



FootPrint PRO Filtration for Performance Gas Fryers

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

Models

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



Model FPP245EC

Standard Features

- Fits conveniently under two or more fryers or one fryer and spreader requiring no additional floor space
- Filter cycle is complete from start to finish in under 5 minutes, while other frypots in the system are in use
- Filters up to 6 fryers in one battery
- Large 3-inch round drain line creates 13% more capacity for oil to drain freely
- Filter pan designed on rails to clear floor mats for easy cleaning
- Sloped drain pan leaves minimal residue oil behind after filtering
- Large capacity filter pan is lightweight and easy to remove for cleaning
- Front oil flush
- 1/3 H.P. filter motor
- 4 GPM pump
- Stainless steel crumb catcher

- 1 box of 25 prepackaged applications of Filter Magic® powder
- 1 box of 25 sheets of Filter Magic paper

Options & Accessories

- External oil discharge -- **MUST** be ordered when equipment order is placed. Specify rear or front disposal
- See MJ45 and MJ35 fryer specification sheets for fryer options

Specifications

Frymaster's renowned, patented built-in FootPrint PRO 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 built-in filtration system is:

Easy to operate utilizing just two handles. The red handle opens and closes the drain valve, and the yellow handle turns the filter pump on and off. Flush feature helps remove sediment and return filtered oil to the frypot. Elevated filter pan ensures no problem with uneven floors.

Quick. The entire filtering process occurs within a matter of minutes. Large sump with a secure hold-down ring ensures proper vacuum and superior filtration.

Convenient. Everything needed for filtration is built-in for easy operator access. There is no need to attach a drain spout or handle a hot hose.

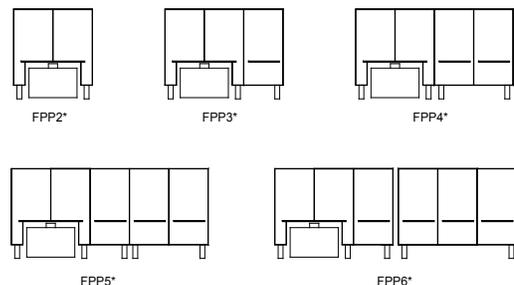
FootPrint PRO filtration is also sequential, so one fryer may be filtered while the others are still in use. It is engineered with features that allow added convenience, easier serviceability and accommodates the use of three different filter mediums.

This system is enhanced with a gravity draining system that aids in the draining of residual oil into the filter pan so that drain lines are always open.

FootPrint PRO filtration systems carry a one-year warranty -- parts and labor.



FOOTPRINT PRO FILTRATION COMBINATIONS



*Substitute 35 or 45.

