



ITEM NO.

FPH14 and FPH17 Electric Fryers

Single electric fryers with
FootPrint® Filtration

AAA File No. 35-C111



Shown with optional computer

STANDARD FEATURES

- Self contained FootPrint® filter for safe, easy filtering
- Centerline temperature sensor (7-to 10-second response to load)
- Deep cold zone, 1-1/4 in. (32 mm) IPS ball-type drain valve
- Swing-up, ribbon type, low-watt density, long-life heating elements
- Open-pot design
- Lifetime limited warranty on stainless frypot
- Solid-state controller with automatic melt cycle
- Boil-out mode for easy cleaning

The FPH14 and FPH17 are single electric fryers with built-in FootPrint® filtration.

The FootPrint® filter is contained beneath the fryer, requiring no additional floor or storage space. This hands-off filtering system sets new standards for cost savings, safety, ease of operation and dependability. The entire filtering operation is automatic, takes about three minutes to complete and contains no hot hoses.

FootPrint® makes frequent filtering simple and safe, extending the life of expensive shortening, reducing operating expenses and yielding a consistent, high-quality product.

The FPH14 and FPH17 have a minimum 40-lb. (20 liters) and maximum 50-lb. (25 liters) shortening capacity. The frying area is 14" x 15.50" (356 x 394 mm). The solid-state controller assures pinpoint accuracy of shortening temperature, extending shortening life and producing a uniformly-cooked product. Centerline temperature sensor mounting permits quick response to load (7 to 10 seconds). Counterbalanced, swing-up, self-cleaning electric elements extend element life. Every inch of the stainless steel frypot and cold zone can be cleaned and wiped down by hand.

The large cold zone catches crumbs and sediment from the frying area where they do not carbonize, contaminate shortening or cling to fried products.

The FPH14-2 and FPH17-2 are split-pot electric fryers with 7 kW/8.50 kW input, and a maximum shortening capacity of 25 lbs. (12 liters) each side. The frying area is 6.75" x 15.50" (171 x 394 mm) each side. These split-pot fryers have all of the features of the FPH14 and FPH17 and gives the operator the discretion of using only half of the fryer.



ISO 9001:2000



Frymaster, L. L. C.

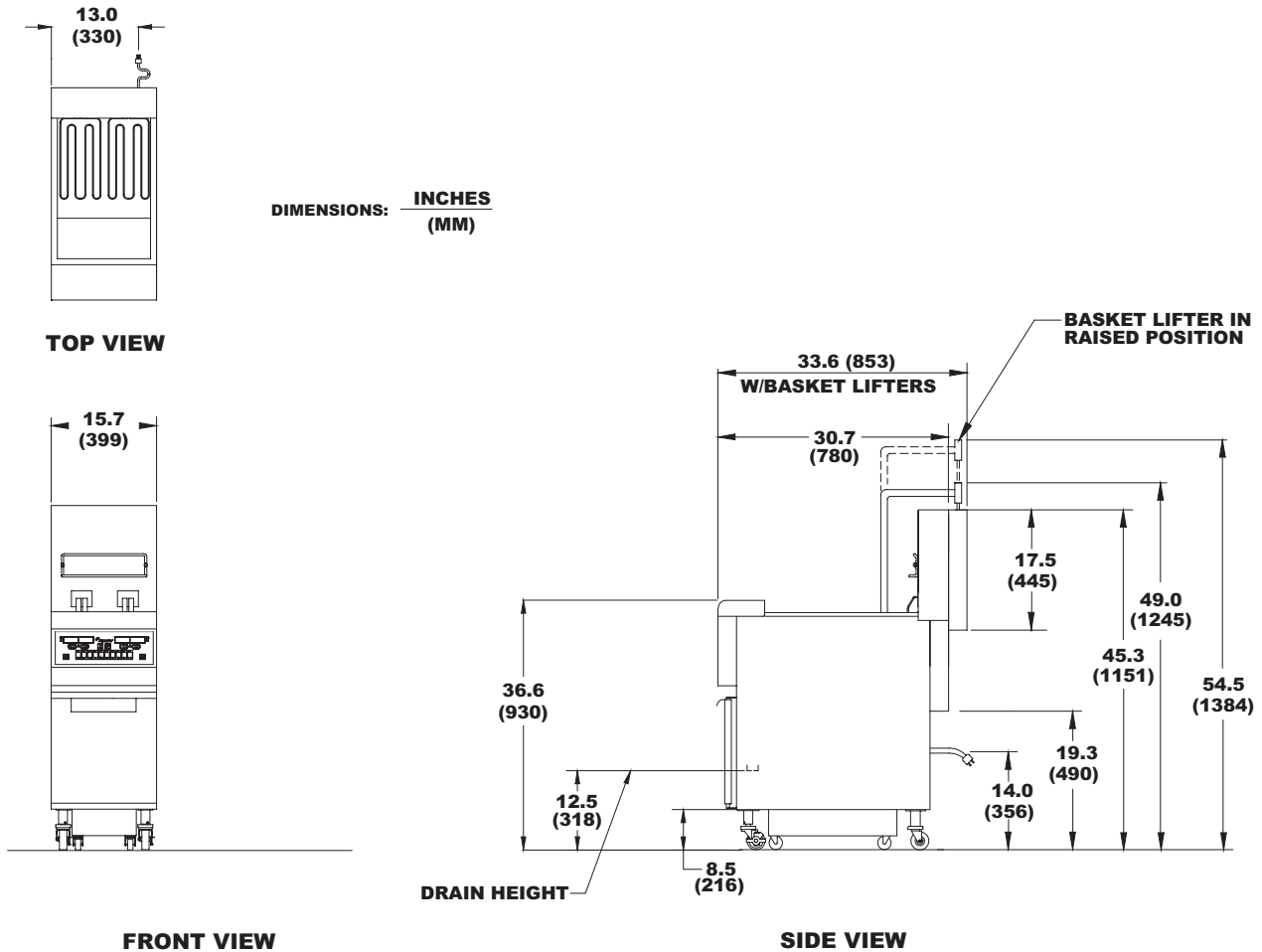
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TOLL FREE 1-800-221-4583 Fax 318-868-5987, www.frymaster.com

