



E⁴ Electric Fryers

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approval _____
 Date _____

E⁴ Electric Fryers

Models

- | | | |
|------------------------------------|------------------------------------|------------------------------------|
| <input type="checkbox"/> RE 14 | <input type="checkbox"/> RE 17 | <input type="checkbox"/> RE 22 |
| <input type="checkbox"/> RE 14 - 2 | <input type="checkbox"/> RE 17 - 2 | <input type="checkbox"/> RE 22 - 2 |



Shown with optional casters and computer

Standard Features

- Open frypot design -- easy to clean
- Redesigned swing-up elements -- full access to frypot
- Ribbon type, low watt density, long life heating elements
- Solid state controller - automatic melt cycle
- Cold zone with 1-1/4" (32 mm) IPS ball-type drain valve
- Boil-out mode for easy cleaning
- Stainless steel pot and door

Options & Accessories

- Spreader cabinet: Up to six fryer/spreader combinations can be included in one system
- Filtration is available for single fryers or batteries of two through six fryers.
- Automatic basket lifts
- Adjustable rear casters for leveling purposes --8-1/2"(216 mm) adjusts to 10"-"(254 mm)
- Frying computer (multiproduct)

Specifications

Specifically designed for energy efficiency and high-volume frying

Frymaster's electric fryers are enhanced for improved efficiency, convenience and serviceability.

The RE14, RE17 and RE22 electric fryers have a minimum 40 lbs. (20 liters) and maximum 50 lbs. (25 liters) shortening capacity. The frying area is 14 x 15-1/2 in. (356 x 394 mm). The controller assures pinpoint accuracy of shortening temperature, extending shortening life and producing a uniformly-cooked product. The temperature sensor, mounted on the elements, permits instant response to loads. Self-cleaning electric elements have low watt density for increased reliability and extended life.

The swing-up, ribbon-designed elements provide the best possible efficiency in transferring heat. They swing up to expose the open frypot, allowing every inch of the frypot to be cleaned and wiped down by hand. The deep cold zone catches crumbs and sediment from the frying area. These particles are trapped in the cold zone where they do not carbonize, contaminate

shortening or cling to fried foods. A rear flush feature moves sediment to the front drain valve for easy and thorough removal.

These models will accommodate additional accessories including multiproduct frying computers, and automatic basket lifts. The FootPrint® PRO filtration system is available underneath two (up to six) full sized fryers. The fryer/filter system can be battered to an additional cabinet with an optional heat lamp and dump station. The heat lamp can be a choice of rod style or bulb type. The dump stations can use either cafeteria-style pan or scoop-type pan. The heat lamp and pans are integrated into the cabinet, making a complete warming station. Up to six fryers can be battered to the right side of the FootPrint® PRO filter.

Each side of an RE14-2, RE17-2, and RE22-2 split pot fryer has a 7kW, 8.5 kW, and 11kW input, respectively, and a maximum shortening capacity of 25 lbs. (12 liters). The frying area is 6-3/4" x 15-1/2" (171 x 394 mm) each side. These fryers have all of the features of the full pot model and give the operator the discretion of using only half of the fryer.

*Liter conversions are for solid shortening @70°F.



