



# Built-in Filtration System for Electric Fryer Batteries

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

Built-in Filtration System for Electric Fryer Batteries

## Models

- |                                   |                                   |                                   |                                   |                                   |
|-----------------------------------|-----------------------------------|-----------------------------------|-----------------------------------|-----------------------------------|
| <input type="checkbox"/> FMRE114* | <input type="checkbox"/> FPRES14  | <input type="checkbox"/> FPRES17  | <input type="checkbox"/> FMRE122* | <input type="checkbox"/> FPRES22  |
| <input type="checkbox"/> FPRES214 | <input type="checkbox"/> FPRES614 | <input type="checkbox"/> FPRES417 | <input type="checkbox"/> FPRES222 | <input type="checkbox"/> FPRES622 |
| <input type="checkbox"/> FPRES314 | <input type="checkbox"/> FMRE117* | <input type="checkbox"/> FPRES517 | <input type="checkbox"/> FPRES322 |                                   |
| <input type="checkbox"/> FPRES414 | <input type="checkbox"/> FPRES217 | <input type="checkbox"/> FPRES617 | <input type="checkbox"/> FPRES422 |                                   |

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



FPPH217CSC  
Shown with optional CM3.5 controllers

## 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 design is lightweight for easy removal
- Filter pan designed on rails to clear floor mats for easy cleaning
- Sloped drain pan leaves minimal residue oil behind after filtering
- Large 3-inch round drain 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 crumb catcher
- Filter starter kit
- Casters

## Filtration Options & Accessories

- External oil discharge -- available on built-in filter batteries of 2 or more frypots or a frypot/spreader -- must specify front or rear connection
- SDU for oil disposal

See RE14/17/22 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.

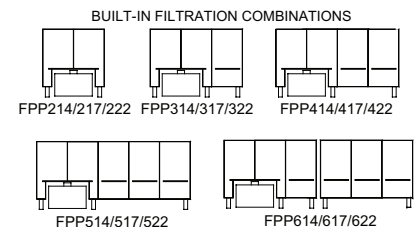
The filtering process is fast and easy, encouraging frequent filtering -- a critical part of maximizing oil life, especially with trans-fat free oils. It is also sequential, so one fryer may be filtered while the others are still in use. It is engineered with features that allow added convenience, easier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

The 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.

