



# H55 High-Efficiency Gas Fryers with Filtration -- Domestic & Export

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

H55 Fryers with Filtration -- Domestic & Export

## Models

- |                                   |                                    |                                    |                                    |                                    |                                    |                                    |
|-----------------------------------|------------------------------------|------------------------------------|------------------------------------|------------------------------------|------------------------------------|------------------------------------|
| <input type="checkbox"/> FPH155   | <input type="checkbox"/> FPPH255   | <input type="checkbox"/> FPPH255-4 | <input type="checkbox"/> FPPH355-2 | <input type="checkbox"/> FPPH355-6 | <input type="checkbox"/> FPPH455-2 | <input type="checkbox"/> FPPH455-6 |
| <input type="checkbox"/> FPH155-2 | <input type="checkbox"/> FPPH255-2 | <input type="checkbox"/> FPPH355   | <input type="checkbox"/> FPPH355-4 | <input type="checkbox"/> FPPH455   | <input type="checkbox"/> FPPH455-4 | <input type="checkbox"/> FPPH455-8 |



FPPH255C

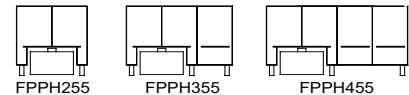
## Fryer Standard Features

- 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
- 80,000 Btu/hr. input (20,151 kcal) (23.4 kw) (84.4 MJ/hr) per full frypot; 40,000 Btu/hr. input (10,075 kcal) (11.7 kw) (42.2 MJ/hr) 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 controller(s)
- 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

## Options & Accessories

- ☐ External oil discharge -- available on built-in filter batteries with 2 or more frypots -- must specify front or rear connection
- ☐ Basket lifts (except Australia)
- ☐ Digital timer or 3000 controllers
- ☐ Spreader cabinet(s) -- must fit within a 4-cabinet fryer battery
- ☐ Frypot cover(s)
- ☐ Foam deck basket banger
- ☐ Triplet basket
- ☐ Full basket
- ☐ Chicken/Fish tray
- ☐ Sediment tray(s)

### BUILT-IN FILTRATION COMBINATIONS



## 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 ENERGY STAR® rated 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.

The infrared burners and blower system deliver 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 four 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.

A large sump with a 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.



Approved  
for Australia

Approved  
for Korea

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USA

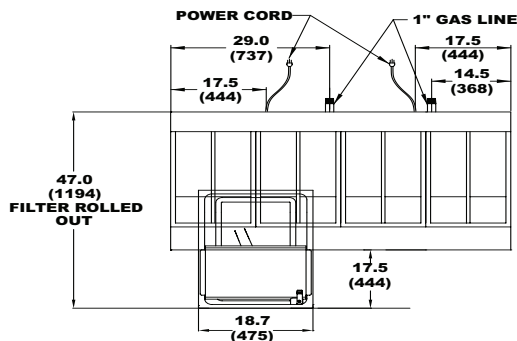
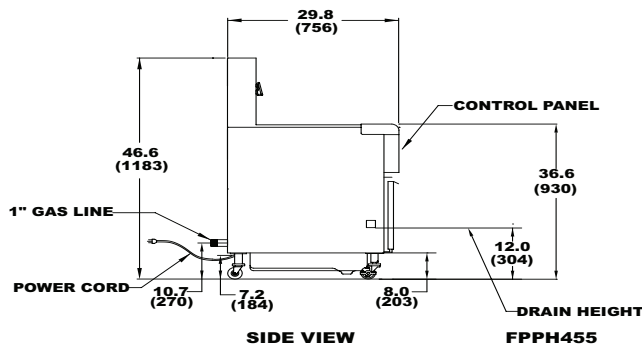
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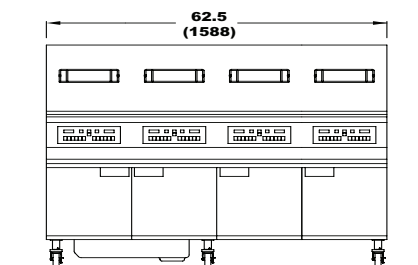


GAS CONNECTIONS	
2BATT	1" NPT (1 PLACE)
3BATT	1" NPT (1 PLACE)
4BATT	1" NPT (2 PLACES)

INCHES  
(MM)



TOP VIEW



FRONT VIEW

## 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)		
FPH155	50 lbs. (25 L) 25 lbs. (12 L) each side	15-5/8" (39.7)	*29-5/8" (75.2)	*45-5/8" (115.9)	10-1/4" (26.1 cm)	341 (154 kg)	85	25	<b>W</b> 25" (63.5)	<b>D</b> 45" (114.3)	<b>H</b> 56" (142.2)
FPPH255		31-3/8 (79.8)				492 (223 kg)	85	51	38" (96.5)	44" (111.8)	53" (134.6)
FPPH355		47" (119.4)				671 lbs. (304 kg)	77.5	72	53" (135.9)	44" (111.8)	53" (134.6)
FPPH455		62-5/8" (159)				881 lbs. (400 kg)	77.5	98	70" (177.8)	44" (111.8)	55" (139.7)

\*Without basket lifts. \*\*Information is APPROXIMATE and may vary at time of shipment due to options/add-ons per customer request.

## POWER REQUIREMENTS

MODEL NO.	BASIC DOMESTIC OPTIONS		
	CONTROLS/ FRYPOT	FILTER	BASKET LIFTS/ FRYPOT
PH155	120V 1 A	120V 8 A	120V 3 A
PH155-2			
PH155	BASIC EXPORT OPTIONS		
	220V 1 A	220V 5 A	220V 2 A
PH155-2	230V 1 A	230V 5 A	230V 2 A
	240V 1 A	240V 5 A	240V 2 A
	250V 1 A	250V 5 A	250V 2 A

## 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 a 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.
- Natural gas only for New Zealand.

## 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

## • DO NOT CURB MOUNT

## 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.

Welbilt reserves the right to make changes to the design or specifications without prior notice.

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08/24

