

Item:	
Quantity:	
Project: _	

Deep Fat Fryer

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RFT-DS with optional casters and heat lamp

Gas Type: ☐ Natural ☐ LP Elevation (if above 2000 ft.):

Options and Accessories

- ☐ Stainless steel tank cover
- ☐ Stainless steel side splash guard
- ☐ Stainless steel joiner strip
- ☐ 48" quick disconnect and restraining cable
- □ 5" swivel casters
- ☐ Heat lamp for RFT-DS

Standard Features

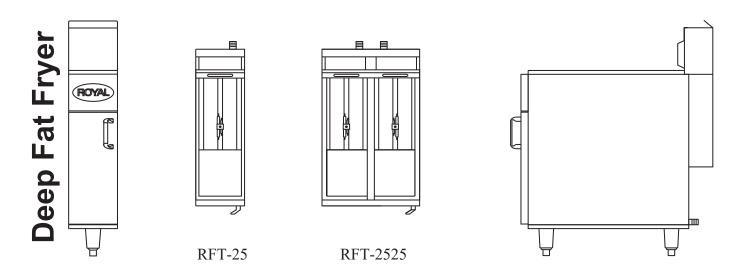
- All stainless steel front and sides
- 25 lb capacity stainless steel tank assembly (RFT-25) (Can not be free standing)
- Frying Area: 6¾" x 14" (RFT-25)
- Cast iron burners rated at 38,000 BTU/hr each
- Millivolt control system with 100% safety shut off
- Thermostatic control with 200°-400° F range
- Single fry baskets with plastic coated handles for ease of handling
- 1¼" full port drain valve
- 6" high adjustable heavy duty legs
- Five year limited (prorated) warranty on S/S tank
- DS Dump Station











Model Number	Cooking Area	Number of Burners	Total BTU	Ship Weight
RFT-25	6¾" x 14"	2	76,000	115 lbs.
RFT-2525	(2) 6¾" x 14"	4	152,000	230 lbs.
RFT-DS				130 lbs.

Notes:

■ Burner rated at 38,000 BTU/hr each

Gas Connection:

3/4" NPT on the left hand rear of the appliance. No external pressure regulator required.

Electrical:

For optional heat lamp on RFT-DS: 120V, 60Hz, 1 phase, 6 amps

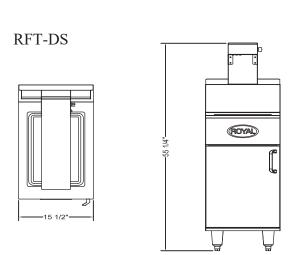
Gas Pressure:

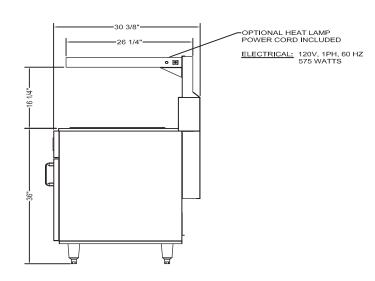
4" W.C.	Natural Gas
11" W.C.	Propane

Clearances:

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

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





 $\label{thm:product} \textbf{Due to continuing product development to ensure best possible performance, these specifications are subject to change without prior notification.}$