



# Built-in Filtration System for Performance Gas Fryer Batteries

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

Built-in Filtration System for Performance Gas Fryer Batteries

## Models

- |                                  |                                 |                                  |                                 |
|----------------------------------|---------------------------------|----------------------------------|---------------------------------|
| <input type="checkbox"/> FMP135* | <input type="checkbox"/> FPP435 | <input type="checkbox"/> FMP145* | <input type="checkbox"/> FPP445 |
| <input type="checkbox"/> FPP235  | <input type="checkbox"/> FPP535 | <input type="checkbox"/> FPP245  | <input type="checkbox"/> FPP545 |
| <input type="checkbox"/> FPP335  | <input type="checkbox"/> FPP635 | <input type="checkbox"/> FPP345  | <input type="checkbox"/> FPP645 |

\*Includes spreader cabinet. Adding a spreader cabinet to any model, changes it from FPP to FMP.



Model FPP245EC  
Shown with optional CM3.5 controller

## Standard Features

- 50-lb (25-liter) oil capacity
- Space-saving filter which fits inside fryer cabinet housing two full or qualifying split frypots in two left most cabinets of the battery
- Large capacity filter pan removes easily for cleaning
- Filter pan designed on rails to clear floor mats for easy cleaning
- Sloped drain pan leaves minimal oil in the filter pan after filtering
- Large 3-inch round drain line allows oil to drain freely
- Filter cycle is complete from start to finish in less than 5 minutes, while other frypots in the system are in use
- Filters up to 6 fryers in one battery
- Six or more fryers/cabinets ship in two cartons
- 1-1/4" (3.2 cm) drain valve standard on full frypots
- 1" (2.5 cm) drain valve standard on split frypots

- Drain safety switch on all Frymaster filter system fryers
- Front oil flush
- 1/3 H.P. filter motor
- 4 GPM pump
- Stainless steel crumb catcher
- Filter starter kit
- Casters

## Filtration Options & Accessories

- External oil discharge -- contact Customer Service for availability
- SDU for oil disposal

See MJ45 and MJ35 gas fryer spec sheets for fryer options.

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

## Specifications

### Designed for trouble-free filtering of fryer batteries without wasting valuable space

Frymaster's renowned, built-in filtration system puts filtration where it's most convenient to use -- right within the fryer battery -- eliminating the need for additional floor and storage space.

The filtering process is fast and easy, encouraging frequent filtering -- a critical part of maximizing oil life, especially with trans-fat free oils. It is also sequential, so one fryer may be filtered while the others are still in use. It is engineered with features that allow added convenience, easier serviceability and allows for using three different filter mediums with one pan.

This system is enhanced with a gravity draining system that allows residual oil to

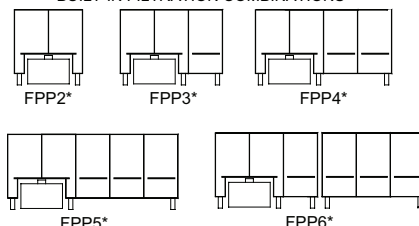
drain into the filter pan so that drain lines are always open. The filter, housed beneath two Frymaster fryers or one fryer and a spreader, is capable of filtering up to six fryers, individually, without having to be moved from fryer to fryer, saving valuable labor. One fifty-pound fryer can be filtered in about four minutes, while other fryers in the battery keep on cooking.

This filter comes standard with a powerful 4 GPM pump to maximize filtering efficiency and minimize clogging. Large sump with secure hold-down ring ensures proper vacuum and superior oil filtration. The stainless steel filter pan slides out easily over floor mats and uneven floor tiles.

Filtration process is two steps:  
**Step one:** open drain valve, open return valve to activate filter pump.  
**Step two:** close drain valve; close return valve to turn off pump.



