

Frymaster's FootPrint® PRO Filtration System is designed to extend the useful life of oil, while ensuring quality fried products. It is engineered with features that allow convenient use, easier servicing and the ability to use three different filter mediums with one pan.

This unit utilises gravity to drain oil into the filter pan leaving drain lines free of residual oil.

The filter, housed beneath two or more FootPrint-ready gas fryers, filters fryers, individually, without filter movement from fryer to fryer. 25 Litres of oil can be filtered in about three minutes, while other fryers in the battery continue cooking.

FootPrint® PRO Filtration System is suitable for fryers with a maximum capacity of 25L.

STANDARD FEATURES

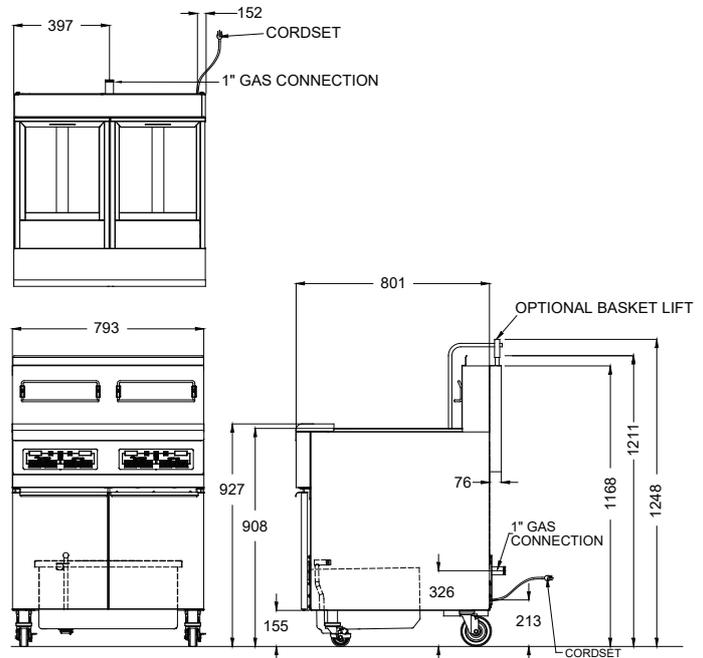
- 2 x MJ150 fryers. 50L total oil capacity.
- Large capacity filter pan design is light weight for easy removal
- Filter pan designed on rails to clear floor mats
- Ample cleaning space when filter pan is removed
- Space saving, Convenient, Labour Saving
- Increased diameter on oil pick-up tube prevents clogging
- Stainless steel construction
- 1/3 H.P. motor
- 1 box of 25 prepackaged applications of Filter powder
- 1 box of 25 sheets Filter paper
- Stainless steel crumb tray
- Castors
- Covers
- Clean out rod
- EZ spark ignition (battery included)

OPTIONAL FEATURES

- Computer controller
- Spreader cabinet
- Food warmer holding cabinet
- Flexible gas hose with quick disconnect and restraining kit
- Automatic basket lifters



DIMENSIONS
External: 793W x 800D x 1211H mm
FPP Filter only: 317W x 647D x 406H mm
Clearance: Sides and rear 152mm, Front 610mm (from combustible walls)
Net Weight: 208kg
TECHNICAL DATA
Gas Type: Natural or Propane
Total Output: 220MJ
Gas Connection: 1"
Power Supply: 230/240V, 50Hz, 4.5amp (Cord & Plug provided)
Drain Height: 269mm
PRODUCTION CHIPS FROM FROZEN
72kg per hour
CONTROLLER AS STANDARD
Digital Controller
SHIPPING DATA
Shipping Weight: 238kg
Shipping Dimensions: 965W x 1130D x 1372H mm
AGA Approval
AGA 7943 G



SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

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