



FootPrint® Filtration for Single H55 Gas Fryers

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

Models

☐ FPH55

☐ FPH55-2*

*Not available for CE.



FPH55
Shown with optional
CM3.5 controller and legs on front

Standard Features

- 50-lb (25-liter) oil capacity
- Space-saving filter fits inside fryer cabinet which houses one frypot
- Filter pan is lightweight and easy to remove for cleaning
- Filter pan designed on rails to clear floor-mats for easy cleaning
- Sloped drain pan leaves minimal oil in the pan after filtering
- Filter cycle is complete from start to finish in less than 5 minutes
- 1-1/4" (3.2 cm) IPS ball-type drain valve on full frypot
- 1" (2.5 cm) IPS ball-type drain valve on split frypot
- Drain safety switch on all Frymaster filter system fryers

- Rear oil flush
- 1/3 H.P. filter motor
- 4 GPM pump
- Stainless steel crumb catcher
- Filter starter kit
- Casters

Options & Accessories

- ☐ SDU for oil disposal

See H55 gas spec sheet for fryer options.

See Frymaster domestic price list for other available options and accessories.

Specifications

Designed for trouble-free filtering of H55 single fryers without wasting valuable space

Frymaster's renowned, built-in filtration puts filtration where it's most convenient to use -- right within the fryer -- 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 engineered with features that allow added convenience, easier serviceability and allows for using three different filter mediums with one pan.

This filtration 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 one Frymaster H55 fryer is capable of filtering the fifty-pound fryer in less than five minutes.

This filter comes standard with a powerful 4 GPM pump to maximize filtering efficiency and minimize clogging. 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.

Filtration process is two steps:

Step one: open drain valve, open return valve to activate filter pump.

Step two: close drain valve; close return valve to turn off pump



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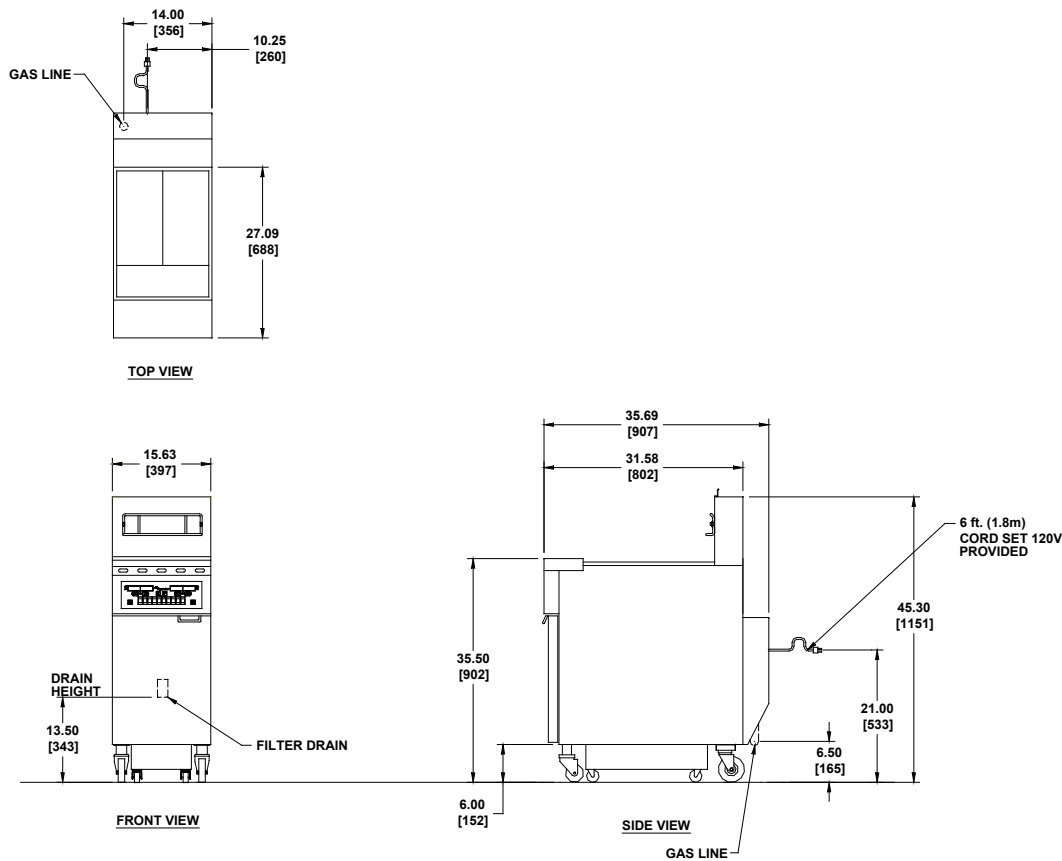


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Model # _____
CSI Section 11400



DIMENSIONS

MODEL NO.	DRAIN HEIGHT (cm)	NET WEIGHT	SHIPPING INFORMATION					
			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
FPH55 FPH55-2	13-1/2" (34.3 cm)	235 lbs. (107 kg)	265 lbs. (121 kg)	85	31.95	W 25" (63.5 cm)	D 47" (119.4 cm)	H 47" (119.4 cm)

POWER REQUIREMENTS FOR FILTER ONLY

AMPERAGE FOR FILTER ONLY -- Filter Motor -- Domestic: 120V 7.5 A; Export/CE:
220V - 250V 5 A

NOTES

Contact Customer Service at 1-800-221-4583 inside USA: +1-318-865-1711 outside
USA for other voltages.

FOR FRYER SPECIFICATIONS, FEATURES AND OPTIONS, SEE H55 SPEC SHEET.

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.

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