



Item: \_\_\_\_\_

Quantity: \_\_\_\_\_

Project: \_\_\_\_\_

**Deep Fat Fryer**

## Royal Series

**Models:** ☐ RFT-25 ☐ RFT-2525 ☐ RFT-DS



RFT-25 with optional casters



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

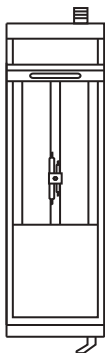
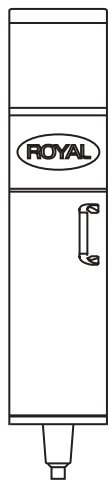
- All stainless steel front and sides
- 25 lb capacity stainless steel tank assembly (RFT-25) (Can not be free standing)
- Frying Area: 6 $\frac{3}{4}$ " x 14" (RFT-25)
- Cast iron burners rated at 38,000 BTU/hr each
- Millivolt control system with 100% safety shut off
- Thermostatic control with 200°-400° F range
- Single fry baskets with plastic coated handles for ease of handling
- 1 $\frac{1}{4}$ " full port drain valve
- 6" high adjustable heavy duty legs
- One year limited warranty, parts and labor
- Five year limited (prorated) warranty on S/S tank
- DS - Dump Station

### NOTE:

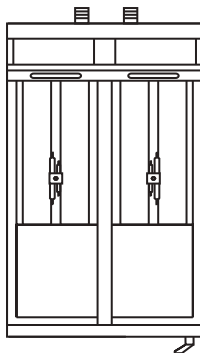
The RFT-25 fryer is not a stand alone fryer. It must be attached to another piece of equipment.



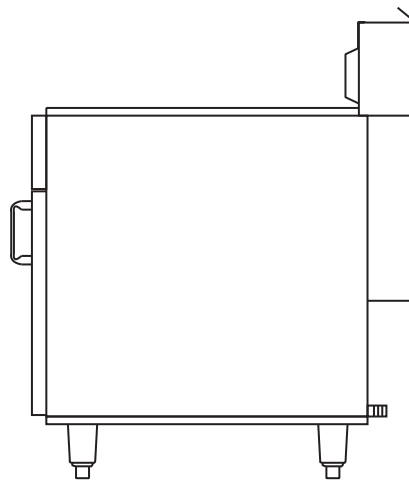
# Deep Fat Fryer



RFT-25



RFT-2525



| Model Number | Cooking Area                              | Number of Burners | Total BTU | Ship Weight |
|--------------|-------------------------------------------|-------------------|-----------|-------------|
| RFT-25       | 6 <sup>3</sup> / <sub>4</sub> " x 14"     | 2                 | 76,000    | 115 lbs.    |
| RFT-2525     | (2) 6 <sup>3</sup> / <sub>4</sub> " 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

RFT-25 fryer cannot be a stand alone fryer.

## Gas Pressure:

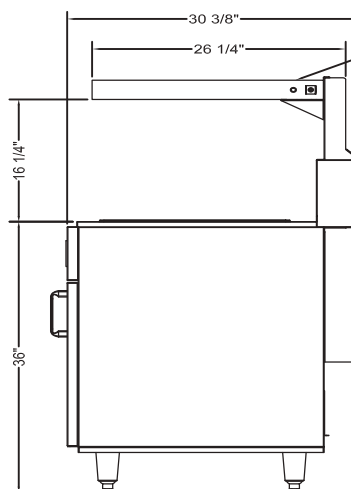
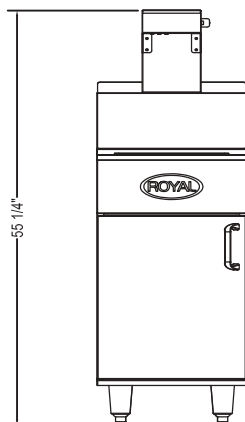
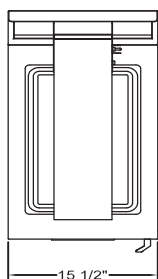
|          |             |
|----------|-------------|
| 4" W.C.  | Natural Gas |
| 11" W.C. | Propane     |

## Clearances:

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

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

RFT-DS



OPTIONAL HEAT LAMP  
POWER CORD INCLUDED

ELECTRICAL: 120V, 1PH, 60 HZ  
575 WATTS

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

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