



# E<sup>4</sup> Electric Fryers

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

E<sup>4</sup> Electric Fryers

## Models

- |                                 |                                   |                                 |                                   |                                 |                                   |
|---------------------------------|-----------------------------------|---------------------------------|-----------------------------------|---------------------------------|-----------------------------------|
| <input type="checkbox"/> RE14   | <input type="checkbox"/> RE14TC   | <input type="checkbox"/> RE17   | <input type="checkbox"/> RE17TC   | <input type="checkbox"/> RE22   | <input type="checkbox"/> RE22TC   |
| <input type="checkbox"/> RE14-2 | <input type="checkbox"/> RE14-2TC | <input type="checkbox"/> RE17-2 | <input type="checkbox"/> RE17-2TC | <input type="checkbox"/> RE22-2 | <input type="checkbox"/> RE22-2TC |



RE14

Shown with optional CM3.5 controller and casters

## Standard Features

- 14 kw, 17 kw or 22 kw input
  - Open frypot (full or split) design -- easy to clean
  - Proprietary, self-standing\*, swing-up, flat-bar, low-watt density, long-life heating elements
  - Robust, RTD 1° compensating temperature probe.
  - RE14/RE17/RE22 -- Analog\*\* controller
  - RE14TC/RE17TC/RE22TC -- CM3.5 controller
  - Melt cycle and boil out mode
  - Deep cold zone with 1-1/4" (3.2 cm) IPS, full-port, ball-type drain valve for full frypots; 1" IPS full-port ball-type drain valve for split frypots
  - Stainless steel frypot and door, enamel cabinet
  - 2 twin fry baskets
  - 8-1/2" (22 cm) adjustable legs
- Full Frypot**
- 50-lb. (25 liter\*\*\*) oil capacity
  - 14/17/22 kw
  - Frying area 14" X 15-1/2" (35.6 x 39.4 cm)
- Split Frypot**
- 25-lb. (12 liter\*\*\*) oil capacity
  - 7/8.5/11 kw
  - Frying area 6-3/4" x 15-1/2" (17.1 x 39.4 cm)

\*Lift handle not available on 22 kw split pot assembly.  
 \*\*Not available for CE.  
 \*\*\*Liter conversions are for solid shortening @70°F.

## Options & Accessories

- Split frypots
- Built-in filtration available on single frypot fryers except TC models
- Built-in filtration system available on single frypot fryers including a spreader cabinet and all multiple frypot fryers -- 2 to 6 fryers can be battered to right side of filter
- CM3.5, (standard on TC models), SMART4U® 3000 (not available for TC models), Electronic Timer or Digital (standard for CE) controllers
- Spreader cabinet
- Automatic basket lifts
- External oil discharge -- available on built-in filter batteries of 2 or more frypots or a frypot/spreader -- must specify front or rear connection
- Frypot cover
- Casters

## Specifications

### Specifically designed for high-volume frying and controlled performance

Frymaster's proprietary self-standing, swing-up elements and precise controls ensure industry-leading energy efficiency with ASTM ratings greater than 83%, far exceeding ENERGY STAR® qualification standards and qualify these fryers for energy-saving rebates.

The thermostat, mounted on the elements, ensures precise temperature readings. The thermostat system minimizes temperature overshoot maximizing oil life. It also compensates for variations in cooking loads, consistently producing high-quality 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. A rear flush feature moves sediment to the front drain valve for easy and thorough removal.

The split frypot RE fryers have all of the features of the full pot model but give the operator half-pot frying options.

These models will accommodate additional accessories including CM3.5 controller (standard on TC models) and automatic basket lifts. The

fryer cabinet can include an additional spreader 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.

