



E⁴ EPRI Electric Fryers

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approval _____
 Date _____

E⁴ EPRI Electric Fryers

Models

- | | | |
|-----------------------------------|-----------------------------------|-----------------------------------|
| <input type="checkbox"/> RE14TC | <input type="checkbox"/> RE17TC | <input type="checkbox"/> RE22TC |
| <input type="checkbox"/> RE14-2TC | <input type="checkbox"/> RE17-2TC | <input type="checkbox"/> RE22-2TC |



Shown with optional casters

Standard Features

- Open frypot design -- easy to clean
- Redesigned swing-up elements -- full access to frypot
- Ribbon type, low watt density, long life heating elements
- Enhanced solid state computer controls (mercury free)
- Increased efficiency insulated frypot
- Cold zone with 1-1/4" (32 mm) IPS ball-type drain valve
- Automatic melt cycle
- Enhanced diagnostics -- minimize downtime
- Stainless steel pot and door

Options & Accessories

- Spreader cabinet: Up to six fryer/spreader combinations can be included in one system
- FootPrint PRO® Filtration System - two to six fryers can be battered to right side of filter (single FootPrint not available)
- Automatic basket lifts
- 8-1/2" (216 mm) casters

Specifications

Specifically designed with advanced electronics for high energy efficiency and high-volume frying

Frymaster's advanced E⁴ electric fryers are specially designed to provide increased durability, energy efficiency, and reliability.

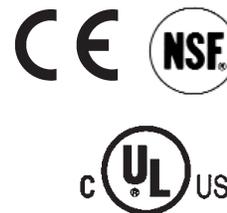
Advanced electronic switching devices control power input by modulating the amount of energy to the electric elements for greater reliability and precise temperature control. They have no moving parts to wear out contributing to the fryer's extreme reliability. These fryers have insulated frypots for energy efficiency beyond that of traditional electric fryers, and enhanced diagnostics which assist in troubleshooting key components to minimize downtime if maintenance is needed.

These advanced E⁴ electric fryers are available in these models: RE14TC, RE14-2TC (14 kW), RE17TC, RE17-2TC (17 kW), and RE22TC, RE22-2TC (22 kW). The RE14TC, RE17TC and RE22TC models have a minimum 40 pound (20 liters) and maximum 50 pounds (25 liters) shortening capacity. The frying area is 14 x 15-1/2 inches (356 x 394 mm). Each side of an RE14-2TC, RE17-2TC, and RE22-2TC split pot fryer has a 7kW , 8.5

kW, and 11kW input, respectively, and a maximum shortening capacity of 25 lbs. (12 liters). The frying area is 6-3/4" x 15-1/2" (171 x 394 mm) each side. These fryers have all of the features of the full pot model and give the operator the discretion of using only half of the fryer.

The solid state computer assures pinpoint accuracy of shortening temperature, conserving shortening life and producing a uniformly-cooked product. Centerline temperature sensor mounting permits quick response to loads. The swing-up, ribbon-designed elements provide the best possible efficiency in transferring heat. They swing up to expose the open frypot, allowing every inch to be cleaned and wiped down by hand. The deep cold zone catches crumbs and sediment from the frying area. These particles are trapped in the cold zone where they do not carbonize, contaminate shortening or cling to fried foods. A rear flush feature moves sediment to the front drain valve for easy and thorough removal.

These models will accommodate additional, optional features including automatic basket lifts and FootPrint PRO Filtration Systems.



Combines swing-up elements with controlled burn-off cleaning (RE14 illustrated). Lift handle not available on 22 kW split pot element assembly.

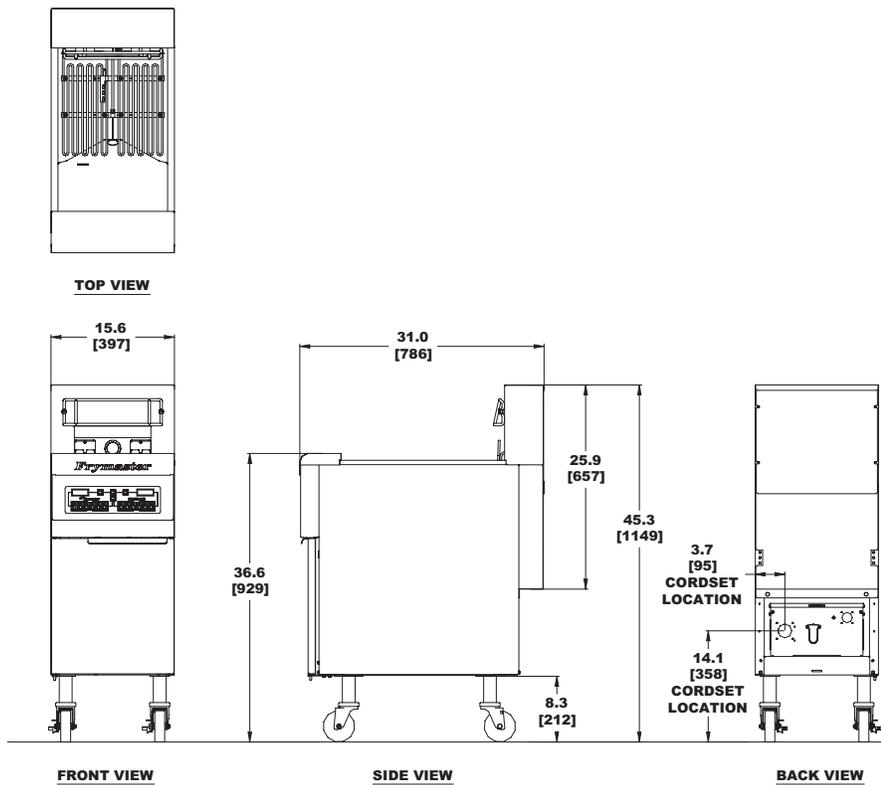
This product incorporates technology developed for the Electric Power Industry under the sponsorship of EPRI, the Electric Power Research Institute.

