



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 with an interlocking switch to shut the burners off when the drain is open
- Casters
- 25 sheets of filter envelope paper
- Five year limited (prorated) warranty on S/S tank

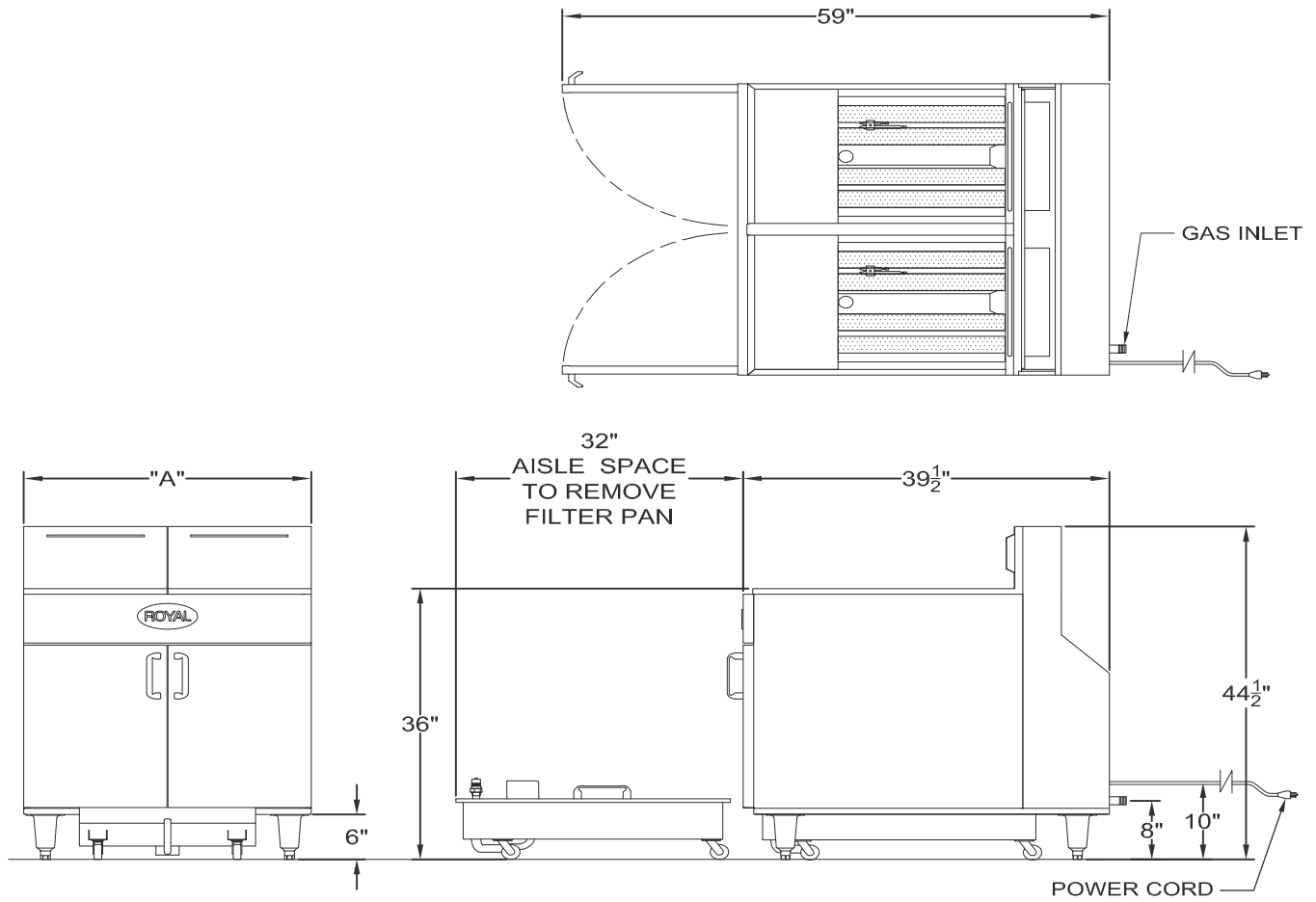
Options and Accessories

- 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 envelope
- Masterfil® reusable fabric filters
- 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



LIMITED WARRANTY, TWO YEAR PARTS AND ONE YEAR LABOR

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 tank, 1" 2+ tanks NPT on the rear of fryer.
No external pressure regulator required.

Specify type of gas and altitude, if over 2,000 feet, when ordering

Clearances:

	Combustible	Non-Combustible
Rear	6"	0"
Sides	6"	0"

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

Royal Range of California

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