



H55 and H55-2 High Efficiency Gas Fryers

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

Models

H55

H55-2



Shown with optional CM3.5 controller and casters

Standard Features

- Open-pot design (split or full) is easy to clean
- 50-lb (25 L) oil capacity
- 80,000 Btu/hr. input (20,151 kcal) (23.4 kw) full pot; 40,000 Btu/hr. input (10,075 kcal) (11.7 kw)
- Frying area: 14" x 15" x 4-1/2" (35.6 x 38.1 x 11.4 cm) full frypot; 6-1/2" x 15" x 4-3/4" (16.5 x 38.1 x 12.1 cm) split frypot
- Analog controller
- Center-mounted, RTD, 1° compensating temperature probe
- Deep cold zone with forward-sloping bottom and 1-1/4" IPS full-port, ball-type drain valve
- Infrared burners ensure state-of-the-art heat transfer
- Stainless steel frypot and door, enamel cabinet
- Electronic ignition
- Automatic melt cycle and boil-out temperature control
- Two twin baskets
- 8-1/2" (22.0 cm) legs
- Gas connection -- see chart on back

Options & Accessories

- Built-in filtration available on single frypot fryers except H155-2 (single split frypot) for CE
- Built-in filter available on single frypot fryers including a spreader cabinet and on multiple frypot batteries -- 2 to 6 fryers can be battery to right side of filter
- External oil discharge -- contact Customer Service for availability
- CM3.5 controller, electronic timer/controller or digital controller
- Automatic basket lifts (units with basket lifts require casters to be purchased also)
- Spreader cabinet with flat top or holding station
- Frypot cover
- Casters

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 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.

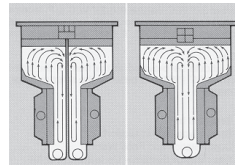
Infrared burners and blower system delivers an ultra-refined air-gas mixture so the fryer operates well in any gas application such as at high altitudes, in environments where air circulation is sub-optimal or when the heating value of the gas is diminished.

The H55 has a maximum 50-lb. (25 liter*) oil capacity. The frying area is 14" x 15" x 4-1/2" (35.6 x 38.1 x 11.4 cm) 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 frying area of 6-1/2" x 15" x 4-3/4" (16.5 x 38.1 x 12.1 cm). 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.

