

Fryers

▪ RFB40 ▪ RFB50 ▪ RFB75



Model RFB75

100% manufactured from raw materials providing the highest quality and durability

STANDARD FEATURES

- Two years limited warranty, parts and labour. Limited warranty on fry pot, stainless steel fry pot is five years pro-rated
- Full heat shield protects control panel
- Safety valve with an automatic voltage stabilizing function
- High quality thermostat, temperature control between 200 ° F – 400 ° F (93.3 ° C – 204.4 ° C)
- Fully welded frame along with all welded and polished stainless steel seams
- Recessed bottom facilitates draining, slants toward the drain
- 1 ¼ " (32 mm) full port drain valve empties fry pot quickly and safely
- Stainless steel front, door, sides, basket hanger and fry pot
- Full bottom chassis provide structural support
- Durable stainless steel structure, corrosion-resistant and easy to clean
- Simple structure, easy to manipulate and maintain

- Self-reset high temperature limiting device
- 100% safety shut-off
- Heavy nickel plated baskets, includes wire mesh
- Crumb screen
- Oil cooling zone seated in the bottom of the tank, to avoid the influence of food residue
- Easy access to burners box
- 30,000 BTU/h burners designed to achieve the best performance
- Heavy duty cast iron burners, with a stable flame, standby pilots
- Tubes are constructed of heavy gauge metal
- A built-in heavy gauge deflector system, results in a quicker recovery time, heats oil quickly producing a better tasting product with less oil absorption, reduces taste transfer
- 6 " highly polished chrome adjustable steel legs
- Stainless steel full pot fry tray that also acts as a large sediment tray
- Unique long life enamelled steel flue wrap providing a heavy duty protection

OPTION & ACCESSORIES

- 6" swivel casters (2) with front locking

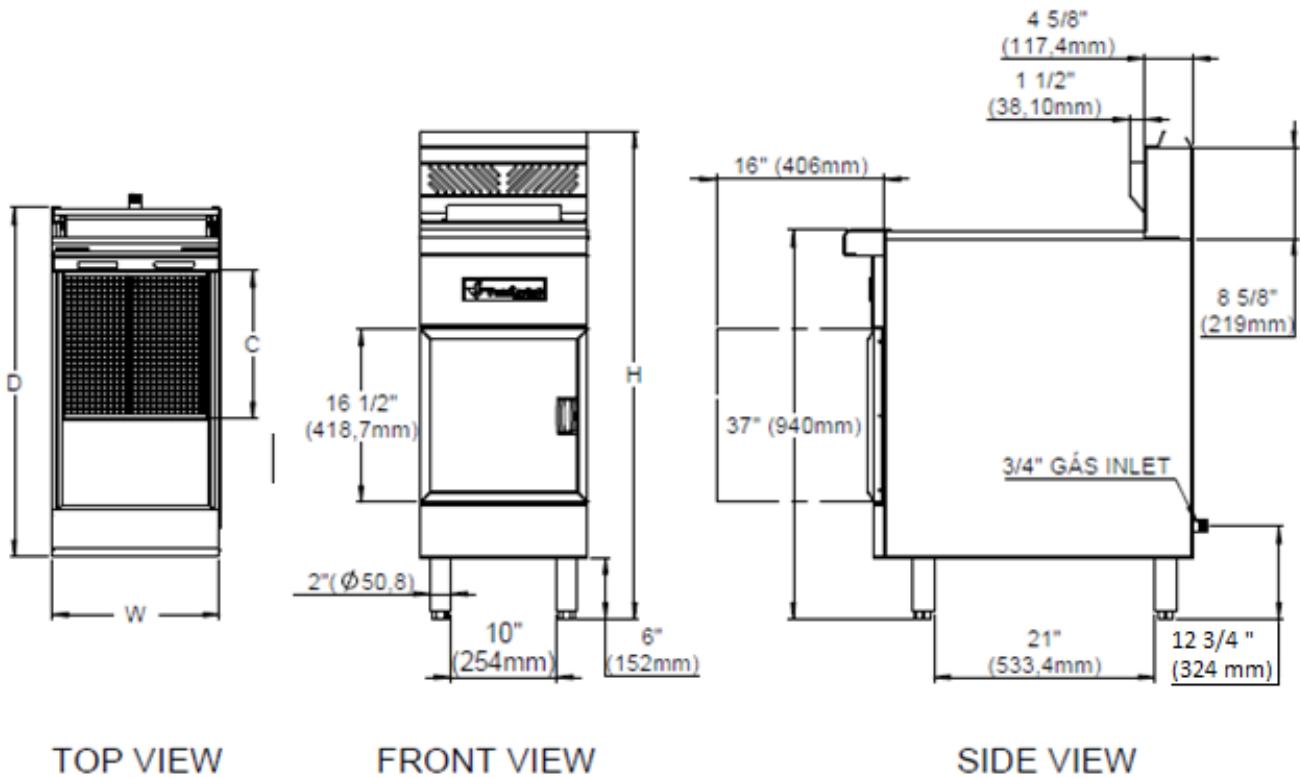
Fryers

SPECIFICATIONS

- 30,000 BTU/h burners designed to achieve the best performance.
- Heavy duty cast iron burners, with a stable flame, standby pilots
- ¾ " NPT rear gas connect and pressure regulator preset for natural gas or propane
- Manifold pressure is 4 " W.C. (Natural Gas) or 10 " W.C. (Propane Gas)
- 6 " highly polished chrome adjustable steel legs
- Stainless steel front, door, sides and structure



Certified to
ANSI/NSF4



Model	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight			
	Width	Depth	Height	Tank's Depth (C)	Weight	Width	Depth	Height	Weight
RFB40	16" (407 mm)	33" (838 mm)	46 1/2" (1,181 mm)	14" (356 mm)	143 lb (65 kg)	19 7/32" (488 mm)	38 1/8" (968 mm)	54 11/32" (1,380 mm)	187 lb (85 kg)
RFB50	16" (407 mm)	33" (838 mm)	46 1/2" (1,181 mm)	14" (356 mm)	159 lb (72 kg)	19 7/32" (488 mm)	38 1/8" (968 mm)	54 11/32" (1,380 mm)	203 lb (92 kg)
RFB75	20" (508 mm)	33" (838 mm)	46 1/2" (1,181 mm)	14" (356 mm)	176 lb (80 kg)	26 5/8" (676 mm)	38 1/8" (968 mm)	54 11/32" (1,380 mm)	227 lb (103 kg)

UTILITY INFORMATION

GAS SUPPLY

Model	Burners	Gas (BTU/h)	
		Natural	Propane
RFB40	3	90,000	90,000
RFB50	4	120,000	120,000
RFB75	5	150,000	150,000

Manifold Pressure	
Natural Gas	Propane gas
4" W.C	10" W.C

- 3/8" NPT rear Gas inlet.
- Specify elevation, If over 2000 ft
- LP conversion kit included

CLEARANCES REQUIREMENTS

- Provide side and rear clearance 0" (0 mm) from non-combustible surfaces. 8" (203.2 mm) – rear and 6" (152.4 mm) sides, clearance from combustible surfaces.

MISCELLANEOUS

- Install under vented hood.
- Check local codes for fire, installation and sanitary regulations
- Intended for commercial use only. Not for household use

