



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

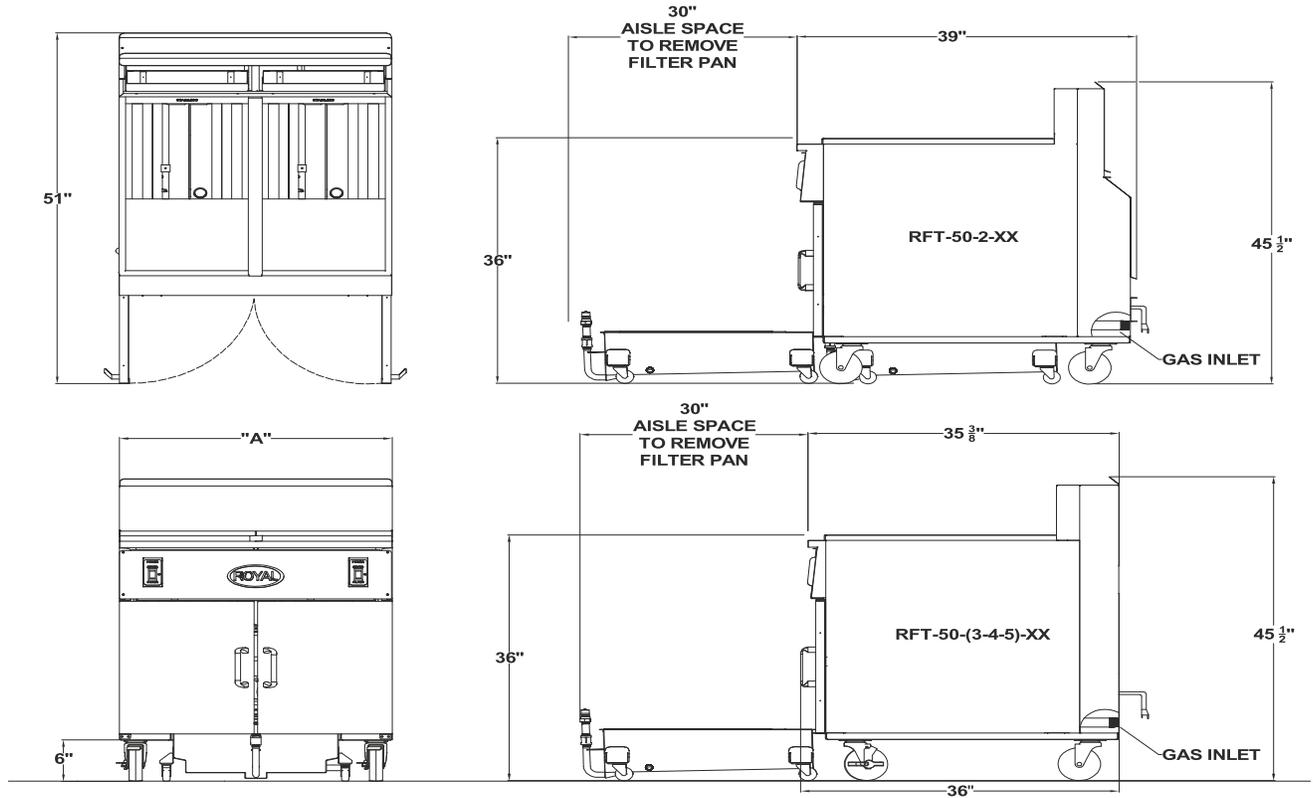
Options and Accessories

- 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 tank, 1" 2 + 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

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.

Royal Range of California, Inc.
3245 Corridor Dr. • Eastvale, CA 91752 • (800) 769-2414 • (951) 360-1600
Fax: (951) 360-7500 • www.royalranges.com • sales@royalranges.com