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



H55-2

H55

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



Approved for Australia

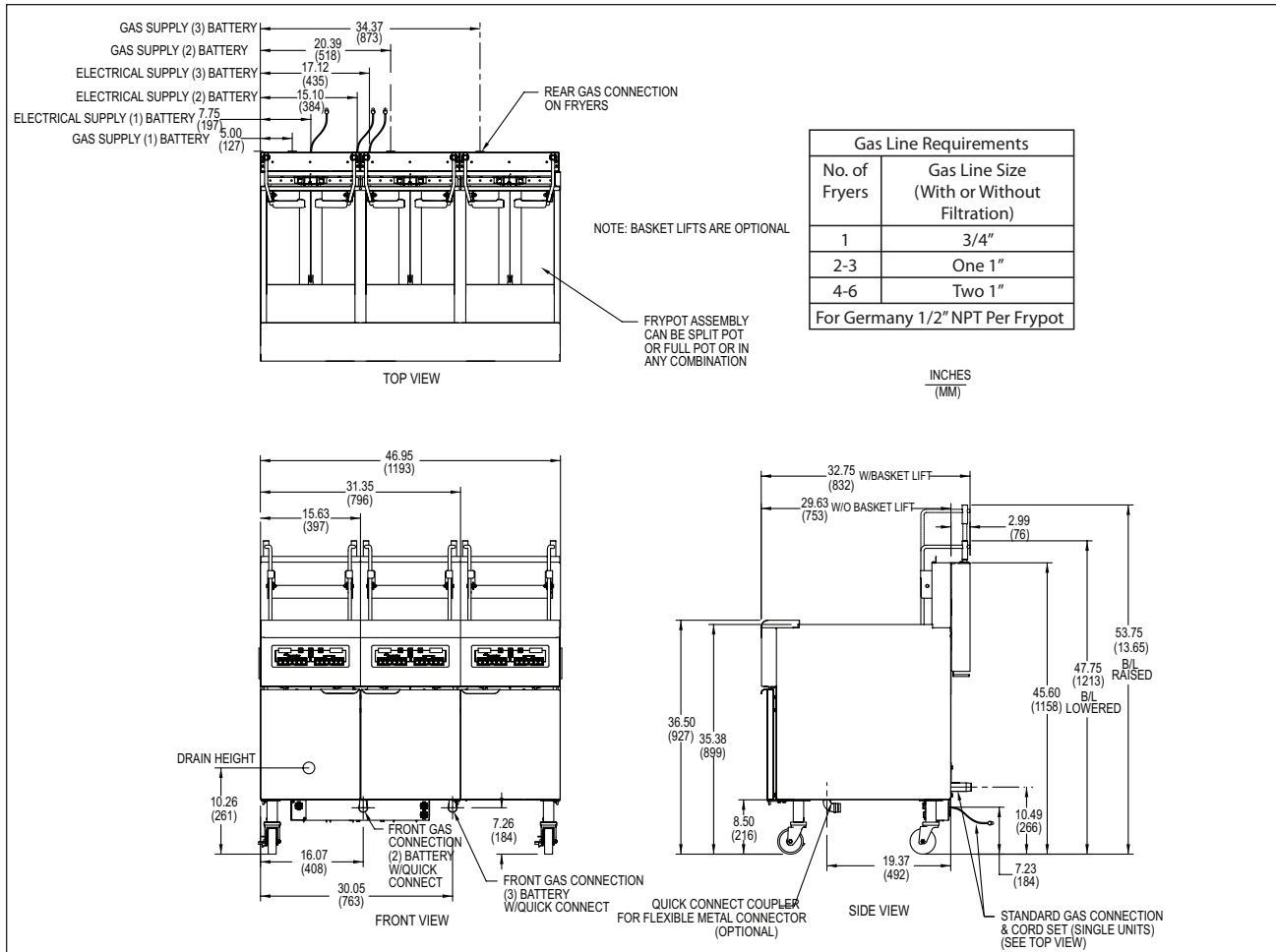
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DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT (cm)	NET WEIGHT	SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
H55	50 lbs. (25 L)	15-5/8"	29-5/8"	45-5/8"	10-1/4"	160 lbs. (73 kg)	202 lbs. (92 kg)	85	21.32	W	D	H
H55-2	25 lbs. (12 L) ea. side	(39.7)	(75.3)	(115.8)	(26.1)					22"	36"	46-1/2"
										(55.9)	(91.4)	(118.1)

*Without basket lifts.

POWER REQUIREMENTS, PER FRYPOT

MODEL NO.	BASIC DOMESTIC OPTIONS		
	CONTROLLER	FILTER	BASKET LIFTS
H55	120V 1 A	120V 8 A	120V 3 A
H55-2	220V 1 A	220V 5 A	220V 2 A
BASIC EXPORT/CE OPTIONS			
H55	220V/250V 1 A	220V/250V 5 A	220V/250V 2 A
H55-2			

HOW TO SPECIFY

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

- H55 50-lb. (25 L) high-efficiency, open-pot gas fryer with, analog controller, electronic ignition, melt cycle, boil-out temperature control and center-mounted (RTD) 1° compensating temperature probe
- H55-2 Split pot with same features as full pot plus dual controls to operate each split pot independently
- C CM3.5 controller
- BL Basket Lifts
- SD Stainless steel frypot and door -- enamel cabinet
- SC Stainless steel frypot, door and cabinet

NOTES:

- 120 V 5 ft. (1.5 m) grounded cord set provided.
- 1-1/2" (3.8 cm) gas supply line required. Should flexible gas line be used, it must be AGA approved, commercial type and sized per the gas line size in above drawing. 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.

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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CSI Section 11400