Distributed in Canada by GARLAND COMMERCIAL RANGES, LTD., 1177 Kamato, Mississauga, Ontario L4W 1X4

FPH14 and FPH17 Electric Fryers

AIA File No. 35-C111



DIMENSIONS

MODEL NO.	OVERALL SIZE			NET WEIGHT	DRAIN HEIGHT	SHIPPING INFORMATION				
	HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CUBE	H	W
FPH14	45.3"	15.7"	30.7"	205 lbs.	17"	85	31.95	47"	25"	47"
FPH17	(1151 mm)	(399 mm)	(780 mm)	(93 kg)	(432 mm)					

POWER REQUIREMENTS

Model Number	Shortening Capacity (min.-max.)	Input KW	NOMINAL AMPS PER LINE					Min. Wire Size (awg.-mm ²)
			208V 3 phase (3 wire)**	240V 3 phase (3 wire)**	480V 3 phase (3 wire)**	220/380V 3 phase (4 wire)**	240/415V 3 phase (4 wire)**	
FPH14	40-50 lbs. (20-25 liters)	14	39	34	17	21	20	208V - 6 (16) 240V - 6 (16) 480V - 8 (10) 220/380V - 6 (16) 240/415V - 6 (16)
FPH17		17	48	41	21	26	24	
FPH14-2	25 lbs. (12 liters)	7 ea. side	39	34	21	21	20	
FPH17-2	25 lbs. (12 liters)	8.5 ea. side	48	41	21	26	24	
EXPORT VOLTAGE:			200	220		250/430	230/400	

*plus ground wire For electrical connections, use an approved, flexible, metallic or rubber covered, electrical cable and plug with copper wire only.

HOW TO SPECIFY

- FPH14 14 kW single electric fryer with controller, exposed temperature sensor knob, "ON/OFF" and melt cycle switches; with built-in FootPrint® filter.
- FPH17 17 kW single electric fryer with controller, exposed temperature sensor knob, "ON/OFF" and melt cycle switches; with built-in FootPrint® filter.
- FPH14-2 Single electric fryer with split pot; (7 kW each side), controller, exposed temperature sensor knob, "ON/OFF" and melt cycle switches, with built-in FootPrint® filter.
- FPH17-2 Single electric fryer with split pot; (8.5kW each side), controller, exposed temperature sensor knob, "ON/OFF" and melt cycle switches, with built-in FootPrint® filter.
- SD Stainless steel pot and door -- enamel cabinet
 SC Stainless steel pot, door and cabinet
 SE Stainless steel pot, door and cabinet sides

STANDARD FEATURES FOR FILTER MODULE

- Stainless steel construction
- 1/3 H.P. motor
- 2" (51 mm) casters
- Filter pan heater
- 1 box of 25 prepackaged applications of Filter Magic® powder
- 1 box of 25 sheets Filter Magic® paper
- Stainless crumb catcher

OPTIONAL FEATURES

- Basket lifts
- Split pots
- Multi-product computer
- Frypot covers
- 5" (127 mm) casters (2 on back only)
- Power cord plug

NOTES

Supply voltage for filter is obtained from the line voltage of fryers, except for 480V, which will have a separate 120V 60 Hz (9.0 AMP) supply cord supplied (plug optional) with the unit. Export -- supply voltage 230/240V 50 Hz (4.5 AMP) Filter Motor -- 120V motor (9.0 AMP) used on 480V units. 240V 60 Hz (4.5 AMP).

CLEARANCE INFORMATION

A minimum of 24" (610mm) should be provided at the front of the unit for servicing and proper operation, and 6" (152 mm) between the sides and rear of the fryer to any combustible material.

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One Company. Countless Solutions

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