

Frymaster®

RE80

HIGH EFFICIENCY ELECTRIC FRYERS



Engineered for high-volume frying and heavy sediment loads, Frymaster's RE80 electric fryers deliver exceptional performance with 83% ASTM energy efficiency. With a spacious 18" x 18" fry area and the capacity to produce up to 84 lbs. of French fries per hour, these fryers are ideal for busy kitchens serving bone-in chicken and fresh-breaded items. These versatile fryers are an all-in-one solution for high-demand operations.

Durable, Energy-Efficient Heating Elements: Frymaster's proprietary self-standing, swing-up, flat bar, low-watt density heating elements provide efficient heat transfer and long service life, contributing to the fryer's overall energy efficiency.

Flexible Frying, Consistent Results: Frymaster RE80 fryers support a wide range of frying needs with customizable controllers and basket lift options.

Maximize Efficiency, Minimize Cost: RE80 fryers deliver industry-leading energy efficiency with ASTM ratings over 83%, earning ENERGY STAR® certification and qualifying for energy-savings rebates.

Keep the Kitchen Cool: By directing more energy into the oil and less into the surrounding air, these fryers reduce ambient heat, improve employee comfort, and lessen the load on HVAC systems.

Project _____
Item _____
Quantity _____ CSI Section 11400 _____
Approval _____ Date _____

MODELS

- ☐ RE180
- ☐ FPRE180
- ☐ FPRE280
- ☐ FPRE380
- ☐ FPRE480

OPTIONS / ADD-ONS

- ☐ Basket lifts
- ☐ Spreader cabinet
- ☐ Tandem basket lifts
- ☐ External oil discharge (front or rear)

CONTROLLERS

- ☐ Digital Timer (standard)
- ☐ CM3.5
- ☐ 3000 controller

SPECIFICATIONS

OIL CAPACITY	80-lbs. (40 liters) PER FRYPOT
FRYING AREA	18" x 18" x 5" (45.7 x 45.7 x 12.7 CM) PER FULL
POT TYPE	Open Pot
PLUG	DOMESTIC NEMA 15-60P OPTIONAL
POWER	17 KW PER FRYPOT
	21 KW PER FRYPOT

STANDARD FEATURES

- 17 kW and 21 kW configurations available
- Proprietary, self-standing heating elements
- Deep cold zone
- RTD 1° compensating temperature probe
- Built-in, manual filtration
- 8 GPM pump
- Rear oil flush
- 1-1/4" (3.2 cm) IPS, full-port, ball-type drain valve
- 1" IPS full-port ball-type drain valve
- Drain safety switch
- Melt cycle and boil-out mode
- Stainless steel frypot, door, and cabinet sides

STANDARD ACCESSORIES

- (2) Twin baskets PER FRYPOT
- Basket hanger(s)
- Basket support rack(s)
- Cords (17 kW)



Liter conversions are for liquid shortening @ 70° F

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 **WELBILT**
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DIMENSIONS	MODEL	OIL CAPACITY PER FRYPOT	OVERALL SIZE			DRAIN HEIGHT		
			WIDTH	DEPTH	HEIGHT			
	RE180	80-lbs. (40 liters)	20" (51.8 cm)	36.9" (93.7 cm)	44.5" (113.1 cm)	10.9" (27.7 cm)		
	FPRE180			40.5" (103 cm)				
	FPRE280		40" (102.6 cm)					
	FPRE380		60" (153.4 cm)					
	FPRE480		80" (204.2 cm)					

CRATED	MODEL	WEIGHT	WIDTH	DEPTH	HEIGHT	CU. FT.	CLASS
	RE180	285-lbs. (129 kg)	25" (63.5 cm)	41" (104.1 cm)	55" (139.7 cm)	33	85
	FPRE180	359-lbs. (163 kg)	28" (71.1 cm)	42" (106.7 cm)	50" (127 cm)	34	
	FPRE280	617-lbs. (280 kg)	53" (134.6 cm)	44" (117.8 cm)	53" (134.6 cm)	72	77.5
	FPRE380	816-lbs. (370 kg)	70" (177.8 cm)		55" (139.7 cm)	98	
	FPRE480	1,044-lbs. (757 kg)	86" (218.4 cm)			120	

