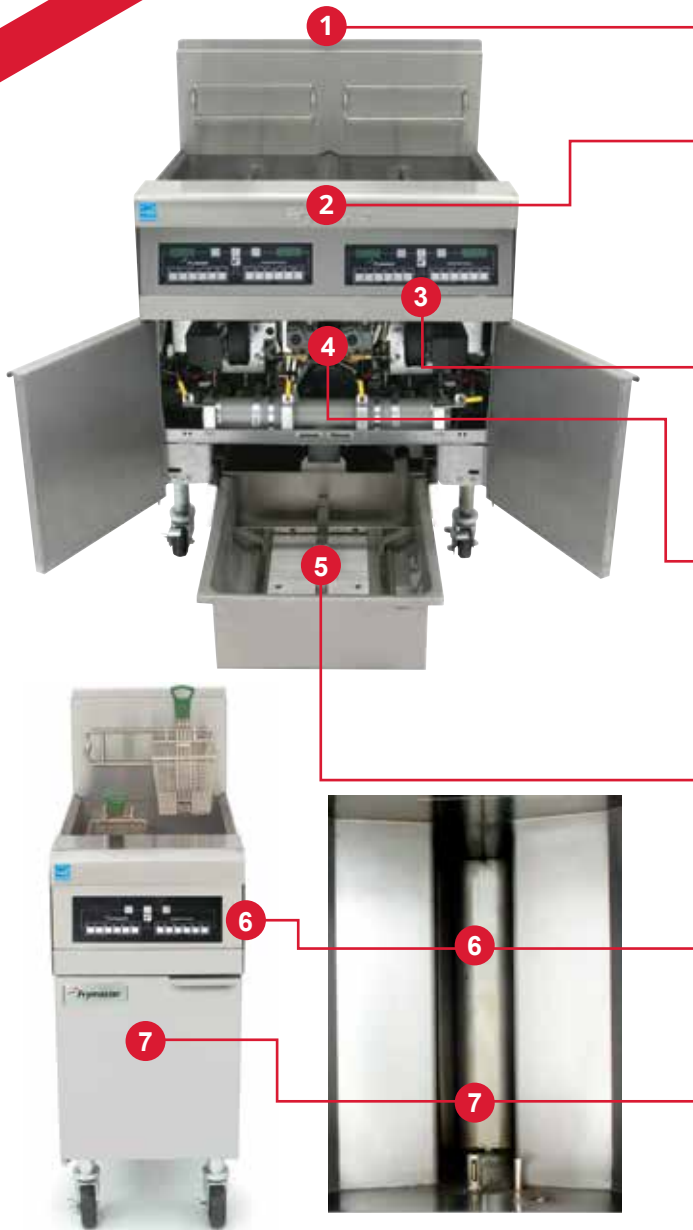


H55 Gas Fryers

Set the Standard for High-Efficiency,
Open-Pot Frying



- 1. Combine state-of-the-art combustion technology with decades of frying experience** to set a world standard for high-efficiency frying.
- 2. Are the industry's first GREEN fryers**, meeting ENERGY STAR® standards with 25% lower gas consumption than MJ50 fryers. H55 fryers are the foundation of Frymaster's ever evolving conserving fryer technology.
- 3. Ensure consistent, great-tasting food.** RTD, center-mounted temperature probe and controller deliver precise heat responses, safeguarding oil life and producing a uniformly-cooked product. Controller (CM3.5) and basket lift options provide additional cooking control & cooking compensation.
- 4. Have a renowned infrared burner and blower system** that delivers an ultra-refined air-gas mixture so the fryer operates well in any gas application.
 - High altitudes
 - Sub-optimal air circulation environments
 - When gas heating quality is diminished
- 5. Offer easy-to-operate, quick, convenient and reliable filtration options** that maintain food quality, extend the useful cooking life of oil, and save money. Built-in filtration supports a regular program of filtration proven to dramatically extend oil life, saving thousands of dollars annually on oil costs. Oil Disposal hose and wand supplied to pump spent oil from fryer (optional plumbed disposal option also available).
- 6. Offer standard features that add convenience and ease of use.** Open frypot is easy to clean
Electronic ignition (no pilot to light), melt cycle mode, and boil-out mode
- 7. Protect purchases with an unmatched 5-Year Warranty** that covers the entire combustion chamber (frypot, infrared burners, and combustion components).

H55 fryers have been tested by time and are trusted by operators worldwide.