

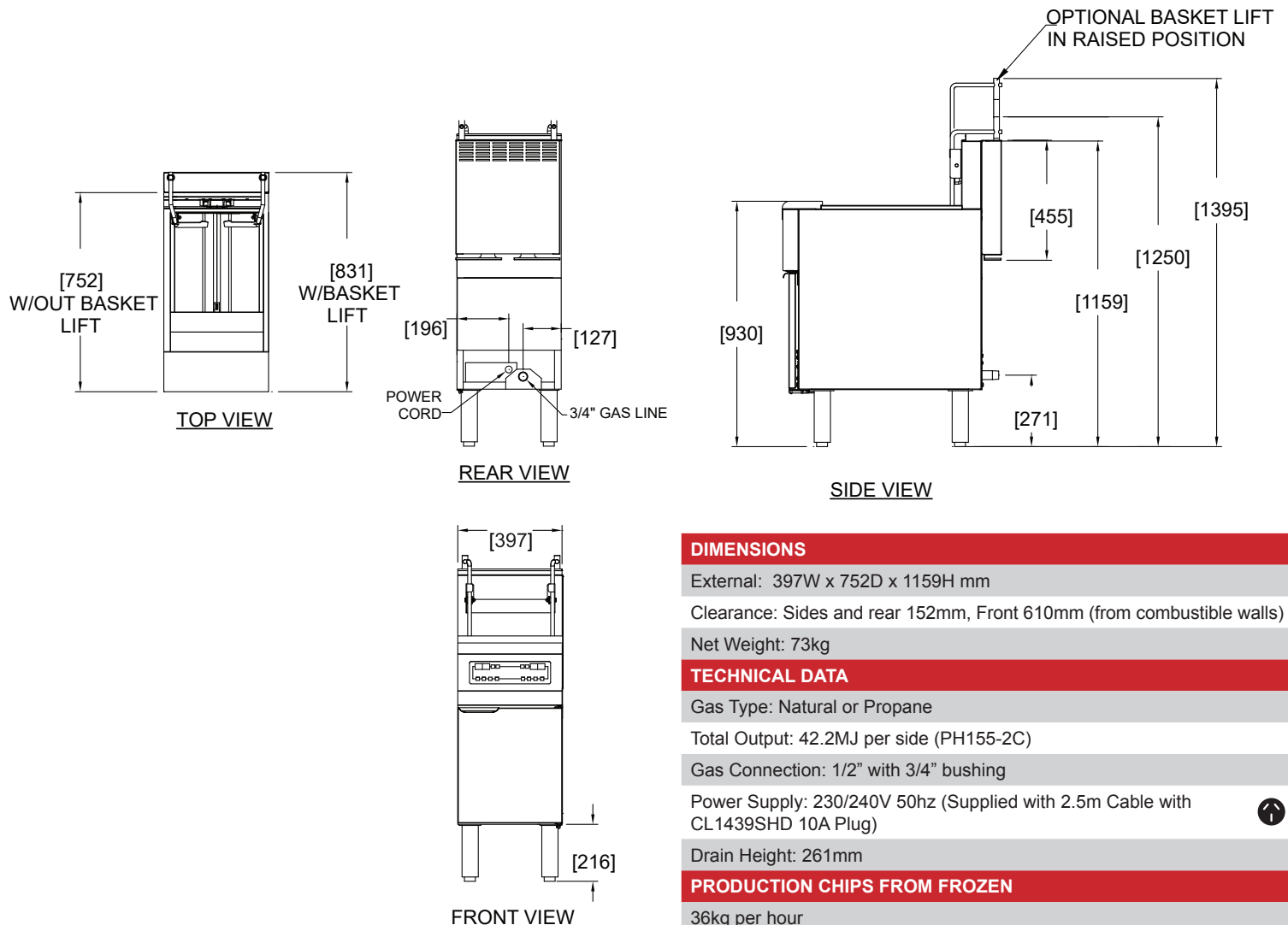
Specifically designed for high capacity, reliability, versatility and efficiency. Frymaster's H55 is a premium open-pot fryer that combines state-of-the-art technology with decades of frying experience and customer satisfaction to set the standard for high-efficiency frying. The H55 gas fryer exceeds ENERGY STAR® standards for efficiency. Saving 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.

STANDARD FEATURES

- 25 Litre Capacity (2 x 12.5L)
- Open-pot design (full) is easy-to-clean
- High efficiency turbo jet infrared burners, uses up to 30% less gas
- Stainless steel frypot, door, and cabinet
- Electronic ignition from controller
- Automatic melt cycle and boil-out mode
- Twin baskets
- Height adjustable legs
- Deep cold zone traps sediment away from the cooking area, safeguarding oil quality and quality of food
- Robust, center-mounted, 1° action solid state thermostat anticipates rate of temperature change
- Cover(s)
- Computer Magic® computer controller

OPTIONAL FEATURES

- Automatic basket lifters (-BL)
- Spreader cabinet with flat top or holding station
- FootPrint® filter available on single frypot fryers (FPH155-2C)
- FootPrint PRO® filter available on multiple frypot batteries
- Flexible gas hose with quick disconnect and restraining kit
- Castors



DIMENSIONS

External: 397W x 752D x 1159H mm

Clearance: Sides and rear 152mm, Front 610mm (from combustible walls)

Net Weight: 73kg

TECHNICAL DATA

Gas Type: Natural or Propane

Total Output: 42.2MJ per side (PH155-2C)

Gas Connection: 1/2" with 3/4" bushing

Power Supply: 230/240V 50hz (Supplied with 2.5m Cable with CL1439SHD 10A Plug)

Drain Height: 261mm

PRODUCTION CHIPS FROM FROZEN

36kg per hour

CONTROLLER AS STANDARD

CM3.5 Computer Controller

SHIPPING DATA

Shipping Weight: 92kg

Shipping Dimensions: 559W x 914D x 1181H mm

AGA APPROVAL

AGA 3814 G

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.