



Item: _____

Quantity: _____

Project: _____

Deep Fat Fryer

Royal Series

Models: RFT-25 RFT-2525 RFT-DS



RFT-25 with optional casters



RFT-DS with optional casters and heat lamp

Gas Type: Natural LP

Elevation (if above 2000 ft.): _____

Options and Accessories

- Stainless steel tank cover
- Stainless steel side splash guard
- Stainless steel joiner strip
- 48" quick disconnect and restraining cable
- 5" swivel casters
- Heat lamp for RFT-DS

Standard Features

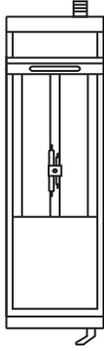
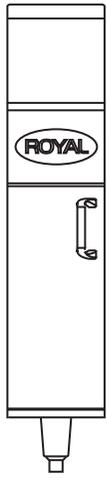
- All stainless steel front and sides
- 25 lb capacity stainless steel tank assembly (RFT-25) (Can not be free standing)
- Frying Area: 6¾" x 14" (RFT-25)
- Cast iron burners rated at 38,000 BTU/hr each
- Millivolt control system with 100% safety shut off
- Thermostatic control with 200°-400° F range
- Single fry baskets with plastic coated handles for ease of handling
- 1¼" full port drain valve
- 6" high adjustable heavy duty legs
- One year limited warranty, parts and labor
- Five year limited (prorated) warranty on S/S tank
- DS - Dump Station

NOTE:

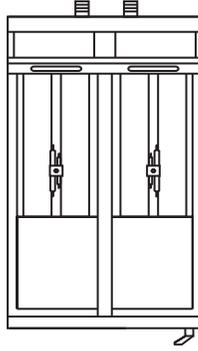
The RFT-25 fryer is not a stand alone fryer. It must be attached to another piece of equipment.



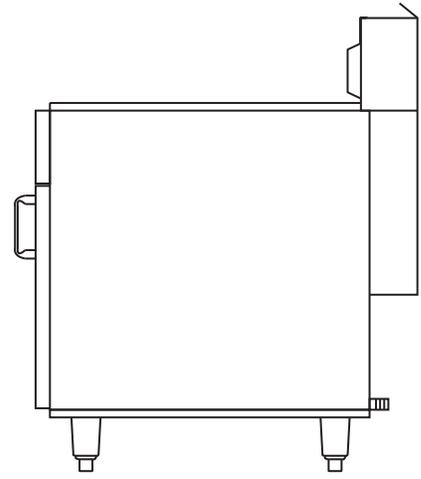
Deep Fat Fryer



RFT-25



RFT-2525



Model Number	Cooking Area	Number of Burners	Total BTU	Ship Weight
RFT-25	6 ³ / ₄ " x 14"	2	76,000	115 lbs.
RFT-2525	(2) 6 ³ / ₄ " x 14"	4	152,000	230 lbs.
RFT-DS				130 lbs.

Notes:

- Burner rated at 38,000 BTU/hr each

Gas Connection:

3/4" NPT on the left hand rear of the appliance.
No external pressure regulator required.

Electrical:

For optional heat lamp on RFT-DS:
120V, 60Hz, 1 phase, 6 amps

RFT-25 fryer cannot be a stand alone fryer.

Gas Pressure:

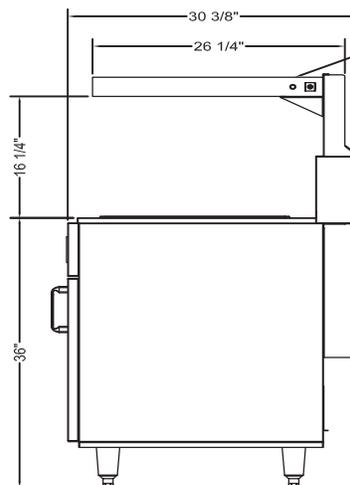
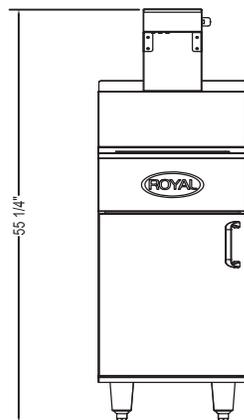
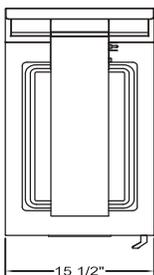
4" W.C.	Natural Gas
11" W.C.	Propane

Clearances:

	Combustible	Non-Combustible
Rear	6"	0"
Sides	6"	0"

Specify type of gas and altitude, if over 2,000 feet, when ordering.

RFT-DS



OPTIONAL HEAT LAMP
POWER CORD INCLUDED

ELECTRICAL: 120V, 1PH, 60 HZ
575 WATTS

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

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