



# FootPrint PRO® Filtration System for Electric Fryers

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

FootPrint PRO Filtration System for Electric Fryers

## Models

- |                                   |                                   |                                   |                                  |
|-----------------------------------|-----------------------------------|-----------------------------------|----------------------------------|
| <input type="checkbox"/> FMRE114* | <input type="checkbox"/> FPRE614  | <input type="checkbox"/> FPRE517  | <input type="checkbox"/> FPRE422 |
| <input type="checkbox"/> FPRE214  | <input type="checkbox"/> FMRE117* | <input type="checkbox"/> FPRE617  | <input type="checkbox"/> FPRE522 |
| <input type="checkbox"/> FPRE314  | <input type="checkbox"/> FPRE217  | <input type="checkbox"/> FMRE122* | <input type="checkbox"/> FPRE622 |
| <input type="checkbox"/> FPRE414  | <input type="checkbox"/> FPRE317  | <input type="checkbox"/> FPRE222  | *Includes                        |
| <input type="checkbox"/> FPRE514  | <input type="checkbox"/> FPRE417  | <input type="checkbox"/> FPRE322  | spreader cabinet                 |



FPRE214

## Standard Features

- Rail-mounted Teflon glides allow for easy handling of large-capacity filter pan
- Filter pan designed on rails to clear floor mats and accommodate uneven floor environments
- Ample under-fryer cleaning space when filter pan is removed
- Sloped drain pan leaves minimal oil residue behind after filtering
- Large 3-inch round drain line allows for rapid drainage without clogging
- 1/3 H.P. motor
- 4 GPM pump
- Stainless steel crumb catcher

- 1 box of 25 prepackaged applications of Filter Magic® powder
- 1 box of 25 sheets Filter Magic® paper

## Options & Accessories

- External oil discharge -- **MUST** be ordered when equipment order is placed. Specify rear or front disposal
- See individual fryer specification sheets for fryer options

## Specifications

### Designed to support good oil station management and maximize oil life

Frymaster's renowned, patented built-in FootPrint PRO Filtration System puts filtration where it's most convenient to use -- right within the fryer battery -- eliminating the need for additional floor and storage space.

The filtering process is:

**Easy to operate** utilizing just two handles. The red handle opens and closes the drain valve, and the yellow handle turns the filter pump on and off. Flush features help remove sediment and return filtered oil to the frypot. Elevated filter pan ensures no problem with uneven floors.

**Quick.** The entire filtering process occurs within a matter of minutes. Large sump with a

secure hold-down ring ensures proper vacuum for rapid oil circulation.

**Convenient.** Everything needed for filtration is built-in for easy operator access. No need to attach a drain spout or handle a hot hose.

This system is enhanced with a gravity draining system that allows residual oil to drain into the filter pan so that drain lines are always open. The filter, housed beneath two FootPrint-ready electric fryers or one fryer and a spreader, is capable of filtering up to six fryers, individually, without having to be moved from fryer to fryer, saving valuable labor. One fifty-pound fryer can be filtered in about four minutes, while other fryers in the battery continue cooking.



