compensating temperature probe

H55-2 Split pot with same features as full pot plus dual controls to operate each split pot independently

SD Stainless steel frypot and door -- enamel cabinet

SC Stainless steel frypot, door and cabinet