

Frymaster®

H55

HIGH EFFICIENCY GAS FRYERS



The Frymaster 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.

ENERGY STAR Certified Efficiency: The industry's first green fryer, meeting ENERGY STAR® standards long before they were established. H55 fryers are the foundation of Frymaster's ever evolving conserving fryer technology.

Confidence Backed by a 7-Year Warranty: Protect your investment with an unmatched 7-Year Warranty that covers the entire combustion chamber—including the frypot, infrared burners, and combustion components. It's long-term peace of mind built into every fryer.

Advanced Heat Transfer System: Infrared burners and a blower system deliver an ultra-refined air-gas mixture, ensuring optimal performance even in challenging environments such as high altitudes or areas with sub-optimal air circulation.

Flexible Frying, Tailored to Your Kitchen: The H55 fryer offers unmatched versatility with full-pot and split-pot models to suit a variety of cooking needs. Optional features like basket lifts, a standalone Spreader cabinet, and built-in manual filtration enhance productivity and adaptability in any kitchen setup.

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

MODELS

- ☐ PH155
(no built-in filtration)
- ☐ FPH155
- ☐ FPPH255
- ☐ FPPH355
- ☐ FPPH455

OPTIONS / ADD-ONS

- ☐ Split pots
- ☐ Basket lifts
- ☐ Tandem basket lifts
- ☐ Spreader cabinet
- ☐ External oil discharge
(Front or rear—available in filter batteries with 2 or more frypots)

CONTROLLERS

- ☐ Digital Timer
- ☐ CM3.5 (standard)
- ☐ 3000

SPECIFICATIONS

OIL CAPACITY	50-lbs. (25 liters) PER FULL
	25-lbs. (12.5 liters) PER SPLIT
FRYING AREA	14" x 15" x 4.5" (35.6 x 38.1 x 11.4 CM) PER FULL
	6.5" x 15" x 4.5" (16.5 x 38.1 x 11.4 CM) PER SPLIT
POT TYPE	Open Pot (full or split)
GAS TYPE	Natural Gas Propane Mix
PLUG	NEMA 5-15P
POWER	80,000 BTU/HR (CE - 19.7 KW NET) PER FULL
STANDARD FEATURES	▪ Infrared burners ▪ Deep cold zone with forward sloping bottom ▪ Center-mounted RTD 1° action temperature probe ▪ Built-in, manual filtration ▪ Drain safety switch ▪ Combination gas valve with regulator ▪ Electronic ignition ▪ Automatic melt cycle and boil-out temperature control ▪ Stainless steel frypot, door, and cabinet sides
STANDARD ACCESSORIES	▪ (2) Twin baskets PER FRYPOT ▪ Wire basket hanger(s) ▪ Basket support rack(s) ▪ Adjustable casters

Liter conversions are for liquid shortening @ 70° F



REVISED SPRING 2026

Frymaster®

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 **WELBILT**
 an Ali Group Company

DIMENSIONS	MODEL	OIL CAPACITY PER FRYPOT	OVERALL SIZE			DRAIN HEIGHT
			WIDTH	DEPTH	HEIGHT	
	FPH155	50-lbs. (25 liters) PER FULL	15.63" (39.7 cm)	29.63" (75.2 cm)	45.63" (115.9 cm)	10.25" (26.1 cm)
	FPPH255		31.38" (79.8 cm)			
	FPPH355	25-lbs. (12.5 liters) PER SPLIT	47" (119.4 cm)			
	FPPH455		62.63" (159 cm)			

CRATED	MODEL	WEIGHT	WIDTH	DEPTH	HEIGHT	CU. FT.	CLASS
	FPH155	341-lbs. (154 kg)	25" (63.5 cm)	45" (114.3 cm)	56" (142.2 cm)	25	85
	FPPH255	492-lbs. (223 kg)	38" (96.5 cm)	44" (111.8 cm)	53" (134.6 cm)	51	
	FPPH355	671-lbs. (304 kg)	53" (135.9 cm)		55" (139.7 cm)	72	77.5
	FPPH455	881-lbs. (400 kg)	70" (177.8 cm)			98	

Information is APPROXIMATE and may vary at time of shipment due to options/add-ons

GAS REQ.	GAS TYPE	INC. GAS PRESSURE	POWER
	NATURAL GAS	6" W.C.—14" W.C.	80,000 BTU/HR (CE - 19.7 KW NET) PER FULL
	LIQUID PROPANE	9" W.C.—14" W.C.	

