



E⁴ Electric Fryers

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

E⁴ Electric Fryers

Models

- | | | |
|---------------------------------|---------------------------------|---------------------------------|
| <input type="checkbox"/> RE14 | <input type="checkbox"/> RE17 | <input type="checkbox"/> RE22 |
| <input type="checkbox"/> RE14-2 | <input type="checkbox"/> RE17-2 | <input type="checkbox"/> RE22-2 |



RE14
Shown with optional computer and casters

Standard Features

- Ultra high energy efficiency
- Open frypot (full or split) design -- easy to clean
- Rotating, swing-up, ribbon type, long life heating elements and solid state controls assure efficient heat transfer
- Centerline temperature sensor (7- to 10-second response to load)
- Automatic melt cycle
- Deep cold zone with 1-1/4" (32 mm) IPS ball-type drain valve
- Boil-out mode for easy cleaning
- Stainless steel frypot and door with enamel sides
- Lifetime limited warranty on stainless steel frypot

Options & Accessories

- FootPrint® filtration available on single frypot fryers
- FootPrint PRO® filtration system available on single frypot fryers including a spreader cabinet and all multiple frypot fryers -- 2 to 6 fryers can be battered to right side of filter
- Computer Magic®, Electronic Timer or Digital Control computers
- Spreader cabinet
- Automatic basket lifts
- Casters

Specifications

Specifically designed for energy efficiency and high-volume frying

Frymaster's electric fryers are enhanced for industry leading 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). Solid state controls assure pinpoint accuracy of shortening temperature, extending shortening life and producing a uniformly-cooked product. The temperature sensor, mounted on the elements, permits rapid response to loads. Self-cleaning electric elements have low watt density for increased reliability and extended life.

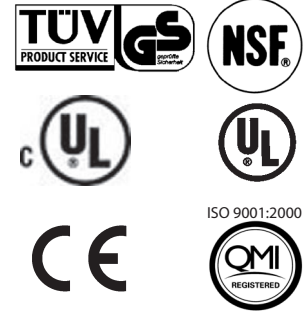
The swing-up, ribbon-designed elements provide the best possible efficiency in transferring heat. They swing up to expose the open frypot, allowing every inch of the frypot to be cleaned and wiped down by hand. The deep cold zone catches crumbs and sediment from the frying area. These particles are trapped 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 computer controls, and automatic basket lifts. The fryer 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.

FootPrint filtration is available for single frypot fryers. The FootPrint PRO filtration system is available on single frypot fryers including a spreader cabinet and all multiple frypot fryers. 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 oil 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 but give the operator half-pot frying options.

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



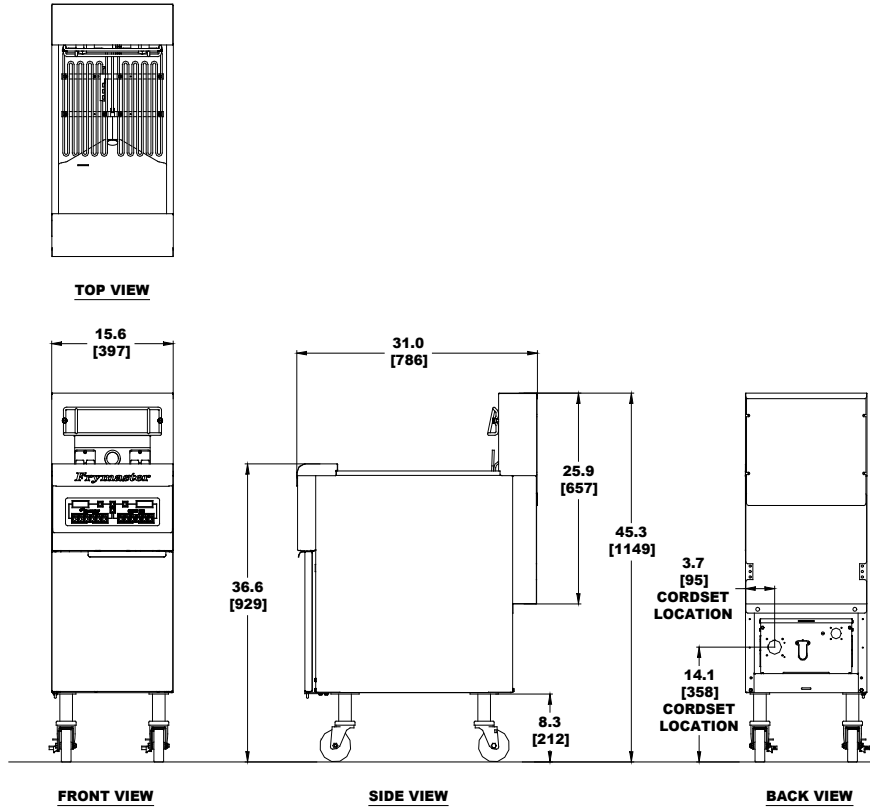
Combines swing-up elements with controlled burn-off cleaning (RE14 illustrated). Lift handle not available on 22 kW split pot element assembly.

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Enodis®



DIMENSIONS

MODEL NO.	OVERALL SIZE (cm)			NET WEIGHT	DRAIN HEIGHT	SHIPPING INFORMATION					
	HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CU. FT.	DIMENSIONS		
RE14/17/22	45.30" (1149 mm)	15.6" (397 mm)	31.0" (786 mm)	150 lbs. (68 kg)	11.8" (299 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	OIL 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. + Cord and plug optional.

HOW TO SPECIFY

RE14	Full pot, solid state controls	SD	Stainless steel pot, door, enamel cabinet
RE14-2	Split pot, solid state controls	SC	Stainless steel pot, door and cabinet
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		

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, 6" (152 mm) between the sides and rear of the fryer to any combustible material.

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