



Item: _____
 Quantity: _____
 Project: _____

Royal Series

Models: ☐ RCF-25



RCF-25

Gas Type: ☐ Natural ☐ LP

Elevation (if above 2000 ft.): _____

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
- 1¼" full port drain valve
- 4" high adjustable heavy duty legs
- Five year limited (prorated) warranty on S/S tank

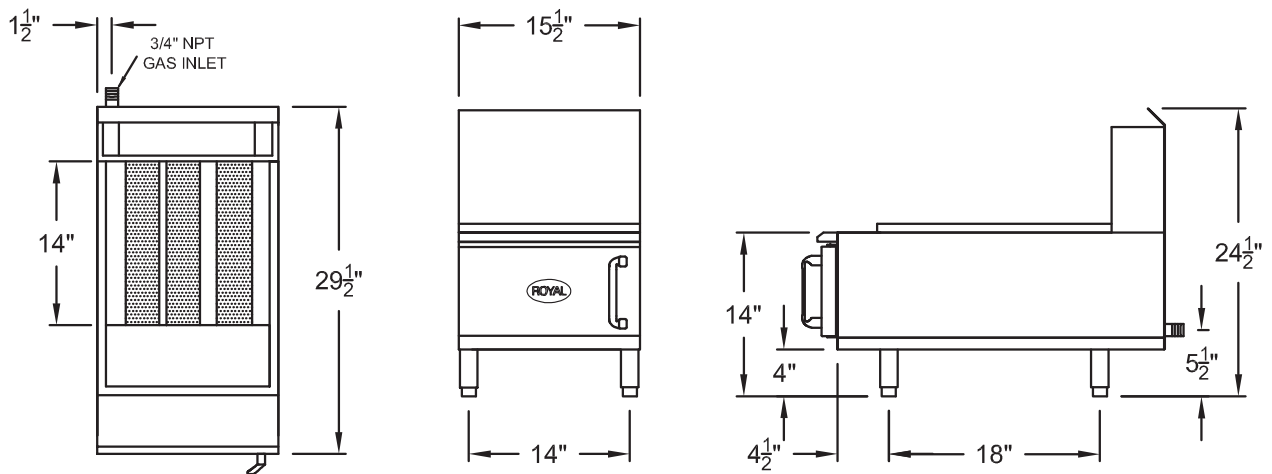
Options and Accessories

- ☐ Stainless steel tank cover
- ☐ Stainless steel side splash guard



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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