



Item: \_\_\_\_\_

Quantity: \_\_\_\_\_

Project: \_\_\_\_\_

**50 lb. Electric Fryer with Built-in Filter**

## Electric Series

Models:  REF-14XX-1-XX    REF-14XX-2-XX    REF-14XX-3-XX  
 REF-14XX-4-XX    REF-14XX-5-XX



- DM - Digital solid state thermostat
- DM2 - Two channel solid state digital control with melt cycle
- CM - 8 product computer control with individual programming capabilities for temperature and compensating time

**\*\* Includes a performance check by a certified food service technician**

### Standard Features

- Fully welded frame with lifetime warranty
- 50 lb capacity stainless steel tank assembly
- Frying Area: 13 5/8" x 14"
- Heavy duty electric elements
- DM- Solid state digital controls
- Fine mesh crumb screen with handle
- Shortening return through the wash down hose
- 8 gpm filter pump with 6' power cord
- Manual tilt-up electric elements
- Twin fry baskets with plastic coated handles for ease of handling
- 1 1/4" full port drain valve
- Casters
- 25 sheets of filter envelope paper (for 2, 3, 4, 5 tank units)
- 25 sheets of flat filter paper (for single unit)
- Ten year limited (prorated) warranty on S/S tank

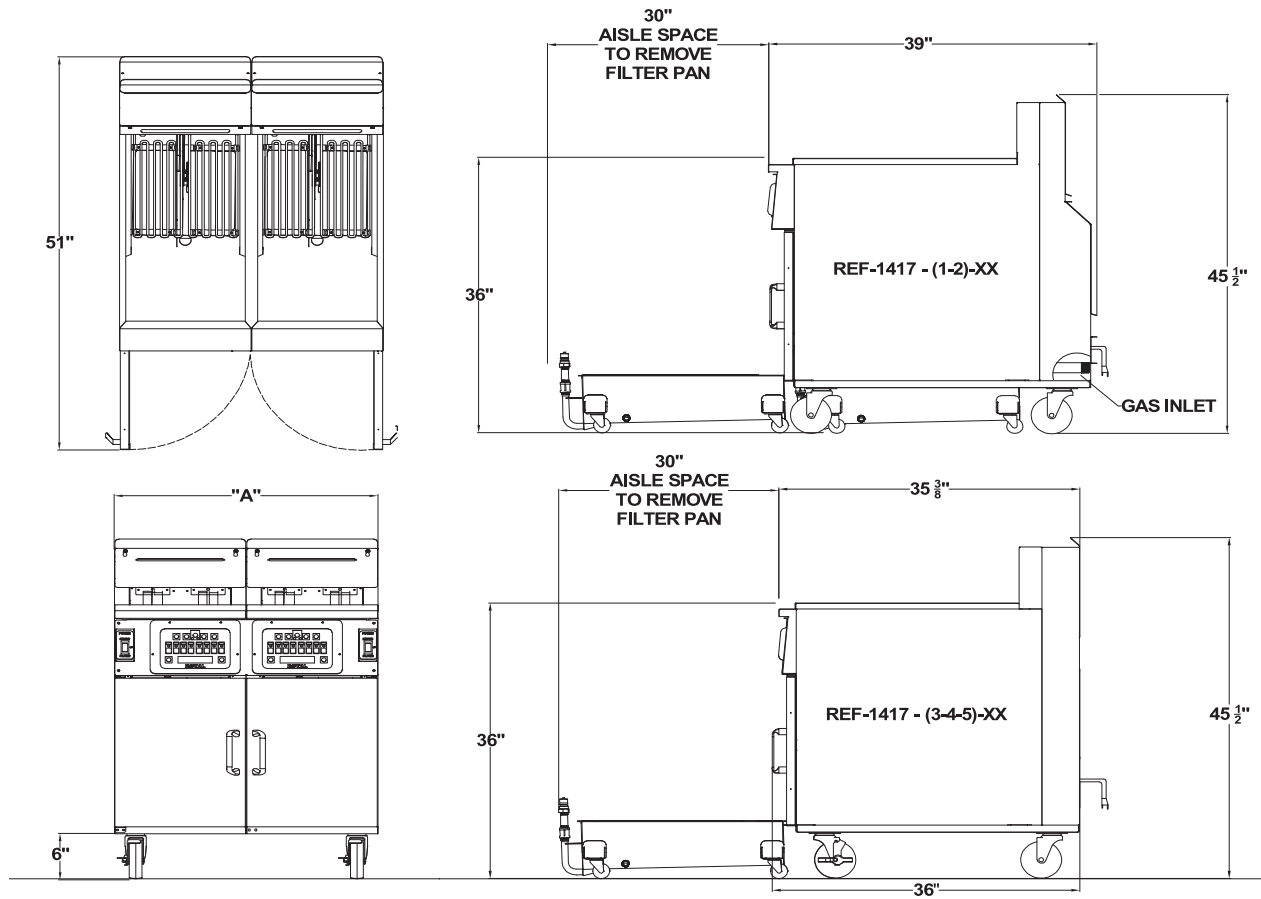
### Options and Accessories

- 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
- Spring assisted counter balanced tilt up electric elements
- Triple filtration for heavy breading products
- Permafil filter screen in lieu of paper envelope (for 2, 3, 4, 5 tank units)
- Masterfil® reusable fabric filters (for 2, 3, 4, 5 tank units)
- Stainless-steel tank cover
- Stainless-steel side splash guard
- Dump station with heat lamp
- 100 pack of filter paper



**LIMITED WARRANTY, TWO YEAR PARTS AND ONE YEAR LABOR**

# 50 lb. Electric Fryer with Built-in Filter



Model Number	Total KW	Voltage	MAX AMPS	Model Number	Width	Ship Weight
			3 Phase			
REF-1417	17	208	56	REF-14XX-1	15.5"	350 lbs.
		240	49	REF-14XX-2	31"	520 lbs.
		208	67	REF-14XX-3	46.5"	710 lbs.
REF-1421	21	208	67	REF-14XX-14	61"	910 lbs.
		240	48	REF-14XX-5	76.5"	1,110 lbs.

Max Amps per fryer which includes the filter pump.

For dump station add 15 1/2" to width

To be installed only in noncombustible surroundings. See installation instructions.

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

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