

High-Efficiency (RE) Electric Fryers

Put Every kw to Work at Maximum Efficiency

Frymaster electric fryers lead the industry in energy efficiency. With ASTM ratings greater than 83%, the RE Series fryers won the Electric FoodService Council's President's Choice Award for outstanding contribution to the advancement of electric foodservice equipment. Precise temperature control protects product quality, permits rapid response to loads and maximizes oil life.

RE14, RE14-2

- 14 kw/hr. full frypot, 7 kw/hr. split frypot
- 14" x 15-1/2" x 3-1/2" (35.6 x 39.4 x 8.9 cm) full frypot frying area; 6-3/4" x 15-1/2" x 3-1/2" (17.1 x 39.4 x 8.9 cm) split frypot frying area
- 50-lb. (25-liter) oil capacity full frypot; 25-lb. (12-liter) oil capacity split frypot
- Cooks 68 lbs. (30 kg) of French fries/hr. full 14 kw frypot

RE14 shown with optional CM3.5 controller and casters



- Deliver award-winning performance.
- Help keep the kitchen cool. With more energy going into the oil, there is less heat going into the ambient air which keeps workers comfortable and reduces demand on HVAC.
- Have industry leading energy efficiency with ASTM ratings greater than 83%. RE fryers exceed ENERGY STAR® guidelines and qualify for energy-savings rebates.
- CM3.5 Controller standard. Digital Timer controller optional.
- Can significantly extend oil life, saving thousands of dollars annually on oil costs with built-in filtration options that make it easy to preserve oil life and ensure great tasting food.
- Support a broad range of frying needs with 14 kw and 17 kw models, controller options that add features all the way to cook compensation and basket lift options.
- Protect and conserve with safe, self-standing, swing-up, flat-bar heating elements that allow a highly efficient and uniform transfer of heat into the oil. A sealed rotation housing protects against oil migration.
- Produce consistent, high quality food time after time. RTD temperature probe and analog controller deliver precise heat response, safeguarding oil life and producing a uniformly cooked product.
- Are easy to clean. Open frypot design and sturdy self-standing elements allow safe access to every inch of the frypot.
- RE Fryers deliver a lifetime of performance.

RE17, RE17-2

- 17 kw/hr. full frypot, 8.5 kw/hr. split frypot
- 14" x 15-1/2" x 3-1/2" (35.6 x 39.4 x 8.9 cm) full frypot frying area; 6-3/4" x 15-1/2" x 3-1/2" (17.1 x 39.4 x 8.9 cm) split frypot frying area
- 50-lb. (25-liter) oil capacity full frypot; 25-lb. (12-liter) oil capacity split frypot
- Cooks 70 lbs. (32 kg) of French fries/hr. full 17 kw frypot

RE17 shown with optional CM3.5 controller and casters