ISO 9001:2000



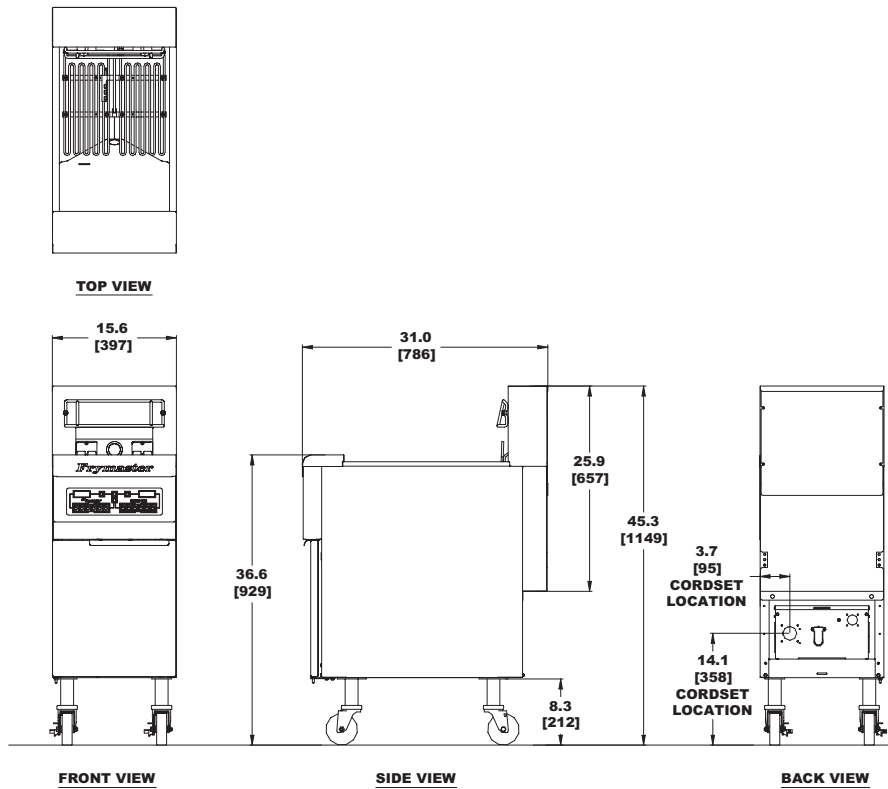
Combines swing-up elements with controlled burn-off cleaning (RE14 illustrated). Lift handle not available on 22 kW split pot element assembly.

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Enodis®



DIMENSIONS:

MODEL NO.	SIZE			NET WEIGHT	DRAIN HEIGHT	SHIPPING INFO					
	HEIGHT	WIDTH	DEPTH			WEIGHT	CLASS	CUBE	DIMENSIONS		
RE14 RE17 RE22	45.30** (1149 mm)	15.6** (397 mm)	31.0** (786 mm)	150 lbs. (68 kg)	10.5" (267 mm)	190 lbs. (86 kg)	85	21.31	H 46.50" (1181 mm)	W 22" (559 mm)	L 36" (914 mm)

*without basket lifts

POWER REQUIREMENTS:

MODEL NUMBER	SHORTENING CAPACITY (MIN.-MAX.)	INPUT KW	NOMINAL AMPS PER LINE					
			208V 3 PHASE (3 WIRE)**	240V 3 PHASE (3 WIRE)**	480V 3 PHASE (3 WIRE)**	220/380V 3 PHASE (4 WIRE)**	230/400V 3 PHASE (4 WIRE)**	240/415V 3 PHASE (4 WIRE)**
RE14	40-50 lbs. (20-25 liters)	14	39	34	17	22	21	20
RE14-2	20-25 lbs. (10-12 liters)	7	39	34	17	22	21	20
RE17	40-50 lbs. (20-25 liters)	17	48	41	21	26	25	24
RE17-2	20-25 lbs. (10-12 liters)	8.5 ea. side	48	41	21	26	25	24
RE22	40-50 lbs. (20-25 liters)	22	61	53	27	34	32	31
RE22-2	20-25 lbs. (10-12 liters)	11	61	53	27	34	32	31

**plus ground wire For electrical connections, use an approved, flexible, metallic or rubber covered, electrical cable and plug with copper wire only.

 No cord or plug available per UL197-9.

HOW TO SPECIFY

- RE14 Full pot, solid state controls
- RE14-2 Split pot, solid state controls
- RE17 Full pot, solid state controls
- RE17-2 Split pot, solid state controls
- RE22 Full pot, solid state controls
- RE22-2 Split pot, solid state controls

- SD Stainless steel pot, door, enamel cabinet
- SC Stainless steel pot, door and cabinet
- SE Stainless steel pot, door and cabinet ends

NOTES

CORD is provided on 3 phase units with exception of items in red (see chart on left).

Plug is optional on units shipping with cord; Canada is an exception and cords, where available, must have a plug attached.

Single phase units must be field wired. No cord or plug provided. Check electrical codes for proper supply line sizing.

CE Voltage: 230/400/50/3

CLEARANCE INFORMATION

A minimum of 24" (610 mm) should be provided at the front of the unit for servicing and proper operation, and 6" (152mm) between the sides and rear of the fryer to any combustible material.

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