

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

RE Electric Fryer Batteries with Filtration

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Models

- | | | | |
|--|--|--|--|
| <input type="checkbox"/> FPRE114 | <input type="checkbox"/> FPRE614 & FPRE614TC | <input type="checkbox"/> FPRE517 & FPRE517TC | <input type="checkbox"/> FPRE422 & FPRE422TC |
| <input type="checkbox"/> FPRE214 & FPRE214TC | <input type="checkbox"/> FPRE117 | <input type="checkbox"/> FPRE617 & FPRE617TC | <input type="checkbox"/> FPRE522 & FPRE522TC |
| <input type="checkbox"/> FPRE314 & FPRE314TC | <input type="checkbox"/> FPRE217 & FPRE217TC | <input type="checkbox"/> FPRE122 | <input type="checkbox"/> FPRE622 & FPRE622TC |
| <input type="checkbox"/> FPRE414 & FPRE414TC | <input type="checkbox"/> FPRE317 & FPRE317TC | <input type="checkbox"/> FPRE222 & FPRE222TC | |
| <input type="checkbox"/> FPRE514 & FPRE514TC | <input type="checkbox"/> FPRE417 & FPRE417TC | <input type="checkbox"/> FPRE322 & FPRE322TC | |



FPRE217C

Fryer Standard Features

- 14 kw, 17 kw or 22 kw input
- Open frypot (full or split) design -- easy to clean
- Proprietary, self-standing, swing-up, flat-bar, low-watt density, long-life heating *elements
- Robust, RTD 1° compensating temperature probe
- CM3.5 controller
- Stainless steel frypot, door and cabinet
- Melt cycle and boil out mode
- Deep cold zone with 1-1/4" (3.2 cm) IPS, full-port, ball-type drain valve for full frypots; 1" IPS full-port ball-type drain valve for split frypots
- 2 twin fry baskets
- Casters
- Drain safety switch
- Rear oil flush

Full Frypot

- 50-lb. (**25 liter) oil capacity
- 14/17/22 kw
- Frying area 14" X 15-1/2" (35.6 x 39.4 cm)

Split Frypot

- 25-lb. (**12 liter) oil capacity
- 7/8.5/11 kw
- Frying area 6-3/4" x 15-1/2" (17.1 x 39.4 cm)

*Lift handle not available on 22 kw split pot assembly.
 **Liter conversions are for solid shortening @70°F..

Filter Standard Features

- Space-saving filter which fits inside fryer cabinet housing two full or qualifying split frypots in two left most cabinets of the battery
- Large capacity filter pan removes easily for cleaning
- Filter pan designed on rails to clear floor mats for easy cleaning
- Sloped drain pan leaves minimal residue oil behind after filtering
- Large 3-inch round drain allows oil to drain freely
- Filter cycle is complete from start to finish in less than 5 minutes, while other frypots in the system are in use
- Filters up to 6 fryers in one battery
- 1-1/4" (3.2 cm) drain valve standard on full frypots. 1" (2.5 cm) drain valve standard on split frypots
- 1/3 H.P. filter motor
- 4 GPM pump
- Stainless crumb catcher
- Filter starter kit
- Casters

Specifications

Specifically designed for high-volume frying and controlled performance

Frymaster's proprietary self-standing, swing-up elements and precise controls ensure industry-leading energy efficiency with ASTM ratings greater than 83%, far exceeding ENERGY STAR® qualification standards and qualify these fryers for energy-saving rebates.

The thermostat, mounted on the elements, ensures precise temperature readings. The thermostat system minimizes temperature overshoot maximizing oil life.

The large cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and support routine cleaning. A rear flush feature moves sediment to the front drain valve for easy and thorough removal.

These models will accommodate additional accessories including SMART4U® controller (not available on TC models) and automatic basket lifts. The fryer cabinet can include an additional spreader cabinet with an optional heat lamp and holding station.

The TC model electric fryers have advanced electronic switching devices which pulse the amount of energy required to the electric elements in much smaller increments than traditional on/off electrical contactors or gas controls. The result: greater reliability and more precise temperature control. These models also have an insulated frypot which can reduce standby energy consumption by an additional 10%, and they come standard with the CM3.5 controller which ensures pinpoint accuracy of oil temperature and adjusts cooking time for consistent high-quality production.



