Models □ RE14

☐ RE14-2

ectric Fryer

RE E	lectric	Fryers

☐ RE14TC

☐ RE14-2TC

Project
Item
Quantity
CSI Section 11400
Approval
Date

☐ RE22TC

☐ RE22-2TC

RF14 Shown with optional casters

Standard Features

- 14 kw, 17 kw or 22 kw input
- Open frypot (full or split) design -- easy to
- Proprietary, self-standing, swing-up, flat-bar, low-watt density, long-life heating *elements

☐ RE17TC

☐ RE17-2TC

- Robust, RTD 1° compensating temperature
- CM3.5 controller

□ RE17

☐ RE17-2

- · Stainless steel frypot, door and cabinet
- Melt cycle and boil out mode
- Deep cold zone with 1-1/4" (3.2 cm) IPS, fullport, ball-type drain valve for full frypots; 1" IPS full-port ball-type drain valve for split frypots
- 2 twin fry baskets
- 8-1/2" (22 cm) adjustable legs

- 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.

Options & Accessories

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	C	1:+	frypots
	20	ш	ITVDOUS

☐ RE22

☐ RE22-2

- Stand-alone spreader cabinet ☐ RE Controllers: Digital or
 - SMART4U® 3000
- RETC -- no controller options Automatic basket lifts (Units with basket lifts require casters. Must have
- CM3.5 or 3000 controllers.)
- Frypot cover
- Casters Full basket
- Triplet basket
- Crisper tray
- Sediment tray
- Splash shield
- ☐ Top connecting strip

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® 3000 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.









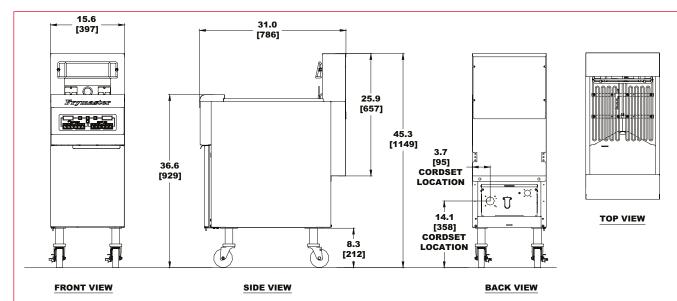
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FRYMASTER'



DIMENSIONS

BINIEROOF												
MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			NET	DRAIN	**APPROXIMATE SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT	WEIGHT	HEIGHT	WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
RE14/17/22 RE14-2/17-2/22-2	50 lb (25 liter) 25 lb. (12 liter)	15-5/8" (39.7)	*31" (78.6)	*45-3/8" (115.2)	150 lbs. (68 kg)	11-7/8" (29.9 cm)	190 lbs. (86 kg)	0.5	25	W 22" (55.9)	D 36" (91.4)	H 54" (137.2)
RE14/TC/17TC/22TC RE14-2TC/17-2TC/22-2TC							214 (97 kg)	85	25			

^{*}without basket lifts

POWER REQUIREMENTS

DAGIG	kw	ELEMEN.	CONTROLS	BASKET			
BASIC DOMESTIC		VOLTAGE	+3 PHASE	++1 PHASE	CONTROLS/ FRYPOT	LIFTS/ FRYPOT	
RE14 TTRE14TC	14	208V 240V	39 A 34 A	67 A 58 A	1 A 1 A	2 A 2 A 120V 3 A	
RE14-2 ***RE14-2TC	7	480V	17 A	N/A	120V 1 A	120V 3 A	
RE17 ***RE17TC	17	208V 240V	48 A 41 A	82 A 71 A	1 A 1 A	2 A 2 A	
RE17-2 ***RE17-2TC	8.5	480V	21 A	N/A	120V 1 A	120V 3 A	
RE22 ***RE22TC	22	208V 240V		106 A 92 A	1 A	2 A 2 A 120V 3 A	
RE22-2 ***RE22-2TC	11	480V	53 A 27 A	N/A	1 A 120V 1 A	120V 3 A	
BASIC EXPORT & CE							
RE14 RE14TC	14	220V/380V 230V/400V	22 A 21 A	N/A	1 A 1 A	2 A 2 A	
RE14-2 RE14-2TC	7	240V/415V ++++250/430V	20 A N/A 20 A		1 A 1 A	2 A 2 A 2 A 2 A	
RE17 RE17TC	17	220V/380V 230V/400V	26 A 25 A	N/A	1 A 1 A	2 A 2 A	
RE17-2 RE17-2TC	8.5	240V/415V ++++250/430V	24 A 25 A	IN/A	1 A 1 A	2 A 2 A 2 A 2 A	
RE22 RE22TC	22	220V/380V 230V/400V	34 A 32 A	N/A	1 A 1 A	2 A 2 A	
RE22-2 RE22-2TC	11	240V/415V ****250/430V	31 A 32 A	IN/ A	1 A 1 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.

- 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
- Plug is optional accessory on units shipping with cord, except 480V 3 phase units -- 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.
 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 control-ler, 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.

HOW TO SPECIFY

The following description will assist with ordering the features desired:

RE14 14 kw full frypot, CM3.5 controller RE14TC 14 kw full frypot, triac controls, CM3.5 controller

RE14-2 14 kw split frypot, CM3.5 controller RE14-2TC 14 kw split frypot, triac controls, CM3.5 controller RE17 17 kw full frypot, CM3.5 controller

RE17TC 17 kw full frypot, triac controls, CM3.5 controller RE17-2 17 kw split frypot, CM3.5 controller

RE17-2TC 17 kw split frypot, triac controls, CM3.5 controller RE22 22 kw full frypot, CM3.5controller

RE22TC 22 kw full frypot, triac controls, CM3.5 controller RE22-2 22 kw split frypot, CM3.5 controller 22 kw split frypot, triac controls, CM3.5 controller RE22-2TC

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^{**}Information is APPROXIMATE and may vary at time of shipment due to options/add-ons per customer request.