

FootPrint PRO® Filtration System for H55 Gas Fryers

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CSI Section 11400
Approval
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- FMPH155* FPPH255
- FPPH355

FPPH455

- FPPH555
- FPPH655
- *Includes spreader cabinet



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
- 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 floormats 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 builtin 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

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











H55 fryers are ENERGY STAR® compliant.

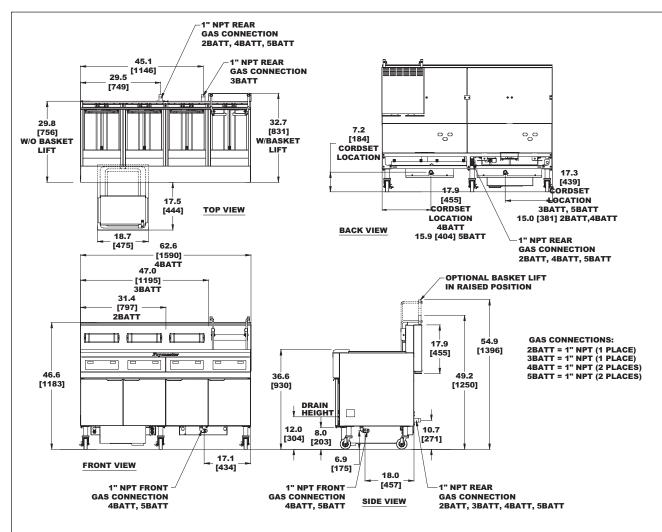
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FPPH255	FPPH355		FP	PH455	
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Bulletin No. 818-0436 12/08 Manıtowoc





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	DRAIN HEIGHT	NET WEIGHT	SHIPPING INFORMATION						
NO.			WEIGHT	CLASS	CUBE	DIMENSIONS			
FMPH155	10-1/4" (261 mm)	490 (222 kg)	446 lbs. (202 kg)	85	52.84	H 54" (1372 mm)	W 38" (965 mm)	L 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)	1353lbs. (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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