

High-Production RE (HPRE) Electric Fryers

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

Models

-
- RE180
-
- FPRE180
-
- FPRE280
-
- FPRE380
-
- FPRE480



FPRE180
Shown with optional CM3.5 controller and basket lifts

Standard Features

- 17 kw or 21 kw input
- Open frypot design -- easy to clean
- 80-lb. (40 liter*) oil capacity per frypot
- 18" x 18" frying area, 4-3/8" cooking depth
- Proprietary, self-standing, swing-up, flat-bar, low-watt density, long-life heating elements
- Robust, RDT 1° compensating temperature probe
- Digital controller(s)
- Melt cycle, boil-out mode
- Deep cold zone with 1-1/4" (3.2 cm) IPS ball-type drain valve for single fryers and 1-1/2" (3.81 cm) full-port drain valve on fryer batteries
- Sloped bottom for fast, thorough draining
- Stainless steel frypot, door and cabinet sides
- Two twin fry baskets per frypot

- 6" (15.2 cm) legs with 1" adjustment.
- FPRE180, FPRE280, FPRE380, FPRE480 come standard with built-in filtration and casters

Options & Accessories

- 8 GPM (15 LPM) filter pump
- CM3.5, SMART4U® 3000 controllers
- Basket lifts (units with basket lifts require CM3.5 or 3000 controller)
- Spreader cabinet
- External oil discharge (front only) -- available on filter batteries of two or more frypots or a frypot/spreader
- Frypot cover
- Casters
- Top connecting strip
- Triplet baskets
- Full baskets
- Crisper tray

Specifications

Designed to meet high-production, high-sediment frying needs

Frymaster's electric fryers are enhanced for industry-leading efficiency, convenience and serviceability. The HPRE fryers are no exception with an ASTM energy efficiency of 83%. The versatile, high-production HPRE electric fryers have the ability to produce 84 lbs. of French fries/hour. The spacious 18" x 18" (45.7 x 45.7 cm) frying area makes these units suitable for frying high-production capacity menu items such as bone-in chicken and other fresh-breaded products.

The digital controller is easy to operate. It features constant temperature displays, melt cycle, lighted digital display and Fahrenheit/Celsius values. The durable temperature sensor is securely mounted on the elements. The heat response system (controller and thermostat) provide a rapid response to loads and pinpoint accuracy of oil temperature, extending oil life and producing consistent high-quality, great-tasting food.

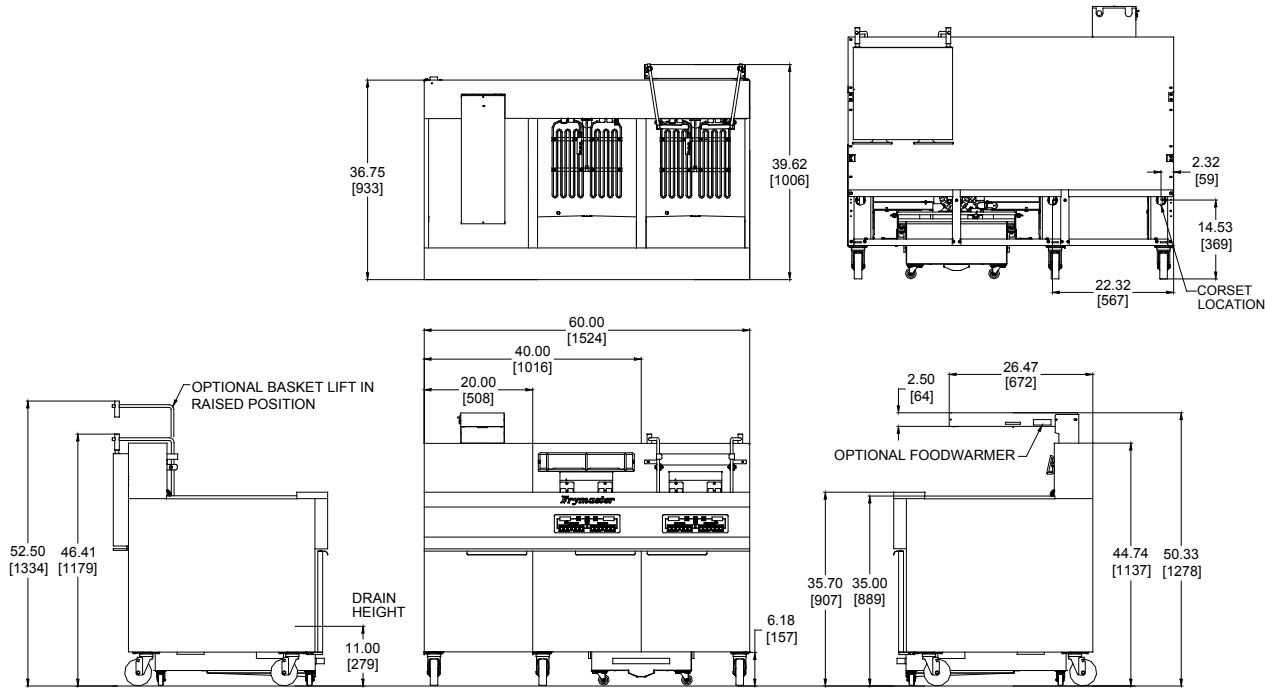
The large cold zone and forward-sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and support routine cleaning.