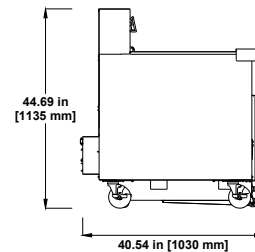
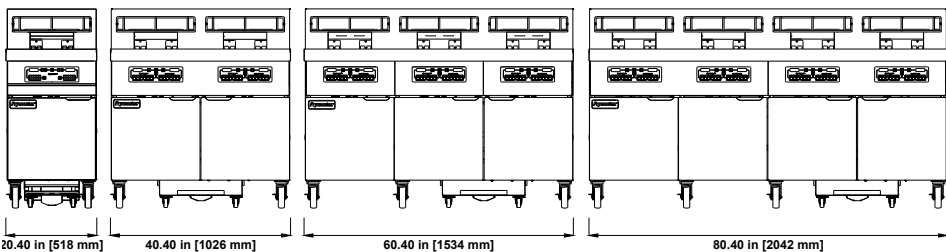
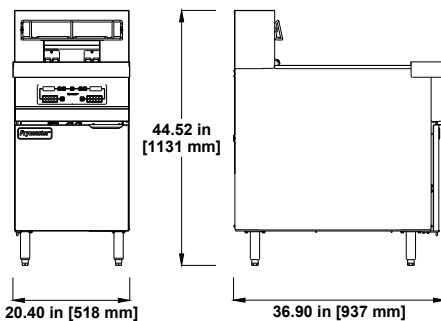
Information is APPROXIMATE and may vary at time of shipment due to options/add-ons

POWER	REGION	kW	ELEMENTS PER FRYPOT		CONTROLS PER FRYPOT	FILTER PER FRYPOT	BASKET LIFTS PER FRYPOT
			VOLTAGE	***3 PHASE			
	DOMESTIC	17	208V 240V 480V	48 A 41 A 21 A	1 A 1 A 120V 1 A	5 A 4 A 120V 8 A	2 A 2 A 120V 3 A
		21		59 A 51 A 26 A			
	EXPORT	17	220/380V 230/400V 240/415V	26 A 25 A 24 A	1 A	4 A	2 A
		21		32 A 31 A 30 A			

*1 PH/2 Wire/Plus Ground Wire; ***3 PH/3 Wire/Plus Ground Wire

Plug is optional on all units shipped with a cord. Canada is an exception; and cord, where available, must have a plug attached.

Cord length and gauge as well as plug type and style available vary depending upon fryer model, voltage, kW, destination, and customer specifications. Consult local codes or contact factory.



CLEARANCE INFORMATION

Front: 36" (91.4 cm) for servicing and proper operation.

Sides & Rear: 6" (15.2 cm) from any combustible material.

VENTILATION REQUIREMENTS

When installing any fryer, NFPA Standard No. 96 must be strictly followed.

NOTES

DO NOT CURB MOUNT

- One cord is provided per 17 kw frypot.
- Plug is optional accessory on units shipping with cord, except 480V 3 phase -- no plug is available.
- Optional plug -- (Domestic: NEMA #15-60P)
- Controller, filter pump, and basket lifts are powered by element voltages except for 480V fryer.
- All 480V models are provided with a separate 120V cord and plug for filter pump, and/or controller, and/or basket lifts.

HOW TO SPECIFY

Electric or gas, gas type (if applicable), pot type, energy output, oil capacity, number of frypots, controller, filtration type, and optional feature(s).

WARRANTY

Frypot

1st year: Parts + Labor

2nd - Lifetime: Parts Only

Controller

1st year: Parts + Labor

All Other Parts

1st year: Parts + Labor