



# TRITON™ FGP55 Gas Rethermalizer

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400 \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

Triton FGP55 Gas Rethermalizer

## Models

FGP55



## Standard Features

- 15-gallon (56.8 liter) water capacity
- 14" x 18" x 10-3/4" (35.6 x 45.7 x 27.3 cm) cooking area
- Thermo-tube design ensures efficient heat transfer; 90,000 Btu/hr. (22,670 kcal/hr.) (26.4 kw/hr.) input
- Thermo-Tube heat transfer system with electronic ignition and 24V gas valve
- CM3.5 10-button cook controller
- Hot or cold water auto filler
- Water pressure regulator
- Low-water shut off
- 1-1/4" (3.2 cm) drain for quick, easy draining
- Stainless-steel cookpot, door, hinged tank cover and cabinet ends
- Basket holder rack and 3 food baskets
- 6" (15 cm) steel legs with 1" (2.5 cm) adjustment

## Options & Accessories

- Food rack/food holders
- Casters

## Specifications

**Specifically designed for convenient, high-quality rethermalizing of vacuum-bagged products**

Maximize your profits by combining more efficiency with more capacity in this all-purpose, affordable rethermalizer.

Maximize your flexibility with Frymaster's Triton FGP55 gas rethermalizer -- perfect for rethermalizing or reconstituting both refrigerated and frozen vacuum-bagged meats, sauces and soups.

The rethermalizer gently brings products up to temperature, without boiling to preserve the quality of food inside the bag. The specially

designed temperature control maintains water temperature from 165°F (74°C), for holding food at a safe temperature to 205°F (96°C), for rapidly rethermalizing.

With a standard gas input rating of 90,000 Btu/hr. (22,670 kcal/hr.) (26.4 kw/hr.), the Frymaster rethermalizer responds to an influx of orders quickly with its fast recovery and high production, whatever the load size.

Frymaster's Triton rethermalizers achieve long and dependable life through simplicity of design -- durable high-temperature, stainless-steel baffles and rugged cast-iron burners keep maintenance to a minimum.

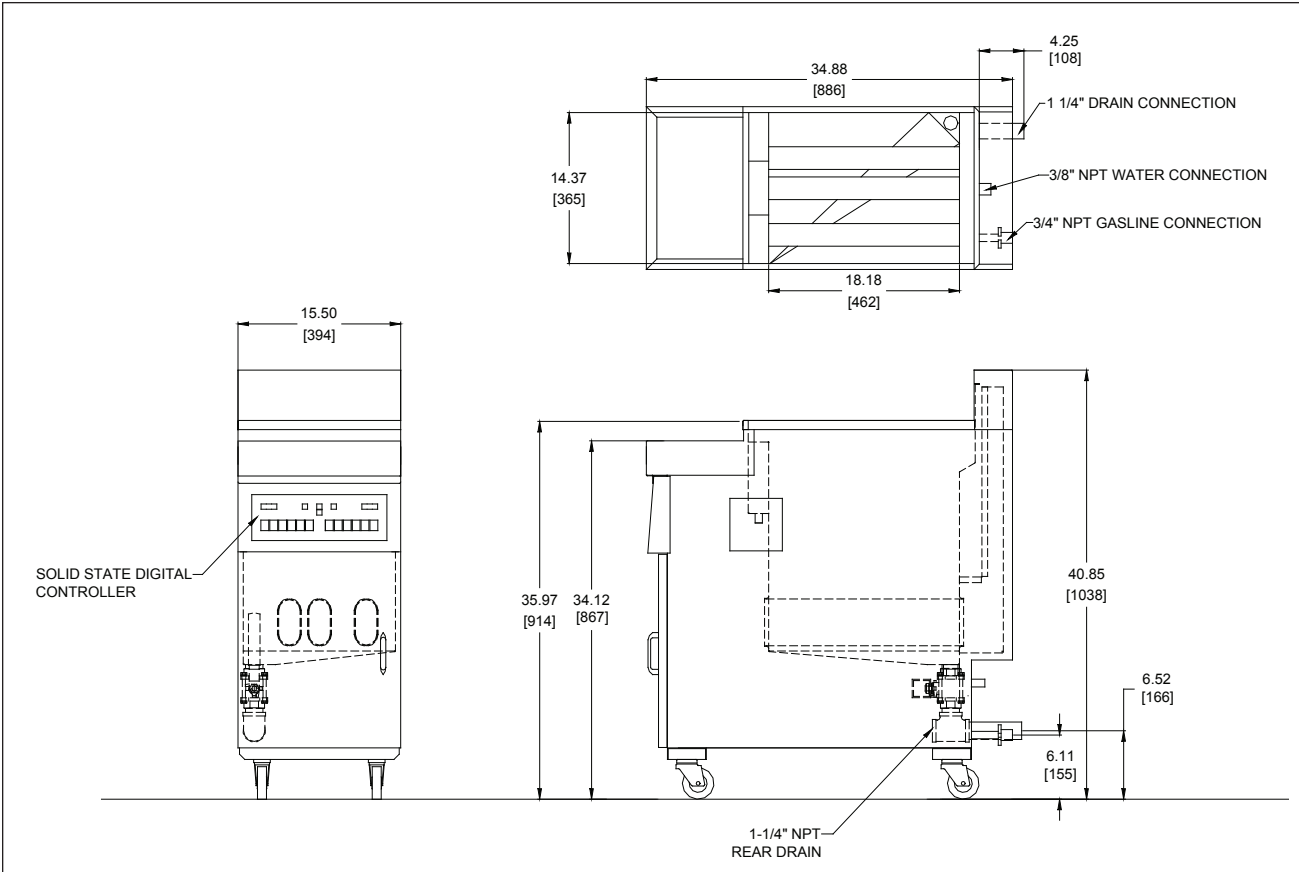


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### DIMENSIONS

MODEL NO.	WATER CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT	NO. OF TUBES	SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT			WEIGHT	CLASS	CU FT.	DIMENSIONS (cm)		
FGP55	15 Gal. (56.8 liter)	15-1/2" (39.4 cm)	34-7/8" (88.6 cm)	40-7/8" (103.8 cm)	8-1/2" (21.6 cm)	3	180 lbs. (82 kg)	85	21.32	<b>W</b> 22" (55.9)	<b>D</b> 36" (91.4)	<b>H</b> 46-1/2" (118.1)

### POWER REQUIREMENTS

CONTROLLER
120V 1 A

### HOW TO SPECIFY

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

FGP55 Free-standing gas rethermalizers only 15-1/2" (39.4 cm) wide, 15 gallon (56.8 liter) water capacity requiring 90,000 Btu/hr. (22,670 kcal) (26.37 kw) natural or LP gas input.

### NOTES

- 6 ft. (182.9 cm) grounded cordset provided.
- Cooker supplied with 1/2" (1.27 cm) supply line and 3/4" (1.9 cm) gas connection.
- Check local plumbing codes for proper gas supply line sizing to attain burner manifold pressure of 6" W.C. natural or 11" W.C. LP gas.
- Drain must be installed according to local plumbing codes.
- Specify natural or LP gas.

### 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 cooker to any combustible material.

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