



Item: _____
 Quantity: _____
 Project: _____

Delux Series

Models: ☐ REF-14XX-1-XX ☐ RHEF-14XX-2-XX ☐ REF-14XX-3-XX
☐ REF-14XX-4-XX ☐ REF-14XX-5-XX



- ☐ 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

**** Includes a performance check by a certified food service technician**

Standard Features

- Fully welded frame with lifetime warranty
- 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
- Fine mesh crumb screen with handle
- Shortening return through the wash down hose
- 8 gpm filter pump with 6' power cord
- Manual tilt-up electric elements
- Twin fry baskets with plastic coated handles for ease of handling
- 1 1/4" full port drain valve
- Casters
- 25 sheets of filter paper
- Five year limited (prorated) warranty on S/S tank

Options and Accessories

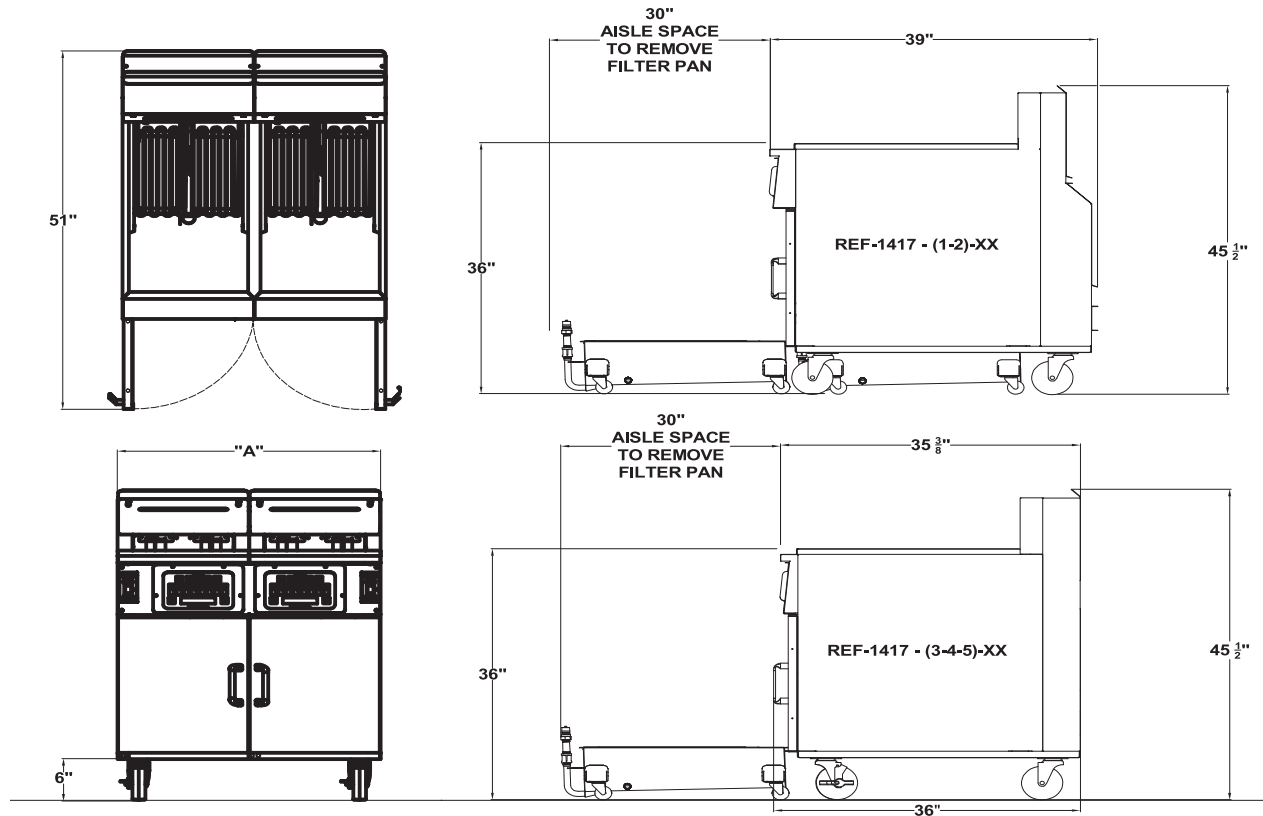
- ☐ Royal Plus Filtration- Shortening returns thru the bottom of tank
- ☐ Royal Ultra-Plus Filtration- Shortening returns thru the bottom of tank and thru the wash hose
- ☐ SDS- Rear oil disposal port
- ☐ Spring assisted counter balanced tilt up flat bar electric elements
- ☐ Triple filtration for heavy breading products
- ☐ Permafil filter screen in lieu of paper
- ☐ Stainless-steel tank cover
- ☐ Stainless-steel side splash guard
- ☐ Dump station with heat lamp
- ☐ 100 pack of filter paper
- ☐ 5" swivel casters
- ☐ 48" quick disconnect and restraining cable

50 lb. Electric Fryer with Built-in Filter



2 YEAR LIMITED, PARTS AND LABOR WARRANTY

50 lb. Electric Fryer with Built-in Filter



Model	Total KW	Voltage	MAX AMPS		Model	Width	Ship Weight
			1 Phase	3 Phase			
REF-1417	17	208	90	56	REF-14XX-1	15.5"	350 lbs.
		240	79	49	REF-14XX-2	31"	520 lbs.
REF-1421	21	208	109	67	REF-14XX-3	46.5"	710 lbs.
		240	96	48	REF-14XX-4	61"	910 lbs.
					REF-14XX-5	76.5"	1,110 lbs.

Max Amps per fryer which includes the filter pump. No cord and plug supplied.

For dump station add 15 1/2" to width

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.

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