### BUILT-IN FILTRATION COMBINATIONS



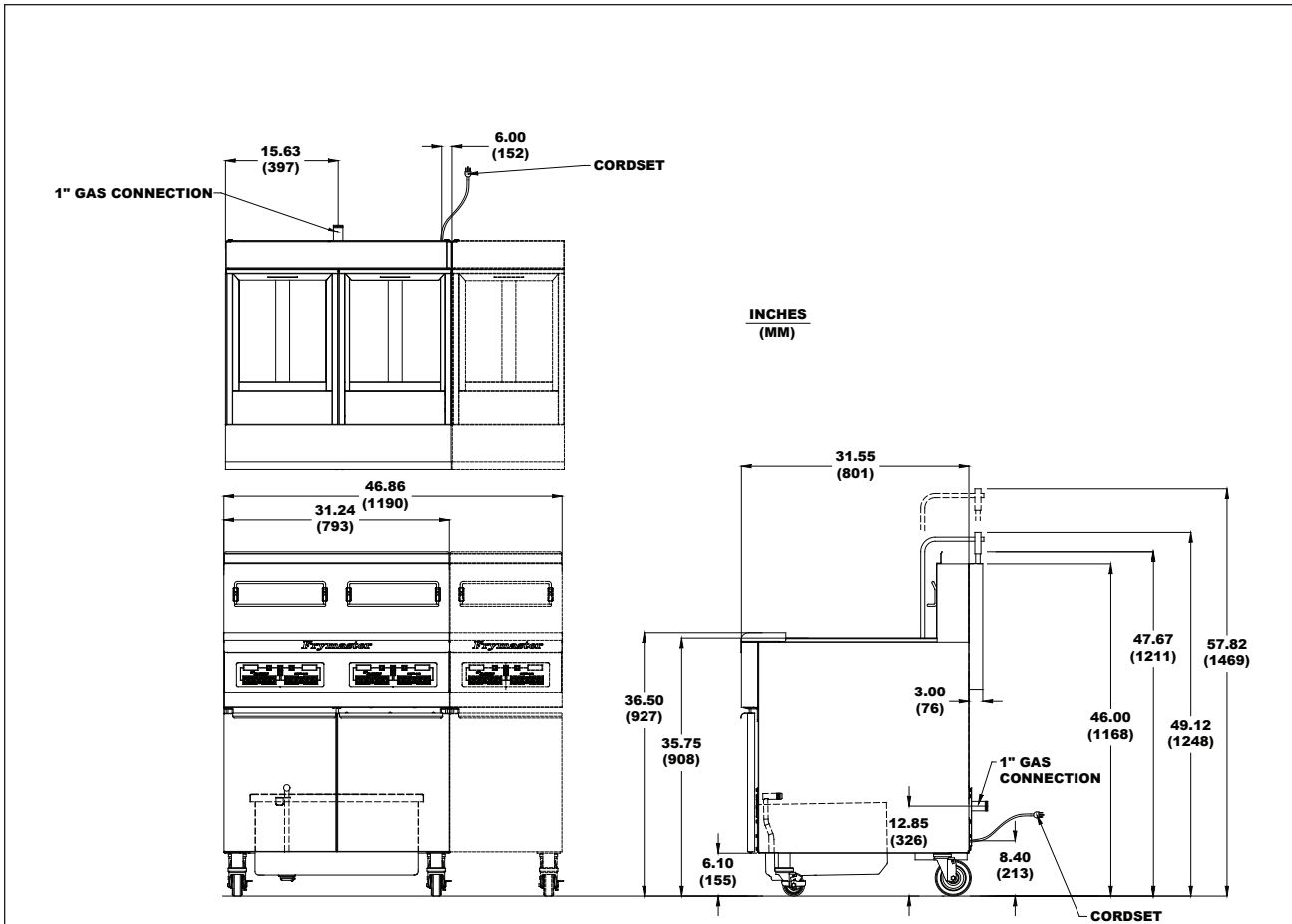
\*Substitute 35 or 45.

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Bulletin No. 818-0472  
Revised 5/20/14





**DIMENSIONS** (FP FILTER ONLY IS 25-1/2" W x 16" D x 12-1/2" H)

FP FILTER WITH FRYERS								
MODEL NO.	DRAIN HEIGHT (cm)	NET WEIGHT	SHIPPING INFORMATION					
			WEIGHT	CLASS	CUBE	DIMENSIONS (cm)		
						W	D	H
FMPH135 FMPH145	10-5/8" (26.9)	446 lbs. (202 kg)	490 lbs. (222 kg)	85	52.84	38" (96.5)	44-1/2" (113.0)	54" (137.2)
FPP235 FPP245	10-5/8" (26.9)	500 lbs. (227 kg)	544 lbs. (247 kg)	77.5	52.84	38" (96.5)	44-1/2" (113.0)	54" (137.2)
FPP335 FPP345	10-5/8" (26.9)	675 lbs. (306 kg)	723 lbs. (328 kg)	77.5	74.39	53" (135.9)	44-1/2" (113.0)	54" (137.2)
FPP435 FPP445	10-5/8" (26.9)	858 lbs. (390 kg)	908 lbs. (412 kg)	77.5	100.12	72" (182.9)	44-1/2" (113.0)	54" (137.2)
FPP535 FPP545	10-5/8" (26.9)	1018 lbs. (462 kg)	1093 lbs. (496 kg)	77.5	120.98	87" (221.0)	44-1/2" (113.0)	54" (137.2)
FPP635 FPP645	10-5/8" (26.9)	1108 lbs. (503 kg)	*1353 lbs. (614 kg)	77.5	*2 @ 74.39 ea.	*2 @ 53" ea. (135.9)	*2 @ 44-1/2" ea. (113.0)	*2 @ 54" ea. (137.2)

\*6 fryers in battery require 2 separate cartons.

**POWER REQUIREMENTS FOR FILTER ONLY:**

**Domestic:** 120V 7.5 A; **Export/CE:** 220V - 250V 5 A

**NOTES:**

Contact Customer Service at 1-800-221-4583 inside USA; +1-318-865-1711 outside USA for other voltages.

FOR FRYER SPECIFICATIONS, FEATURES AND OPTIONS. SEE INDIVIDUAL SPEC SHEETS.

**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.

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