



Item: _____

Quantity: _____

Project: _____

50 lb. Fryer with Built-in Filter

Delux Series

Models: ☐ RFT-50-2-XX ☐ RFT-50-3-XX ☐ RFT-50-4-XX ☐ RFT-50-5-XX



RFT-50-2-EM

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 programming capabilities for temperature and

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

Standard Features

- Fully welded frame with lifetime warranty
- 50 lb capacity each per stainless steel tank
- Frying area each tank: 14" x 14"
- 8 gpm filter pump with 6' power cord
- Shortening returns through wash hose
- All welded stainless steel cabinet
- 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
- 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

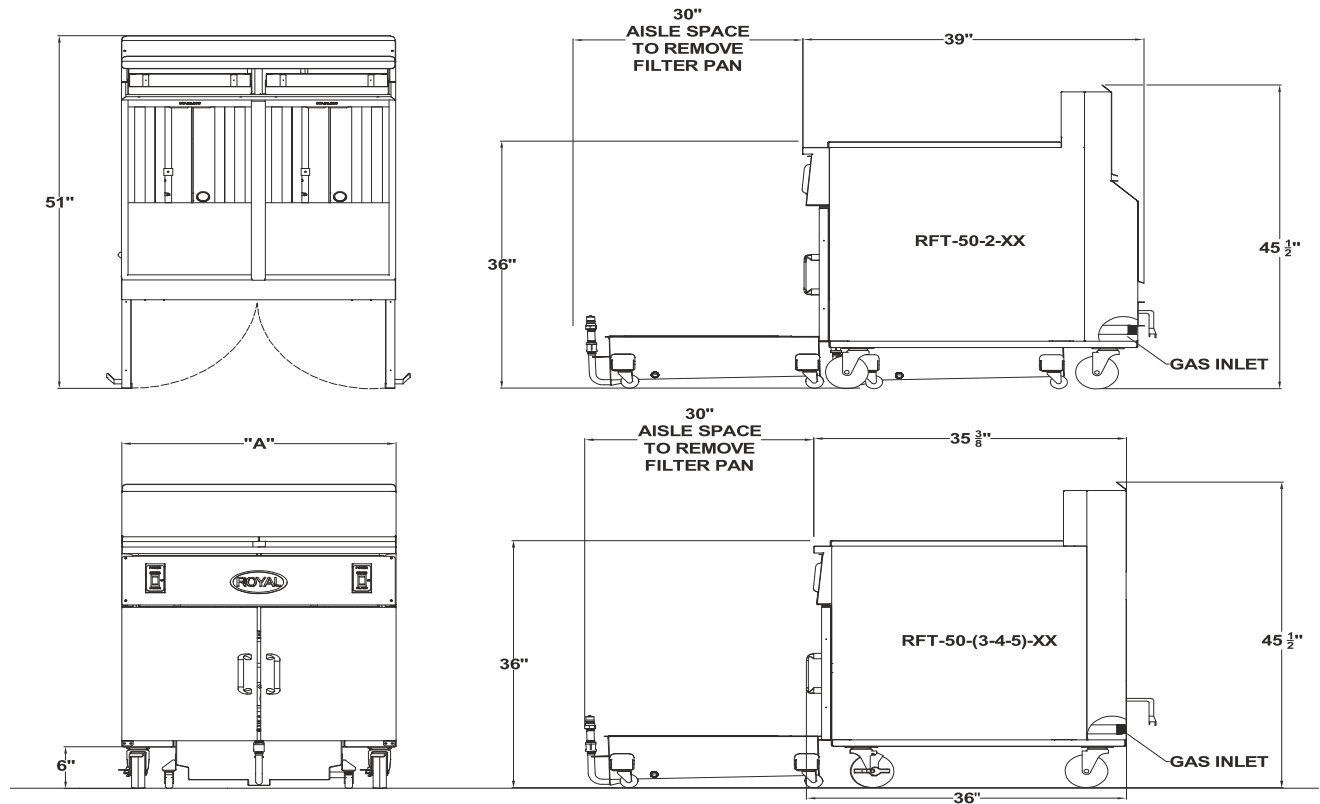
Options and Accessories

- ☐ 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 breadng 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



2 YEAR LIMITED, PARTS AND LABOR WARRANTY

50 lb. Fryer with Built-in Filter



Model Number	Width "A"	Cooking Area Each Tank	Number of Burners/Tank	Total BTU Each Tank	Ship Weight
RFT-50-2-XX	31"	14" x 14"	3	114,000	490 lbs.
RFT-50-3-XX	46.5"	14" x 14"	3	114,000	650 lbs.
RFT-50-4-XX	62"	14" x 14"	3	114,000	830 lbs.
RFT-50-5-XX	77.5"	14" x 14"	3	114,000	1,010 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 Pressure:

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

Gas Connection:

3/4" 1-2 tanks, 1" 3+ tanks NPT on the rear of fry-er.
No external pressure regulator required.

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

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

Lafayette, Louisiana- 337-235-5813



New Orleans, Louisiana- 504-734-5024

Little Rock, Arkansas- 501-569-9318

Jackson, Mississippi- 601-923-3332

Phoenix, Arizona- 602-470 2366

Albuquerque, New Mexico- 505-247-0330 Houston, Texas- 713-742-9010