Frymaster

E4 Electric Fryers

Project _____

Item _____

Quantity _____

CSI Section 11400 _____

Approval _____

Date _____

Models

☐ RE14
☐ RE14-2
☐ RE17
☐ RE17-2
☐ RE22
☐ RE22-2

RE14
Shown with optional computer and casters

Standard Features

- Industry-leading energy efficiency
- Open frypot (full or split) design -- easy to clean
- Self-standing, swing-up, ribbon type heating elements and solid state controls ensure efficient heat transfer
- Robust, center-mounted, 1° action solid-state thermostat anticipates rate of temperature change
- Automatic melt cycle
- Deep cold zone with 1-1/4" (32 mm) IPS ball-type drain valve
- Boil-out mode for easy cleaning
- Stainless steel frypot and door with enamel sides
- Lifetime limited warranty on stainless steel frypot

Full Frypot

- 50-lb oil capacity
- 14/17/22 kw
- Frying area 14" X 15-1/2" (356 x 394 mm)

Split Frypot

- 25-lb oil capacity
- 7/8.5/11 kw
- Frying area 6-3/4" x 15-1/2" (171 x 394 mm)

Options & Accessories

☐ FootPrint® filtration available on single frypot fryers
☐ FootPrint PRO® filtration system available on single frypot fryers including a spreader cabinet and all multiple frypot fryers -- 2 to 6 fryers can be batteried to right side of filter
☐ Computer Magic® computer, Electronic Timer/Controller or Digital Controller
☐ Spreader cabinet
☐ Automatic basket lifts
☐ Casters

Specifications

Specifically designed for high-volume frying and controlled performance

Frymaster's proprietary self-standing, swing-up elements and solid-state controls ensure industry-leading energy efficiency with ASTM ratings greater that 83%, far exceeding ENERGY STAR® qualification standards and qualify these fryers for energy-saving rebates.

The thermostat, mounted on the elements, ensures precise temperature readings. The thermostat system minimizes temperature overshoot maximizing oil life and compensates for variations in cooking loads, consistently producing high-quality food.

The large cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and support routine cleaning. A rear flush feature moves sediment to the front drain valve for easy and thorough removal.

The split frypot RE fryers have all of the features of the full pot model but give the operator half-pot frying options.

These models will accommodate additional accessories including computer controls, and automatic basket lifts. The fryer can be batteried to an additional cabinet with an optional heat lamp and holding station. The heat lamp can be a choice of rod style or bulb type. The holding stations can use either cafeteria-style pan or scoop-type pan. The heat lamp and pans are integrated into the cabinet, making a complete warming station.

FootPrint filtration is available for single frypot fryers. The FootPrint PRO filtration system is available on single frypot fryers including a spreader cabinet and all multiple frypot fryers. Up to six fryers can be batteried to the right side of the FootPrint PRO filter.

The fryers carry a one-year warranty -- parts and labor with a lifetime limited warranty on the stainless steel frypot.

*Liter conversions are for solid shortening @70°F.

E4 fryers are E-Star Compliant

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

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Bulletin No. 818-0468 7/09

Manitowoc

Frymaster

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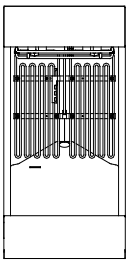
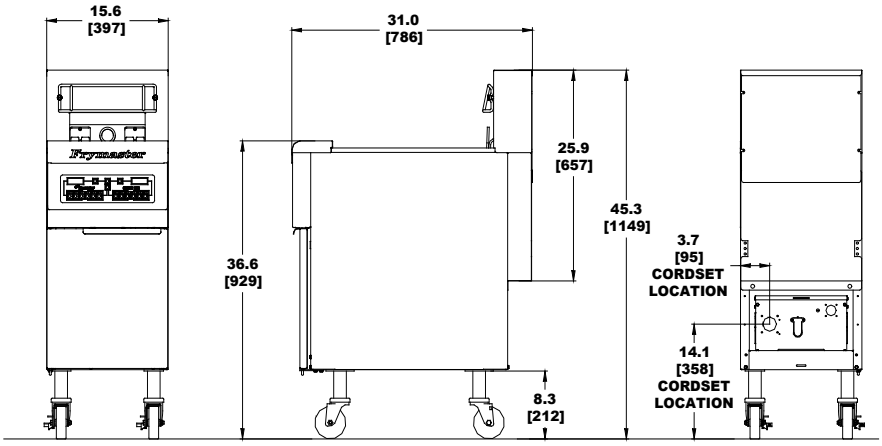
Model #_____
CSI Section 11400



TOP VIEW



FRONT VIEW SIDE VIEW BACK VIEW

DIMENSIONS

MODEL NO.	OVERALL SIZE (cm)			NET WEIGHT	DRAIN HEIGHT	SHIPPING INFORMATION					
	HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CU. FT.	DIMENSIONS		
RE14/17/22	45-3/8" (1149 mm)	15-5/8*" (397 mm)	31" (786 mm)	150 lbs. (68 kg)	11-7/8" (299 mm)	190 lbs. (86 kg)	85	21.31	H 46-1/2" (1181 mm)	W 22" (559 mm)	L 36" (914 mm)

*without basket lifts

POWER REQUIREMENTS

MODEL NUMBER	OIL CAPACITY (MIN.-MAX.)	INPUT KW	NOMINAL AMPS PER LINE					
			208V 3 PHASE (3 WIRE)**	240V 3 PHASE (3 WIRE)**	480V 3 PHASE (3 WIRE)**	220/380V 3 PHASE (4 WIRE)**	230/400V 3 PHASE (4 WIRE)**	240/415V 3 PHASE (4 WIRE)**
RE14	50 lbs. (25 liters)	14	39	34	17	22	21	20
RE14-2	25 lbs. (12 liters)	7	39	34	17	22	21	20
RE17	50 lbs. (25 liters)	17	48 +	41	21	26	25	24
RE17-2	25 lbs. (12 liters)	8.5 ea. side	48 +	41	21	26	25	24
RE22	50 lbs. (25 liters)	22	61	53	27	34	32	31
RE22-2	25 lbs. (12 liters)	11	61	53	27	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.

\+ Cord and plug optional.

HOW TO SPECIFY

RE14 Full frypot, solid state controls
RE14-2 Split frypot, solid state controls
RE17 Full frypot, solid state controls
RE17-2 Split frypot, solid state controls
RE22 Full frypot, solid state controls
RE22-2 Split frypot, solid state controls

SD Stainless steel frypot, door , enamel cabinet
SC Stainless steel frypot, door and cabinet

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, 6" (152 mm) between the sides and rear of the fryer to any combustible material.

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Manitowoc

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