



H55 and H55-2 High Efficiency Gas Fryers

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

H55 and H55-2 High Efficiency Gas Fryers

Models

H55

H55-2



Shown with optional computer and casters

Standard Features

- Electronic ignition, melt cycle
- Open-pot design (split or full), easy-to-clean
- Durable centerline temperature sensor, under 10-second response to loads
- Solid state controller
- Deep cold zone
- Low flue temperature
- Boil-out mode
- Turbo jet infrared burners

Options & Accessories

- Automatic basket lifters, computer or timer controlled
- Computer Magic frying computer (multi-product)
- Casters
- Frypot cover
- Flexible metal connector with quick-connect coupler
- Stainless steel apron drain with basket (interchangeable right or left side)
- Sediment tray
- Screen type basket support
- Spreader cabinet
- Screen type basket support
- FootPrint PRO filtration system

Specifications

Specifically designed for high production frying

The H55 has a maximum 50-lbs. (25 liters*) shortening capacity. The frying area is 14 x 15 in. (356 x 381 mm). This 80,000 BTU (20,151kcal) (23.4 kW) model is designed for high-volume frying with maximum fuel efficiency. The solid-state controller assures pinpoint accuracy of shortening temperature, extending shortening life and producing a uniformly-cooked product. The sensor is mounted in the center to permit quick sensing of any temperature drop caused by cold food placed in either side of the cooking area. The infrared power burner directs its heat on a large heat transfer area to fry more product with less fuel consumption. The open-pot design has no hard-to-clean tubes and can easily be wiped down and cleaned by hand.

The large cold zone catches crumbs and sediment from the frying area. Since these particles are trapped in the cold zone, they do not carbonize, contaminate shortening or cling to fried products.

The H55 model uses a 120V supply. Multiproduct frying computers and basket lifts are available. FootPrint PRO® filtration is available with up to six (6) fryers battered together into a single system, or with a single H55 fryer and a spreader cabinet. The spreader cabinet can include an optional heat lamp and dump station. The heat lamp can be a choice of rod style or bulb type. The dump stations can use either cafeteria-style pan or scoop-type pan. The heat lamp and pans are integrated into the cabinet, making a complete warming station. The solid-state controls, electronic ignition and melt cycle are standard.

Boil-out mode is activated by setting the temperature to 200°F.

Each side of the H55-2 -- split pot fryer operates on 40,000 BTU/hr. (10,076 kcal/hr.) (11.7 kW), has a maximum shortening capacity of 25 lbs. (12 liters*), and has a frying area of 6-1/2 x 15 inches (165 x 381 mm). This fryer has all of the features and options of the H55 and gives the operator the discretion of using only half the fryer.

*Liter conversions are for solid shortening @70°F.



