



# High-Production RE (HPRE) Electric Fryers

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400 \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

High-Production RE (HPRE) Electric Fryers

## Models

RE180

RE280

RE380

RE480



RE180

Shown with optional CM3.5 controller and casters

## Standard Features

- 17 kw or 21 kw input
- Open frypot design -- easy to clean
- 80-lb. (40 liter\*) oil capacity
- 18" x 18" frying area, 4-3/8" cooking depth
- Proprietary, self-standing, swing-up, flat-bar, low-watt density, long-life heating elements
- Digital controller
- Robust, RDT 1° compensating temperature probe
- Sloped bottom for fast, thorough draining
- Deep cold zone with 1-1/4" (3.2 cm) IPS ball-type drain valve for single fryers and 1-1/2" (3.81 cm) full-port drain valve on fryer batteries
- Automatic melt cycle, boil-out mode
- Stainless steel frypot, door and cabinet sides

- Two fry baskets (6" H x 8-3/4" W x 16-3/4" L)
- 6" (15.2 cm) legs with 1" adjustment

## Options & Accessories

- kw 17 or 21
- CM3.5 controller
- 480V 3 Ph
- Built-in filtration
- Basket lifts
- Spreader cabinet
- External oil discharge (front only) -- available on filter batteries of two or more frypots or a frypot/spreader
- Frypot cover
- Casters

## Specifications

### Designed to meet high-production, high-sediment frying needs

Frymaster's electric fryers are enhanced for industry-leading efficiency, convenience and serviceability. The HPRE fryers are no exception with an ASTM energy efficiency of 83% qualifying these fryers for energy-saving rebates. The versatile, high-production HPRE electric fryers have an 80-lb. (40 L) oil capacity, a maximal cooking depth of 4-3/8" (11.1 cm) and the ability to produce 84 lbs. of French fries/hour. The spacious 18" x 18" (45.7 x 45.7 cm) frying area makes these units suitable for frying high-production capacity menu items such as bone-in chicken and other fresh-breaded products. The HPRE fryers come in 17 and 21 kw models.

The digital controller is easy to operate. It features constant temperature displays, melt cycle, lighted digital display and Fahrenheit/Celsius values. The temperature sensor is mounted on the elements. The heat response system (controller and thermostat) provide a rapid response to loads and pinpoint accuracy of oil temperature, extending oil life and producing consistent high-quality, great-tasting 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.

These models will accommodate additional accessories, including CM3.5 controller and automatic basket lifts. The fryer can be configured to add an additional cabinet with an optional heat lamp and holding station. 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.

Built-in filtration is available for single frypot fryers (FP configuration), multiple frypot fryers (FP configuration), and fryers that include a spreader cabinet (FM configuration). An up-to-four-fryer battery can be positioned to the right side of the filter. A rear flush feature on built-in filtration models moves sediment to the front drain valve for easy and thorough removal.