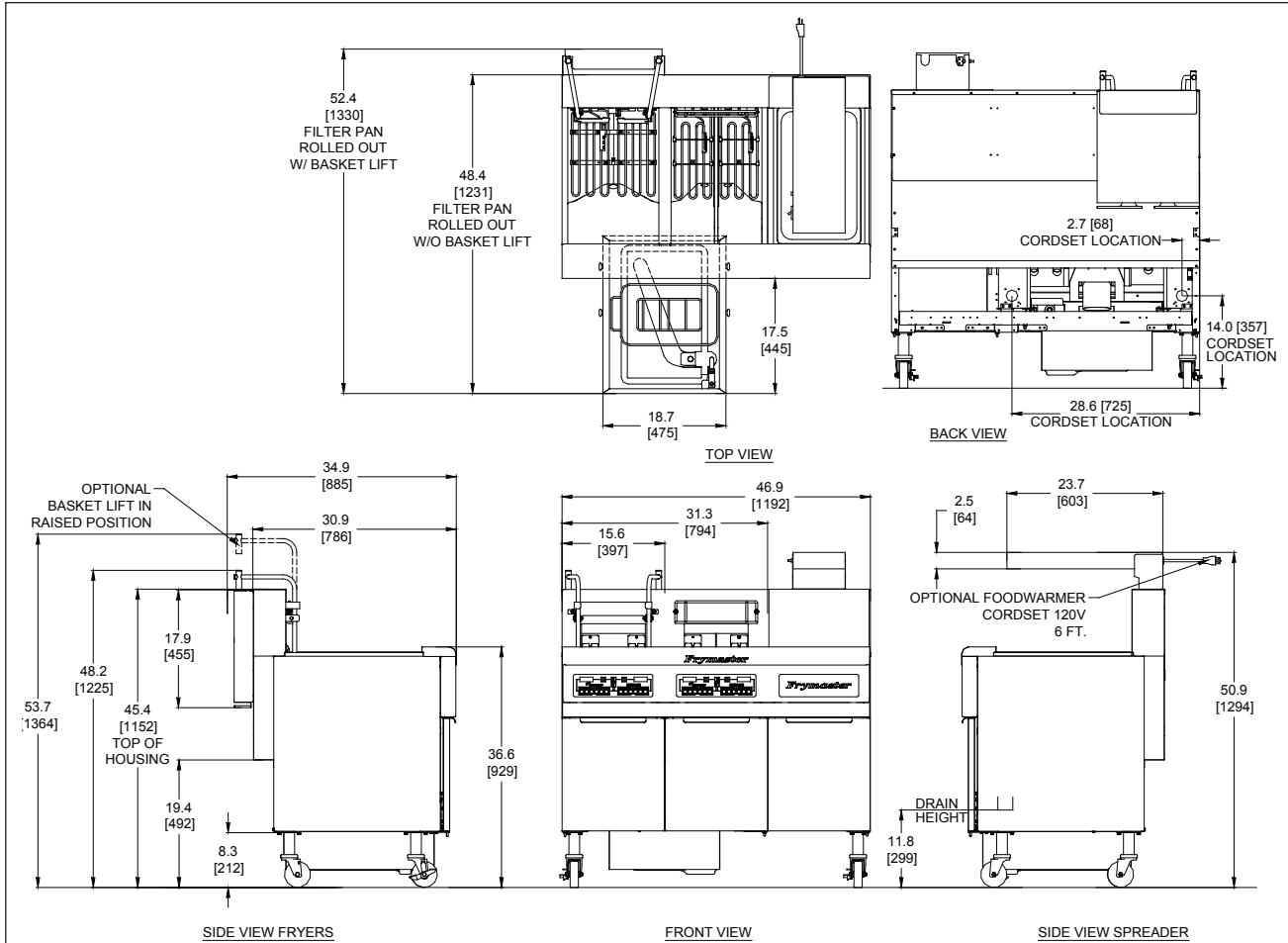


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Bulletin No. 818-0434  
Revised 5/20/14





**DIMENSIONS** (FP FILTER ONLY IS 18-3/4" W X 24" D X 8-7/8" H)

FP FILTER WITH FRYERS								
MODEL NO.	DRAIN HEIGHT (cm)	NET WEIGHT	SHIPPING INFORMATION (cm)					
			WEIGHT	CLASS	CUBE	DIMENSIONS (cm)		
						W	D	H
FMP114, 117, 122	14" (35.6)	446 lbs. (202 kg)	490 lbs. (222 kg)	85	52.84	38" (96.5)	44-1/2" (113.0)	54" (137.2)
FPP 214, 217, 222	14" (35.6)	490 lbs. (223 kg)	552 lbs. (251 kg)	77.5	52.84	38" (96.5)	44-1/2" (113.0)	54" (137.2)
FPP 314, 317, 322	14" (35.6)	570 lbs. (259 kg)	618 lbs. (218 kg)	77.5	74.39	53" (135.9)	44-1/2" (113.0)	54" (137.2)
FPP 414, 417, 422	14" (35.6)	663 lbs. (302 kg)	780 lbs. (355 kg)	77.5	100.12	72" (182.9)	44-1/2" (113.0)	54" (137.2)
FPP 514, 517, 522	14" (35.6)	783 lbs. (356 kg)	838 lbs. (381 kg)	77.5	120.98	87" (221.0)	44-1/2" (113.0)	54" (137.2)
FPP 614, 617, 622	14" (35.6)	2 @ 570 lbs. (259 kg)	2 @ 618 lbs. (281 kg)	77.5	*2 @ 74.39	*2 @ 53" (135.9)	2 @ 44-1/2" (113.0)	*2 @ 54" (137.2)

\*Six or more fryers/cabinets ship in two cartons.

**POWER REQUIREMENTS FOR FILTER ONLY**

**Domestic:** Supply voltage for filter (208V - 240V 5 A) is obtained from the line voltage of fryers; except for 480V and 440V which will have a separate 120V 60 Hz 9 A cord supplied with the unit.

**Export:** 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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CSI Section 11400