These models will accommodate additional accessories, including CM3.5 controller and automatic basket lifts. The fryer can be configured to add an additional cabinet with an optional heat lamp and holding station. The holding station 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.

Built-in filtration is available for up to four frypots (FP configurations) and fryers that include a spreader cabinet (FM configuration). For 3 -- 4 filtration batteries, the filter is located under the two far right fryers. A rear flush feature on built-in filtration models moves sediment to the front drain valve for easy and thorough removal.

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





DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			**APPROXIMATE SHIPPING INFORMATION						
		WIDTH	DEPTH	HEIGHT	WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)			
RE180	80 lbs. (40 liters) per frypot	20" (50.8)	*39-5/8" (100.7)	*44-3/4" (113.7)	285 lbs. (129 kg)	85	33	W 25" (63.5)	D 41" (104.1)	H 55" (139.7)	
FPRE180					359 (163 kg)			34	28" (71.1)	42" (106.7)	50" (127)
FPRE280		40" (101.6)			77.5	72	617 (280 kg)	53" (134.6)	44" (117.8)	53" (134.6)	
FPRE380		60" (152.4)					816 (370 kg)	98	70" (177.8)	44" (117.8)	55" (139.7)
FPRE480		80" (203.2)					1,044 (474 kg)	120	86" (218.4)	44" (117.8)	55" (139.7)

*Without basket lifts. **Information is APPROXIMATE and may vary at time of shipment due to options/add-ons per customer request.

POWER REQUIREMENTS

BASIC DOMESTIC	KW	ELEMENTS/FRYPOT		CONTROLS/FRYPOT	FILTER	BASKET LIFTS/FRYPOT
		VOLTAGE	***3 PHASE			
RE180	17	208V	48 A	1 A	5 A	2 A
		240V	41 A	1 A	4 A	2 A
		480V	21 A	120V 1 A	120V 8 A	120 V 3 A
RE180	21	208V	57 A	1 A	5 A	2 A
		240V	51 A	1 A	4 A	2 A
		480V	26 A	120V 1 A	120V 8 A	120 V 3 A
BASIC EXPORT						
RE180	17	220V/380V	24 A	1 A	4 A	2 A
		230V 400V	25 A	1 A	4 A	2 A
		240V/415V	24 A	1 A	4 A	2 A
RE180	21	220V/380V	29 A	1 A	4 A	2 A
		230V 400V	30 A	1 A	4 A	2 A
		240V/415V	29 A	1 A	4 A	2 A

***3 PH/3 Wire/Plus Ground Wire

NOTES

- One cord is provided per 17 kw frypot.
- All 21 kw units must be field wired. No plug or cord provided. Check electrical code for proper supply line sizing.
- Plug is optional accessory on units shipping with cord, except 480V 3 phase -- no plug is available. Canada is an exception and cords, where available, must have a plug attached.
- Optional plug -- (Domestic: NEMA #15-60P)
- Controller, filter pump, and basket lifts are powered by element voltages except for 480V fryer.
- All 480 volt models are provided with a separate 120 volt cord and plug for filter pump, and/or controller, and/or basket lifts.

CLEARANCE INFORMATION

A minimum of 24" (61.0 cm) should be provided at the front of the unit for servicing and proper operation, and 6" (15.2 cm) between the sides and rear of the fryer to any combustible material.

HOW TO SPECIFY

The following description will assist with ordering the features desired for this equipment.

RE180 High production, open frypot, electric fryer with digital controller, 18" x18" fry area, stainless steel frypot, front and sides, swing-up, self-standing electric elements, and 17 kw or 21 kw power option.

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