



# High-Production RE (HPRE) Electric Fryers

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

## Models

- |                                |                                |                                |
|--------------------------------|--------------------------------|--------------------------------|
| <input type="checkbox"/> RE180 | <input type="checkbox"/> RE380 | <input type="checkbox"/> RE580 |
| <input type="checkbox"/> RE280 | <input type="checkbox"/> RE480 | <input type="checkbox"/> RE680 |



RE180

Shown with optional computer and casters

## Standard Features

- Open frypot design -- easy to clean
- 80-lb. (40 liter\*) oil capacity
- Centerline 1° action temperature sensor mounted on the elements permits instant response to load and ensures pinpoint accuracy of oil temperature
- Durable, self-standing, swing-up ribbon-type elements allow for efficient and uniform transfer of heat and easy cleanup
- Low-watt density elements contribute to increased reliability and extended life
- Digital controller
- Deep cold zone with 1-1/4" (3.2 cm) IPS ball-type drain valve for single fryers and 1-1/2" (3.81 cm) full-port drain valve on fryer batteries
- Sloped bottom for fast, thorough draining

- Stainless steel frypot, front and sides
- Two fry baskets (6" H x 8-3/4" W x 16-3/4" L)
- 6" (15.2 cm) legs

## Options & Accessories

- kw 17 or 21
- Computers
- Casters
- Built-in filtration
- Basket lifts
- Holding station
- Matching Cabinet
- Rear oil disposal

## Specifications

### Designed to meet high-production, high-sediment frying needs

Frymaster's electric fryers are enhanced for industry-leading efficiency, convenience and serviceability. The HPRE fryers are no exception with an ASTM energy efficiency of 83% qualifying these fryers for energy-saving rebates. The versatile, high-production HPRE electric fryers have an 80-lb. (40 L) oil capacity, a maximal cooking depth of 4-3/8" (11.1 cm) and the ability to produce 84 lbs. of French fries/hour. The spacious 18" x 18" (45.7 x 45.7 cm) frying area makes these units suitable for frying high-production capacity menu items such as bone-in chicken and other fresh-breaded products. The HPRE fryers come in 17 and 21 kw models.

The digital controller is easy to operate. It features constant temperature displays, melt cycle, lighted digital display and Fahrenheit/Celsius values. The temperature sensor is mounted on the elements. The heat response system (controller and thermostat) provide a rapid response to loads and pinpoint accuracy of oil temperature, extending oil life and producing consistent high-quality, great-tasting 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.

These models will accommodate additional accessories, including computer controls and automatic basket lifts. The fryer can be configured to add an additional 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 (FP configuration) and multiple frypot fryers (FP configuration). Built-in filtration is also available for fryers that include a spreader cabinet (FM configuration). An up-to-six fryer battery can be positioned to the right side of the filter. A rear flush feature on built-in filtration models moves sediment to the front drain valve for easy and thorough removal.

The fryers carry a one-year warranty on parts and labor, and a lifetime limited warranty on the stainless steel frypot.

\*Liter conversions are for solid shortening @70°F.



