

Specifically designed for high - volume frying Frymaster's electric fryers are enhanced for improved efficiency, convenience and serviceability. The RE114 (14kw) and RE117 (17kw) electric fryers have 25 litres oil capacity. The frying area is 356mm x 394mm. The temperature sensor, mounted on the elements, permits instant response to loads. Easy to clean rotating 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.

Split pot models (RE114-2SD, RE117-2CSD) have 2 x12.5L pots and individual thermostats.

STANDARD FEATURES

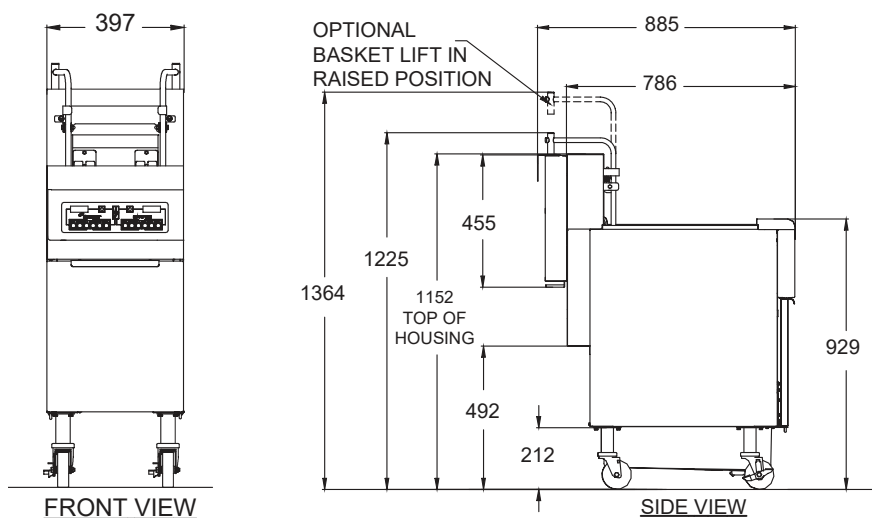
- Heating elements lift and hold upright for easy cleaning
- Ribbon type, low watt density, long life heating elements
- Cold zone. 1-1/4" (32 mm) IPS balltype drain valve
- Open frypot design - easy to clean
- Boil-out mode for easy cleaning
- Stainless steel frypot
- Cover(s)
- Electronic Timer Controller

OPTIONAL FEATURES

- Castors - 8101494 (Non Brake), 8102970 (Brake)
- In-Built Filtration System - 2 to 4 fryers can be battered to right side of filter (refer FPRE Series Spec Sheet)
- Automatic basket lifts - BLC
- Fish Plate - S51058
- Capping Strip - 8235810
- CM3.5 Computer Controller



shown with optional castors



DIMENSIONS

External: 397W x 786D x 1152H mm

Clearance: Sides and rear 152mm, Front 610mm

Net Weight: 68kg

TECHNICAL DATA

Power Supply: 415V, 3 Phase, 20/24 A. (Supplied with 2m lead only)

Total Output:

RE114(C): 14kw

RE114-2(C): 14kw

RE117(C): 17kw

RE117-2(C): 14kw

Drain Height: 299mm

PRODUCTION CHIPS FROM FROZEN

RE114(C): 31kg per hour

RE117(C): 32kg per hour

CONTROLLER AS STANDARD

Electronic Timer Controller or (C) = CM3.5 Computer

SHIPPING DATA

Shipping Weight: 86kg

Shipping Dimensions: 550W x 950D x 1470H mm

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

