



Item: _____

Quantity: _____

Project: _____

75 lb. High Efficiency Fryer with Built-in Filter

Delux Series

Models: RHEF-75-1-XX RHEF-75-2-XX RHEF-75-3-XX RHEF-75-4-XX
 RHEF-75-5-XX



RHEF-75-2-CM

Gas Type: Natural LP

Elevation (if above 2000 ft.): _____

- DM - Digital solid state thermostat
- DM2 - Two channel solid state digital control with melt cycle
- CM - 8 product computer control with individual programming capabilities for temperature and compensating time

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

Standard Features

- Fully welded frame with lifetime warranty
- 72% Energy Efficiency
- "Zero" Recovery time
- 129 lbs. per hour production capacity
- 75-85 lb capacity stainless steel tank assembly
- 17-1/2" X 18" frying area
- Innovative heat exchanger assembly transfers maximum heat to the oil from top to bottom
- Automatic pilot ignition with 100% safety
- High efficiency in-shot burners rated at 33,000 BTU/hr each
- Extremely low exhaust flue temperatures
- Shortening return through the wash down hose
- 1 1/4" 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 (for 2, 3, 4, 5 tank)
- 25 sheets of flat filter paper (for single tank)
- Ten year limited (prorated) warranty on S/S tank

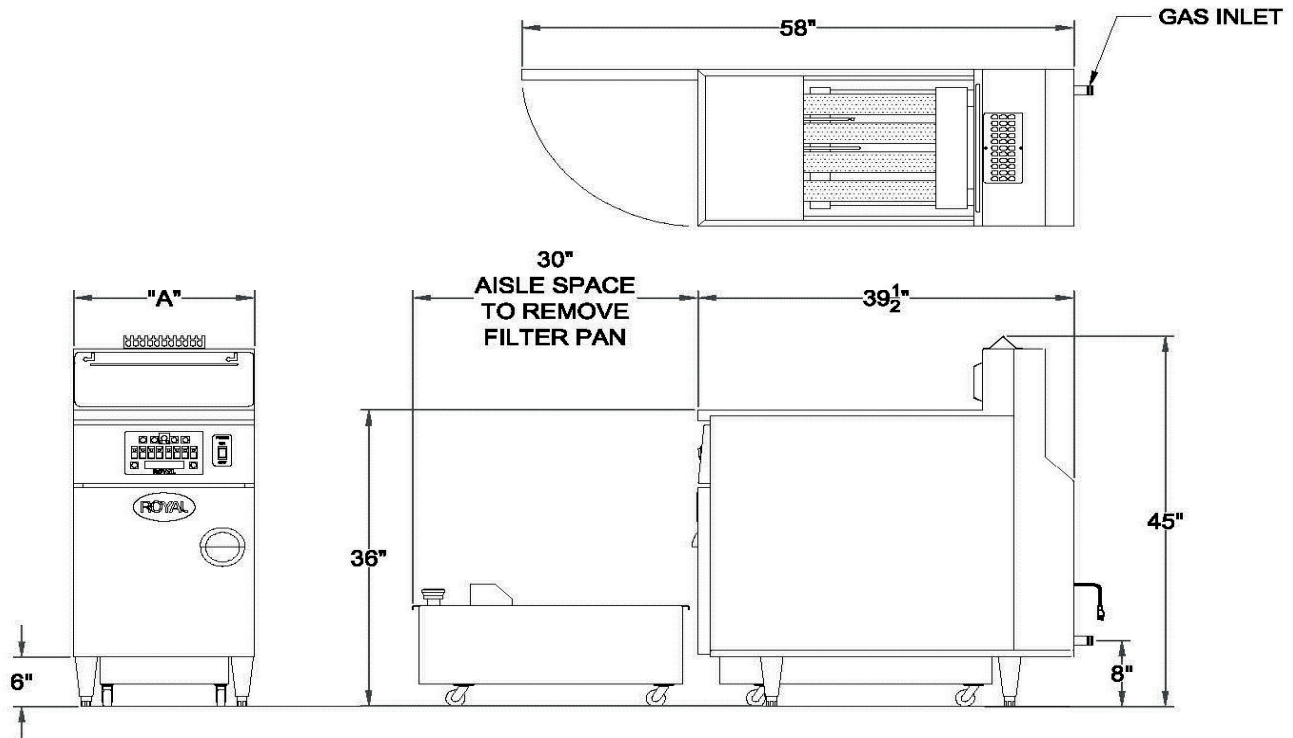
Options and Accessories

- 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 breading products
- Permafil filter screen in lieu of paper envelope (for 2, 3, 4, 5 tank units)
- Masterfil® reusable fabric filters (for 2, 3, 4, 5 tank units)
- Stainless-steel tank cover
- Stainless-steel side splash guard
- Filter tub cover
- Dump station with heat lamp
- 100 pack of flat filter paper or envelopes
- 48" quick disconnect and restraining cable



LIMITED WARRANTY, TWO YEAR PARTS AND ONE YEAR LABOR

75 lb. High Efficiency Fryer with Built-in Filter



Model Number	Width "A"	Cooking Area Each Tank	Number of Burners/Tank	Total BTU Each Tank	Ship Weight
RHEF-75-1-XX	19.5"	17 1/2" x 18"	4	132,000	400 lbs.
RHEF-75-2-XX	39"	17 1/2" x 18"	4	132,000	650 lbs.
RHEF-75-3-XX	58.5"	17 1/2" x 18"	4	132,000	870 lbs.
RHEF-75-4-XX	78"	17 1/2" x 18"	4	132,000	1,085 lbs.
RHEF-75-5-XX	97.5"	17 1/2" x 18"	4	132,000	1,305 lbs.

For dump station add 19.5" to width

Filter Electrical Requirements, 50/60 Hz:

Volt / Phase	Amps
115V, 1PH	7 + 1.5 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.

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