ROYAL

ENGINEERED FOR EXCELLENCE™

ROYAL
HIGH EFFICIENCY FRYERS

Royal has created fryers that redefine the standards of efficiency and output of deep fat fryers. The RHEF and REEF represent engineering and ingenuity at their finest - the Royal standard.

Award-Winning Product

REEF-35 RHEF-45 RHEF-75

ROYAL HIGH EFFICIENCY FRYER

With the industry's lowest flue temperature of 370° F, the Royal High Efficiency Fryer is transferring the BTUs into the oil, not out the flue, maximizing your output and recovery.

RHEF-75

- 75 lb stainless steel tank assembly
- 72% energy efficiency
- "Zero" temperature recovery time
- 129 lbs of product per hour
- 4 tube heat entry with easily removable diffusers reduces thermal stress

RHEF-45

- 45-50 lb stainless steel tank assembly
- 63% energy efficiency
- "Zero" temperature recovery time
- 71 lbs of product per hour
- 3 tube heat entry with easily removable diffusers reduces thermal stress

RHEF-75-CM

RHEF-45-DM

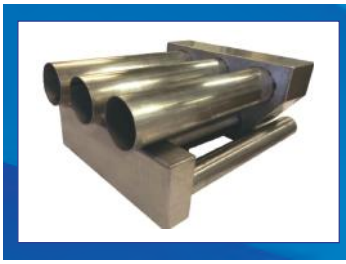
Blue Flame Award "Product of the Year" 2017

KITCHEN INNOVATIONS 2017 AWARD

ENERGY STAR

Standard Features on all RHEF Models

- Innovative heat exchanger assembly transfers maximum heat to the oil
- High efficiency in-shot burners rated at 33,000 BTU/hr each
- All stainless steel cabinet
- Available with EM, DM or CM temperature controls
- Extremely low exhaust flue temperatures
- **Ten Year** limited (prorated) warranty on S/S tank
  One year limited warranty, parts and labor



Royal's innovative heat exchanger transfers the maximum heat to the oil in a controlled manner. 33,000 BTUs per tube reduces the thermal stress on the heat exchanger. The even heating of the oil will not stress the oil which causes premature breakdown.

REEF-35-2

Less Oil - More Production!
Less Gas Input - More Efficient!
Less Cost - More Savings!

- 54.4% Energy Efficiency
- Recovers to cooking temperature in under 10 seconds
- 60 lbs of product per hour
- Exclusive heat retention and recovery system allows for more BTU's to continually heat the cooking oil
- Creative heat exchanger with "Turbo" effect
- Insulated tank assembly
- Millivolt Control System with 100% safety shut-off
- NO external electrical power required
- Idle energy consumption - 8,746 BTU/hr

FRYER FILTER SYSTEMS

BUILT-IN FILTER

SIDE CAR FILTER

Three Available Temperature Controls

- **EM**-Electro mechanical thermostat Manually controlled with a temperature dial (200-400 F)
- **DM**-2 product solid state control with temperature readout
- **CM**-8 product computer control with individual programming capabilities for temperature and compensating time

Optional Built-in Filter Systems

- Available for up to 5 fryers
- Easy to use drain and fill controls
- All stainless steel oil pan
- Heavy duty 8 gallon per minute pump
- Available with a built-in or side car style filter system

STANDARD DEEP FAT FRYERS

DEEP FAT FRYERS & DRAIN STATIONS

- High Quality heavy gauge stainless steel tank
- Cast iron burners (tube design) engineered for maximum efficiency
- Flame stays within tube to heat the oil instead of escaping out the flue, wasting energy
- No additional flue assembly in the field, ready to install
- Open base construction provides better air flow, allowing gas to burn cleaner for better combustion
- Designed so that baskets of food product sit lower in cooking oil
- More product cooked equates to more profit
- Tube-fired design has faster recovery for high volume

RFT-50

RFT-60

RFT-75

RFT-25

RFT-DS

RCF-25

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

Royal Range of California
3245 Corridor Drive • Eastvale, CA 91752
800.769.2414 • 951.360.1600 • Fax 951.360.7500
www.royalranges.com • Email: sales@royalranges.com