

PH155 and PH155-2

High-Efficiency Gas Fryers -- Domestic & Export

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

Models

☐ PH155

☐ PH155-2



PH155

Shown with optional casters

Standard Features

- Open-pot design (split or full) is easy to clean
- 50-lb (25 L) oil capacity per full frypot; 25-lb. (12 L) per split frypot
- 80,000 Btu/hr. input (20,151 kcal) (23.4 kw) (84.4 MJ/hr) per full frypot; 40,000 Btu/hr. input (10,075 kcal) (11.7 kw) (42.2 MJ/hr) per split frypot
- Frying area: 14" x 15" x 4-1/2" (35.6 x 38.1 x 11.4 cm) per full frypot; 6-1/2" x 15" x 4-3/4" (16.5 x 38.1 x 12.1 cm) per split frypot
- CM3.5 controller
- Stainless steel frypot, door and cabinet
- Center-mounted, RTD, 1° compensating temperature probe
- Deep cold zone with forward-sloping bottom and 1-1/4" IPS full-port, ball-type drain valve
- Infrared burners ensure state-of-the-art heat transfer
- Electronic ignition
- Automatic melt cycle and boil-out temperature control
- Two twin baskets
- 8-1/2" (22 cm) adjustable legs
- 3/4" gas connection
- Drain safety switch

Options & Accessories

- ☐ Stand-alone spreader cabinet
- ☐ Digital timer or 3000 controllers
- ☐ Basket lifts (except Australia) (units with basket lifts require casters to be purchased also)
- ☐ Frypot cover
- ☐ Casters
- ☐ Foam deck basket banger
- ☐ Triplet basket
- ☐ Full basket
- ☐ Chicken/Fish tray
- ☐ Sediment tray

See Frymaster domestic price list for other available options and accessories.

Specifications

Specifically designed for high capacity, reliability, versatility and efficiency

Frymaster's H55 is a premium open-pot fryer that combines state-of-the-art technology with decades of frying experience and customer satisfaction to set the standard for high-efficiency frying. The ENERGY STAR® rated H55 fryer saves thousands of dollars annually on energy costs. H55 fryers have long been the trusted choice of chains and independent operators worldwide because their efficient, state-of-the-art heat transfer system, precise controls and durability have stood the test of time.

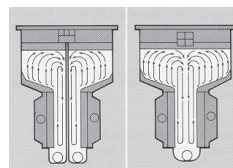
The infrared burners and blower system deliver an ultra-refined air-gas mixture so the fryer operates well in any gas application such as at high altitudes, in environments

where air circulation is sub-optimal or when the heating value of the gas is diminished.

The split-pot model has all of the features and options of the full-pot H55 and gives the operator the discretion of using only half the fryer.

The optional stand-alone spreader cabinet can include a holding station with heat lamp option. The holding stations are available with cafeteria-style pan or scoop-type pan.

