



Item: _____
 Quantity: _____
 Project: _____

Royal Series

Models: ☐ REF-1417 ☐ REF-1421



REF-1417-CM shown with optional casters, lift-up elements and crumb screen

Voltage: ☐ 208V ☐ 240V
 Phase: ☐ 1 Phase ☐ 3 Phase

- ☐ DM - Digital solid state thermostat
- ☐ DM2 - Two channel solid state digital control with melt cycle
- ☐ CM - 8 product computer control with individual programming capabilities for temperature and compensating time

Standard Features

- All stainless steel front and sides
- 50 lb capacity stainless steel tank assembly
- Frying Area: 13 5/8" x 14"
- Heavy duty flat bar electric elements
- DM- Solid state digital controls
- Manual tilt-up electric elements
- Thermostatic control with 200°-400° F range
- Twin fry baskets with plastic coated handles for ease of handling
- 1 1/4" full port drain valve
- 6" high adjustable heavy duty legs
- Five year limited (prorated) warranty on S/S tank

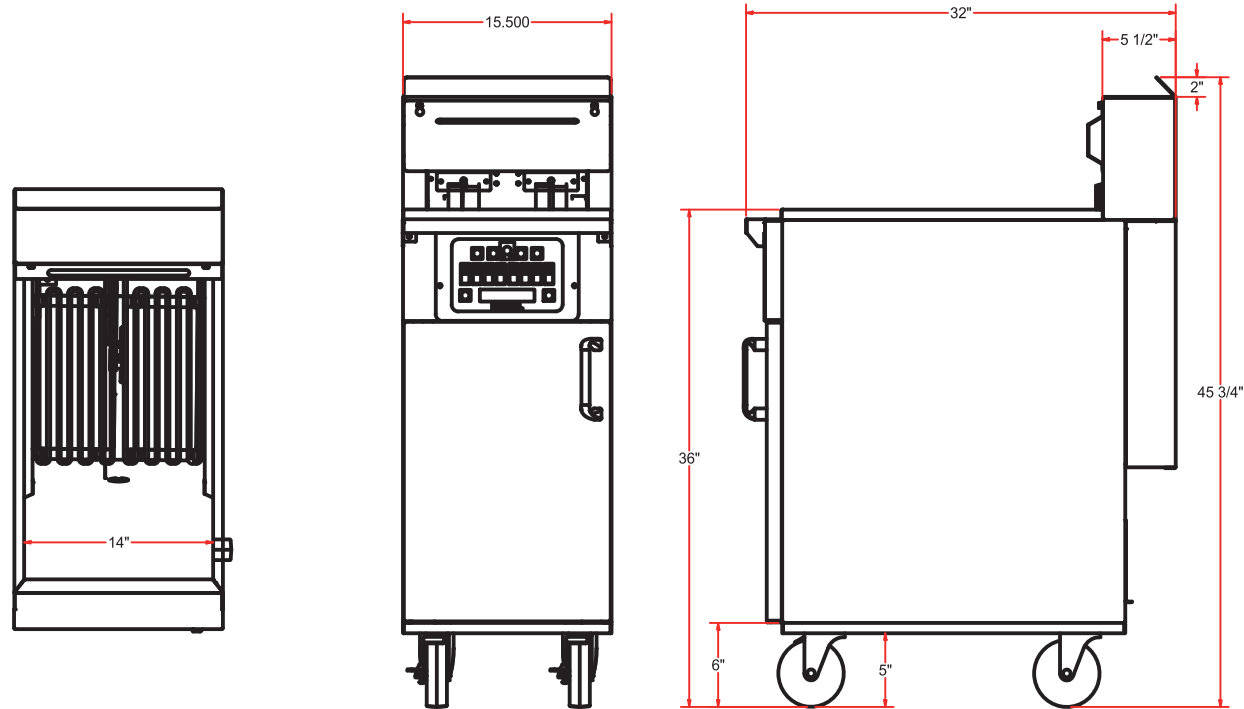
Options and Accessories

- DM2 or CM controller
- Spring assisted counter balanced tilt-up flat bar electric elements
- Stainless steel tank cover
- Stainless steel side splash guard
- Stainless steel joiner strip
- 5" swivel casters (set of four - 2 locking)
- Crumb screen with handle



2 YEAR LIMITED, PARTS AND LABOR WARRANTY

50 lb. Energy Efficient Electric Deep Fat Fryer



Model	Total KW	Voltage	MAX AMPS		Ship Wt.
			1 Phase	3 Phase	
REF-1417	17	208	82	48	210
		240	71	41	
REF-1421	21	208	101	59	210
		240	88	40	

Direct hardwire connection. Cord and plug not included

To be installed only in noncombustible surroundings. See installation instructions.

Due to continuing product development to ensure best possible performance, these specifications are subject to change without prior notification.

Royal Range of California, Inc.
3245 Corridor Dr. • Eastvale, CA 91752 • (800) 769-2414 • (951) 360-1600
Fax: (951) 360-7500 • www.royalranges.com • sales@royalranges.com