RE fryers meet ENERGY STAR® guidelines for high efficiency, and all RE fryers are part of the Manitowoc EnerLogic® program.



Options & Accessories

- Split frypots
- External oil discharge -- available on built-in filter batteries of 2 or more frypots or a frypot/spreader -- must specify front or rear connection
- Automatic basket lifts (units with basket lifts require CM3.5 or 3000 controller)
- RE Controllers: Digital or SMART4U® 3000, RETC -- no controller options
- Spreader cabinet -- must fit within a 6-cabinet fryer battery
- Frypot cover(s)
- Full basket
- Triplet basket
- Crisper tray
- Sediment tray
- Splash shield

POWER REQUIREMENTS

| BASIC DOMESTIC | kw | ELEMENTS/FRYPOT | | | CONTROLS/FRYPOT | FILTER | BASKET LIFTS/FRYPOT |
|------------------------------|-----|---------------------------|--------------|-------------|-----------------|------------------|---------------------|
| | | VOLTAGE | *3 PHASE | **1 PHASE | | | |
| RE14 ***RE14TC | 14 | 208V | 39 A | 67 A | 1 A | 5 A | 2 A |
| RE14-2 ***RE14-2TC | 7 | 240V 480V | 34 A 17 A | 58 A N/A | 1 A 120V 1 A | 4 A 120V 8 A | 2 A 120V 3 A |
| RE17 ***RE17TC | 17 | 208V | 48 A | 82 A | 1 A | 5 A | 2 A |
| RE17-2 ***RE17-2TC | 8.5 | 240V 480V | 41 A 21 A | 71 A N/A | 1 A 120V 1 A | 4 A 120 V 8 A | 2 A 120V 3 A |
| RE22 ***RE22TC | 22 | 208V | 61 A | 106 A | 1 A | 5 A | 2 A |
| RE22-2 ***RE22-2TC | 11 | 240V 480V | 53 A 27 A | 92 A N/A | 1 A 120V 1 A | 4 A 120 V 8 A | 2 A 120V 3 A |
| BASIC EXPORT & CE | | | | | | | |
| RE14 RE14TC | 14 | 220V/380V 230V/400V | 22 A 21 A | N/A | 1 A 1 A | 4 A 4 A | 2 A 2 A |
| RE14-2 RE14-2TC | 7 | 240V/415V ****250/430V | 20 A 20 A | | 1 A 1 A | 4 A 4 A | 2 A 2 A |
| RE17 RE17TC | 17 | 220V/380V 230V/400V | 26 A 25 A | N/A | 1 A 1 A | 4 A 4 A | 2 A 2 A |
| RE17-2 RE17-2TC | 8.5 | 240V/415V ****250/430V | 24 A 25 A | | 1 A 1 A | 4 A 4 A | 2 A 2 A |
| RE22 RE22TC | 22 | 220V/380V 230V/400V | 34 A 32 A | N/A | 1 A 1 A | 4 A 4 A | 2 A 2 A |
| RE22-2 RE22-2TC | 11 | 240V/415V ****250/430V | 31 A 32 A | | 1 A 1 A | 4 A 4 A | 2 A 2 A |

*3 PH/3 Wire/Plus Ground Wire.

**1 PH/2 Wire/Plus Ground Wire.

***TC models not available in 480V.

****Australia filter models only -- when operating at 250V, elements will be rated at approximately 15.2/18.5/23.9 kw.

NOTES

- TC models not available in 480V.
- One cord is provided per full and dual split frypot on 3 phase 14 kW and 17 kW models.
- Cord is provided on 3 phase units with exception of items in red (see chart above).
- 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).
- All 22 kw and single phase units must be field wired. No cord or plug provided. Check electrical codes for proper supply line sizing. Single phase fryers with single filter available in 240V and 208V only.
- Controller, filter pump and basket lifts are powered by element voltages except for 480V fryers.
- All 480 volt models are provided with separate 120 volt cord and plug for filter pump, and/or controller, and/or basket lifts.

