

FOOTPRINT PRO FILTRATION SYSTEM FOR ELECTRIC FRYERS

Frymaster's 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 and allows for using 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 process is as easy as:

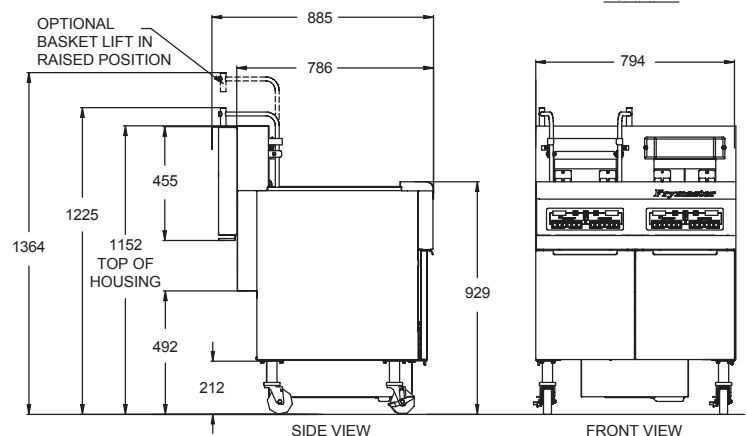
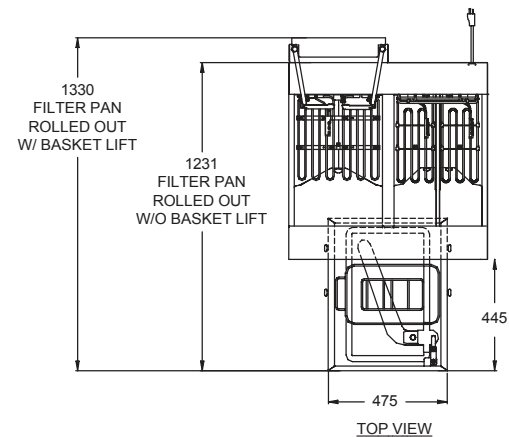
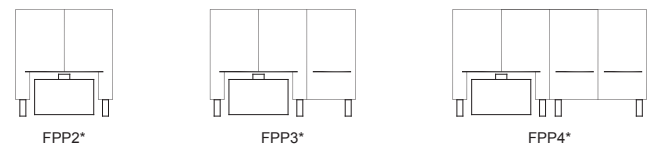
1. Switch off the fryer, Open drain valve, Start filter pump.

The filter, housed beneath two or more FootPrint-ready gas fryers, is capable of filtering up to four 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's automatic, hands-off operation is fast and easy, encouraging frequent filtering, which extends shortening life. 14KW model also available.

STANDARD FEATURES

- Large 3-inch round drain line creates 13% more capacity for oil to drain freely
- Large capacity filter pan design is lightweight for easy removal
- Space saving, Self contained and Labour Saving
- Filter pan design has easy-to clean corners
- Filter pan designed on rails to clear floor mats
- Ample cleaning space when filter pan is removed
- Stainless crumb tray
- 1/3 H.P. pump motor
- 1 box of 25 prepackaged applications of Filter Magic© powder
- 1 box of 25 sheets Filter paper
- Front and rear castors
- Clean out rod
- Optional basket lift also available (suffix BL),
- Optional oil disposal also available (front suffix -FD, rear suffix -RD)



DIMENSIONS

External:

FPRE217C (2 pot): 793W x 878D x 1168H mm
 FPRE317C (3 pot): 1192W x 878D x 1168H mm
 FPRE417C (4 pot): 1589W x 878D x 1168H mm

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

TECHNICAL DATA

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

Total Output:

FPRE217C: 2x17KW
 FPRE317C: 3x17KW
 FPRE417C: 4x17KW

Drain height: 356mm

PRODUCTION CHIPS FROM FROZEN

FPRE217C: 32kg per hour
 FPRE317C: 64kg per hour
 FPRE417C: 96kg per hour

CONTROLLER AS STANDARD

CM3.5 Computer Controller

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.