ISO 9001:2000

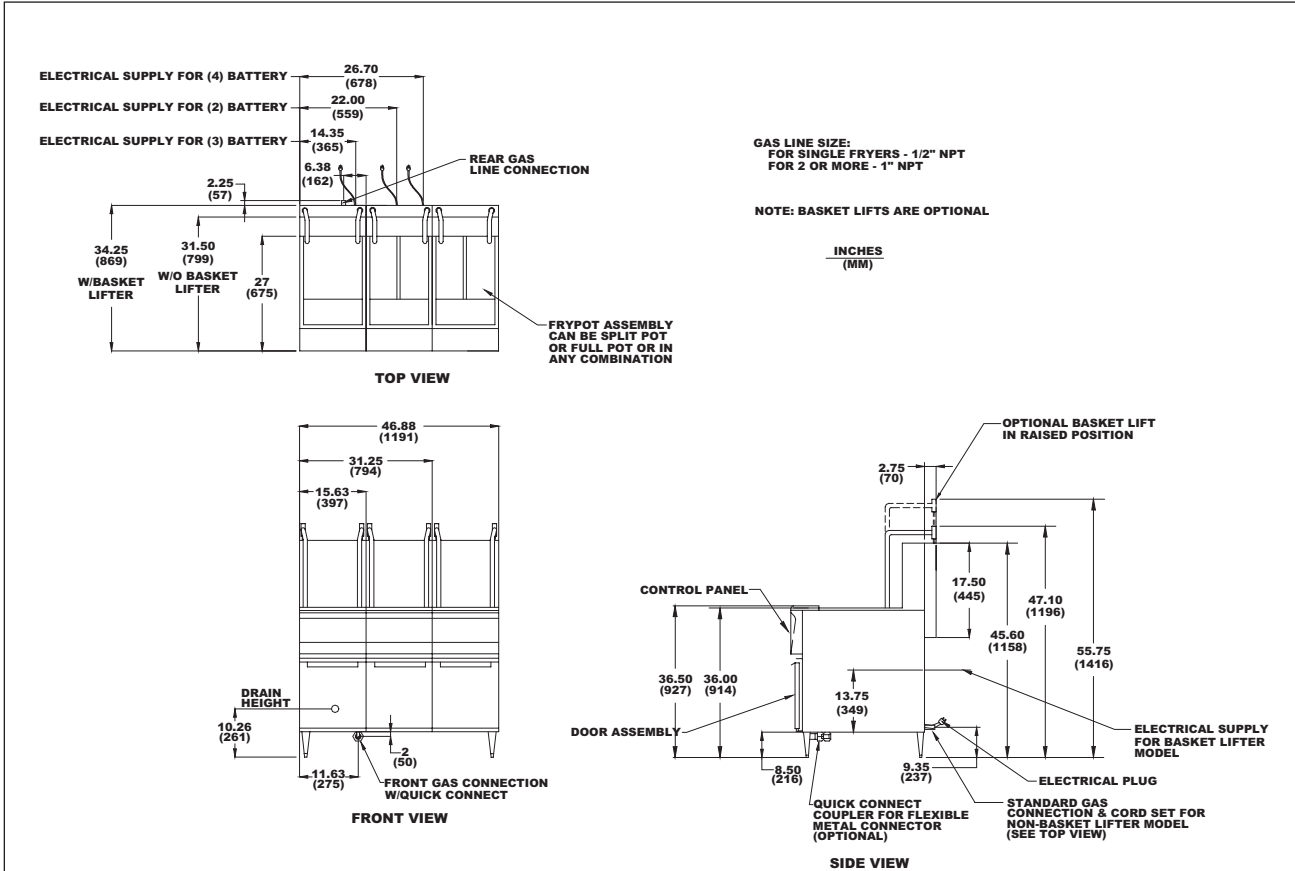


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Enodis®



DIMENSIONS -- INCHES (mm)

MODEL NO.	SHORTENING CAPACITY	OVERALL SIZE			DRAIN HEIGHT	NET WEIGHT	SHIPPING INFO					
		HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CUBE	DIMENSIONS		
H55	50 lbs. (25 liters)	45.6"	15.63"	31.50**	10.26"	160 lbs.	202 lbs.	85	21.32	H	W	L
H55-2	25 lbs. (12 liters) ea. side	(1158 mm)	(397 mm)	(799 mm)	(261 mm)	(73 kg)	(92 kg)			46.50"	22"	36"
										(1181 mm)	(559 mm)	(914 mm)

*without basket lifts

POWER REQUIREMENTS:

MODEL NO.	NATURAL OR LP GAS INPUT RATING	ELECTRICAL	EXPORT
H55	80,000 BTU/hr. input (20,151 kcal) (23.4 kW)	Non-basket lift 120V (1.0 AMP) 220V (0.5 AMP)	200V - 250V 50/60 Hz. 3.5 AMP
H55-2	40,000 BTU/hr. input each side (10,075 kcal) (11.7 kW)	Basket Lift 120V (7.0 AMP) 220V (3.5 AMP)	

HOW TO SPECIFY -- EXAMPLE:

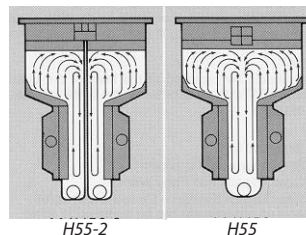
- H55 Control panel, solid state controller, electronic ignition, melt cycle, sealed ON/OFF switch
- H55-2 Split pot with same features as full pot plus dual controls to operate each pot independently
- SD Stainless steel frypot and door -- enamel cabinet
- SC Stainless steel frypot, door and cabinet

NOTES:

Supply Voltage 120V 60Hz
120 VAC 5 ft. (1.5 m) grounded cord set provided.
Recommended minimum store supply pressure to be 6" W.C. for NAT Gas, and 11" W.C. for L.P. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 3.0" W.C. natural or 8.25" W.C. L.P. Incoming supply line should be 1-1/2". Should flexible gas line be used, it must be AGA approved, commercial type and sized per the gas line size in above drawing.

CLEARANCE INFORMATION

A minimum of 24" (610 mm) should be provided at the front of the unit for servicing and proper operation, and 6" (152 mm) between the sides and rear of the fryer to any combustible material.



Unique frypot design with deep cold zone and turbocharged, infrared burners.

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