

FOOTPRINT PRO FILTRATION SYSTEM FOR ELECTRIC FRYERS

Frymaster's Electric FootPrint® PRO Filtration System is specifically designed to reduce operational expenses by eliminating the need for additional floor and storage space, and to increase the useful life of shortening, while ensuring quality fried products. It is engineered with features that allow added convenience, easier serviceability.

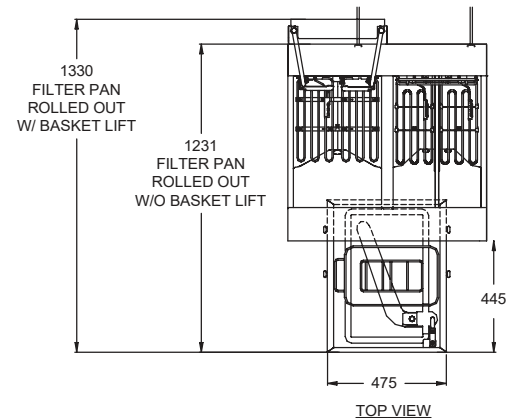
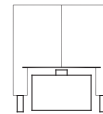
This unit utilises gravity to drain oil into the filter pan leaving drain lines free of residual oil. The filter process is as easy as:

1. Switch off the fryer, Open drain valve, Start filter pump.

FootPrint's automatic, hands-off operation is fast and easy, encouraging frequent filtering, which extends shortening life. 17KW model also available.

STANDARD FEATURES

- Large 3-inch round drain line for oil to drain freely
- Large capacity filter pan design is lightweight for easy removal
- Space saving, Self contained and Labour Saving
- Ample cleaning space when filter pan is removed
- Stainless crumb tray
- 1/3 H.P. motor
- 1 box of 25 sheets Filter paper
- Front and rear castors
- Clean out rod
- Frypot Covers
- Front Oil Discharge with 168cm wand
- Open Frypot with deep cold zone
- Self standing swing up elements
- CM3.5 Computer controller
- 2 twin fry baskets
- 25 litre capacity per Frypot
- Frying Area 35.6 x 39.4cm
- Optional basket lift also available (suffix BL)
- Optional rear oil disposal also available (suffix -RD)
- Optional split pot also available
- Also available with 17kw elements (FPRE217C-FD)



DIMENSIONS

External:
FPRE214C-FD (2 pot): 793W x 878D x 1168H mm

FPP Filter only: 475W x 608L x 225H mm

Drain height: 356mm

TECHNICAL DATA

Power Supply: 415V, 3NAC, 50Hz (Leads supplied only, 1 lead per frypot)

Total Output:
FPRE214C-FD: 2x14KW

PRODUCTION CHIPS FROM FROZEN

FPRE214C-FD: 64kg per hour

CONTROLLER AS STANDARD

CM3.5 Computer Controller

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

