



Item: _____

Quantity: _____

Project: _____

75 lb. High Efficiency Fryer with Built-in Filter

75 lb. High Efficiency Fryer with Built-in Filter

Models: RHEF-75-XX-1-BI RHEF-75-XX-2-BI RHEF-75-XX-3-BI
 RHEF-75-XX-4-BI



**Patent Pending*

RHEF-75-CM-1-BI

Gas Type: Natural LP

Elevation (if above 2000 ft.): _____

- DM - Digital solid state thermostat (200°-400° F)
- DM2 - Two channel solid state control timer
- CM - 8 product computer control with individual programming capabilities for temperature and compensating time

Standard Filter Features

- Built-in filter system design
- 1 ¼ full port drain with splash guard
- 8 gpm filter pump for fast filtering
- Rear oil return for vessel bottom flushing
- All stainless filter pan assembly with crumb catch basket and 4 swivel casters
- Filter pan lid with splash guard
- 25 sheet sample filter paper

Standard Features

- 72% Energy Efficiency
- “Zero” Recovery time
- 129 lbs. Per hour production capacity
- 75-85 lb capacity stainless steel tank assembly
- 17-1/2” X 18” frying area
- All stainless steel cabinet
- Innovative heat exchanger assembly transfers maximum heat to the oil
- 4 tube heat entry with easily removable diffusers reduces thermal stress
- Automatic pilot ignition with 100% safety
- High efficiency in-shot burners rated at 33,000 BTU/hr each
- Extremely low exhaust flue temperatures
- Twin fry baskets with plastic coated handles for ease of handling
- 1¼” full port drain valve
- 6” heavy duty adjustable legs
- Ten year limited (prorated) warranty on S/S tank

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 (set of four - 2 locking)
- 5’ flush hose & nozzle assembly (wand)

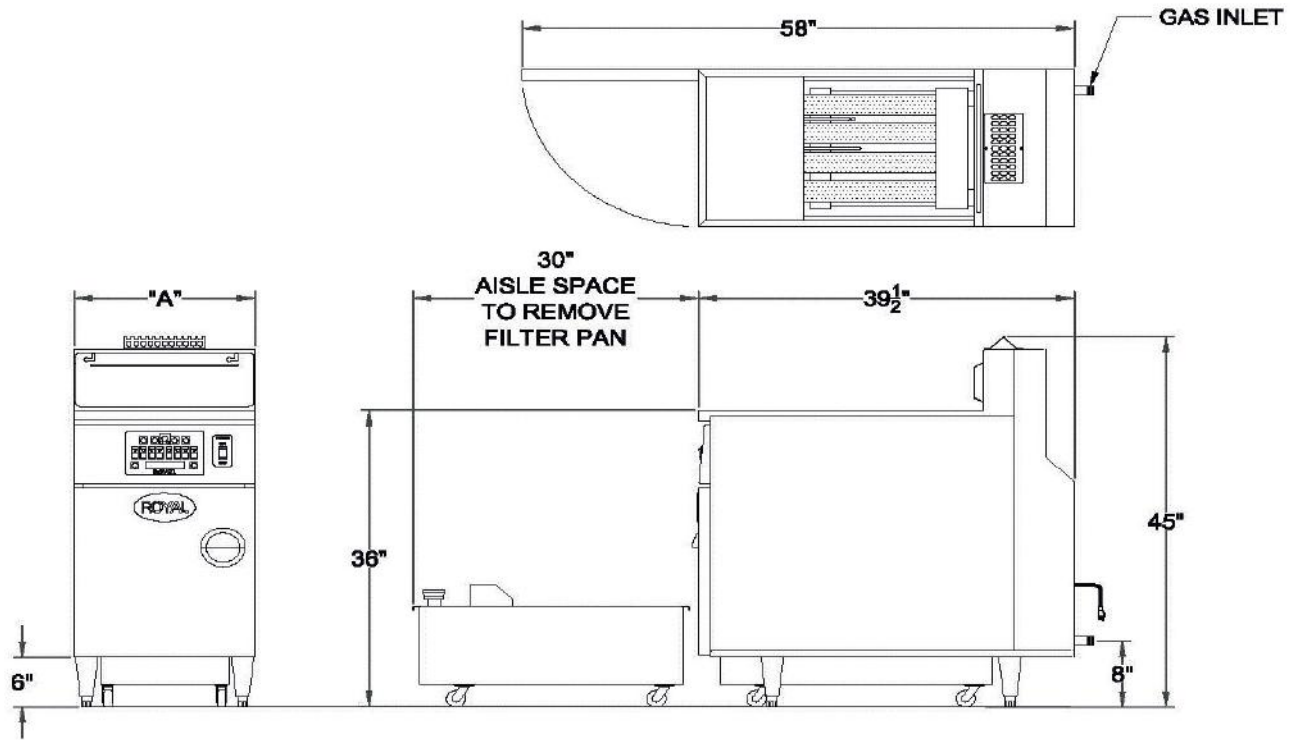


Intertek Intertek



2 YEAR LIMITED, PARTS AND LABOR WARRANTY

75 lb. High Efficiency Fryer with Built-in Filter



Model Number	Width "A"	Cooking Area Each Tank	Number of Burners/Tank	Total BTU Each Tank	Ship Weight
RHEF-75-XX-1-BI	19"	17 1/2" x 18"	4	132,000	400 lbs.
RHEF-75-XX-2-BI	38"	17 1/2" x 18"	4	132,000	670 lbs.
RHEF-75-XX-3-BI	57"	17 1/2" x 18"	4	132,000	940 lbs.
RHEF-75-XX-4-BI	76"	17 1/2" x 18"	4	132,000	1,210 lbs.

For dump station add 15 1/2" to width

Filter Electrical Requirements, 50/60 Hz:

Volt / Phase	Amps
115V, 1PH	7 + 1.5 per tank

Gas Pressure:

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

Gas Connection:

3/4" 1-2 tanks, 1 1/4" 3+ tanks NPT on the rear of fryer.

No external pressure regulator required.

Clearances:

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

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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