



H55 and H55-2 High Efficiency Gas Fryers

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

H55 and H55-2 High Efficiency Gas Fryers

Models

H55

H55-2



Shown with optional computer and casters

Standard Features

- Open-pot design (split or full) is easy-to-clean
- Solid state controller -- automatic melt cycle
- Robust, center-mounted, 1° action solid state thermostat anticipates rate of temperature change
- Deep cold zone traps sediment away from the cooking area, safeguarding oil quality and quality of food
- High efficiency turbo jet infrared burners
- Stainless steel frypot and door, enamel cabinet
- Electronic ignition
- Automatic melt cycle and boil-out mode
- Two twin baskets or 1 full basket
- 6" legs

Options & Accessories

- FootPrint® filter available on single frypot fryers
- FootPrint PRO® filter available on single frypot fryers including a spreader cabinet and on multiple frypot batteries -- 2 to 6 fryers can be battered to right side of filter
- Rear oil disposal available on multiple frypot batteries with built-in filtration
- Computer Magic® computer, Electronic timer/controller or Digital solid state controller
- Automatic basket lifters
- Spreader cabinet with flat top or holding station

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

Specifications

Specifically designed for high capacity, reliability, versatility and efficiency

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 H55 gas fryer has an ASTM rating of 55.2%, exceeding ENERGY STAR® standards for efficiency and qualifying them for energy saving rebates. The 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.

Infrared burner and blower system delivers 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, when the heating value of the gas is diminished.

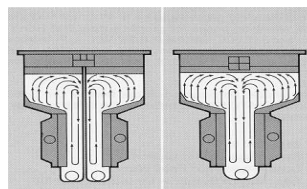
The H55 has a maximum 50-lbs. (25 liters*) oil capacity. The frying area is 14 x 15 in. (356 x 381 mm) and heating input is 80,000 Btu/hr (20,151 kcal) (23.4 kw).

Each side of the H55-2 -- split pot fryer operates on 40,000 Btu/hr. (10,076 kcal/hr.) (11.7 kw), has a maximum oil capacity of 25 lbs. (12 liters*), and has a frying area of 6-1/2 x 15 inches (165 x 381 mm). The split-pot model has all of the features and options of the full-pot H55 and gives the operator the discretion of using only half the fryer.

The optional spreader cabinet can include a holding station with heat lamp option. The holding stations are available with cafeteria-style pan or scoop-type pan. The heat lamp option can be a choice of rod style or bulb type.

The H55 fryers carry a one-year warranty -- parts and labor with an elite, 7-year parts and labor warranty on the combustion chamber (infrared burners and burner mounting components).

*Liter conversions are for solid shortening @70°F.



H55-2

H55

Unique frypot design with deep cold zone and turbocharged, infrared burners.

