



Protector® Gas Fryers

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

Protector Gas Fryers

Models

- FPGL230 FPGL330 FPGL430



- 40% less oil
- Extended oil life
- ASTM rating of 56%
- Qualifies for energy saving rebates

Standard Features

- 30-lb. frypot with open-pot design, -- uses 40% less oil to cook as much food as frypots almost twice its size
- Smart4U® Technology
 - Oil Attendant™ -- automatic frypot oil replenishment and flashing alert to change in-cabinet oil supply
 - FootPrint PRO® -- built-in filtration
- Computer Magic® controller counts the number of cooks and displays "Filter Now" and "Yes/No" messages
- High-efficiency infrared burner ensures efficiency that exceeds ENERGY STAR® standards
- Centerline, solid-state, 1° action thermostat ensures precise temperature

control, which maximizes oil life and produces uniformly-cooked products

- Electronic ignition effortless start-up
- Boil-out mode
- Stainless-steel frypot, door and cabinet
- 8-1/2" (216 mm) adjustable casters (adjusts to 10" (254 mm))

Options & Accessories

- Stainless-steel frypot covers
- Spreader cabinet
- Two, three and four frypot models

Specifications

Frymaster's innovative Smart4U Technology is built into the Protector gas fryers. They have a 30-lb. (15 liter*) oil capacity. The frying area is 13 x 14 in. (330 x 356 mm). This 75,000 Btu/hr. (18,892 kCal) (21.97 kW) model is designed for high-volume frying and maximum fuel economy.

The Oil Attendant automatically replenishes oil from the Jug-In-Box (JIB) conveniently located inside the fryer cabinet. This auto-fill feature senses the need for fresh oil and replaces it automatically. The in-cabinet oil supply eliminates the need to retrieve oil containers from storage and manually refill the fryer, saving labor and protecting staff safely. The Oil Attendant monitors the JIB's oil level so you don't have to. A flashing light indicates when the JIB needs replacement.

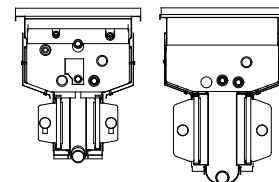
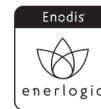
The built-in FootPrint PRO filtration system encourages more frequent filtering, which preserves oil life and ensures consistent, great tasting food. The computer counts the number of cooks and a "Filter Now," "Yes/No" message feature prompts staff to activate the filter cycle. The large-capacity filter pan design has easy-to-clean corners and is lightweight for easy removal for cleaning. The filter pan is designed on rails to clear floor mats.

The open stainless-steel frypot has a large heat transfer area to fry more product per load and is available in full-frypot configuration.

Frymaster's state-of-the-art infrared burner system, ensures precise air/gas mixing for consistent combustion and efficient heat transfer at any elevation. The reliability of the burner system has been tested by time and is trusted by operators worldwide.

The Protector gas fryer is the ultimate in oil-conserving, high-performance, energy-efficient frying extending Frymaster's industry leading line of gas equipment. It has an ENERGY STAR® rating of 56%, meeting requirements for energy-saving rebates. It uses less oil to cook the same volume as fryers with almost twice its oil capacity and maximizes oil life with the continual replacement of fresh oil to the frypot. Reliable operation is backed globally by Frymaster and Enodis STAR Service.

*Liter conversions are for solid shortening @70°F.



