



Item: _____

Quantity: _____

Project: _____

Countertop Deep Fat Fryer

Countertop Deep Fat Fryer

Models: RCF-25



Gas Type: Natural LP

Elevation (if above 2000 ft.): _____

Options and Accessories

- Stainless steel tank cover
- Stainless steel side splash guard

Standard Features

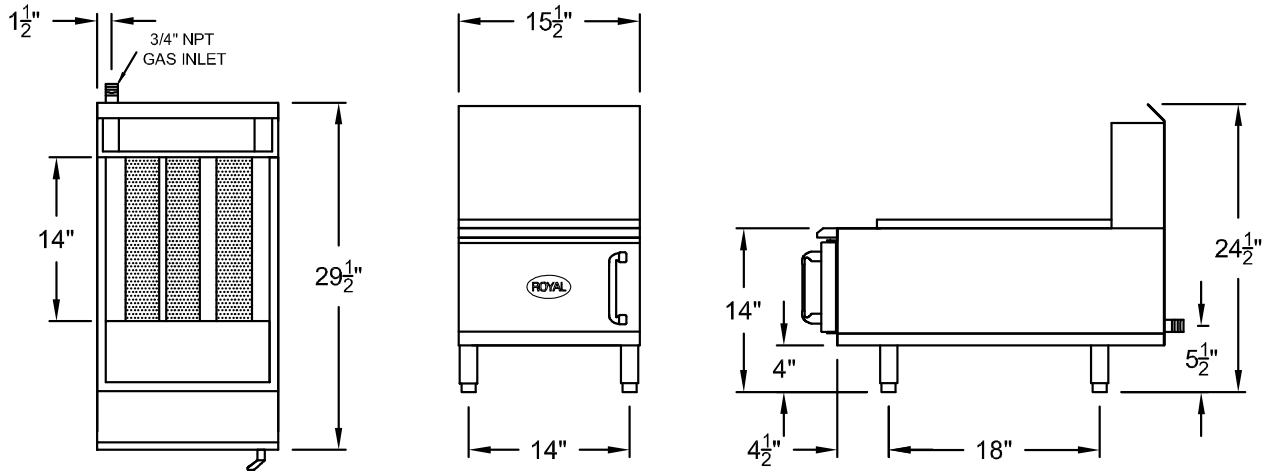
- All stainless steel front and sides
- 25 lb capacity stainless steel tank assembly
- 14" x 14" frying area
- In-shot burners rated at 18,000 BTU/hr each
- Millivolt control system with 100% safety shut off
- Thermostatic control with 200° - 400° F range
- Twin fry baskets with plastic coated handles for ease of handling
- 1¼" full port drain valve
- 4" high adjustable heavy duty legs
- Five year limited (prorated) warranty on S/S tank
- One year limited warranty, parts and labor



Royal Range of California, Inc.
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 Fax: (951) 360-7500 • www.royalranges.com • sales@royalranges.com



Countertop Deep Fat Fryer



Model Number	Cooking Area	Number of Burners	Total BTU	Ship Weight
RCF-25	14" x 14"	3	54,000	80 lbs.

Notes:

- Burner rated at 18,000 BTU/hr

Gas Connection:

3/4" NPT on the left hand rear of the appliance.

No external pressure regulator required.

Gas Pressure:

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

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.

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