

Frymaster®

RE14TC

HIGH EFFICIENCY ELECTRIC FRYERS



Engineered for high-volume frying, Frymaster RETC fryers deliver exceptional energy efficiency with proprietary self-standing, swing-up elements and precise controls that exceed ENERGY STAR® standards. TC models feature advanced electronic switching for more reliable, precise temperature control and an insulated frypot that reduces standby energy use by up to 10%. These fryers ensure consistent, high-quality production and support a range of accessories for added versatility.

Durable, Energy-Efficient Heating Elements: Frymaster's proprietary self-standing, swing-up, flat bar, low-watt density heating elements provide efficient heat transfer and long service life, contributing to the fryer's overall energy efficiency.

Keep the Kitchen Cool: By directing more energy into the oil and less into the surrounding air, these fryers reduce ambient heat, improve employee comfort, and lessen the load on HVAC systems.

Maximize Efficiency, Minimize Cost: RE fryers deliver industry-leading energy efficiency with ASTM ratings over 83%, earning ENERGY STAR® certification and qualifying for energy-saving rebates. Built-in, manual filtration extends oil life—saving thousands annually—while the award-winning design ensures consistent, high-quality performance.

Flexible Frying, Consistent Results: Frymaster RE fryers support a wide range of frying needs with customizable options. The RTD temperature probe ensures precise heat response for consistent, high-quality results while extending oil life.

Project _____
 Item _____
 Quantity _____ CSI Section 11400 _____
 Approval _____ Date _____

MODELS

RE14TC
 FPRE214TC
 FPRE314TC
 FPRE414TC

OPTIONS / ADD-ONS

Split pots
 Basket lifts
 Spreader cabinet
 External oil discharge (front or rear)

CONTROLLERS

CM3.5 (standard)

SPECIFICATIONS	
OIL CAPACITY	50-lbs. (25 liters) PER FULL
	25-lbs. (12 liters) PER SPLIT
FRYING AREA	14" x 15.5" x 3.7" (35.6 x 39.4 x 9.5 CM) PER FULL
	6.7" x 15.5" x 3.7" (17.1 x 39.4 x 9.5 CM) PER SPLIT
POT TYPE	Open Pot (full or split)
PLUG	DOMESTIC NEMA 15-60P OPTIONAL
POWER	14 KW PER FULL
	7 KW PER SPLIT
STANDARD FEATURES	<ul style="list-style-type: none"> ▪ Proprietary, self-standing heating elements ▪ Deep cold zone ▪ RTD 1° compensating temperature probe ▪ Built-in, manual filtration ▪ Rear oil flush ▪ 1-1/4" (3.2 cm) IPS, full-port, ball-type drain valve (full frypots) ▪ 1" IPS full-port ball-type drain valve (split frypots) ▪ Drain safety switch ▪ Melt cycle and boil-out mode ▪ Stainless steel frypot, door, and cabinet sides
STANDARD ACCESSORIES	<ul style="list-style-type: none"> ▪ (2) Twin baskets PER FRYPOT ▪ Basket hanger(s) ▪ Basket support rack(s) ▪ Cords (14 kW)

Liter conversions are for liquid shortening @ 70° F



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DIMENSIONS	MODEL	OIL CAPACITY PER FRYPOT	OVERALL SIZE			DRAIN HEIGHT
			WIDTH	DEPTH	HEIGHT	
	RE14TC	50-lbs. (25 liters) PER FULL	15.63" (39.7 cm)	31" (78.6 cm)	45.38" (115.2 cm)	11.88" (29.9 cm)
	FPRE214TC		31.38" (79.4 cm)			
	FPRE314TC	25-lbs. (12 liters) PER SPLIT	47" (119.4 cm)			
	FPRE414TC	62.63" (159 cm)				

CRATED	MODEL	WEIGHT	WIDTH	DEPTH	HEIGHT	CU. FT.	CLASS
FPRE214TC	552-lbs. (250 kg)	38" (96.5 cm)	44" (111.7 cm)	53" (134.6 cm)	51	77.5	
FPRE314TC	705-lbs. (320 kg)	53" (134.6 cm)			72		
FPRE414TC	895-lbs. (406 kg)	70" (177.8 cm)	55" (139.7cm)	98			

Information is APPROXIMATE and may vary at time of shipment due to options/add-ons

