



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

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

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

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

## ***Delux Series***

**Models:**  RFT-75-2-XX  RFT-75-3-XX  RFT-75-4-XX  RFT-75-5-XX



RFT-75-2-EM

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

**\*\* Includes a performance check by a certified food service technician**

### **Standard Features**

- Fully welded frame with lifetime warranty
- 75 lb capacity each per stainless steel tank
- Frying area each tank: 18" 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
- Casters
- 25 sheets of filter paper
- Five year limited (prorated) warranty on S/S tank

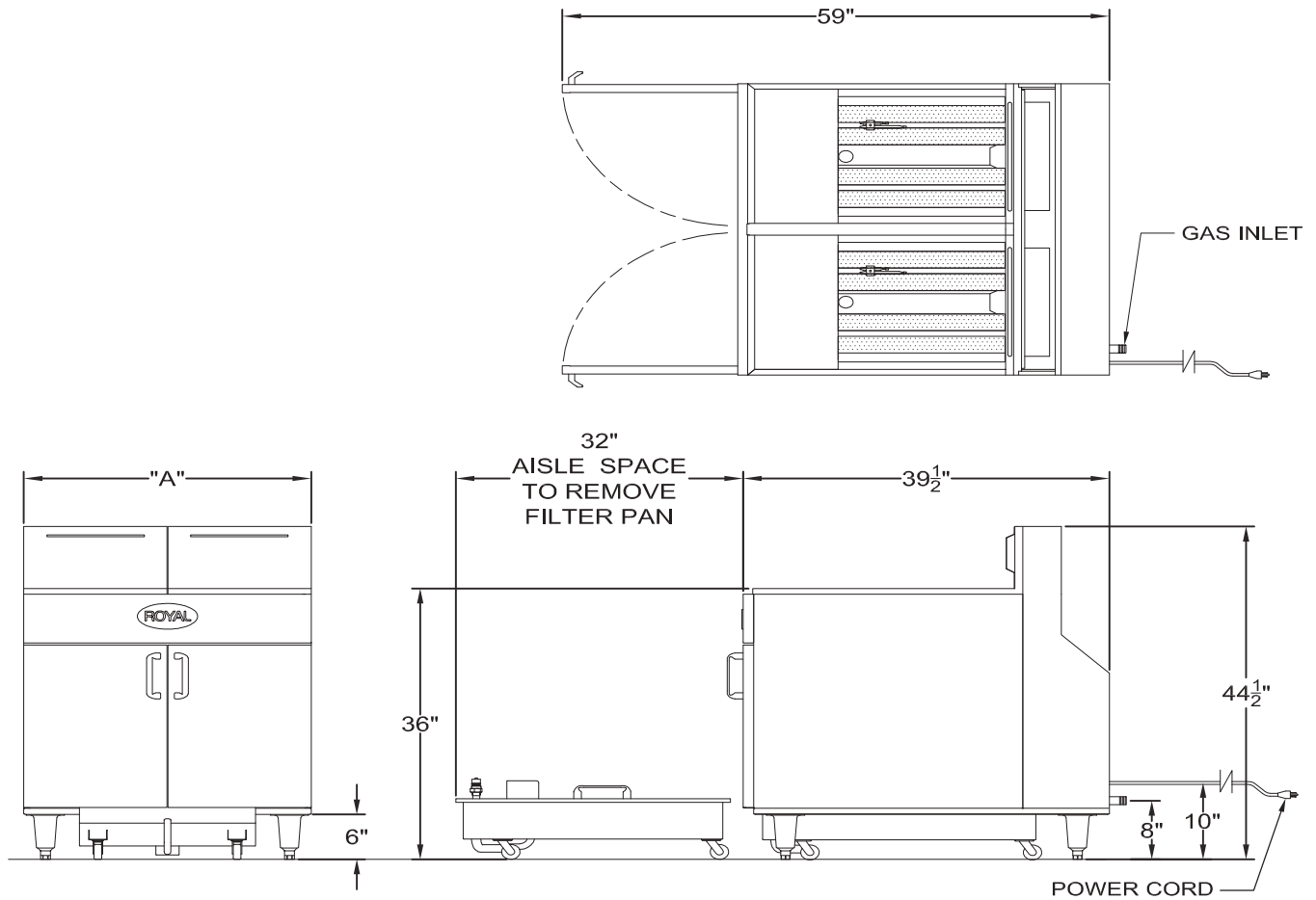
### **Options and Accessories**

- 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 breadng products
- Permafil filter screen in lieu of paper
- Stainless-steel tank cover
- Stainless-steel side splash guard
- Filter tub cover
- Dump station with heat lamp
- 100 pack of filter paper
- 5" swivel casters
- 48" quick disconnect and restraining cable



**2 YEAR LIMITED, PARTS AND LABOR WARRANTY**

# 75 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-75-2-XX	39"	18" x 18"	4	152,000	580 lbs.
RFT-75-3-XX	58.5"	18" x 18"	4	152,000	765 lbs.
RFT-75-4-XX	78"	18" x 18"	4	152,000	945 lbs.
RFT-75-5-XX	97.5"	18" x 18"	4	152,000	1,125 lbs.

For dump station add 19.5" to width

Filter Electrical Requirements, 50/60 Hz:

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.

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.**

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