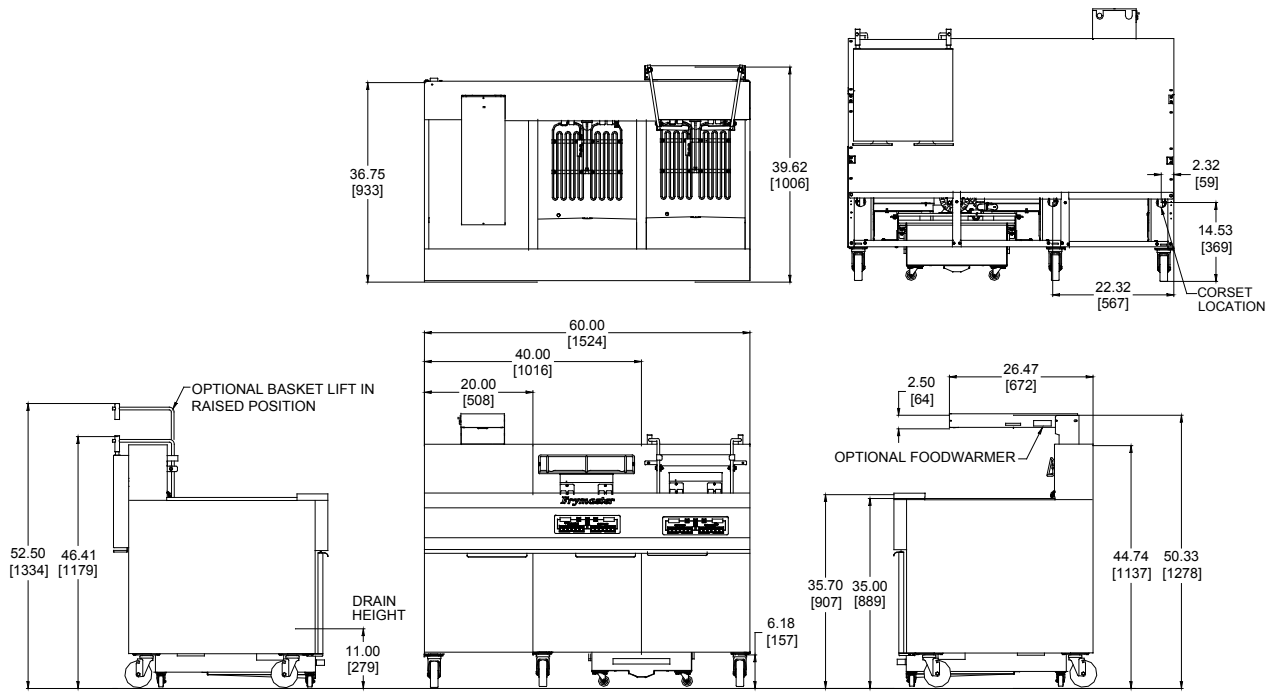
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### DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			NET WEIGHT	SHIPPING INFORMATION					
		HEIGHT	WIDTH	LENGTH		WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
RE180	80 lbs. (40 liters)	44-3/4" (113.7 cm)	20" (50.8 cm)	39-5/8"* (100.7 cm)	250 lbs. (114 kg)	285 lbs. (129 kg)	85	28	<b>H</b> 48" (121.9 cm)	<b>W</b> 25" (63.5 cm)	<b>L</b> 40" (101.6 cm)

\*With basket lifts.

### POWER REQUIREMENTS

INPUT KW	NOMINAL AMPS PER LINE						Min. Wire Size (awg. mm <sup>2</sup> ) 17 kw	Min. Wire Size (awg. mm <sup>2</sup> ) 20.5 kw
	DOMESTIC			EXPORT/CE				
	208V 3 phase 3 wire*	240V 3 phase 3 wire*	480V 3 phase 3 wire*	220/380V 3 phase 4 wire*	230/400V 3 phase 4 wire*	240/415V 3 phase 4 wire*	208V - 6 (16) 240V - 6 (16) 480V - 8 (10)	208V - 4 (25) 240V - 4 (25) 480V - 6 (16)
17 <sup>1</sup>	48	41	21	26	23 <sup>1</sup>	24	220/380V-6 (16) 230/400V-6 (16) 240/415V-6 (16)	220/380V-6 (16) 230/400V-6 (16) 240/415V-6 (16)
21 <sup>2</sup>	57	50	25	N/A	27 <sup>2</sup>	29		

<sup>1</sup>For 230/400V -- element runs at 16 kw.  
<sup>2</sup>For 230/400V -- element runs at 19 kw.

### HOW TO SPECIFY

The following description will assist with ordering the features desired for this equipment.

RE180 Free-standing electric fryer with digital controller, stainless steel front and sides, swing-up, self-standing electric elements, and 17 kw or 21 kw power options.

### NOTES

Export units built with under-fryer filters require 60/50 Hz pump motor and total amperage draw will increase by 3.7 amps.

### CLEARANCE INFORMATION

A minimum of 24" (61.0 cm) should be provided at the front of the unit for servicing and proper operation, and 6" (15.2 cm) between the sides and rear of the fryer to any combustible material.

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