

FPC28/36 Electric Fryers

FPC28/36 Electric Fryers

Models

 FPC128/136S

 FPC128/236S

 FPC228


Model FPC228
shown with optional basket lifts

Standard Features

- Open-pot design, easy to clean
- Large capacity frying area
- Redesigned elements that rotate and lift up
- Ribbon type, low-watt density, long-life heating elements
- Multi-product computer
- Built-in filtration system
- Stainless steel frypot, sides and front
- Casters
- Certified to new UL 2005 standards UL 197 Ninth Edition
- Twin size basket for FPC28
- Rack support for FPC28
- Basket hanger for FPC28
- Fish scoop
- Filter starter kit: filtration powder sample, 25 sheets filter paper, clean-out rod, gloves, cleaning brush

Options & Accessories

- Basket lifts on FPC28 only
- Twin size basket for FPC36
- Rack support for FPC36
- Basket hanger FPC36

Specifications

Large capacity electric fryers with built-in filter, designed for deli applications

The FPC28/36 electric fryer series fryers are high-performance electric frying systems, specifically designed to fry bone-in chicken and other breaded products. The FPC28 frypot has a 110-lb. (55 liters) oil capacity, a frying area of 21" x 19" (533 mm x 483 mm), and a variable cooking depth of 6" (152 mm). The FPC36 frypot has a 160-lb (80 liters) oil capacity, a frying area of 24" x 25" (610 mm x 635 mm) and a variable cooking depth of 6" (152 mm).

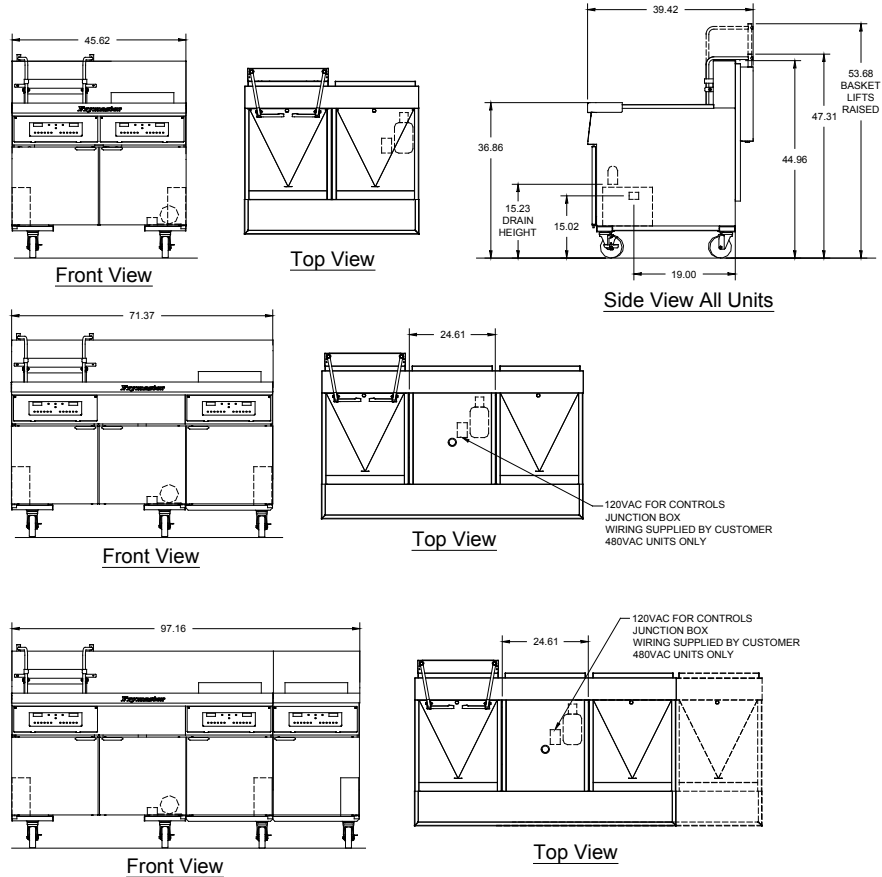
The built-in filtration system encourages more frequent filtering, which preserves oil life and ensures consistent, great tasting food. The large capacity filter pan design has easy-to-clean corners.

The deep cold zone catches crumbs and sediment from the frying area. These particles are trapped in the cold zone where they do not carbonize, contaminate the shortening or cling to fried foods. The bottom of the frypot is sloped toward the front, with a 1.5" (38 mm) full-port drain valve and 3" (7.61 cm) drain line allowing quick oil and sediment draining.

The FPC28/36 electric fryers feature solid state multi-product computers that react quickly to changes in load conditions for rapid temperature recovery, eliminating loss time incurred waiting between loads.

Frymaster's patented, rotating electric elements swing-up and provide full access to the open frypot allowing every inch to be cleaned and washed down by hand. The ribbon design of the elements provides the best possible heat transfer efficiency.





DIMENSIONS

MODEL NO.	SHORTENING CAPACITY min.-max	OVERALL SIZE (mm)			DRAIN HEIGHT	NET WEIGHT	SHIPPING INFORMATION					
		HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CU. FT.	DIMENSIONS (mm)		
FPC228	FPC28 110 lbs. (55 liters) per pot	44.96" (1142)	45.62" (1159)	39.42" (1001)	15.23" (387)	525 lbs. (262 kg)	754 lbs. (376 kg)	77.5	78.3	H 58" (1473)	W 44" (1118)	L 53" (1346)
FPC128/136S	FPC36 160 lbs. (80 liters) per pot	44.96" (1142)	71.37" (1813)	39.42" (1001)	15.23" (387)	735 lbs. (366 kg)	1,025 lbs (511 kg)	77.5	131.4	60" (1524)	44" (1118)	86" (2124)
FPC128/236S		44.96" (1142)	97.16" (2467)	39.42" (1001)	15.23" (387)	1,170 lbs (583 kg)	1,300 lbs. (589 kg)	77.5	179	57" (1148)	44" (1118)	113" (2870)

POWER REQUIREMENTS

110 LB FRYER					160 LB FRYER				
3 phase (3 wire)**	L1	L2	L3	kW HEATING	3 phase (3 wire)**	L1	L2	L3	kW HEATING
480V*	35A	35A	35A	28.6	480V**	44A	44A	44A	36
208V	78A	71A	78A	25.6	208V	75A	75A	75A	26.7
240V	76A	69A	76A	28.6	240V	73A	73A	73A	30.0

*Separate 120V, 20 Amp supply required for filter and controls.

**Plus ground wire.

HOW TO SPECIFY

- FPC228 Battery of two FPC228 electric fryers with space-saving built-in filter, computer and casters.
- FPC128/136S Battery of one FPC228 & one FPC36 electric fryers with spreader and built-in filter, computers and casters.
- FPC128/236S Battery of one FPC228 and two FPC36 electric fryers with space-saving built-in filter, computers and casters.

Please specify voltage, cycle, phase.

NOTES

EACH UNIT MUST BE FIELD WIRED. NO CORD AND PLUG PROVIDED. Check electrical codes for proper supply line sizing.

CLEARANCE INFORMATION

A minimum of 24" (610 mm) should be provided at the front of the unit for servicing and proper operation, and 6" (152 mm) between the sides and rear of the fryer to any combustible material

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