



H55 and H55-2 High Efficiency Gas Fryers -- CE

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

Models

PH155

PH155-2



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 per full frypot; 25-lb. (12 L) per split frypot
- 71,700 Btu/hr. input (18,060 kcal) (21 kw) per full frypot; 34,150 Btu/hr. input (8,602 kcal) (10 kw) per split frypot
- Frying area: 14" x 15" x 4-1/2" (35.6 x 38.1 x 11.4 cm) per full frypot; 6-1/2" x 15" x 4-3/4 (16.5 x 38.1 x 12.1 cm) per split frypot
- Digital controller
- Stainless steel frypot, door and cabinet
- 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
- Electronic ignition
- Automatic melt cycle and boil-out temperature control
- Two twin baskets
- 8-1/2" (22 cm) adjustable legs
- 3/4" gas connection
- Drain safety switch

Options & Accessories

- Stand-alone spreader cabinet
- CM3.5 or SMART4U® 3000 controllers
- Basket lifts (except Australia) (units with basket lifts require casters to be purchased also)
- Frypot cover
- Casters
- Foam deck basket banger
- Triplet basket
- Full basket
- Chicken/Fish tray
- Sediment tray

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 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.

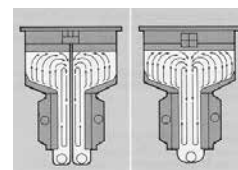
The split-pot model has all of the features and options of the full-pot H55 and gives the operator the discretion of using only half the fryer.

The optional stand-alone 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.



Meets CE food contact requirements.



H55-2

H55

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

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 Shreveport, LA 71106-6800
 USA

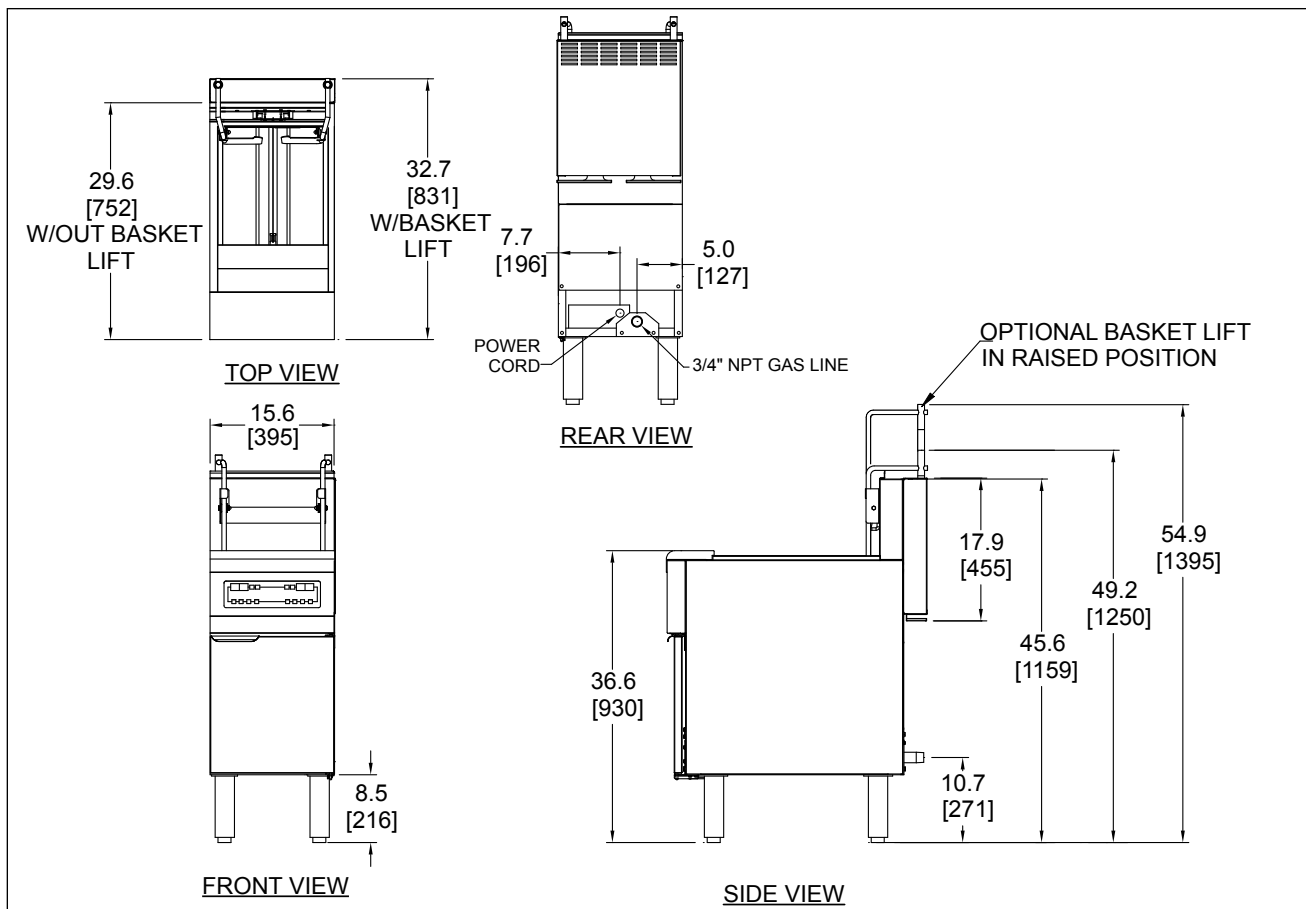
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 Bulletin No. 818-0734
 Revised 11/2/15



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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)		
PH155	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 22" (55.9)	D 36" (91.4)	H 46-1/2" (118.1)
PH155-2	25 lbs. (12 L) ea. side	(39.7)	(75.3)	(115.8)	(26.1)							

*Without basket lifts.

POWER REQUIREMENTS

MODEL NO.	BASIC CE OPTIONS	
	CONTROLS/FRYPOT	BASKET LIFTS/FRYPOT
PH155	230V 1 A	230V 2 A
PH155-2		

HOW TO SPECIFY

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

- PH155 50-lb. (25 L) high-efficiency, open-pot gas fryer with, digital controller, electronic ignition, melt cycle, boil-out temperature control and center-mounted (RTD) 1° compensating temperature probe
- PH155-2 Split pot with same features as full pot. Dual controls operate each split pot independently
- C CM3.5 controller
- BL Basket Lifts

NOTES:

- 120 V 5 ft. (1.5 m) grounded cord set provided.
- 1-1/2" (3.8 cm) kitchen main manifold gas supply line required. Should flexible gas line be used, it must be CSA approved, commercial type and sized per the gas line size in above drawing. See service manual and/or plumbing codes for proper pipe sizing. 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.

DO NOT CURB MOUNT

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.

Model # _____
CSI Section 11400

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Bulletin No. 818-0734
Revised 11/2/15
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