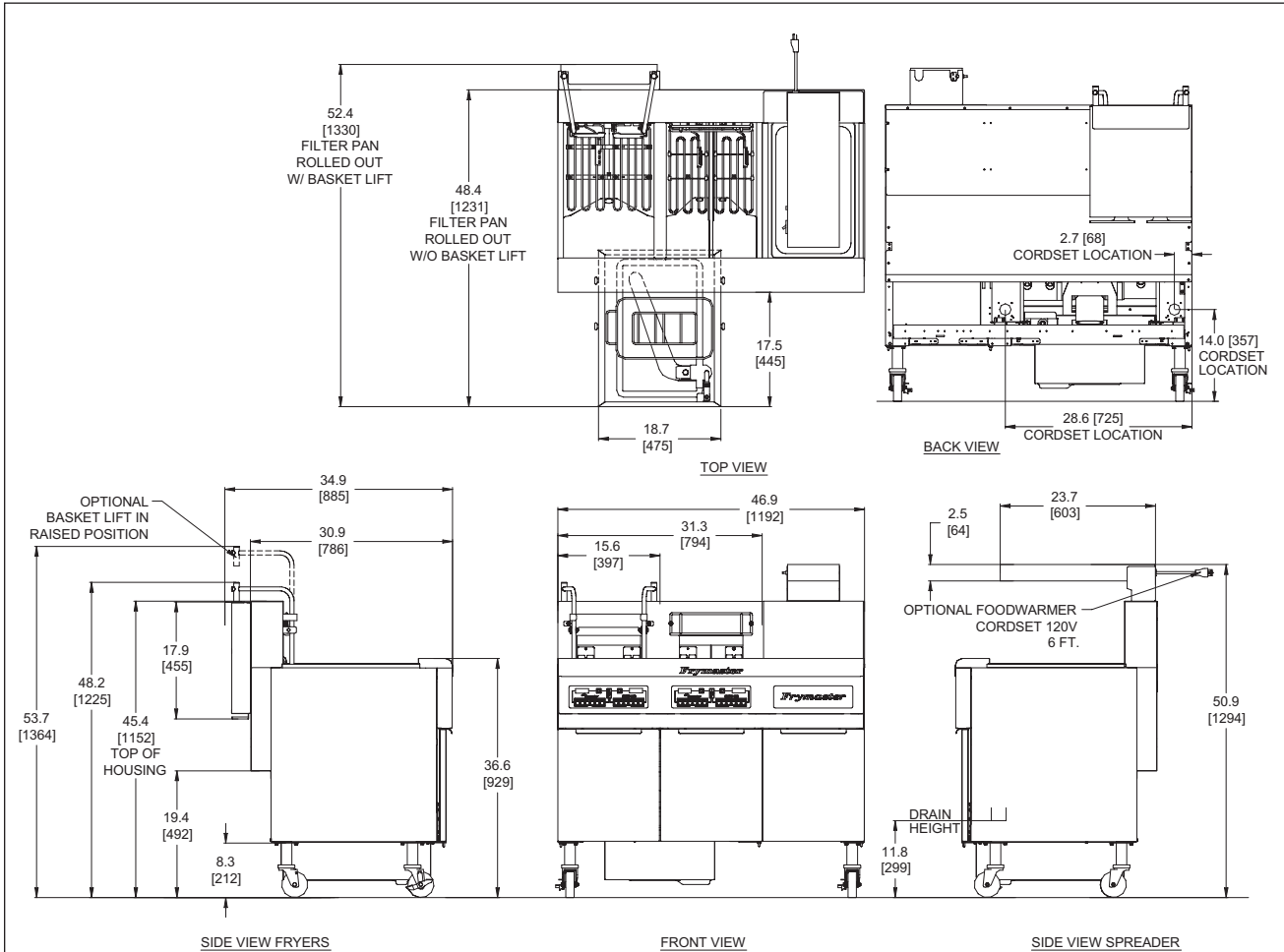
All Models are E-Star compliant.

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 Bulletin No. 818-0434 5/09





**DIMENSIONS -- INCHES (mm)**

MODEL NO. FPP	FPP FILTER ONLY					FPP FILTER WITH FRYERS						
	SIZE			DRAIN HEIGHT	NET WEIGHT	UNIT WEIGHT	SHIPPING WEIGHT	SHIPPING INFORMATION				
	HEIGHT	WIDTH	LENGTH					CLASS	CUBE	H	W	L
214, 217, 222	8.85" (225 mm)	18.7" (475 mm)	23.94" (608 mm)	14.0" (356 mm)	65 lbs. (30 kg)	490 lbs. (223 kg)	552 lbs. (251 kg)	85	51.86	53" (1346 mm)	38" (965 mm)	44" (1118 mm)
314, 317, 322	8.85" (225 mm)	18.7" (475 mm)	23.94" (608 mm)	14.0" (356 mm)	65 lbs. (30 kg)	570 lbs. (259 kg)	618 lbs. (281 kg)	77.5	74.39	54" (1372 mm)	53.50" (1359 mm)	44.50" (1130 mm)
414, 417, 422	8.85" (225 mm)	18.7" (475 mm)	23.94" (608 mm)	14.0" (356 mm)	65 lbs. (30 kg)	663 lbs. (302 kg)	780 lbs. (355 kg)	77.5	100.12	54" (1372 mm)	72" (1829 mm)	44.50" (1130 mm)
514, 517, 522	8.85" (225 mm)	18.7" (475 mm)	23.94" (608 mm)	14.0" (356 mm)	65 lbs. (30 kg)	783 lbs. (356 kg)	838 lbs. (381 kg)	77.5	120.98	54" (1372 mm)	87" (2210 mm)	44.50" (1130 mm)
614, 617, 622	8.85" (225 mm)	18.7" (475 mm)	23.94" (608 mm)	14.0" (356 mm)	65 lbs. (30 kg)	2@ 570 lbs. (259 kg)	2@ 618 lbs. (281 kg)	77.5	2@ 74.39	2@ 54" (1372 mm)	2@ 53.50" (1359 mm)	2@ 44.50" (1130 mm)

**POWER REQUIREMENTS FOR FILTER ONLY**

Supply voltage for filter is obtained from the line voltage of fryers, except for 480V and 440V, which will have a separate 120V 60 Hz (9.0 AMP) supply cord supplied with the unit.  
 Export -- Supply voltage 230/240V 50 Hz (4.5 AMP).  
 Filter Motor -- 120V motor (9.0 AMP) used on 480V units. 240V 60 Hz (4.5 AMP).

**NOTES:**

Batteries of more than 5 fryers must ship in 2 crates.

FOR FRYER SPECIFICATIONS, FEATURES, AND OPTIONS, SEE COMBINED ELECTRIC SPEC SHEET.

Lift handle not available on 22kW split pot element assembly.

Model# \_\_\_\_\_  
CSI Section 11400

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