



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
 RE580
 RE680



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
- Robust, RDT 1° compensating temperature probe
- Digital controller
- Melt cycle, boil-out mode
- 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
- Sloped bottom for fast, thorough draining
- 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

- CM3.5 controller
- 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%. 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 durable temperature sensor is securely 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). For 3 -- 6 filtration batteries, the filter is located under the two far right fryers. 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.



All E4 HPRE fryers are part of the Maniowoc EnerLogic program.

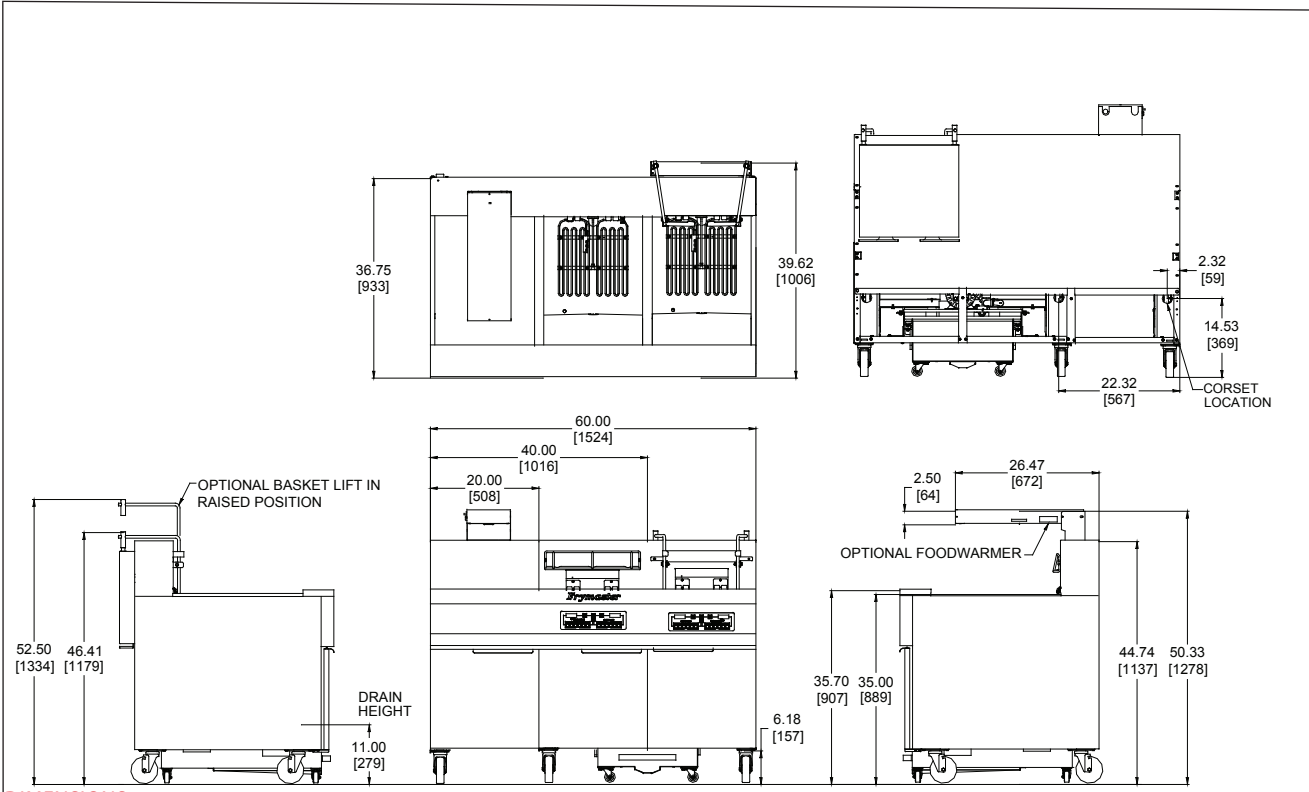


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DIMENSIONS

| 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 | W 25" (63.5) | D 40" (101.6) | H 48" (121.9) |

POWER REQUIREMENTS

| BASIC DOMESTIC | KW | ELEMENTS/FRYPOT | | CONTROLS/FRYPOT | FILTER | BASKET LIFTS/FRYPOT |
|---------------------|----|-----------------|----------|-----------------|----------|---------------------|
| | | VOLTAGE | 3 PHASE* | | | |
| RE180 | 17 | 208V | 48 A | 1 A | 5 A | 2 A |
| | | 240V | 41 A | 1 A | 4 A | 2 A |
| | | 480V | 21 A | 120V 1 A | 120V 8 A | 120 V 3 A |
| RE180 | 21 | 208V | 57 A | 1 A | 5 A | 2 A |
| | | 240V | 51 A | 1 A | 4 A | 2 A |
| | | 480V | 26 A | 120V 1 A | 120V 8 A | 120 V 3 A |
| BASIC EXPORT | | | | | | |
| RE180 | 17 | 220V/380V | 24 A | 1 A | 4 A | 2 A |
| | | 230V 400V | 25 A | 1 A | 4 A | 2 A |
| | | 240V/415V | 24 A | 1 A | 4 A | 2 A |
| RE180 | 21 | 220V/380V | 29 A | 1 A | 4 A | 2 A |
| | | 230V 400V | 30 A | 1 A | 4 A | 2 A |
| | | 240V/415V | 29 A | 1 A | 4 A | 2 A |

*3 PH/3 Wire/Plus Ground Wire

HOW TO SPECIFY

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

RE180 High production, open frypot, electric fryer with digital controller, 18" x 18" fry area, stainless steel frypot, front and sides, swing-up, self-standing electric elements, and 17 kw or 21 kw power option.

NOTES

- CORD is provided 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.
- Basket lifts are powered by element voltages except for 480V fryer.
- All 480 volt models are provided with a separate 120 volt cord and plug for filter pump, and/or controller, and/or basket lifts.

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.

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