



RPC-14

Crated Dimensions:
34" D x 42" H x 18 W

STANDARD FEATURES

- All 316 Stainless Steel Tank Assembly
- Heavy Duty Stainless Steel Base
- (6) Individual Stainless Steel Baskets
- Electro-mechanical Thermostat 150°-250°
- Stainless Steel Front, Sides and Top
- Easy to use front mounted Water Valve
- Millivolt Controls-No Power Required
- (3) - 24,000 BTU Cast Iron Burners

OPTIONS

Full Pot S/S Basket
Stainless Steel Tank Cover

MODEL	BURNER	BTU	CAPACITY	D	W	SHIP WT
RPC-14	3	72,000	14 GAL	30 1/2	15 1/2	180 lbs.



REEF-35

ENERGY EFFICIENT DEEP FAT FRYER

STANDARD FEATURES

- Insulated Tank for Outstanding Heat Retention
- Heat Recovery System for Superior Temperature Recovery
- Designed so that the Baskets of Food Products sit Lower in the Cooking Oil. More Product Cooked Equates to More Profit.
- Save up to \$600 a Year in Energy Costs

Shown with optional casters.

Crated Dimensions:
D + 2 x 42" H x Width + 2-1/2"

MODEL	BURNERS	BTU	OIL CAPACITY	D	W	SHIP WT.
REEF-35	3	72,000	35 lbs.	30-1/2"	15-1/2"	180 lbs.
REEF-65	4	96,000	65 lbs.	34-1/2"	19-1/2"	215 lbs.

OPTIONS

S/S Casters, 2 locking, 2 non-locking
Joiner Strip
S/S Splash Guard, 8" High
S/S Tank Cover



HIGH EFFICIENCY DEEP FAT FRYERS

STANDARD FEATURES

- Stainless steel tank assembly.
- All stainless steel cabinet.
- Innovative heat exchanger assembly transfers maximum heat to the oil.
- Round 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.
- 1¼" full port drain valve.
- DM-Solid state control with temperature readout.
- DM - 2 Product Solid state control with temperature readout.
- CM - 10 Product computer control with individual programming capabilities for temperature and compensating time.
- Ten year limited (prorated) warranty on S/S tank.



RHEF-45-CM



RHEF-45-DM2



RHEF-45-DM

All shown with optional casters

45 lb CAPACITY

MODEL	BURNERS	BTU	OIL CAPACITY	D	W	SHIP WT.
RHEF-45-CM	3	99,000	45 lbs.	33-1/2"	15 1/2"	190 lbs.
RHEF-45-DM2	3	99,000	45 lbs.	33-1/2"	15 1/2"	190 lbs.
RHEF-45-DM	3	99,000	45 lbs.	33-1/2"	15 1/2"	190 lbs.

60 lb CAPACITY

MODEL	BURNERS	BTU	OIL CAPACITY	D	W	SHIP WT.
RHEF-60-CM	3	99,000	60 lbs	33-1/2"	19 1/2"	210 lbs.
RHEF-60-DM2	3	99,000	60 lbs	33-1/2"	19 1/2"	210 lbs.
RHEF-60-DM	3	99,000	60 lbs	33-1/2"	19 1/2"	210 lbs.

75 lb CAPACITY

RHEF-75-CM	4	132,000	75-80 lbs.	37-1/2"	19 1/2"	235 lbs.
RHEF-75-DM2	4	132,000	75-80 lbs.	37-1/2"	19 1/2"	235 lbs.
RHEF-75-DM	4	132,000	75-80 lbs.	37-1/2"	19 1/2"	235 lbs.

OPTIONS

Stainless steel tank cover

Stainless steel side splash guard

48" quick disconnect and restraining cable

5" swivel casters (set of four - 2 locking)

Crated Dimensions: RHEF-45: 35-½" D x 42" H x 18" W RHEF-75: 39-½" D x 42" H x 22" W

DEEP FAT FRYERS

STANDARD FEATURES

- High quality heavy gauge Stainless Steel Tank.
- Cast Iron burners (tube design) engineered for maximum efficiency.
- Flame stays within the 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 airflow 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 cooking.


