



Item: _____

Quantity: _____

Project: _____

35 lb. Energy Efficient Fryer with Built-in Filter

35 lb. Energy Efficient Fryer with Built-in Filter

Models: REEF-35-XX-2-BI REEF-35-XX-3-BI REEF-35-XX-4-BI



REEF-35-EM-2-BI

Gas Type: Natural LP

Elevation (if above 2000 ft.): _____

- EM - Electro mechanical thermostat (200°-400° F)
- DM2 - Two channel solid state digital control with melt cycle
- CM - 8 product computer control with individual programming capabilities for temperature and

Standard Features

- Energy Star Rated
- 54.4% energy efficient
- Less than 10 seconds recovery time
- 35 lb capacity per stainless steel tank
- Frying area each tank: 13 5/8" x 14"
- Shortening return through the wash hose
- 8 gpm filter pump with 6' power cord
- All welded stainless steel cabinet
- Cast iron burners rated at 24,000 BTU/hr each
- Twin fry baskets each tank with plastic coated handles for ease of handling
- 1 1/4" full port drain valve each tank
- 6" high adjustable heavy duty legs
- 25 sheets of filter paper
- Five year limited (prorated) warranty on S/S tank

Options and Accessories

- Royal Plus Filtration- Shortening returns to bottom of tank
- Royal Ultra-Plus Filtration- Shortening returns to bottom of tank and wash hose
- Triple filtration for heavy breadng products
- Permafil filter screen in lieu of paper
- Heat tape for solid shortening
- Stainless-steel tank cover
- Stainless-steel side splash guard
- Filter tub cover
- Dump station with heat lamp
- 5" swivel casters
- 48" quick disconnect and restraining cable

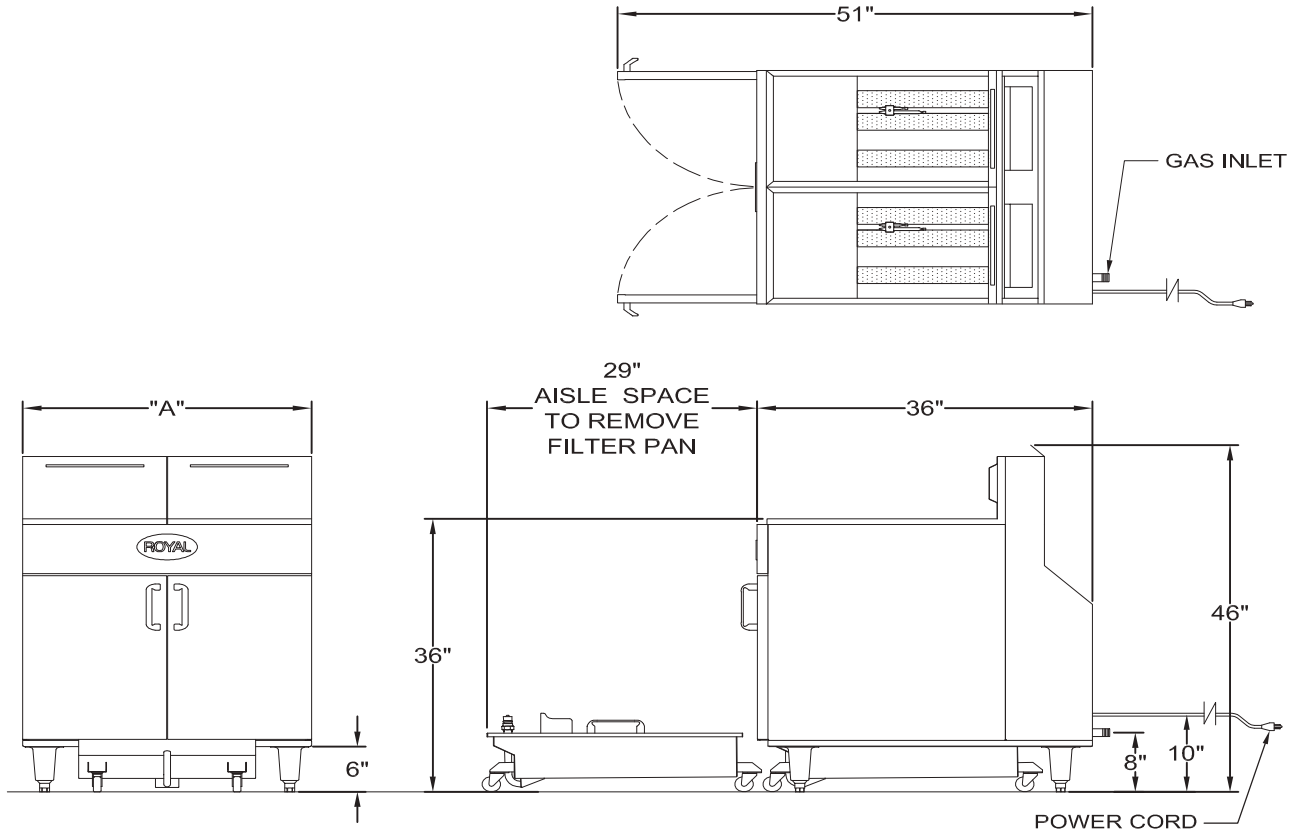


Intertek Intertek



2 YEAR LIMITED, PARTS AND LABOR WARRANTY

35 lb. Energy Efficient Fryer with Built-in Filter



Model Number	Width "A"	Cooking Area Each Tank	Number of Burners/Tank	Total BTU Each Tank	Ship Weight
REEF-35-XX-2-BI	31"	14" x 14"	3	114,000	580 lbs.
REEF-35-XX-3-BI	46.5"	14" x 14"	3	114,000	830 lbs.
REEF-35-XX-4-BI	62"	14" x 14"	3	114,000	1,080 lbs.

For dump station add 15 1/2" to width

Filter Electrical Requirements, 50/60

Volt / Phase	Amps
115V, 1PH	7 + .5 per tank

Gas Pressure:

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

Clearances:

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

Gas Connection:

3/4" 1-2 tanks, 1 1/4" 3+ tanks NPT on the rear of fryer.
No external pressure regulator required.

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

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

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