FRYMASTER

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

H55 and H55-2 High Efficiency Gas Fryers -- Domestic & Export

Models

☐ PH155 ☐ PH155-2



H55
Shown with optional 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
- 80,000 Btu/hr. input (20,151 kcal) (23.4 kw) (84.4 MJ/hr) per full frypot; 40,000 Btu/hr. input (10,075 kcal) (11.7 kw) (42.2 MJ/hr) 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
- CM3.5 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
- ☐ Digital 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

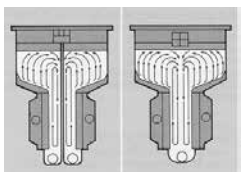
Frymaster's H55 is a premium open-pot fryer that combines state-of-the-art technology with decades of frying experience and customer satisfaction to set the standard for high-efficiency frying. The ENERGY STAR® rated H55 fryer saves thousands of dollars annually on energy costs. H55 fryers have long 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 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.



H55-2 H55

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

Approved for Australia

Approved for Korea

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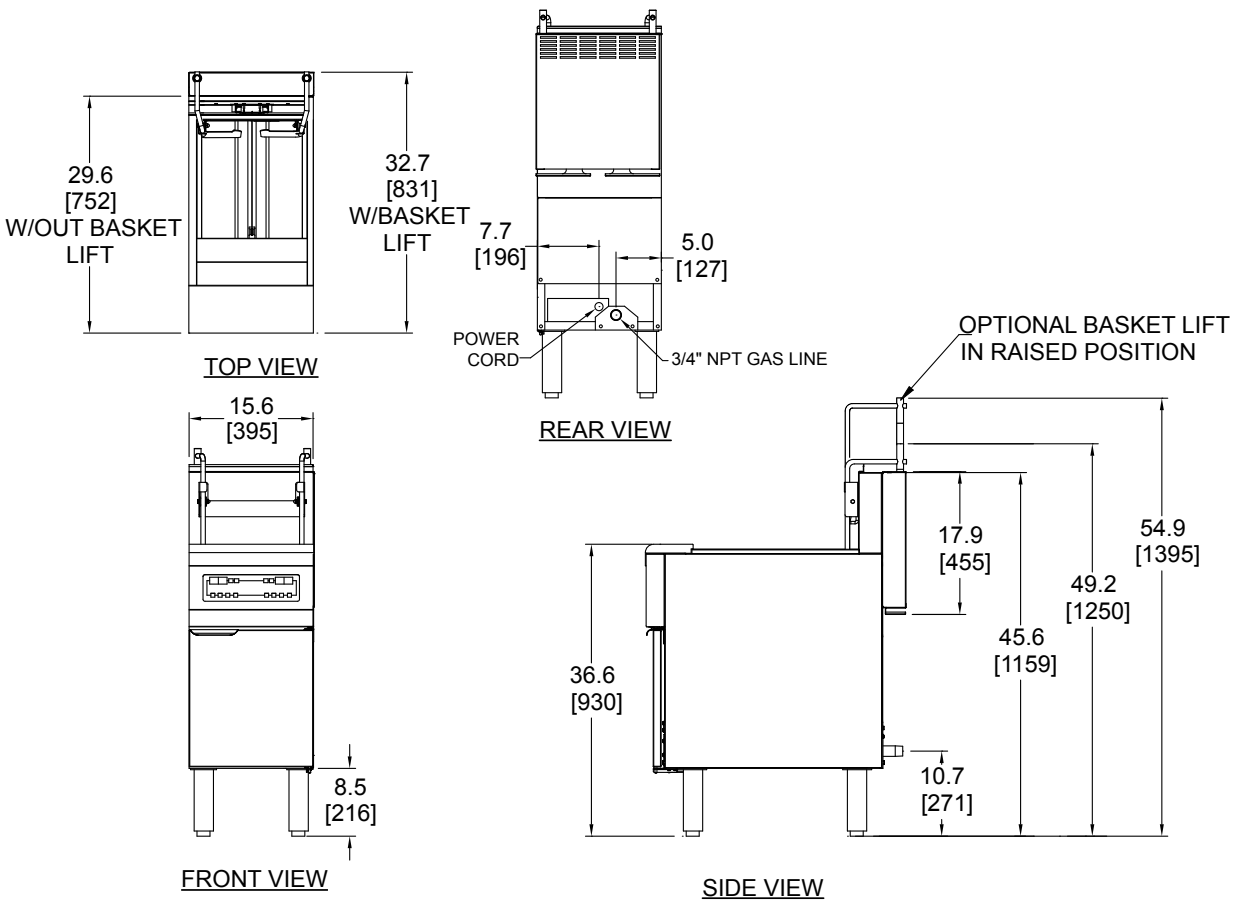
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WELBILT

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DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT (cm)	NET WEIGHT	**APPROXIMATE SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
PH155 PH155-2	50 lbs. (25 L) 25 lbs. (12 L) ea. side	15-5/8" (39.7)	*29-5/8" (75.3)	*45-5/8" (115.8)	10-1/4" (26.1)	160 lbs. (73 kg)	202 lbs. (92 kg)	85	22	**W** 22" (55.9)	**D** 36" (91.4)	**H** 47" (119.4)

*Without basket lifts.

**Information is APPROXIMATE and may vary at time of shipment due to options/add-ons per customer request.

POWER REQUIREMENTS

MODEL NO.	BASIC DOMESTIC OPTIONS	
	CONTROLS/ FRYPOT	BASKET LIFTS/ FRYPOT
PH155	120V 1 A	120V 3 A
PH155-2		
	BASIC EXPORT OPTIONS	
PH155	220V 1 A 230V 1 A 240V 1 A 250V 1 A	220V 2 A 230V 2 A 240V 2 A 250V 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 CM3.5 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.
- Natural gas only for New Zealand.
- **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.

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We reserve the right to change specifications appearing in this bulletin without incurring any obligation for equipment previously or subsequently sold. Check www.frymaster.com for updates.