



Commercial Kitchen Equipment Parts

FRYMASTER MJ45

Frymaster MJ45 document

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ITEM NO.

FootPrint PRO® Filtration System for Performance Gas Fryers

FootPrint Models: FPP235, FPP335, FPP435,
FPP535, FPP635, FPP245, FPP345, FPP445, FPP545,
FPP645

AIA File No. 35-C111



Model FPP245EC

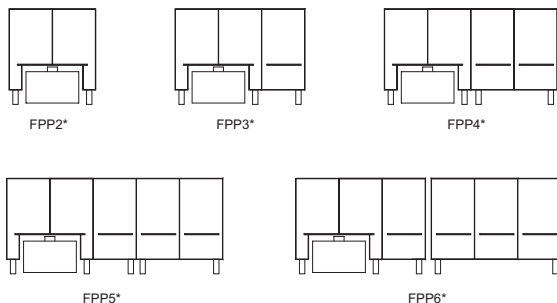
- State-of-the-art filter pan design has coved, easy-to-clean corners -- saves time and money
- Large capacity filter pan design is light weight for easy removal
- Filter pan designed on rails to clear floormats
- Ample cleaning space when filter pan is removed
- All the benefits of a Filter Magic® without taking up additional floor space
- Space saving -- saves hood expense, floor space
- Convenient -- self contained so you can filter more often
- Labor Saving -- sloped drain pan leaves minimal shortening residue behind after filtering
- Increased diameter on oil pick-up tube prevents clogging
- Fast, safe, easy to operate
- Automatic, hands-off filtration

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 utilizes 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. 2. Open drain valve; 3. Start filter pump. No special training required, nothing hot or messy to handle. FootPrint PRO® automatically filters oil as Frymaster's exclusive Power Shower® directs jets of hot oil down every inch of the frypot, flushing crumbs and sediment into the filtering system. After filtering, fresh oil is automatically pumped back into the frypot. The filter, housed beneath two FootPrint-ready gas fryers, is capable of filtering up to six fryers, individually, without having to be moved from fryer to fryer, saving valuable labor. Fifty pounds of oil can be filtered in about three minutes, while other fryers in the battery keep on cooking.

FootPrint's automatic, hands-off operation is fast and easy, encouraging frequent filtering, which extends shortening life.

FOOTPRINT PRO FILTRATION COMBINATIONS



*Substitute 35 or 45.



CALL FACTORY



ISO 9001:2000



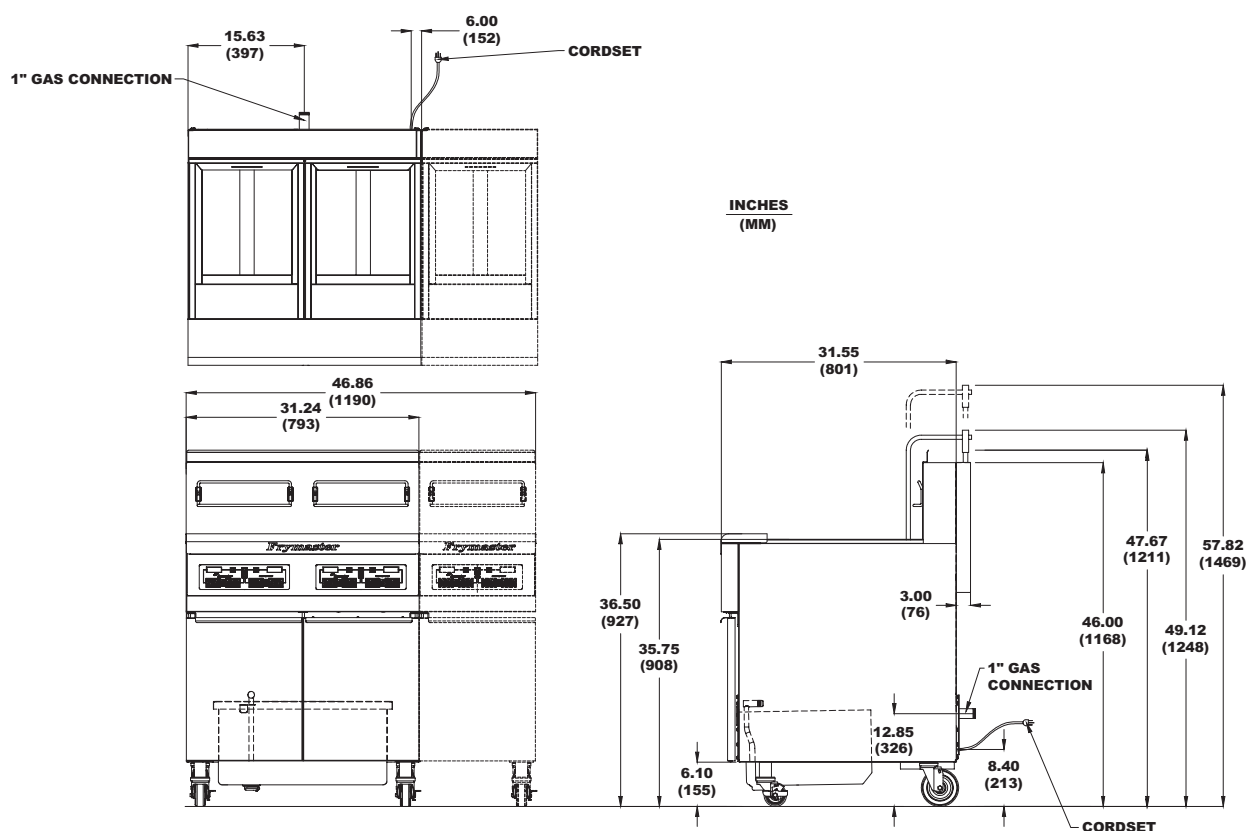
Frymaster, L. L. C.

