



FPC28/36 Electric Fryers

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

FPC28/36 Electric Fryers

Models

FPC128/136S

FPC128/236S

FPC228



Model FPC228
shown with optional basket lifts

Standard Features

- Open-pot design, easy to clean
- FPC28 -- 110 lbs. (55 liters) oil capacity
FPC36 -- 160 lbs. (80 liters) oil capacity
- Large capacity frying area
- Self-standing, ribbon-type, low-watt density, long-life heating elements
- CM3.5 controller
- Robust, RTD 1° compensating temperature probe
- Built-in filtration system with rear oil flush
- High-production capacity
- Wide cold zone catches crumbs and sediment from frying area
- Sloped bottom for thorough draining
- Stainless steel frypot, door and cabinet sides
- Spreader for FPC128/136S and FPC128/236S models
- Casters

- Twin size basket for FPC28
- Rack support for FPC28
- Basket hanger for FPC28
- Fish scoop
- Filter starter kit

Options & Accessories

- 480V 3 PH upcharge provided with 120V cord only
- Basket lifts on FPC28 (110-lb. frypot) only
- Twin size basket for FPC36 (160-lb. frypot)
- Rack support for FPC36 (160-lb. frypot)
- Basket hanger FPC36 (160-lb. frypot)

See Frymaster domestic price list for other available options and accessories.

Specifications

Large capacity electric fryers with built-in filter, designed for deli applications

The FPC28/36 electric fryer series fryers are high-performance electric frying systems, specifically designed to fry bone-in chicken and other breaded products. The FPC28 frypot has a 110-lb. (55 liters) oil capacity, a frying area of 21" x 19" (53.3 cm x 48.3 cm), and a variable cooking depth of 6" (15.2 cm). The FPC36 frypot has a 160-lb (80 liters) oil capacity, a frying area of 24" x 25" (61 cm x 63.5 cm) and a variable cooking depth of 6" (15.2 cm).

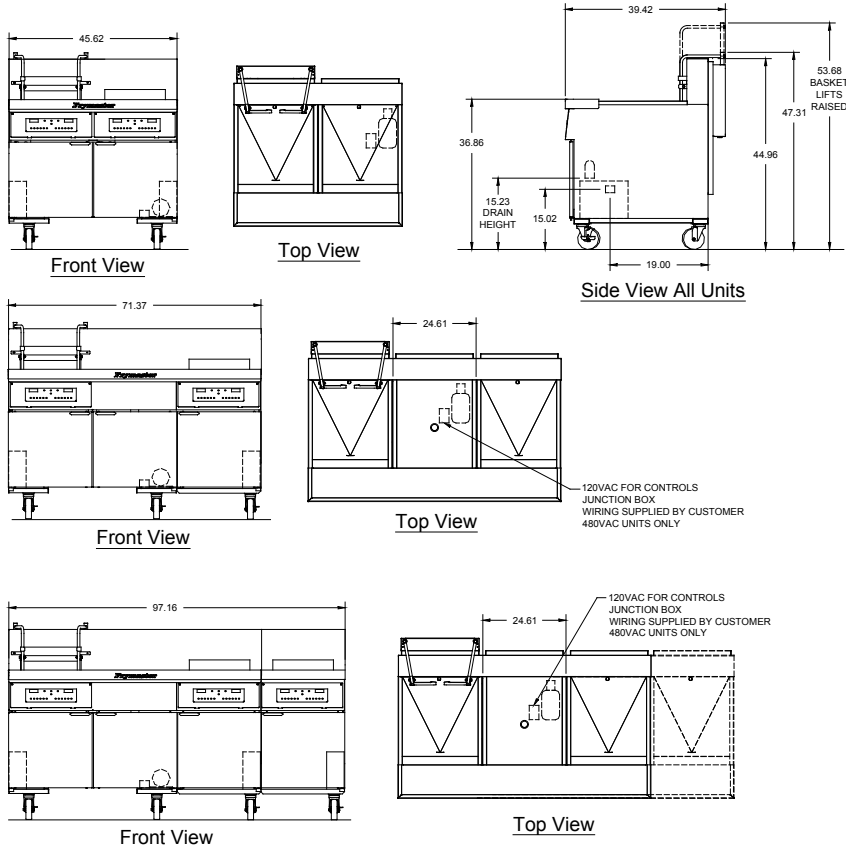
The built-in filtration system encourages more frequent filtering, which preserves oil life and ensures consistent, great tasting food. The large capacity filter pan design has easy-to-clean corners.