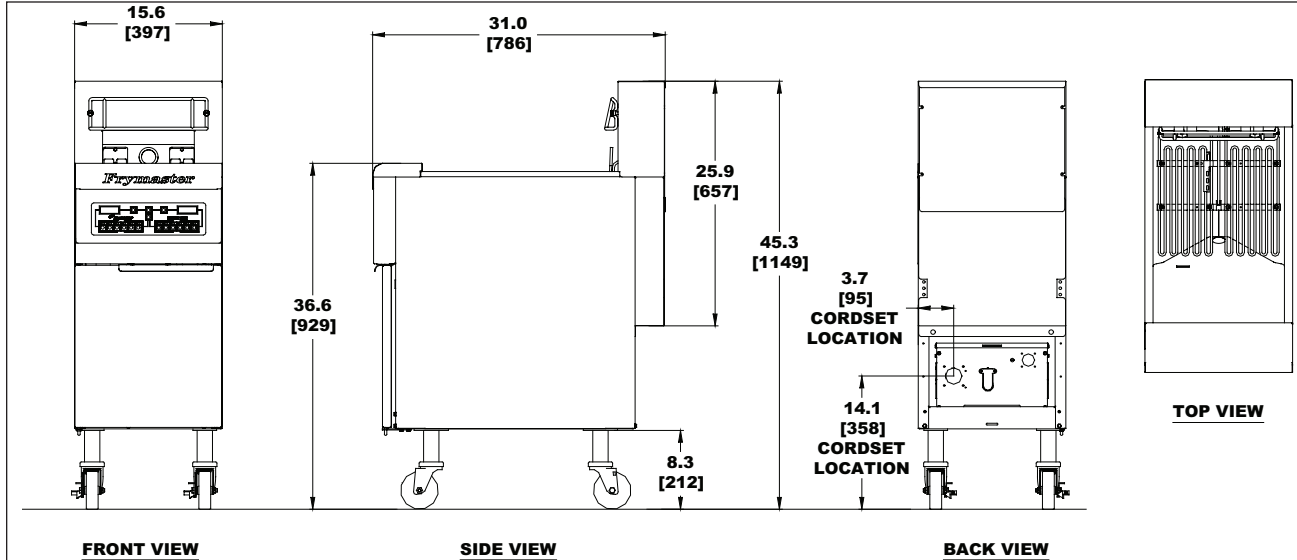
Built-in filtration is available for single frypot fryers (except TC models) and is also available on single frypot fryers including a spreader cabinet and all multiple frypot fryers. Up to six fryers can be battered to the right side of the FootPrint PRO filter.

The TC model electric fryers have advanced electronic switching devices which pulse the amount of energy required to the electric elements in much smaller increments than traditional on/off electrical contactors or gas controls. The result: greater reliability and more precise temperature control. These models also have an insulated frypot which can reduce standby energy consumption by an additional 10%, and they come standard with the CM3.5 controller which ensures pinpoint accuracy of oil temperature and adjusts cooking time for consistent high-quality production.



All E<sup>4</sup> fryers meet ENERGY STAR® guidelines for high efficiency and are part of the Manitowoc EnerLogic program.





### DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			NET WEIGHT	DRAIN HEIGHT	SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
RE14/17/22 RE14/TC/17TC/22TC RE14-2/17-2/22-2 RE14-2TC/17-2TC/22-2TC	50 lb (25 liter) 25 lb. (12 liter)	15-5/8" (39.7 cm)	31" (78.6 cm)	45-3/8" (115.2 cm)	150 lbs. (68 kg)	11-7/8" (29.9 cm)	190 lbs. (86 kg)	85	21.31	W 22" (55.9)	D 36" (91.4)	H 46-1/2" (118.1)

