



Item: _____

Quantity: _____

Project: _____

50 lb. Fryer with Built-in Filter

50 lb. Fryer with Built-in Filter

Models: RFT-50-XX-2-BI RFT-50-XX-3-BI RFT-50-XX-4-BI



RFT-50-EM-2-BI

Gas Type: Natural LP

Elevation (if above 2000 ft.): _____

- EM - Electro mechanical thermostat (200°-400° F)
- DM - Two channel solid state control timer
- CM - 8 product computer control with individual programming capabilities for temperature and compensating time

Standard Features

- 50 lb capacity each per stainless steel tank
- Frying area each tank: 14" x 14"
- 8 gpm filter pump with 6' power cord
- Shortening returns through wash hose
- All welded stainless steel cabinet
- Cast iron burners rated at 38,000 BTU/hr each
- Millivolt control system with 100% safety shut off
- Thermostatic control with 200°-400° F range
- Twin fry baskets each tank with plastic coated handles for ease of handling
- 1 1/4" full port drain valve each tank
- 6" high adjustable heavy duty legs
- 25 sheets of filter paper
- Five year limited (prorated) warranty on S/S tank

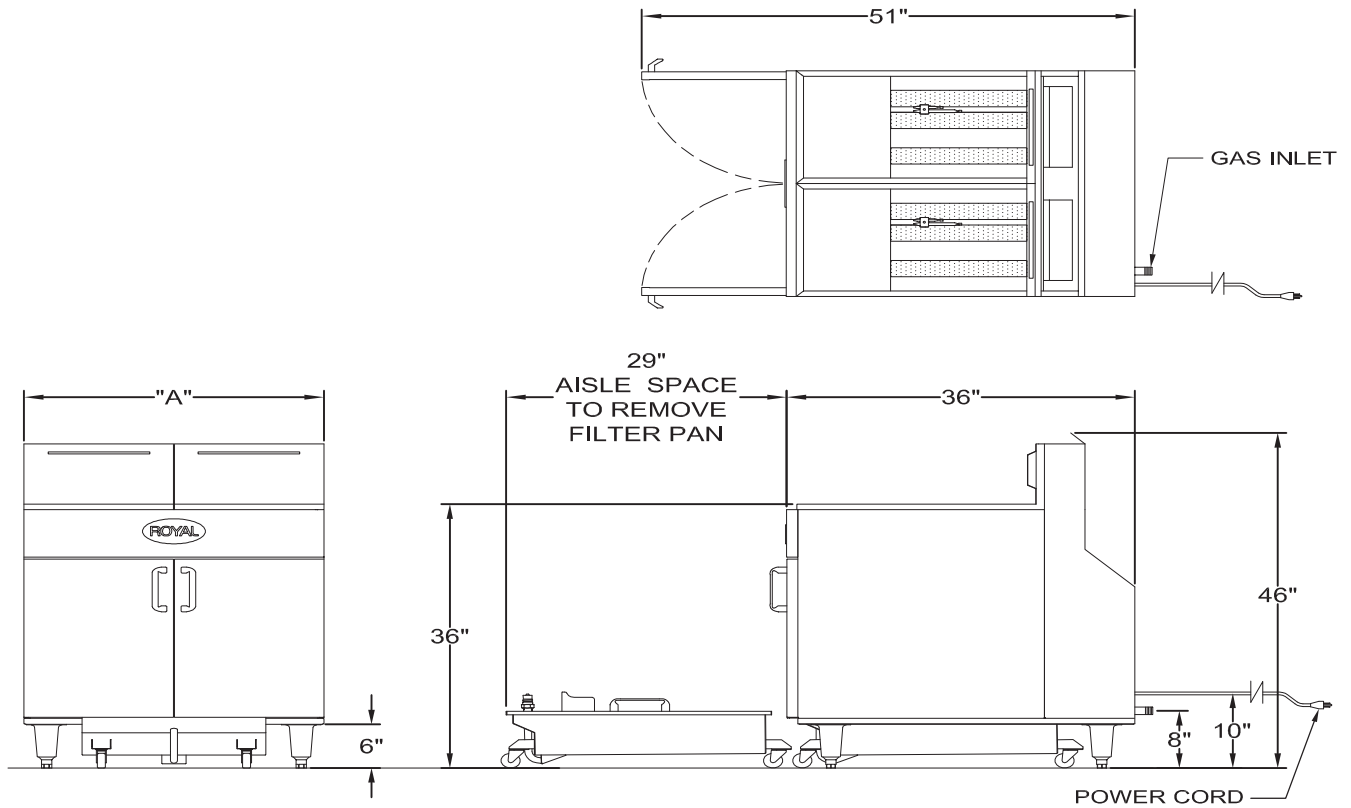
Options and Accessories

- Royal Plus Filtration- Shortening returns to bottom of tank
- Royal Ultra-Plus Filtration- Shortening returns to bottom of tank and wash down hose
- Triple filtration for heavy breaded products
- Permafil screen in lieu of paper
- Heat tape for solid shortening
- Stainless steel tank cover
- Stainless steel side splash guard
- Filter tub cover
- Dump station with heat lamp
- 5" swivel casters
- 48" quick disconnect and restraining cable



2 YEAR LIMITED, PARTS AND LABOR WARRANTY

50 lb. Fryer with Built-in Filter



Model Number	Width "A"	Cooking Area Each Tank	Number of Burners/Tank	Total BTU Each Tank	Ship Weight
RFT-50-XX-2-BI	31"	14" x 14"	3	114,000	580 lbs.
RFT-50-XX-3-BI	46.5"	14" x 14"	3	114,000	830 lbs.
RFT-50-XX-4-BI	62"	14" x 14"	3	114,000	1,080 lbs.

For dump station add 15 1/2" to width

Filter Electrical Requirements, 50/60

Volt / Phase	Amps
115V, 1PH	7 + .5 per tank

Gas Pressure:

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

Gas Connection:

3/4" 1-2 tanks, 1 1/4" 3+ 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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