



Item: _____

Quantity: _____

Project: _____

Delux Series

Models: ☐ RHEF-45-1-XX ☐ RHEF-45-2-XX ☐ RHEF-45-3-XX ☐ RHEF-45-4-XX
☐ RHEF-45-5-XX



RHEF-45-2-CM

Gas Type: ☐ Natural ☐ LP

Elevation (if above 2000 ft.): _____

- ☐ 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
- 63% Energy Efficiency
- "Zero" Recovery time
- 71 lbs. per hour production capacity
- 45-50 lb capacity per stainless steel tank
- Innovative heat exchanger assembly transfers maximum heat to the oil
- 3 tube heat entry with easily removable diffusers reduces thermal stress
- Automatic pilot ignition with 100% safety
- 3 each High efficiency in-shot burners rated at 33,000 BTU/hr each
- Extremely low exhaust flue temperatures
- Shortening return through the wash down hose
- 8 gpm filter pump with 6' power cord
- Twin fry baskets with plastic coated handles for ease of handling
- 1 1/4" full port drain valve
- Casters
- 25 sheets of filter paper
- Ten year limited (prorated) warranty on S/S tank

Options and Accessories

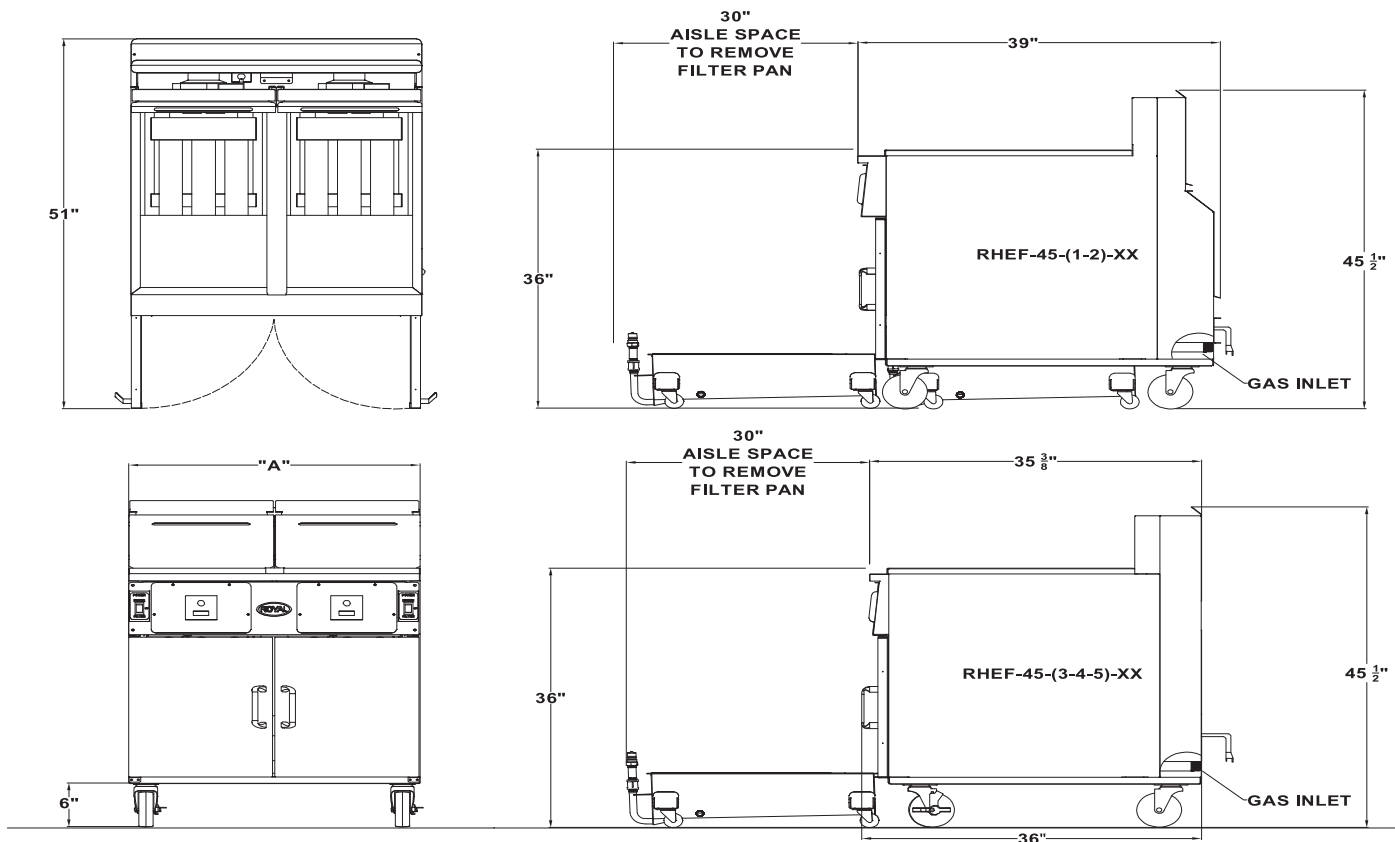
- ☐ Royal Plus Filtration- Shortening returns thru the bottom of tank
- ☐ Royal Ultra-Plus Filtration- Shortening returns thru the bottom of tank and thru the wash hose
- ☐ SDS- Rear oil disposal port
- ☐ Fine mesh crumb screen with handle
- ☐ Triple filtration for heavy breading products
- ☐ Permafil filter screen in lieu of paper
- ☐ Stainless-steel tank cover
- ☐ Stainless-steel side splash guard
- ☐ Filter tub cover
- ☐ Dump station with heat lamp
- ☐ 100 pack of filter paper
- ☐ 5" swivel casters
- ☐ 48" quick disconnect and restraining cable

45 lb. High Efficiency Fryer with Built-in Filter

2 YEAR LIMITED, PARTS AND LABOR WARRANTY



45 lb. High Efficiency Fryer with Built-in Filter



Model Number	Width "A"	Cooking Area Each Tank	Number of Burners/Tank	Total BTU Each Tank	Ship Weight
RHEF-45-1-XX	15.5"	13 1/2" x 14 3/8"	3	99,000	350 lbs.
RHEF-45-2-XX	31"	13 1/2" x 14 3/8"	3	99,000	520 lbs.
RHEF-45-3-XX	46.5"	13 1/2" x 14 3/8"	3	99,000	710 lbs.
RHEF-45-4-XX	62"	13 1/2" x 14 3/8"	3	99,000	910 lbs.
RHEF-45-5-XX	77.5"	13 1/2" x 14 3/8"	3	99,000	1,110 lbs.

For dump station add 15 1/2" to width

Filter Electrical Requirements, 50/60 Hz:

Volt / Phase	Amps
115V, 1PH	7 + 1.5 per tank

Gas Pressure:

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

Gas Connection:

3/4" 1-2 tanks, 1 1/4" 3+ tanks NPT on the rear of fryer.
No external pressure regulator required.

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

Clearances:

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

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

Royal Range of California, Inc.
3245 Corridor Dr. • Eastvale, CA 91752 • (800) 769-2414 • (951) 360-1600
Fax: (951) 360-7500 • www.royalranges.com • sales@royalranges.com