RFT-50

MODEL	BURNERS	BTU	OIL CAPACITY	D	W	SHIP WT.
RFT-50	3	114,000	50 lbs.	30-1/2"	15-1/2"	170 lbs.
RFT-60	4	152,000	60 lbs.	30-1/2"	19-1/2"	200 lbs.
RFT-75	4	152,000	75 lbs.	34-1/2"	19-1/2"	210 lbs.
RFT-25	Add-on-Fryer, 1/2 size S/S frypot (2)	76,000	25 lbs.	30-1/2"	7-3/4"	110 lbs.
RFT-2525	Split S/S frypot (4)	152,000	25/25 lbs.	30-1/2"	15-1/2"	210 lbs.
RFT-2550		190,000	25/50 lbs.	30-1/2"	23-1/4"	240 lbs.
RFT-5025		190,000	50/25 lbs.	30-1/2"	23-1/4"	240 lbs.

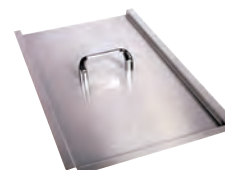

RFT-75

COUNTERTOP	BURNERS	BTU	OIL CAPACITY	D	H	W	SHIP WT.
RCF-25	3	54,000	25 lbs.	29-3/4"	14"	15-1/2"	80 lbs.
DRAIN STATION				D	W	SHIP WT.	
RFT-DS				30-1/2"	15-1/2"	100 lbs.	


RFT-25
RCF-25

RFT-DS

Heat lamp optional



S/S Tank Cover

OPTIONS

S/S Casters, 2 locking, 2 non-locking

Stainless Steel Tank Cover

Joiner Strip

S/S Splash Guard, 8" High

Quick Disconnect (Flex hose with restraining device), 3/4" x 4' long

 Fryer Basket #3139 for RCF-25, RHEF-45,60
REEF-35, RFT-50, RFT-25, RFT-60

Basket #3104 for RFT-75, RHEF-75, REEF-65

All shown with optional casters.

Crated Dimensions: D + 2 x 42" H x Width + 2-1/2"

ROYAL FILTER SOLUTIONS



STANDARD FEATURES

ROYAL BUILT-IN FILTRATION SYSTEM

- Fast and convenient
- Shortening return through the wash down hose
- Small, lightweight and easy to handle filter pan
- Crumb catcher, paper hold down bracket and bottom screen
- All welded stainless-steel construction



STANDARD FEATURES

ROYAL PLUS BUILT-IN FILTRATION SYSTEM

- Fast, safe and convenient
- Shortening returns to the fryer tank
- Small, lightweight and easy to handle filter pan
- Crumb catcher, paper hold down bracket and bottom screen
- All welded stainless-steel construction



STANDARD FEATURES

ROYAL ULTRA-PLUS BUILT IN FILTRATION SYSTEM

- Fast, safe and convenient
- Shortening returns to the fryer tank or to the wash down hose for easy cleaning
- Laser cut identification labels
- Small, lightweight and easy to handle filter pan
- Crumb catcher, paper hold down bracket and bottom screen
- All welded stainless-steel construction

OPTIONAL FEATURES

- Rear shortening disposal valve
- Triple filtration for heavily breaded applications
- Permafil filter screen in lieu of filter paper
- Filter tub cover
- Heat tape for solid shortening
- Fine mesh screen with handles

RHEF CONTROLLER OPTIONS

DM Solid state control with temperature readout

DM-2 2 Product solid state control with temperature readout

CM-10 Product computer control with individual programming capabilities for temperature and compensating time

REEF/RFT CONTROLLER OPTIONS

EM Electromechanical dial

DM-2 2 Product solid state control with temperature readout

CM-10 Product computer control with individual programming capabilities for temperature and compensating time

HIGH EFFICIENCY FRYERS WITH BUILT IN FILTER SYSTEM

STANDARD FEATURES

RHEF

- Exclusive heat exchange design results in increased production
- Less than 370° flue temperature
- Stainless steel tank assembly
- Zero recovery time
- All welded stainless-steel cabinet
- 1 1/4" full port drain valve
- 10-year prorated tank warranty
- Bank up to five fryers together



MODEL	CONTROL OPTIONS	NUMBER OF TANKS	W	D	H	SHIP WT.
RHEF-45-1	DM, DM2, CM	1	15.5"	39"	46"	350 lbs.
RHEF-45-2	DM, DM2, CM	2	31"	39"	46"	520 lbs.
RHEF-45-3	DM, DM2, CM	3	46.5"	39"	46"	710 lbs.
RHEF-45-4	DM, DM2, CM	4	62"	39"	46"	910 lbs.
RHEF-45-5	DM, DM2, CM	5	77.5"	39"	46"	1110 lbs.
RHEF-60-1	DM, DM2, CM	1	19.5"	39"	46"	375 lbs.
RHEF-60-2	DM, DM2, CM	2	39"	39"	46"	585 lbs.
RHEF-60-3	DM, DM2, CM	3	58.5"	39"	46"	790 lbs.
RHEF-60-4	DM, DM2, CM	4	78"	39"	46"	1000 lbs.
RHEF-60-5	DM, DM2, CM	5	97.5"	39"	46"	1210 lbs.
RHEF-75-1	DM, DM2, CM	1	19.5"	42"	46"	400 lbs.
RHEF-75-2	DM, DM2, CM	2	39"	42"	46"	650 lbs.
RHEF-75-3	DM, DM2, CM	3	58.5"	42"	46"	870 lbs.
RHEF-75-4	DM, DM2, CM	4	78"	42"	46"	1085 lbs.
RHEF-75-5	DM, DM2, CM	5	97.5"	42"	46"	1305 lbs.

