

Item:	
Quantity:	
Project:	

Delux Series

Models: ☐ REEF-35-2-XX ☐ REEF-35-3-XX ☐ REEF-35-4-XX ☐ REEF-35-5-XX



REEF-35-2-EM

Standard Features

- Fully welded frame with lifetime warranty
- 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
- 1¼" full port drain valve with an interlocking switch to shut the burners off when the drain is open
- Casters
- 25 sheets of filter envelope paper
- Five year limited (prorated) warranty on S/S tank

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	

** Includes a performance check by a certified food service technician

Options and Accessories

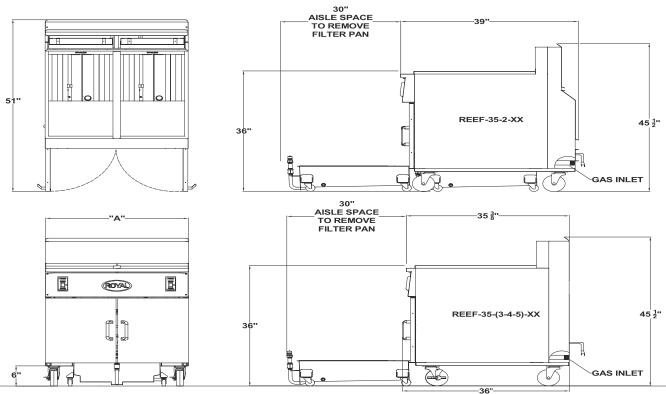
- ☐ Royal Plus Filtration- Shortening returns thru the bottom of tank
- □ Royal Ultra-Plus Filtration- Shortening returns thru the bottom of tank and thru the wash hose
- ☐ SDS- Rear oil disposal port
- ☐ Fine mesh crumb screen with handle
- □ Triple filtration for heavy breading products
- ☐ Permafil filter screen in lieu of paper envelope
- Masterfil® reusable fabric filters
- ☐ Stainless-steel tank cover
- Stainless-steel side splash guard
- ☐ Filter tub cover
- Dump station with heat lamp
- 100 pack of filter paper
- □ 5" swivel casters
- 48" quick disconnect and restraining cable











Model Number	Width "A"	Cooking Area Each Tank	Number of Burners/Tank	Total BTU Each Tank	Ship Weight
REEF-35-2-XX	31"	14" x 14"	3	72,000	510 lbs.
REEF-35-3-XX	46.5"	14" x 14"	3	72,000	680 lbs.
REEF-35-4-XX	62"	14" x 14"	3	72,000	870 lbs.
REEF-35-5-XX	77.5"	14" x 14"	3	72,000	1,060 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 Connection:

3/4" 1-2 tanks, 1" 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

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.

www.southernice.com

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Southern Ice

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