The deep cold zone catches crumbs and sediment from the frying area. These particles are trapped in the cold zone where they do not carbonize, contaminate the oil or cling to fried foods. The bottom of the frypot is sloped toward the front, with a 1.5" (3.8 cm) full-port drain valve and 3" (7.61 cm) drain line allowing quick oil and sediment draining.

The FPC28/36 electric fryers feature CM3.5 controllers that react quickly to changes in load conditions for rapid temperature recovery, eliminating loss time incurred waiting between loads.

Frymaster's patented, rotating electric elements swing-up and provide full access to the open frypot allowing every inch to be cleaned and washed down by hand. The ribbon design of the elements provides the best possible heat transfer efficiency.





DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT	NET WEIGHT	SHIPPING INFORMATION					
		HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
FPC228	FPC28 110 lbs. (55 liters) per pot	45"* (114.3 cm)	45-5/8" (115.9)	39-3/8" (100.1)	15-1/4" (38.7)	525 lbs. (262 kg)	754 lbs. (342 kg)	77.5	78.3	H 58" (147.3)	W 44" (111.8)	L 53" (134)
FPC128/136S	FPC36 160 lbs. (80 liters) per pot	45"* (114.3 cm)	71-3/8" (181.3)	39-3/8" (100.1)	15-1/4" (38.7)	735 lbs. (366 kg)	1,004 lbs. (455.4 kg)	77.5	131.4	60" (152.4)	44" (111.8)	86" (212.4)
FPC128/236S		45"* (114.3 cm)	97-1/8" (246.7)	39-3/8" (100.1)	15-1/4" (38.7)	1,170 lbs. (583 kg)	1,300 lbs. (589.7 kg)	77.5	179	57" (114.8)	44" (111.8)	113" (287)

*without basket lifts

POWER REQUIREMENTS

MODEL NO.	BASIC DOMESTIC (3 PH/3 WIRE/PLUS GROUND WIRE)				OPTIONS DOMESTIC
	kw	Per 110 lb. Frypot		Per System	BASKET LIFTS
		ELEMENTS	CONTROLLER	FILTER	
FPC28 110 lb.	25.6	208V 71 A	208V 1 A	208V 5 A	208V 2 A
	28.6	240V 69 A	240V 1 A	240V 4 A	240V 2 A
	28.6	480V 35 A	N/A 120V 1 Ph 1A*	N/A 120V 1 PH 8A*	N/A 120V 1 PH 3A*
FP36 160 lb.	26.7	208V 75 A	208V 1 A	(Filter wired to 110 lb. fryer*)	N/A
	30.0	240V 73 A	240V 1 A		
	36.0	480V 44 A	N/A 120V 1 Ph 1A*		

*Separate 120V, supply required for filter and controls.

HOW TO SPECIFY

The following descriptions will assist with ordering the features desired for this equipment.

- FPC228 Battery of two FPC228 electric fryers with built-in filter, CM3.5 controller and casters.
- FPC128/136S Battery of one FPC228 & one FPC36 electric fryers with spreader, built-in filter, CM3.5 controller and casters.
- FPC128/236S Battery of one FPC228 and two FPC36 electric fryers with spreader, built-in filter, CM3.5 controller and casters.

Please specify voltage, cycle, phase.

NOTES

No cords available on 21 kw 208V or 240V. Basket lifts are wired into the fryer at the factory on 208/240 volt units. All 480 models provided with separate 120 volt cord for basket lifts and filter pump motor. Check electrical codes for proper supply line sizing.

CLEARANCE INFORMATION

A minimum of 24" (61 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