ENERGY EFFICIENT GAS FRYERS WITH BUILT-IN FILTER SYSTEM

STANDARD FEATURES

REEF

- 35 lb. oil capacity
- Stainless steel tank assembly
- All welded stainless-steel cabinet
- 1 1/4" full port drain valve
- 5-year prorated tank warranty
- Bank up to five fryers together

MODEL	CONTROL OPTIONS	NUMBER OF TANKS	W	D	H	SHIP WT.
REEF-35-2	EM, DM2, CM	2	31"	39"	46"	510 lbs.
REEF-35-3	EM, DM2, CM	3	46.5"	39"	46"	680 lbs.
REEF-35-4	EM, DM2, CM	4	62"	39"	46"	870 lbs.
REEF-35-5	EM, DM2, CM	5	77.5"	39"	46"	1060 lbs.
REEF-65-2	EM, DM2, CM	2	39"	42"	46"	610 lbs.
REEF-65-3	EM, DM2, CM	3	58.5"	42"	46"	810 lbs.
REEF-65-4	EM, DM2, CM	4	78"	42"	46"	1010 lbs.
REEF-65-5	EM, DM2, CM	5	97.5"	42"	46"	1210 lbs.

GAS FRYER WITH BUILT IN FILTER SYSTEM

RFT

STANDARD FEATURES

- High-quality stainless steel tank
- Cast iron burners for maximum efficiency
- Tube fired design for faster recovery for high volume frying
- 5-year prorated tank warranty
- All welded stainless-steel cabinet
- Bank up to five fryers together



MODEL	CONTROL OPTIONS	NUMBER OF TANKS	W	D	H	SHIP WT.
RFT-50-2	EM, DM2, CM	2	31"	39"	46"	490 lbs.
RFT-50-3	EM, DM2, CM	3	46.5"	39"	46"	650 lbs.
RFT-50-4	EM, DM2, CM	4	62"	39"	46"	830 lbs.
RFT-50-5	EM, DM2, CM	5	77.5"	39"	46"	1010 lbs.
RFT-60-2	EM, DM2, CM	2	39"	39"	46"	560 lbs.
RFT-60-3	EM, DM2, CM	3	58.5"	39"	46"	745 lbs.
RFT-60-4	EM, DM2, CM	4	78"	39"	46"	925 lbs.
RFT-60-5	EM, DM2, CM	5	97.5"	39"	46"	1110 lbs.
RFT-75-2	EM, DM2, CM	2	39"	42"	46"	580 lbs.
RFT-75-3	EM, DM2, CM	3	58.5"	42"	46"	765 lbs.
RFT-75-4	EM, DM2, CM	4	78"	42"	46"	945 lbs.
RFT-75-5	EM, DM2, CM	5	97.5"	42"	46"	1125 lbs.

OPTIONS

Royal Plus Filtration

Royal Ultra-Plus Filtration

Triple filtration for heavy breading

Permafil stainless steel filter screen

Dump Station 15"W, 19.5"W

Heat Tape

Fine mesh Screen with handles,

42434 for 14" X 14" tank

42437 for 14" X 18" tank

42440 for 18" X 18" tank

Stainless steel splash guard

Vat joiner strip

Casters (set of 4, 2 locking)

Stainless steel tank cover

48" quick disconnect and restraining cable

Item **2678** Filter paper 19 1/2" X 27 1/2" (100 per case)

MODEL	BTU PER FRYER
RFT-50	114,000
RFT-60	152,000
RFT-75	152,000

PORTABLE FILTER MACHINE

- Sleek, streamlined design
- 50-75 pound shortening capacity
- Crumb catcher, paper hold down bracket and bottom screen included
- All stainless-steel construction
- 8 gpm filter pump

MODEL	SHIP WT.
RPF-50	100 lbs.