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

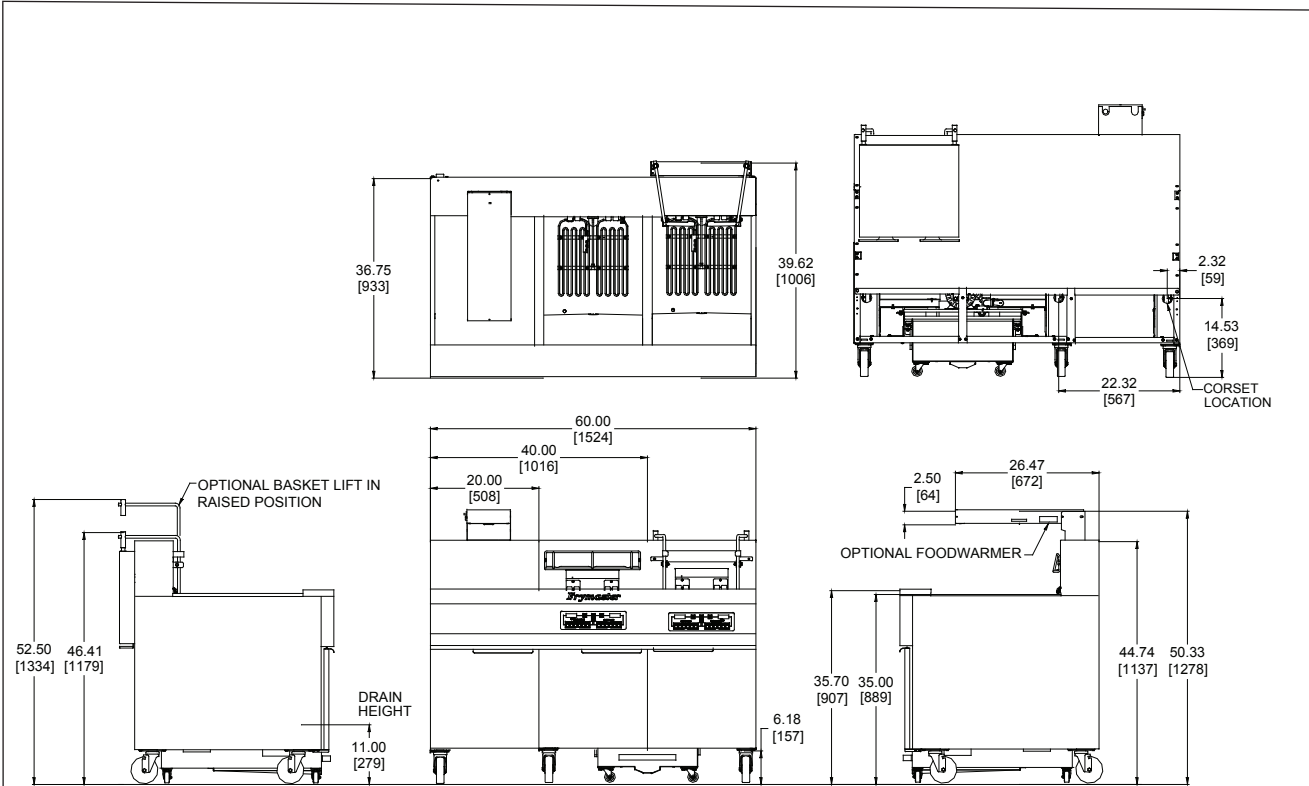


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**DIMENSIONS**

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			NET WEIGHT	SHIPPING INFORMATION						
		WIDTH	DEPTH	HEIGHT		WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)			
RE180	80 lbs. (40 liters)	20" (50.8)	39-5/8"* (100.7)	44-3/4" (113.7)	250 lbs. (114 kg)	285 lbs. (129 kg)	85	28	<b>W</b> 25" (63.5)	<b>D</b> 40" (101.6)	<b>H</b> 48" (121.9)	

**POWER REQUIREMENTS**

BASIC DOMESTIC (3 PH/3 WIRE/PLUS GROUND WIRE)				OPTIONS DOMESTIC
KW	ELEMENTS/FRYPOT	CONTROLLER/FRYPOT	FILTER	BASKET LIFTS/FRYPOT
17	208V 48 A* 240V 41 A 480V 21 A	208V 1 A* 240V 1 A 120V 1 A	208V 5 A* 240V 4 A 120V 8 A	208V 2 A* 240V 2 A 120V 3 A
21	208V 57 A* 240V 51 A 480V 26 A	208V 1 A* 240V 1 A 120V 1 A	208V 5 A* 240V 4 A 120V 8 A	208V 2 A* 240V 2 A 120V 3 A
BASIC DOMESTIC (3 PH/4 WIRE/PLUS GROUND WIRE)				OPTIONS EXPORT/CE
17	220V/380V 24 A 230V 400V 25 A 240V/415V 24 A	220V/380V 1 A 230V 400V 1 A 240V/415V 1 A	220V/380V 4 A 230V 400V 4 A 240V/415V 4 A	220V/380V 2 A 230V 400V 2 A 240V/415V 2 A
21	220V/380V 29 A 230V 400V 30 A 240V/415V 29 A	220V/380V 1 A 230V 400V 1 A 240V/415V 1 A	220V/380V 4 A 230V 400V 4 A 240V/415V 4 A	220V/380V 2 A 230V 400V 2 A 240V/415V 2 A

**NOTES**

Export units built with under-fryer filters require 60/50 Hz pump motor and total amperage draw will increase by 3.7 amps.

**CLEARANCE INFORMATION**

A minimum of 24" (61.0 cm) should be provided at the front of the unit for servicing and proper operation, and 6" (15.2 cm) between the sides and rear of the fryer to any combustible material.

\* CORD is provided on 3 phase units with exception of items in red.

**HOW TO SPECIFY**

The following description will assist with ordering the features desired for this equipment.

RE180 High production electric fryer with digital controller, stainless steel front and sides, swing-up, self-standing electric elements, and 17 kw or 21 kw power options.

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