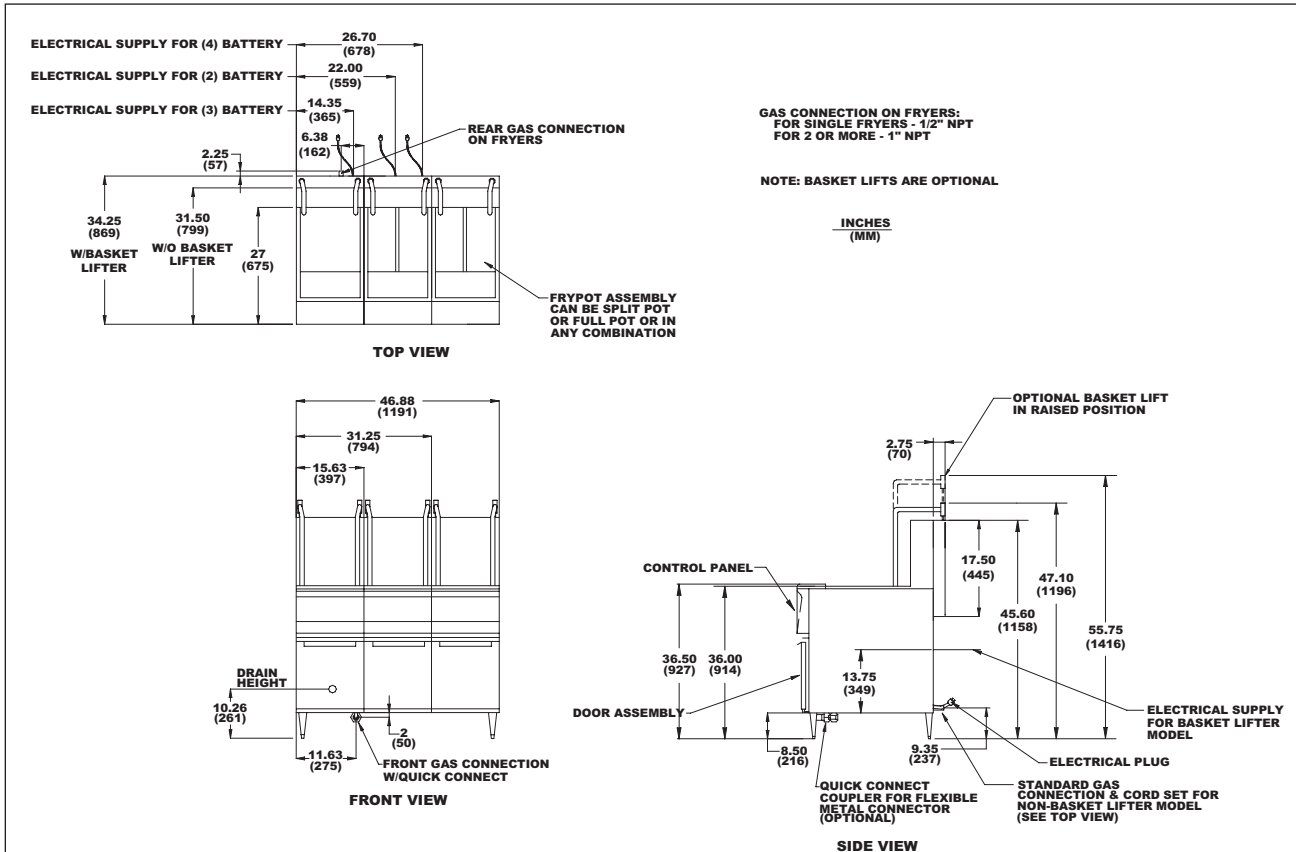


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DIMENSIONS -- INCHES (mm)

MODEL NO.	OIL CAPACITY	OVERALL SIZE			DRAIN HEIGHT	NET WEIGHT	SHIPPING INFO					
		HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CUBE	DIMENSIONS		
H55	50 lbs. (25 liters)	45-5/8"	15-5/8"	31-1/2"	10-1/4"	160 lbs.	202 lbs.	85	21.32	H	W	L
H55-2	25 lbs. (12 liters) ea. side	(1158 mm)	(397 mm)	(799 mm)	(261 mm)	(73 kg)	(92 kg)			46-1/2"	22"	36"
										(1181 mm)	(559 mm)	(914 mm)

*without basket lifts

POWER REQUIREMENTS:

MODEL NO.	NATURAL OR LP GAS INPUT RATING	ELECTRICAL	EXPORT
H55	80,000 Btu/hr. input (20,151 kcal) (23.4 kw)	Non-basket lift 120V (1.0 AMP) 220V (0.5 AMP)	200V - 250V 50/60 Hz. 3.5 AMP
H55-2	40,000 Btu/hr. input each side (10,075 kcal) (11.7 kw)	Basket Lift 120V (3.0 AMP) 220V (1.5 AMP)	

NOTES:

Supply Voltage 120V 60Hz
120 VAC 5 ft. (1.5 m) grounded cord set provided.
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. Incoming supply line should be 1-1/2". Should flexible gas line be used, it must be AGA approved, commercial type and sized per the gas line size in above drawing.

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.

HOW TO SPECIFY -- EXAMPLE:

- H55 Control panel, solid state controller, electronic ignition, melt cycle, sealed ON/OFF switch
- H55-2 Split pot with same features as full pot plus dual controls to operate each pot independently
- SD Stainless steel frypot and door -- enamel cabinet
- SC Stainless steel frypot, door and cabinet

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