



Item: _____

Quantity: _____

Project: _____

High Efficiency Deep Fat Fryer

High Efficiency Deep Fat Fryer

Models: RHEF-45EM RHEF-45DM RHEF-45CM



Gas Type: Natural LP

Elevation (if above 2000 ft.): _____

Options and Accessories

- Stainless steel tank cover
- Stainless steel side splash guard
- Stainless steel joiner strip
- 48" quick disconnect and restraining cable
- 5" swivel casters (set of four - 2 locking)

Standard Features

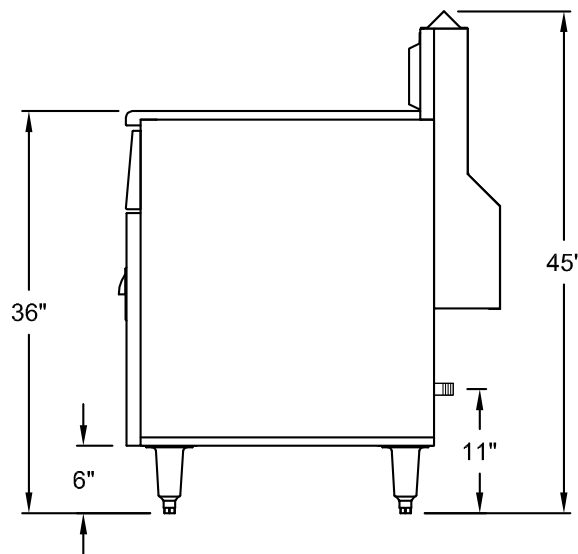
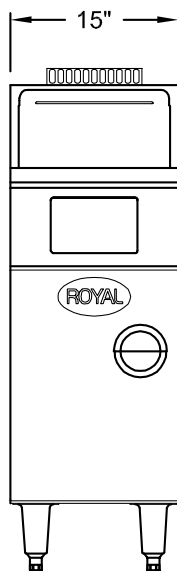
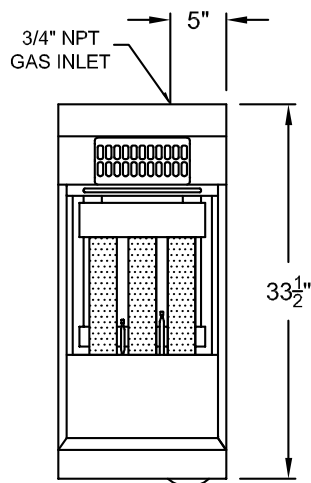
- 45-50 lb capacity stainless steel tank assembly
- All stainless steel cabinet
- Innovative heat exchanger assembly transfers maximum heat to the oil
- 3 tube heat entry with easily removable diffusers reduces thermal stress
- Automatic pilot ignition with 100% safety
- High efficiency in-shot burners rated at 33,000 BTU/hr each
- Extremely low exhaust flue temperatures
- Twin fry baskets with plastic coated handles for ease of handling
- 1¼" full port drain valve
- 6" heavy duty adjustable legs
- EM - Electro mechanical thermostat (200 - 400° F)
- DM - Solid state control with temperature readout
- CM - 8 product computer control with individual programming capabilities for temperature and compensating time
- 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



High Efficiency Deep Fat Fryer



Model Number	Cooking Area	Number of Burners	Total BTU	Ship Weight
RHEF-45EM RHEF-45DM RHEF-45CM	13½" x 14¾"	3	99,000	240 lbs.

Gas Connection:

¾" NPT on the right hand rear of the appliance.
No external pressure regulator required.

Gas Pressure:

3.5" W.C.	Natural Gas
10" W.C.	Propane

Electrical:

120V, 60 Hz, 1 Ph, 2 Amps
Provided with 6' power cord fitted with standard 3 prong grounded plug

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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