



Item: _____

Quantity: _____

Project: _____

60 lb. Fryer with Built-in Filter

Delux Series

Models: RFT-60-2-XX RFT-60-3-XX RFT-60-4-XX RFT-60-5-XX



RFT-60-2-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
- 60 lb capacity each per stainless steel tank
- Frying area each tank: 14" 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
- Three 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

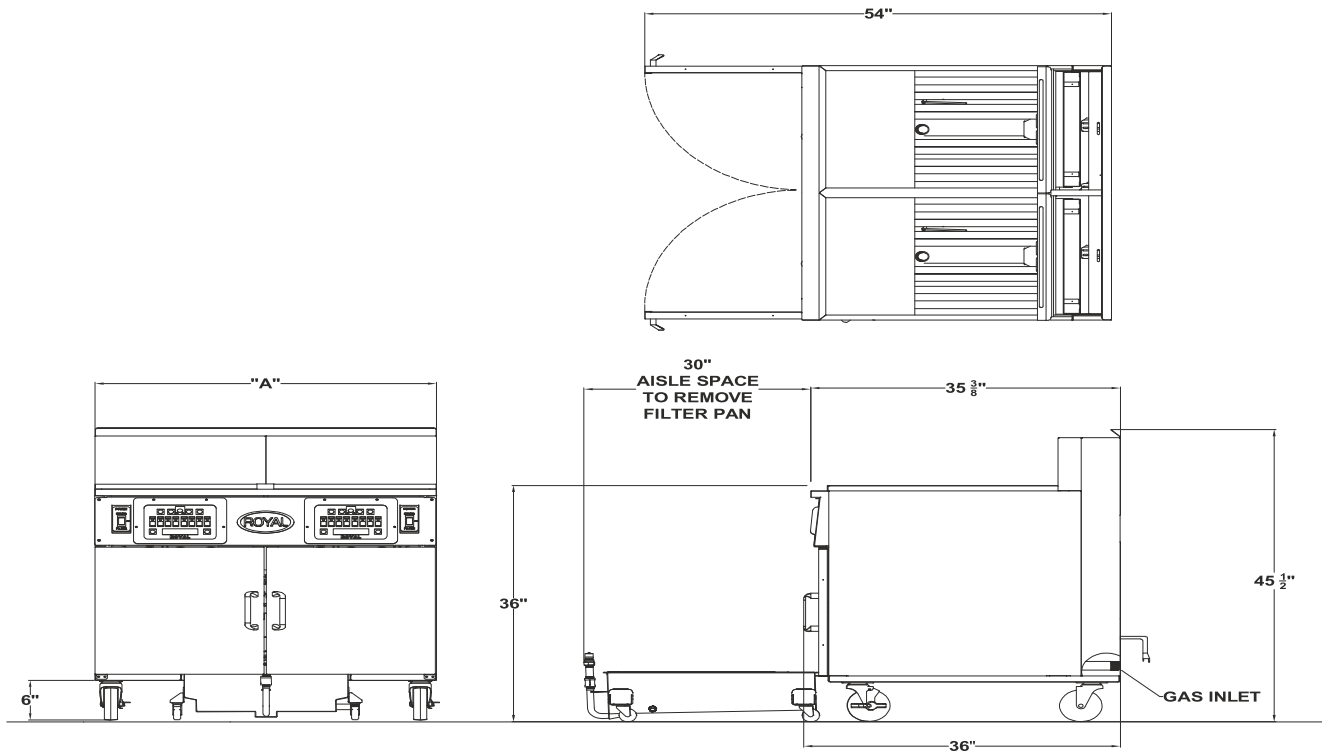
Options and Accessories

- 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

60 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-60-2-XX | 39" | 14" x 18" | 4 | 152,000 | 560 lbs. |
| RFT-60-3-XX | 58.5" | 14" x 18" | 4 | 152,000 | 745 lbs. |
| RFT-60-4-XX | 78" | 14" x 18" | 4 | 152,000 | 925 lbs. |
| RFT-60-5-XX | 97.5" | 14" x 18" | 4 | 152,000 | 1,110 lbs. |

For dump station add 19 1/2" to width

Filter Electrical Requirements, 50/60

| Volt / Phase | Amps |
|--------------|-----------------|
| 115V, 1PH | 7 + .5 per tank |

Gas Pressure:

| | |
|----------|-------------|
| 4" W.C. | Natural Gas |
| 11" W.C. | Propane |

Clearances:

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

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

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

Royal Range of California
 3245 Corridor Dr. • Eastvale, CA 91752 • (800) 769-2414 • (951) 360-1600
 Fax: (951) 360-7500 • www.royalranges.com • sales@royalranges.com