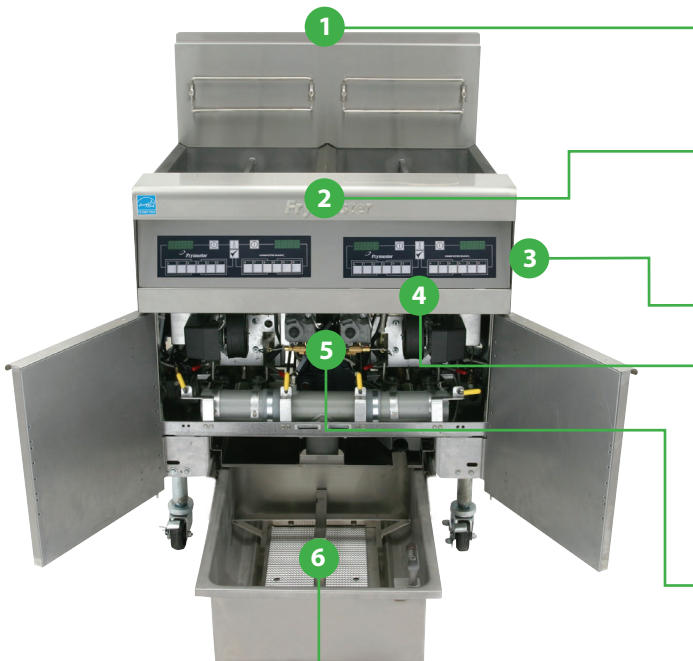


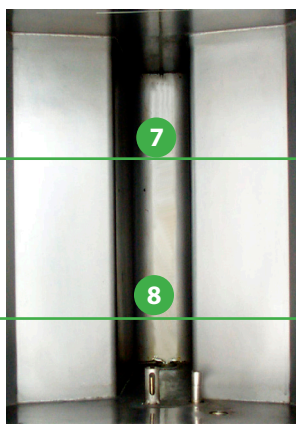


H55 Gas Fryers

Set the Standard for High-Efficiency, Open-Pot Frying



1. **Combine state-of-the-art combustion technology with decades of frying experience** to set a world standard for high-efficiency frying.
2. **Are the industry's first GREEN fryers**, meeting ENERGY STAR® standards long before any standards were established. H55 fryers are the foundation of Frymaster's ever evolving conserving fryer technology.
3. **Qualify for energy-saving rebates.**
4. **Ensure consistent, great-tasting food.** RTD, center-mounted temperature probe and digital controller deliver precise heat responses, safeguarding oil life and producing a uniformly-cooked product. Controller (CM3.5 and SMART4U® 3000) and basket lift options provide additional cooking control. The CM3.5 and 3000 controller options offer cooking compensation.
5. **Have a renowned infrared burner and blower system** that delivers an ultra-refined air-gas mixture so the fryer operates well in any gas application.
 - High altitudes
 - Sub-optimal air circulation environments
 - When gas heating quality is diminished



6. **Offer easy-to-operate, quick, convenient and reliable filtration options** that maintain food quality, extend the useful cooking life of oil, and save money. Built-in filtration supports a regular program of filtration proven to dramatically extend oil life, saving thousands of dollars annually on oil costs.
7. **Offer standard features that add convenience and ease of use.**
 - Open frypot is easy to clean
 - Electronic ignition (no pilot to light), melt cycle mode, and boil-out mode.
8. **Protect purchases with an unmatched 7-Year Warranty** that covers the entire combustion chamber (frypot, infrared burners, and combustion components).

H55 fryers have been tested by time and are trusted by operators worldwide.



H55 fryers meet ENERGY STAR® guidelines for high efficiency. All H55 fryers are part of the Manitowoc EnerLogic™ energy program.

For more information, contact Customer Service at 1-800-221-4583 or visit www.frymaster.com.