



Item: \_\_\_\_\_

Quantity: \_\_\_\_\_

Project: \_\_\_\_\_

**60 lb. Fryer with Built-in Filter**

## 60 lb. Fryer with Built-in Filter

Models:  RFT-60-XX-2-BI     RFT-60-XX-3-BI     RFT-60-XX-4-BI



RFT-60-EM-2-BI

Gas Type:  Natural     LP

Elevation (if above 2000 ft.): \_\_\_\_\_

- EM - Electro mechanical thermostat (200°-400° F)
- DM2 -Two channel solid state digital control with melt cycle
- CM - 8 product computer control with individual programming capabilities for temperature and

### Standard Features

- 60 lb capacity each per stainless steel tank
- Frying area each tank: 14" x 18"
- 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
- 1¼" 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

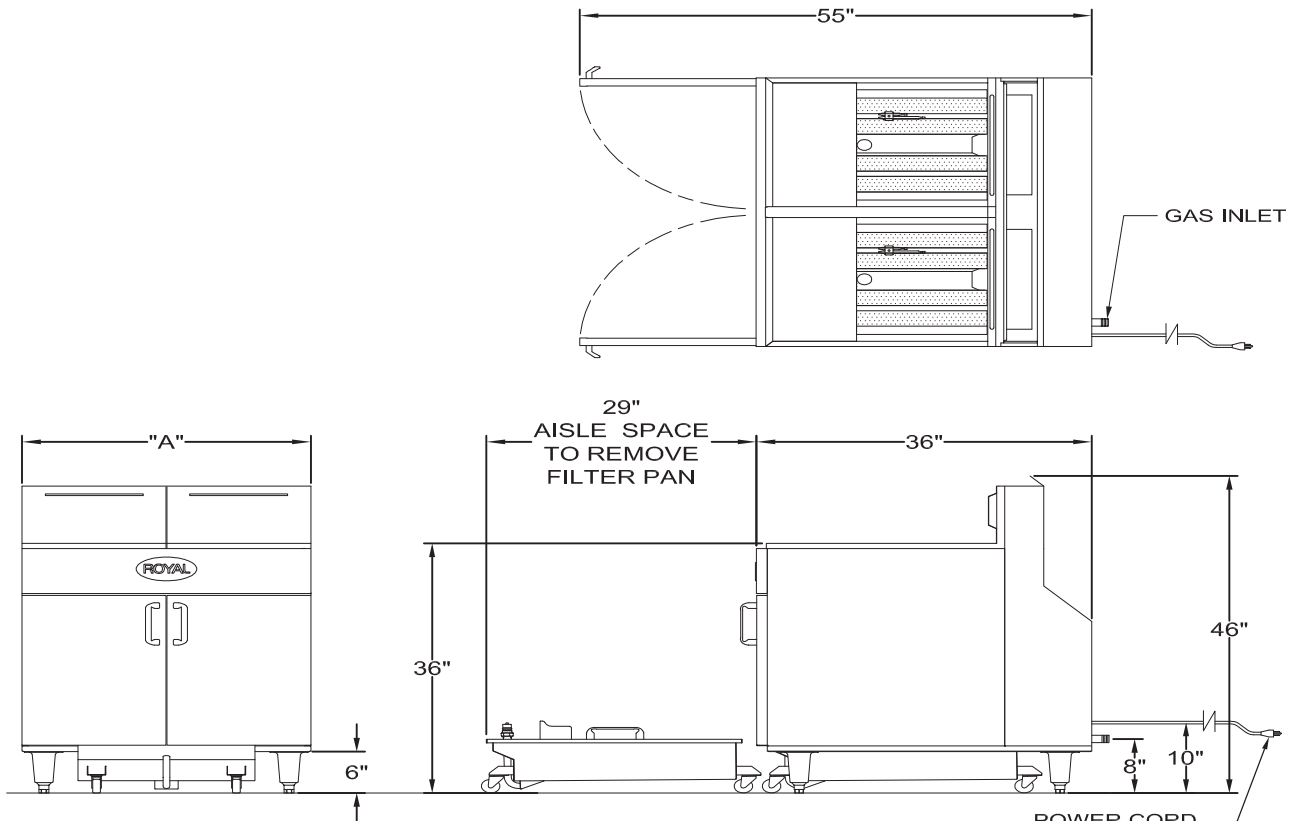
### Options and Accessories

- 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**

# 60 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-60-XX-2-BI	39"	14" x 18"	4	152,000	620 lbs.
RFT-60-XX-3-BI	58.5"	14" x 18"	4	152,000	890 lbs.
RFT-60-XX-4-BI	78"	14" x 18"	4	152,000	1,160 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

### Clearances:

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

### 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

Due to continuing product development to ensure best possible performance, these specifications are subject to change without prior notification.

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