



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

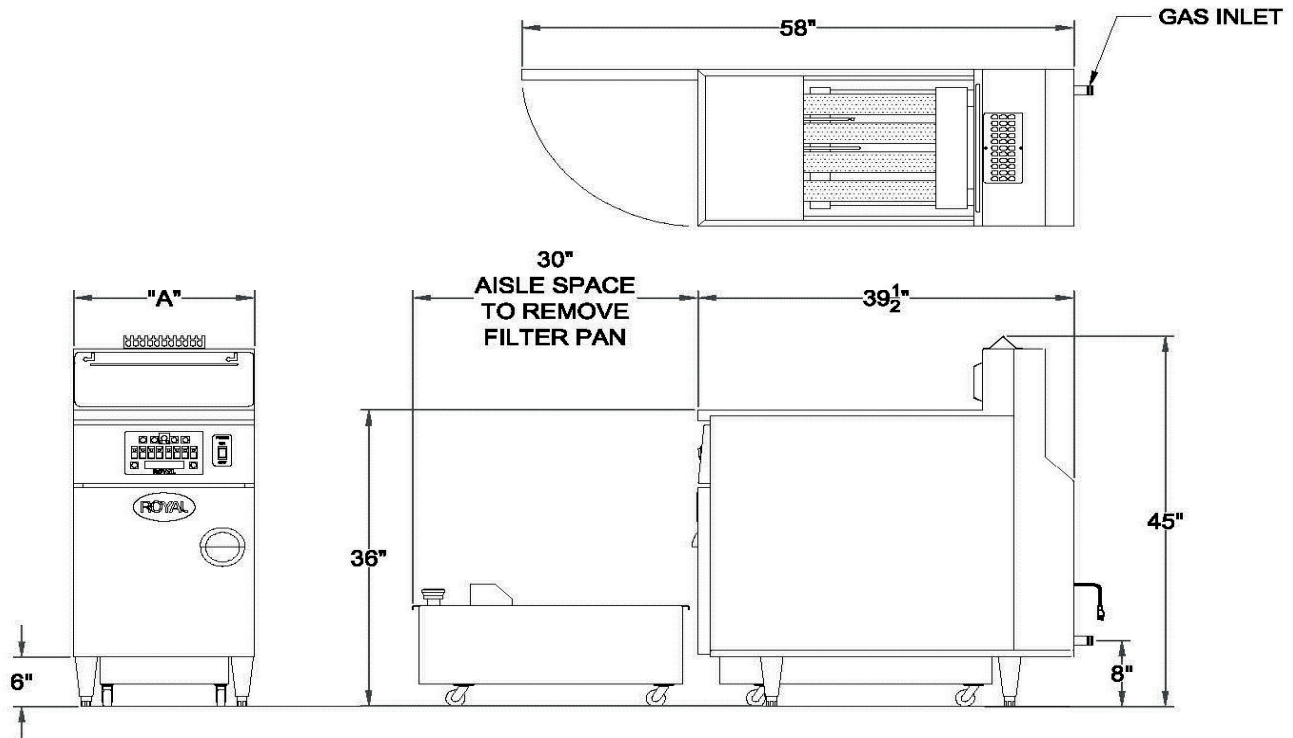
Options and Accessories

- 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



2 YEAR LIMITED, PARTS AND LABOR WARRANTY

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" 1-2 tanks, 1" 3+ tanks NPT on the rear of fryer.

No external pressure regulator required.

Clearances:

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

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

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