CLEARANCE INFORMATION

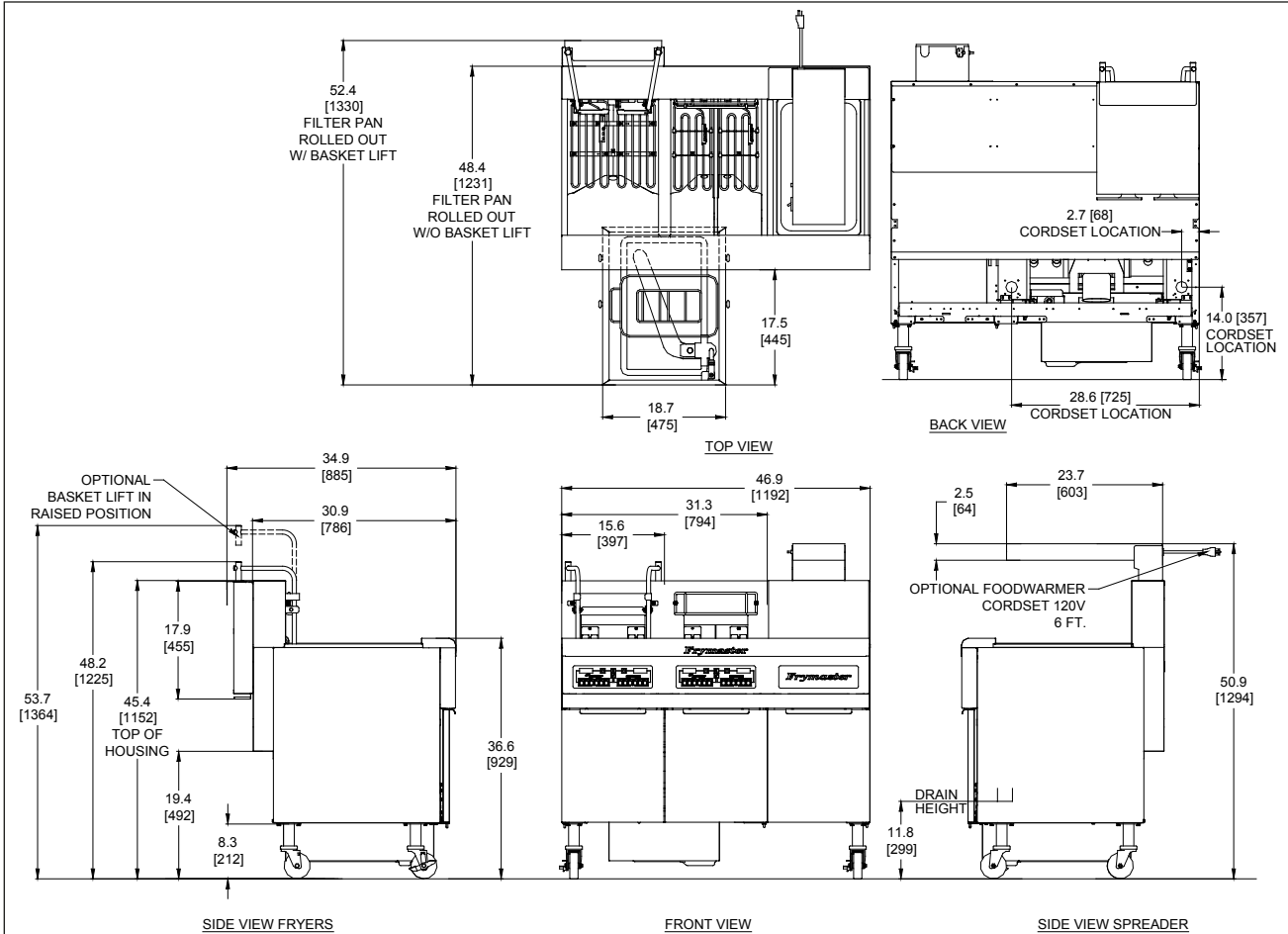
A minimum of 24" (61 cm) should be provided at the front of the unit for servicing and proper operation, 6" (15.2 cm) between the sides and rear of the fryer to any combustible material.

