

Specifically designed for high - volume frying Frymaster's electric fryers are enhanced for improved efficiency, convenience and serviceability. The RE114 and RE117 electric fryers have a minimum 20 litres and maximum 25 litres shortening capacity. The frying area is 356mm x 394mm. The temperature sensor, mounted on the elements, permits instant response to loads. Easy to clean electric elements have low watt density for increased reliability and extended life.

A large cold zone catches crumbs and sediment from the frying area. Open pot design stainless steel frypot and coldzone can be cleaned and wiped down by hand.

**STANDARD FEATURES**

- Elements that lift for easy cleaning
- Ribbon type, low watt density, long life heating elements
- Cold zone 1-1/4" (32 mm) IPS balltype drain valve
- Open frypot design -- easy to clean
- Boil-out mode for easy cleaning
- Stainless steel frypot
- Cover
- Electronic digital controller
- Available in full pot or split pot models

**OPTIONAL FEATURES**

- Computer magic controller
- Castors
- FootPrint PRO® Filtration System - two to six fryers can be battered to right side of filter
- Automatic basket lifts



shown with optional castors and computer controller

**DIMENSIONS**

External: 397W x 786D x 1152H mm

Clearance: Sides and rear 152mm, Front 610mm

**TECHNICAL DATA**

Power Supply: 415V, 3 Phase, 20/24/31amp

Total Output: RE114SD: 14kW  
 RE1142SD: 7kW each side  
 RE117SD: 17kW  
 RE1172SD: 8.5kW each side

Drain Height: 299mm

**PRODUCTION CHIPS FROM FROZEN**

RE114SD: 30kg per hour  
 RE117SD: 32kg per hour

**CONTROLLER AS STANDARD**

Electric Digital

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