\*without basket lifts

### POWER REQUIREMENTS

BASIC DOMESTIC	kw	ELEMENTS/FRYPOT			CONTROLS/FRYPOT	FILTER	BASKET LIFTS/FRYPOT
		VOLTAGE	3 PHASE*	1 PHASE**			
RE14 RE14TC***	14	208V 240V 480V	39 A 34 A 17 A	67 A 58 A N/A	1 A 1 A 120V 1 A	5 A 4 A 120V 8 A	2 A 2 A 120V 3 A
RE14-2 RE14-2TC***	7	208V 240V 480V	48 A 41 A 17 A	82 A 71 A N/A	1 A 1 A 120V 1 A	5 A 4 A 120 V 8 A	2 A 2 A 120V 3 A
RE17 RE17TC***	17	208V 240V 480V	48 A 41 A 21 A	82 A 71 A N/A	1 A 1 A 120V 1 A	5 A 4 A 120 V 8 A	2 A 2 A 120V 3 A
RE17-2 RE17-2TC***	8.5	208V 240V 480V	48 A 41 A 21 A	82 A 71 A N/A	1 A 1 A 120V 1 A	5 A 4 A 120 V 8 A	2 A 2 A 120V 3 A
RE22 RE22TC***	22	208V 240V 480V	61 A 53 A 27 A	106 A 92 A N/A	1 A 1 A 120V 1 A	5 A 4 A 120 V 8 A	2 A 2 A 120V 3 A
RE22-2 RE22-2TC***	11	208V 240V 480V	61 A 53 A 27 A	106 A 92 A N/A	1 A 1 A 120V 1 A	5 A 4 A 120 V 8 A	2 A 2 A 120V 3 A
<b>BASIC EXPORT</b>							
RE14 RE14TC	14	220V/380V 230V/400V 240V/415V 250/430V****	22 A 21 A 20 A 20 A	N/A	1 A 1 A 1 A 1 A	4 A 4 A 4 A 4 A	2 A 2 A 2 A 2 A
RE14-2 RE14-2TC	7	220V/380V 230V/400V 240V/415V 250/430V****	26 A 25 A 24 A 25 A	N/A	1 A 1 A 1 A 1 A	4 A 4 A 4 A 4 A	2 A 2 A 2 A 2 A
RE17 RE17TC	17	220V/380V 230V/400V 240V/415V 250/430V****	26 A 25 A 24 A 25 A	N/A	1 A 1 A 1 A 1 A	4 A 4 A 4 A 4 A	2 A 2 A 2 A 2 A
RE17-2 RE17-2TC	8.5	220V/380V 230V/400V 240V/415V 250/430V****	26 A 25 A 24 A 25 A	N/A	1 A 1 A 1 A 1 A	4 A 4 A 4 A 4 A	2 A 2 A 2 A 2 A
RE22 RE22TC	22	220V/380V 230V/400V 240V/415V 250/430V****	34 A 32 A 31 A 32 A	N/A	1 A 1 A 1 A 1 A	4 A 4 A 4 A 4 A	2 A 2 A 2 A 2 A
RE22-2 RE22-2TC	11	220V/380V 230V/400V 240V/415V 250/430V****	34 A 32 A 31 A 32 A	N/A	1 A 1 A 1 A 1 A	4 A 4 A 4 A 4 A	2 A 2 A 2 A 2 A

\*3 PH/3 Wire/Plus Ground Wire.  
\*\*1 PH/2 Wire/Plus Ground Wire.  
\*\*\*TC models not available in 480V.  
\*\*\*\*Australia filter models only -- when operating at 250V, elements will be rated at approximately 15.2/18.5/23.9 kw.

### NOTES

- TC models not available in 480V.
- One cord is required per full or dual split frypot.
- Cord is provided on 3 phase units 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.
- Single phase units must be field wired. No cord or plug provided. Check electrical codes for proper supply line sizing. Single phase fryers with single FootPrint filter available in 240V and 208V only.
- Basket lifts are powered by element voltages except for 480V fryers.
- All 480 volt models are provided with separate 120 volt cord and plug for filter pump, and/or controller, and/or basket lifts.

### CLEARANCE INFORMATION

A minimum of 24" (61 cm) should be provided at the front of the unit for servicing and proper operation, 6" (15.2 cm) between the sides and rear of the fryer to any combustible material.

### HOW TO SPECIFY

The following description will assist with ordering the features desired:

- RE14 14 kw full frypot, analog controller
- RE14TC 14 kw full frypot, triac controls, CM3.5 controller
- RE14-2 14 kw split frypot, analog controller
- RE14-2TC 14 kw split frypot, triac controls, CM3.5 controller
- RE17 17 kw full frypot, analog controller
- RE17TC 17 kw full frypot, triac controls, CM3.5 controller
- RE17-2 17 kw split frypot, analog controller
- RE17-2TC 17 kw split frypot, triac controls, CM3.5 controller
- RE22 22 kw full frypot, analog controller
- RE22TC 22 kw full frypot, triac controls, CM3.5 controller
- RE22-2 22 kw split frypot, analog controller
- RE22-2TC 22 kw split frypot, triac controls, CM3.5 controller
- SD Stainless steel frypot, door, enamel cabinet
- SC Stainless steel frypot, door and cabinet

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Revised 10/15/13  
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