



FGP55 Gas Rethermalizer

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

FGP55 Gas Rethermalizer

Models

FGP55



Standard Features

- 90,000 Btu/hr. input
- Stainless-steel cooking vessel, front and door, painted sides
- Computer Magic® for consistent product quality
- Low-water shut off
- Hot or cold water auto filler
- Water pressure regulator
- Hinged tank cover
- 1-1/4" drain
- Cleaning brush
- Standing pilot
- 6" (15 cm) adjustable steel legs

Options & Accessories

- Stainless-steel sides
- Electronic ignition
- Food rack/food holders
- Casters

Specifications

Specifically designed for convenient, high-quality rethermalizing of vacuum-bagged products

Maximize your profits by combining more efficiency with more capacity in this all-purpose, affordable rethermalizer.

Maximize your flexibility with Frymaster's new rethermalizer -- perfect for rethermalizing or reconstituting both refrigerated and frozen vacuum-bagged meats, sauces and soups.

The rethermalizer gently brings products up to temperature, without boiling to preserve the quality of food inside the bag. The specially

designed temperature control maintains water temperature from 165°F (74°C), for holding food at a safe temperature to 205°F (96°C), for rapidly rethermalizing.

With a standard gas input rating of 90,000 Btu/hr. (22,670 kcal) (26.4 kW), the Frymaster rethermalizer responds to an influx of orders quickly with its fast recovery and high production, whatever the load size.

Frymaster's rethermalizers achieve long and dependable life through simplicity of design -- durable high-temperature, stainless-steel baffles and rugged cast-iron burners keep maintenance to a minimum.

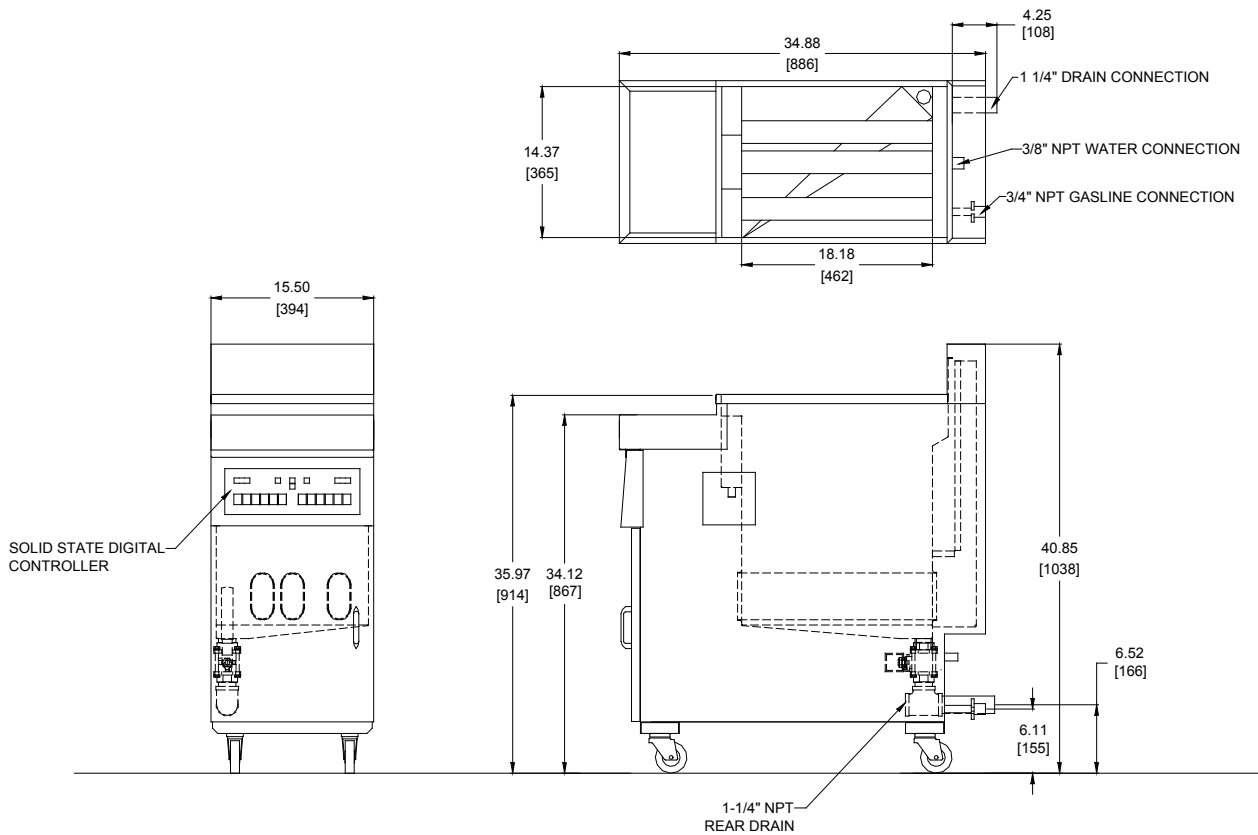


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DIMENSIONS

MODEL NO.	WATER CAPACITY	OVERALL SIZE (mm)			DRAIN HEIGHT	DRAIN VALVE	NO. OF TUBES	COOKING AREA	SHIPPING LBS./CU. FT.
		HEIGHT	WIDTH	LENGTH					
FGP55	15 Gal. (57 liter)	40-7/8" (1038 mm)	15-1/2" (394 mm)	35" (886 mm)	8-1/2" (216 mm)	1-1/4	3	14" X 18" (355 X 457 mm)	180 lbs./15

POWER REQUIREMENTS

NATURAL GAS	LP GAS	ELECTRICAL
90,000 Btu/hr. input (22,670 kcal/hr.) 26.37 (kW)	90,000 Btu/hr. input (22,670 kcal/hr.) 26.37 (kW)	120VAC Supply/60 HZ/1 Amp

NOTES

- 6' (1829 mm) grounded cordset installed.
- Cooker supplied with 1/2" supply line and 3/4" gas connection.
- Check local plumbing codes for proper gas supply line sizing to attain burner manifold pressure of 6" W.C. natural or 11" W.C. LP gas.
- Drain must be installed according to local plumbing codes.
- Specify natural or LP gas.

HOW TO SPECIFY

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

FGP55 Free-standing gas rethermalizers only 15.5" wide, 15 gal. water capacity requiring 90,000 Btu/hr. natural or LP gas input.

CLEARANCE INFORMATION

A minimum of 24" (610 mm) should be provided at the front of the unit for servicing and proper operation, and 6" (153 mm) between the sides and rear of the cooker to any combustible material.

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