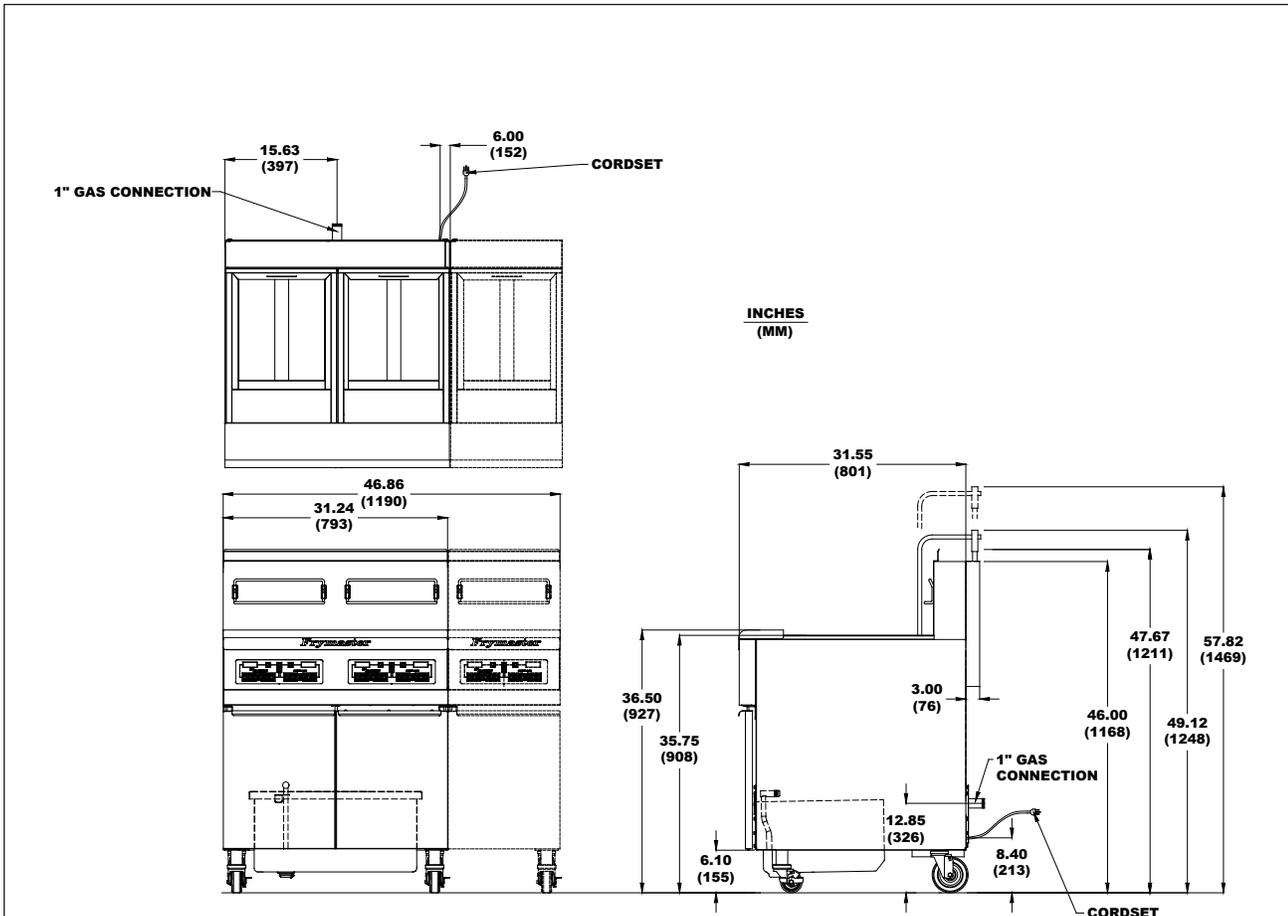
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FootPrint PRO Filtration for Performance Gas Fryers



DIMENSIONS (FP FILTER ONLY IS 12-1/2" H X 25-1/2" W X 16.00" L)
FP FILTER WITH FRYERS

MODEL NO.	DRAIN HEIGHT	NET WEIGHT	SHIPPING INFORMATION					
			WEIGHT	CLASS	CUBE	DIMENSIONS		
						H	W	L
FPP2*	10-5/8" (269 mm)	500 lbs. (227 kg)	544 lbs. (247 kg)	77.5	52.84	54" (1372 mm)	38" (965 mm)	44-1/2" (1130 mm)
FPP3*	10-5/8" (269 mm)	675 lbs. (306 kg)	723 lbs. (328 kg)	77.5	74.39	54" (1372 mm)	53-1/2" (1359 mm)	44-1/2" (1130 mm)
FPP4*	10-5/8" (269 mm)	858 lbs. (390 kg)	908 lbs. (412 kg)	77.5	100.12	54" (1372 mm)	72" (1829 mm)	44-1/2" (1130 mm)
FPP5*	10-5/8" (269 mm)	1018 lbs. (462 kg)	1093 lbs. (496 kg)	77.5	120.98	54" (1372 mm)	87" (2210 mm)	44-1/2" (1130 mm)
FPP6*	10-5/8" (269 mm)	1108 lbs. (503 kg)	**1353 lbs. (614 kg)	77.5	**2 @74.39 ea.	**2 @54" ea. (1372 mm)	**2 @54" ea. (1372 mm)	**2 @44-1/2" ea. (1130 mm)

*Substitute 35 or 45.

**6 fryers in battery require 2 separate cartons.

NOTES

AMPERAGE FOR FILTER ONLY -- Filter Motor --
Domestic: 120V 60 Hz (7.5 AMP)

Export: 220V-240V 50/60 Hz (5 AMP)
Contact factory for other voltages

FOR FRYER SPECIFICATIONS, FEATURES, AND
OPTIONS, SEE MJ45 and MJ35 SPEC SHEETS

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