8700 Line Avenue 71106
 P. O. Box 51000 71135-1000
 Shreveport, LA

Tel: 318-865-1711
 Tel: 1-800-221-4583
 Fax: 318-868-5987
 E-mail: info@frymaster.com

www.frymaster.com
 Bulletin No. 818-0315 2/07

Enodis®



DIMENSIONS:

MODEL NO.	SIZE			NET WEIGHT	DRAIN HEIGHT	SHIPPING INFO					
	HEIGHT	WIDTH	DEPTH			WEIGHT	CLASS	CUBE	DIMENSIONS		
RE14TC, RE14-2TC RE17TC, RE17-2TC RE22TC, RE22-2TC	45.30** (1149 mm)	15.6** (397 mm)	31.0** (786 mm)	150 lbs. (68 kg)	10.5" (267 mm)	190 lbs. (86 kg)	85	21.31	H 46.50" (1181 mm)	W 22" (559 mm)	L 36" (914 mm)

*without basket lifts

POWER REQUIREMENTS (SINGLE FRYERS ONLY):

MODEL NUMBER	SHORTENING CAPACITY (MIN.-MAX.)	INPUT KW	NOMINAL AMPS PER LINE				
			208V 3 PHASE (3 WIRE)**	240V 3 PHASE (3 WIRE)**	220/380V 3 PHASE (4 WIRE)**	230/400V 3 PHASE (4 WIRE)**	240/415V 3 PHASE (4 WIRE)**
RE14TC	40-50 lbs. (20-25 liters)	14	39	34	22	21	20
RE14-2TC	20-25 lbs. (10-12 liters)	7	39	34	22	21	20
RE17TC	40-50 lbs. (20-25 liters)	17	48	41	26	25	24
RE17-2TC	20-25 lbs. (10-12 liters)	8.5 ea. side	48	41	26	25	24
RE22TC	40-50 lbs. (20-25 liters)	22	61	53	34	32	31
RE22-2TC	20-25 lbs. (10-12 liters)	11	61	53	34	32	31

**plus ground wire For electrical connections, use an approved, flexible, metallic or rubber covered, electrical cable and plug with copper wire only.

■ No cord or plug available per UL197-9.

HOW TO SPECIFY

RE14TC Full pot, solid state computer controls
 RE14-2TC Split pot, solid state computer controls
 RE17TC Full pot, solid state computer controls
 RE17-2TC Split pot, solid state computer controls
 RE22TC Full pot, solid state computer controls
 RE22-2TC Split pot, solid state computer controls

SD Stainless steel pot, door, enamel cabinet
 SC Stainless steel pot, door and cabinet
 SE Stainless steel pot, door and cabinet ends

NOTES

CORD is provided on 3 phase units with exception of items in red (see chart on left).

Plug is optional on units shipping with cord; Canada is an exception and cords, where available, must have a plug attached.

Single phase units must be field wired. no cord or plug provided. Check electrical codes for proper supply line sizing.

CE Voltage: 230/400/50/3

CLEARANCE INFORMATION

A minimum of 24" (610 mm) should be provided at the front of the unit for servicing and proper operation, and 6" (152mm) between the sides and rear of the fryer to any combustible material.

8700 Line Avenue 71106
 P. O. Box 51000 71135-1000
 Shreveport, LA USA

Tel: 318-865-1711
 Tel: 1-800-221-4583
 Fax: 318-868-5987
 E-mail: info@frymaster.com

www.frymaster.com
 Bulletin No. 818-0315 2/07
 Litho in U.S.A. ©Frymaster, L. L. C.

Enodis