

Item:	
Quantity:	
Project:	

High Efficiency Deep Fat Fryer

Models: ☐ RHEF-45EM ☐ RHEF-45DM ☐ RHEF-45CM



Gas Type: ☐ Natural	□LP
Elevation (if above 20	00 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 (set of four 2 locking)

Standard Features

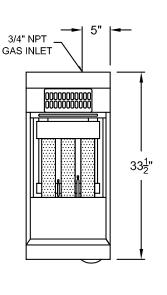
- 45-50 lb capacity stainless steel tank assembly
- All stainless steel cabinet
- Innovative heat exchanger assembly transfers maximum heat to the oil
- 3 tube heat entry with easily removable diffusers reduces thermal stress
- Automatic pilot ignition with 100% safety
- High efficiency in-shot burners rated at 33,000 BTU/hr each
- Extremely low exhaust flue temperatures
- Twin fry baskets with plastic coated handles for ease of handling
- 1¼" full port drain valve
- 6" heavy duty adjustable legs
- EM Electro mechanical thermostat (200°-400° F)
- DM Solid state control with temperature readout
- CM 8 product computer control with individual programming capabilities for temperature and compensating time
- Five year limited (prorated) warranty on S/S tank
- One year limited warranty, parts and labor

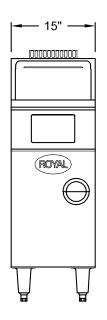


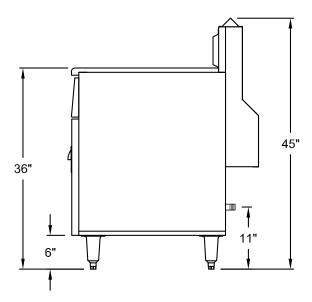




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Model Number	Cooking Area	Number of Burners	Total BTU	Ship Weight
RHEF-45EM RHEF-45DM RHEF-45CM	13½" x 14%"	3	99,000	240 lbs.

Gas Connection:

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

Electrical:

120V, 60 Hz, 1 Ph, 2 Amps
Provided with 6' power cord fitted with standard 3 prong grounded plug

Gas Pressure:

3.5" W.C.	Natural Gas
10" 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.

 $\label{lem:product} \textbf{Due to continuing product development to ensure best possible performance, these specifications are subject to change without prior notification.}$