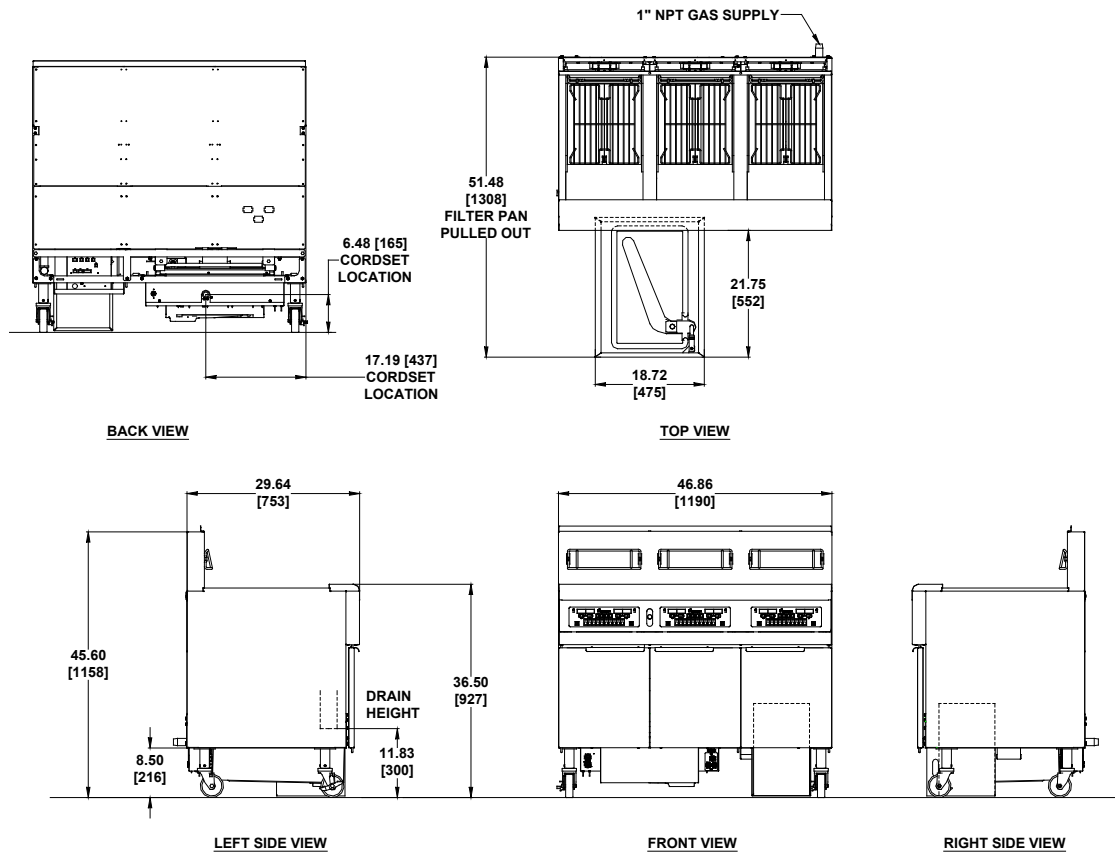
Protector Frypot Standard Frypot

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DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (mm)			NET WEIGHT	SHIPPING INFORMATION					
		HEIGHT	WIDTH	LENGTH		WEIGHT	CLASS	CU. FT.	DIMENSIONS (MM)		
FPGL230	30 lbs. (15 liters) per frypot	45.60** (1158)	31.24" (794)	29.64" (753)	500 (227 kg)	544 (247 kg)	77.5	52.84	H 54" (1372)	W 38" (965)	L 44.50 (1130)
FPGL330			46.86" (1190)		675 (306 kg)	723 (328 kg)					
FPGL430			62.48" (1587)		858 (390 kg)	908 (412 kg)		100.12	72 (1829)		

*without basket lifts

POWER REQUIREMENTS

MODEL NO.	NATURAL OR LP GAS INPUT RATING	ELECTRICAL	EXPORT
FPGL	75,000 Btu/hr. input (18,892 kCal) (21.97 kW)	Non-basket lift 120V (1.0 AMP) 220V (0.5 AMP) Basket Lift 120V (7.0 AMP) 220V (3.5 AMP)	200V - 250V 50/60 Hz. 3.5 AMP

POWER REQUIREMENTS FOR FILTER ONLY

AMPERAGE FOR FILTER ONLY -- Filter Motor -- Domestic: 120V 60 Hz (7.5 AMP)
 Export: 220V-240V 50/60 Hz (4.5 AMP) -- Contact factory for other voltages

NOTES

Supply Voltage 120V 60Hz
 120 VAC 5 ft. (1.5 m) grounded cord set provided.
 Recommended minimum store supply pressure to be 6" W.C. for NAT Gas, and 11" W.C. for L.P.
 Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 3.0" W.C. natural or 8.25" W.C. L.P. Incoming supply line should be 1-1/2". Should flexible gas line be used, it must be AGA approved, commercial type and sized per the gas line size in above drawing.

CLEARANCE INFORMATION

A minimum of 24" (610 mm) should be provided at the front of the unit for servicing and proper operation, and 6" (152 mm) between the sides and rear of the fryer to any combustible material.

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