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



H55-2

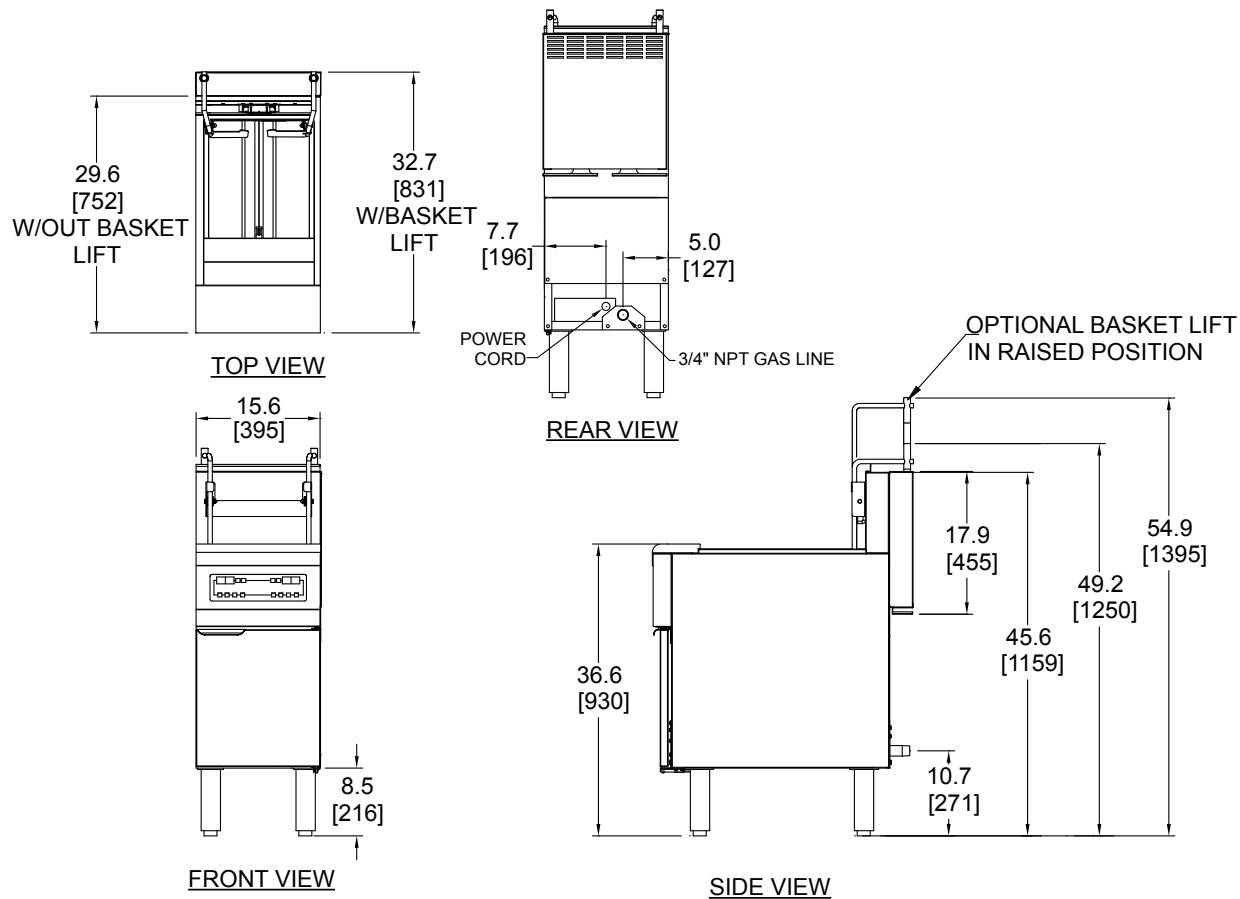
H55

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



Approved for Australia

Approved for Korea



DIMENSIONS

| MODEL NO. | OIL CAPACITY | OVERALL SIZE (cm) | | | DRAIN HEIGHT (cm) | NET WEIGHT | **APPROXIMATE SHIPPING INFORMATION | | | | | |
|-----------|-------------------------|-------------------|----------|----------|-------------------|------------|------------------------------------|-------|---------|-----------------|--------|---------|
| | | WIDTH | DEPTH | HEIGHT | | | WEIGHT | CLASS | CU. FT. | DIMENSIONS (cm) | | |
| PH155 | 50 lbs. (25 L) | 15-5/8" | *29-5/8" | *45-5/8" | 10-1/4" | 160 lbs. | 202 lbs. | 85 | 22 | W | D | H |
| PH155-2 | 25 lbs. (12 L) ea. side | (39.7) | (75.3) | (115.8) | (26.1) | (73 kg) | (92 kg) | | | 22" | 36" | 47" |
| | | | | | | | | | | (55.9) | (91.4) | (119.4) |

*Without basket lifts.

**Information is APPROXIMATE and may vary at time of shipment due to options/add-ons per customer request.

POWER REQUIREMENTS

| MODEL NO. | BASIC DOMESTIC OPTIONS | |
|-----------|------------------------|-------------------------|
| | CONTROLS/ FRYPOT | BASKET LIFTS/ FRYPOT |
| PH155 | 120V 1 A | 120V 3 A |
| PH155-2 | | |
| | BASIC EXPORT OPTIONS | |
| PH155 | 220V 1 A | 220V 2 A |
| PH155-2 | 230V 1 A | 230V 2 A |
| | 240V 1 A | 240V 2 A |
| | 250V 1 A | 250V 2 A |

HOW TO SPECIFY

The following description will assist with ordering the features desired for this equipment:

| | |
|---------|--|
| PH155 | 50-lb. (25 L) high-efficiency, open-pot gas fryer with CM3.5 controller, electronic ignition, melt cycle, boil-out temperature control and center-mounted (RTD) 1° compensating temperature probe. |
| PH155-2 | Split pot with same features as full pot. Dual controls operate each split pot independently |
| C | CM3.5 controller |
| BL | Basket Lifts |

NOTES

- 120 V 5 ft. (1.5 m) grounded cord set provided.
- 1-1/2" (3.8 cm) kitchen main manifold gas supply line required. Should flexible gas line be used, it must be CSA approved, commercial type and sized per the gas line size in above drawing. See service manual and/or plumbing codes for proper pipe sizing. 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.
- Natural gas only for New Zealand.

DO NOT CURB MOUNT

CLEARANCE INFORMATION

- A minimum of 24" (61.0 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.

Welbilt reserves the right to make changes to the design or specifications without prior notice.