POWER	REGION	CONTROLS PER FRYPOT	FILTER PER FRYPOT	BASKET LIFTS PER FRYPOT
	DOMESTIC	1 A	8 A	3 A
	EXPORT	1 A	4 A	2 A

Plug is optional on all units shipped with a cord. Canada is an exception; and cord, where available, must have a plug attached.

Cord length and gauge as well as plug type and style available vary depending upon fryer model, voltage, kW, destination, and customer specifications. Consult local codes or contact factory.

GAS CONNECTION	
FRYPOTS	SIZE NPT
1	(1) 3/4"
2-3	(1) 1"
4	(2) 1"

CLEARANCE INFORMATION

Front: 36" (91.4 cm) for servicing and proper operation.

Sides & Rear: 6" (15.2 cm) from any combustible material.

VENTILATION REQUIREMENTS

When installing any fryer, NFPA Standard No. 96 must be strictly followed.

NOTES

- **DO NOT CURB MOUNT**

HOW TO SPECIFY

Electric or gas, gas type (if applicable), pot type, energy output, oil capacity, number of frypots, controller, filtration type, and optional feature(s).

- **Elevation:** Must specify elevation if between 5,000 – 10,000 ft. (Fryer may not perform at optimum levels above 10,000 ft.)

WARRANTY

Frypot & Assembly

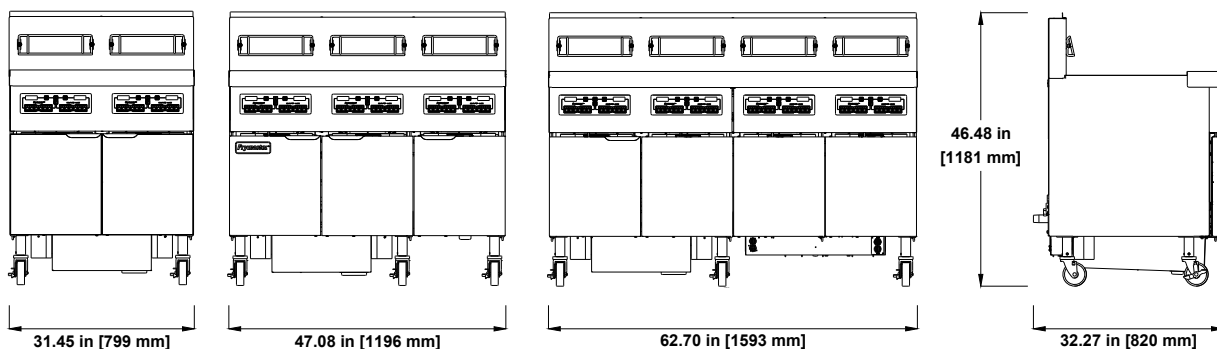
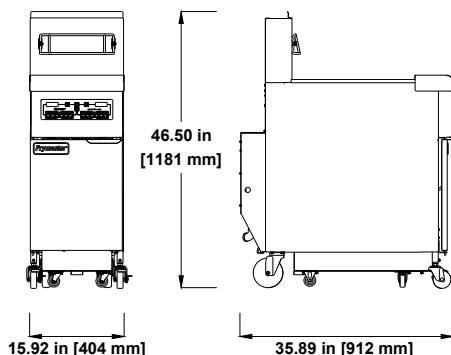
2 years: Parts + Labor

Controller

2 years: Parts + Labor

All Other Parts

2 years: Parts + Labor



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

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