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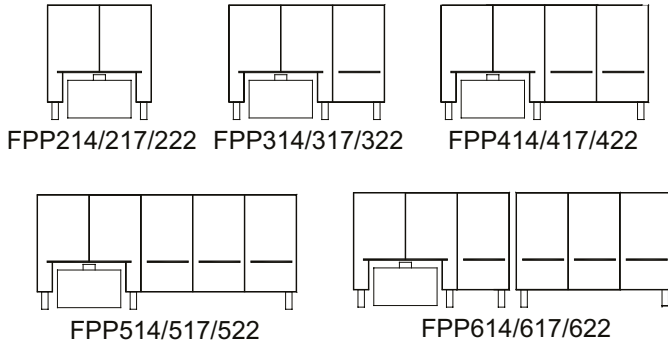


DIMENSIONS (FP FILTER ONLY IS 18-3/4" W X 24" D X 8-7/8" H)

| MODEL NO | OIL CAPACITY | OVERALL SIZE (cm) | | | DRAIN HEIGHT (cm) | *APPROXIMATE SHIPPING INFORMATION (cm) | | | | | |
|-----------------------------|--------------------------------|-----------------------|--------------|-------------------|-------------------|--|-----------------|-----------------|-----------------|--------------|---------------|
| | | WIDTH | DEPTH | HEIGHT | | WEIGHT | CLASS | CUBE | DIMENSIONS (cm) | | |
| FPRE114, 117, 122 | 50 lbs. (25 L) per full frypot | 15-5/8" (39.7) | **31" (78.6) | **45-3/8" (115.2) | 14" (35.6) | 277 lbs. (126 kg) | 85 | 25 | W 22 (55.8) | D 36" (91.4) | H 54" (137.2) |
| FPRE214, 217, 222 | | 459 lbs. (208 kg) | | | | 51 | | 38" (96.5) | 44" (111.7) | 53" (134.6) | |
| FPRE214TC, 217TC, 222TC | | 552 lbs. (250 kg) | | | | 72 | 53" (134.6) | 44" (111.7) | 53" (134.6) | | |
| FPRE 314, 317, 322 | | 612 lbs. (278 kg) | | | | | | | | | |
| FPRE 314TC, 317TC, 322TC | | 705 lbs. (320 kg) | | | | 77.5 | 98 | 70" (177.8) | 44" (111.7) | 55" (139.7) | |
| FPRE 414, 417, 422 | | 811 lbs. (368 kg) | | | | | | | | | |
| FPRE 414TC, 417TC, 422TC | | 895 lbs. (406 kg) | | | | 120 | 86" (218.4) | 44" (111.7) | 55" (139.7) | | |
| FPRE 514, 517, 522 | | 975 lbs. (442 kg) | | | | | | | | | |
| FPRE 514TC, 517TC, 522TC | | 1,068 lbs. (484 kg) | | | | 2 @ 72 | 2 @ 53" (134.6) | 2 @ 44" (111.7) | 2 @ 53" (134.6) | | |
| ***FPRE 614, 617, 622 | | 2 @ 612 lbs. (278 kg) | | | | | | | | | |
| ***FPRE 614TC, 617TC, 622TC | 2 @ 662-1/2 lbs. (301 kg) | | | | | | | | | | |

*Information is APPROXIMATE and may vary at time of shipment due to options/add-ons per customer request.
 **without basket lifts
 ***Six fryers/cabinets ship in two cartons.

BUILT-IN FILTRATION COMBINATIONS



HOW TO SPECIFY EXAMPLE

The following description will assist with ordering the features desired:

- FPPRE317 Three high efficiency, open full frypot electric fryers, 50 lb. (25 L) each frypot, 17 kw each frypot, CM3.5 controllers, electronic ignition, melt cycle, boil-out temperature control, built-in filtration, casters.
- FPPRE317-2 Three high efficiency, open split frypot electric fryers, 25 lb. (12 L) each split frypot, 8.5 kw each split frypot, CM3.5 controllers, electronic ignition, melt cycle, boil-out temperature control, built-in filtration, casters.