POWER	REGION	kW	ELEMENTS PER FRYPOT			CONTROLS PER FRYPOT	FILTER PER FRYPOT	BASKET LIFTS PER FRYPOT
			VOLTAGE	*SINGLE PHASE	***3 PHASE			
DOMESTIC	14	208V 240V 480V	68 A	39 A	1 A	5 A	2 A	
			59 A	34 A 17 A	1 A 120V 1A	4 A 120V 8 A		
EXPORT	14	220/380V 230/400V 240/415V	—	22 A 21 A 20 A	1 A	4 A	2 A	

*1 PH/2 Wire/Plus Ground Wire; ***3 PH/3 Wire/Plus Ground Wire

Plug is optional on all units shipped with a cord. Canada is an exception; and cord, where available, must have a plug attached.

Cord length and gauge as well as plug type and style available vary depending upon fryer model, voltage, kW, destination, and customer specifications. Consult local codes or contact factory.

CLEARANCE INFORMATION

Front: 36" (91.4 cm) for servicing and proper operation.

Sides & Rear: 6" (15.2 cm) from any combustible material.

VENTILATION REQUIREMENTS

When installing any fryer, NFPA Standard No. 96 must be strictly followed.

NOTES

- **DO NOT CURB MOUNT**
- One cord is provided per full and dual split frypot on 3 phase models.
- Plug is optional accessory on units shipping with cord. Canada is an exception and cords, where available, must have a plug attached.
- Optional plug -- (Domestic NEMA #15-60P).

HOW TO SPECIFY

Electric or gas, gas type (if applicable), pot type, energy output, oil capacity, number of frypots, controller, filtration type, and optional feature(s).

WARRANTY

Frypot

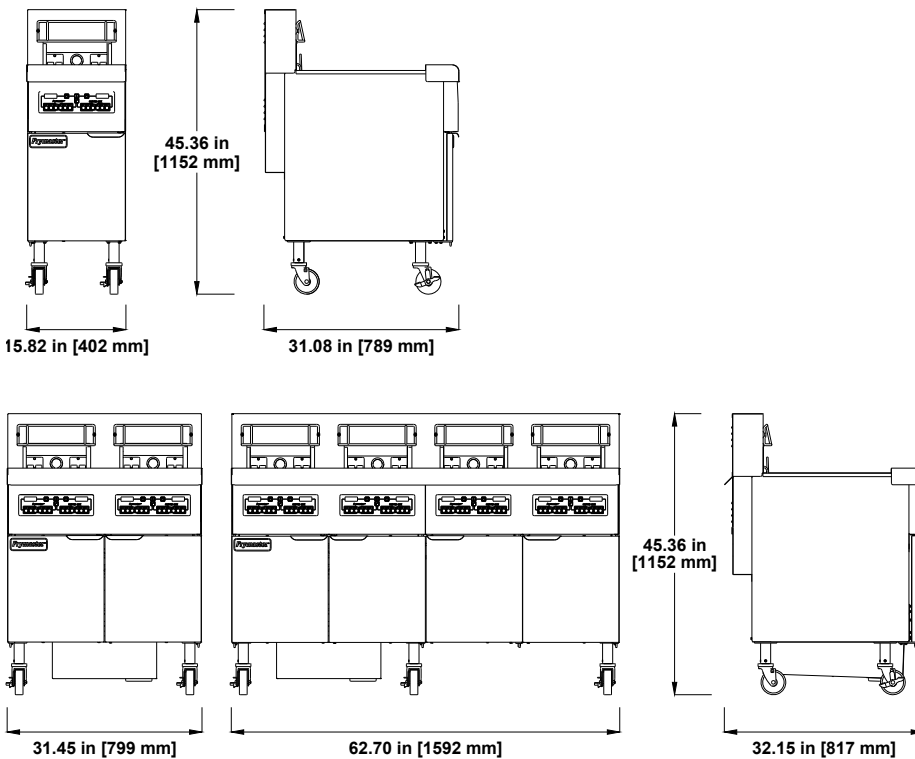
1st year: Parts + Labor
2nd - Lifetime: Parts Only

Controller

1st year: Parts + Labor

All Other Parts

1st year: Parts + Labor



Frymaster reserves the right to make changes to the design or specifications without prior notice.

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