8700 Line Avenue, P. O. Box 51000, Shreveport, Louisiana 71135-1000, USA, Phone 318-865-1711

TOLL FREE 1-800-221-4583 Fax 318-868-5987

Distributed in Canada by GARLAND COMMERCIAL RANGES, LTD., 1177 Kamato, Mississauga, Ontario L4W 1X4

FootPrint PRO® Filtration System for Performance Gas Fryers



DIMENSIONS (FP FILTER ONLY IS 12.50" H X 25.50" W X 16.00" L)

FP FILTER WITH FRYERS

MODEL NO.	DRAIN HEIGHT	NET WEIGHT	SHIPPING INFORMATION					
			WEIGHT	CLASS	CUBE	DIMENSIONS		
						H	W	L
FPP2*	10.6" (269 mm)	500 lbs. (227 kg)	544 lbs. (247 kg)	77.5	52.84	54" (1372 mm)	38" (965 mm)	44.50" (1130 mm)
FPP3*	10.6" (269 mm)	675 lbs. (306 kg)	723 lbs. (328 kg)	77.5	74.39	54" (1372 mm)	53.50" (1359 mm)	44.50" (1130 mm)
FPP4*	10.6" (269 mm)	858 lbs. (390 kg)	908 lbs. (412 kg)	77.5	100.12	54" (1372 mm)	72" (1829 mm)	44.50" (1130 mm)
FPP5*	10.6" (269 mm)	1018 lbs. (462 kg)	1093 lbs. (496 kg)	77.5	120.98	54" (1372 mm)	87" (2210 mm)	44.50" (1130 mm)
FPP6*	10.6" (269 mm)	1108 lbs. (503 kg)	**1353 lbs. (614 kg)	77.5	**2 @ 74.39 ea.	**2 @ 54" ea. (1372 mm)	**2 @ 54" ea. (1372 mm)	**2 @ 44.50" (1130 mm)

*Substitute 35 or 45.

** 6 fryers in battery require 2 separate cartons.

STANDARD FEATURES FOR FILTER MODULE

- ☐ Stainless steel construction
- ☐ 1/3 H.P. motor
- ☐ 1 box of 25 prepackaged applications of Filter Magic® powder
- ☐ 1 box of 25 sheets Filter Magic® paper
- ☐ Stainless crumb catcher

OPTIONS

- ☐ Magnesol filter leaf
- ☐ Filter brush
- ☐ Fryer's friend
- ☐ See individual fryer specification sheets for fryer options

NOTES

AMPERAGE FOR FILTER ONLY -- Filter Motor -- Domestic: 120V 60 Hz (9.0 AMP)

Export: 220V-240V 50/60 Hz (4.5 AMP)
Contact factory for other voltages

FOR FRYER SPECIFICATIONS, FEATURES, AND OPTIONS, SEE INDIVIDUAL SPEC SHEETS

Enodis®
One Company. Countless Solutions

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Find more Frymaster equipment resources at

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Need parts or service?

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