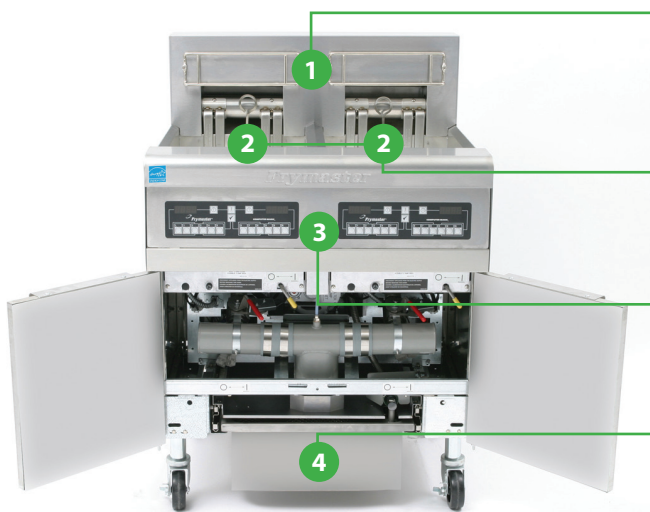




RE High-Efficiency Electric Fryers

Put Every kw to Work at Maximum Efficiency



- 1. Deliver award winning performance.** The RE fryers have been recognized by the Electric Foodservice Council with a President Choice Award for outstanding contribution to the advancement of electric foodservice equipment.
- 2. 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.
- 3. Have industry leading energy efficiency** with ASTM ratings greater than 83%. RE fryers are ENERGY STAR® rated and qualify for energy saving rebates.
- 4. 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.
- 5. Support a broad range of frying needs** with 14kw, 17kw, and 22kw models, controller options that add features all the way to cook compensation, and basket lift options.



- 6. 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.
- 7. 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.
- 8. 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.

*Not available for CE.

For more information, contact Customer Service at 1-800-221-4583 or visit www.frymaster.com.



All E⁴ fryers meet ENERGY STAR guidelines for high efficiency and are part of the Manitowoc EnerLogic program.