



Item: _____

Quantity: _____

Project: _____

25 lb. Countertop Deep Fat Fryer

25 lb. Countertop Deep Fat Fryer

Models: RCF-25



RCF-25

Gas Type: Natural LP

Elevation (if above 2000 ft.): _____

Options and Accessories

- Stainless steel tank cover
- Stainless steel side splash guard

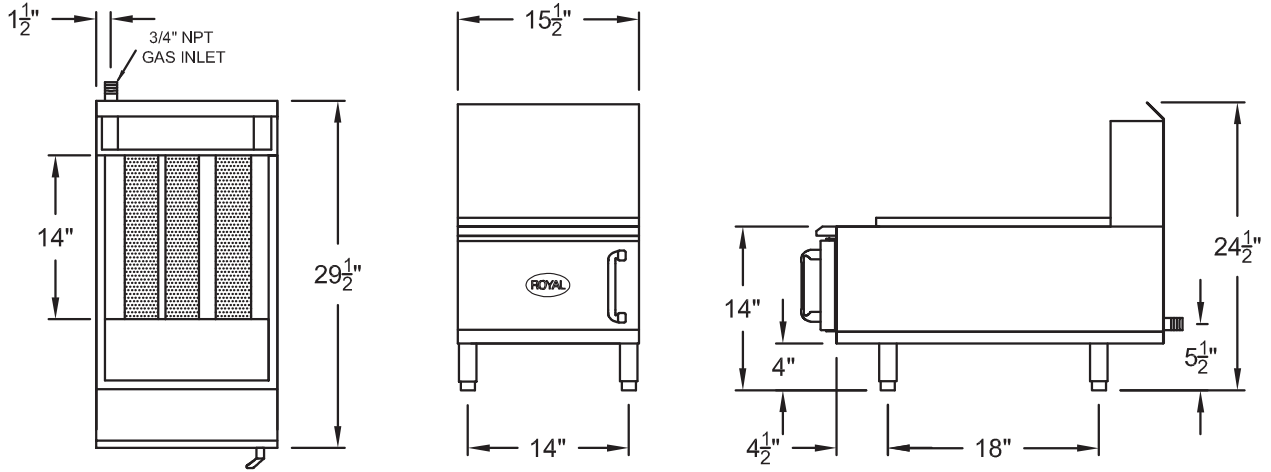
Standard Features

- All stainless steel front and sides
- 25 lb capacity stainless steel tank assembly
- 14" x 14" frying area
- In-shot burners rated at 18,000 BTU/hr each
- Millivolt control system with 100% safety shut off
- Thermostatic control with 200°- 400° F range
- Twin fry baskets with plastic coated handles for ease of handling
- 1 1/4" full port drain valve
- 4" high adjustable heavy duty legs
- Five year limited (prorated) warranty on S/S tank



2 YEAR LIMITED, PARTS AND LABOR WARRANTY

25 lb. Countertop Deep Fat Fryer



| Model Number | Cooking Area | Number of Burners | Total BTU | Ship Weight |
|--------------|--------------|-------------------|-----------|-------------|
| RCF-25 | 14" x 14" | 3 | 54,000 | 80 lbs. |

Notes:

- Burner rated at 18,000 BTU/hr

Gas Connection:

3/4" NPT on the left hand rear of the appliance.

No external pressure regulator required.

Specify type of gas and altitude, if over 2,000 feet, when ordering.

Gas Pressure:

| | |
|----------|-------------|
| 4" W.C. | Natural Gas |
| 11" W.C. | Propane |

Clearances:

| | Combustible | Non-Combustible |
|-------|-------------|-----------------|
| Rear | 6" | 0" |
| Sides | 6" | 0" |

Due to continuing product development to ensure best possible performance, these specifications are subject to change without prior notification.

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