



# E<sup>4</sup> Electric Fryers

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

E<sup>4</sup> 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 |



*Shown with optional casters, computer and filtration*

## Standard Features

- Redesigned elements that rotate
- Ribbon type, low watt density, long life heating elements
- Solid state controller - automatic melt cycle
- Cold zone 1-1/4" (32 mm) IPS ball-type drain valve
- Open frypot design -- easy to clean
- Boil-out mode for easy cleaning

## Options & Accessories

- Spreader cabinet: up to six fryer/spreader combinations can be included in one system
- FootPrint PRO® Filtration System - two to six fryers can be battered to right side of filter (single FootPrint not available)
- Automatic basket lifts
- 8-1/2" (216 mm) adjustable casters (adjusts to 10" (254 mm))
- Frying computer (multiproduct)

## Specifications

### Specifically designed for 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. (22 liters) and maximum 50 lbs. (28 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 large 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 products. Every inch of the stainless steel frypot and cold zone can be cleaned and wiped down by hand.

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. (14 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



RE14 & RE17 fryers are E-Star compliant



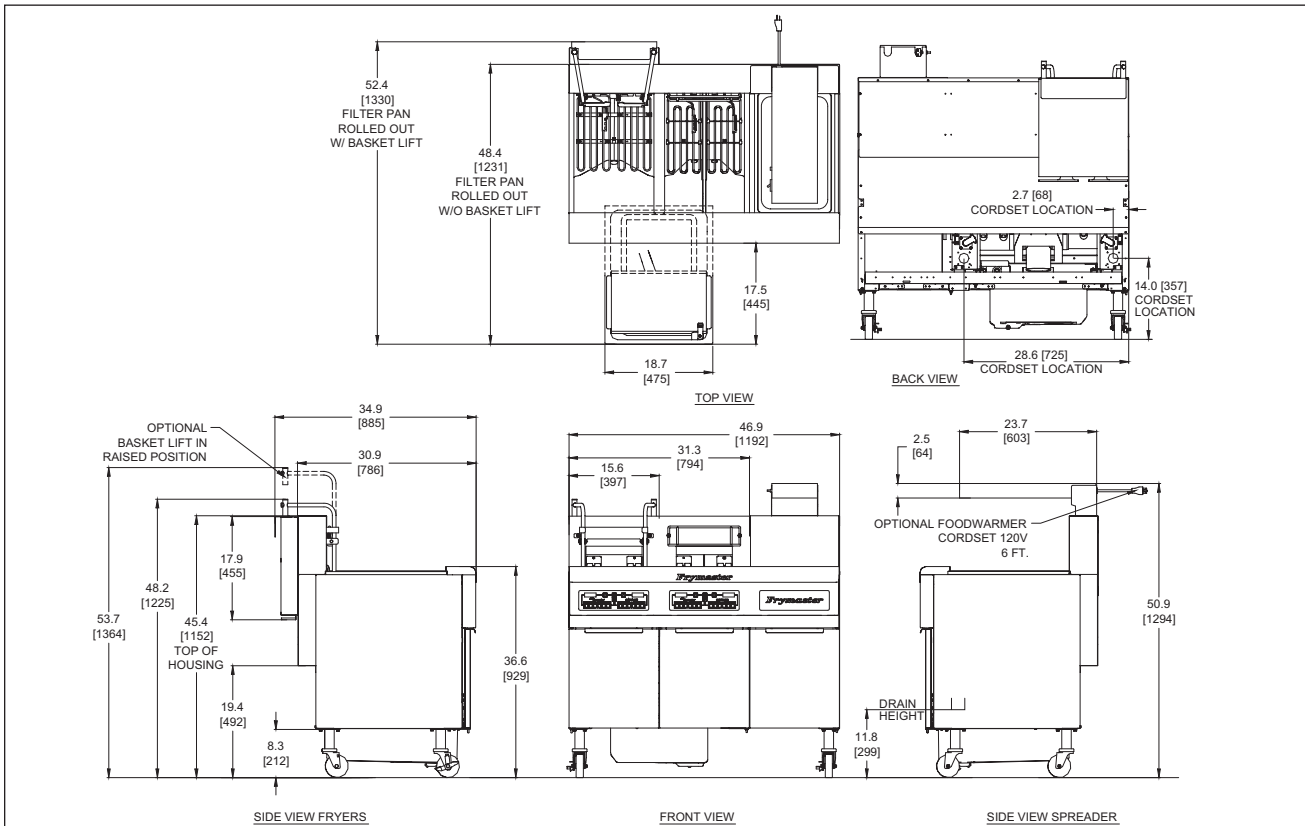
*Combines swing-up elements with controlled burn-off cleaning (RE14 illustrated). Lift handle not available on 22 kW split pot element assembly.*

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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	45.40** (1152 mm)	15.6** (397 mm)	30.9** (786 mm)	150 lbs. (68 kg)	11.8" (299 mm)	190 lbs. (86 kg)	85	21.31	<b>H</b> 46.50" (1181 mm)	<b>W</b> 22" (559 mm)	<b>L</b> 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. (10-12.5 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. (10-12.5 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. (10-12.5 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 computer controls
- RE14-2 Split pot, solid state computer controls
- RE17 Full pot, solid state computer controls
- RE17-2 Split pot, solid state computer controls
- RE22 Full pot, solid state computer controls
- RE22-2 Split pot, solid state computer 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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