Frymaster®

RE17TC

HIGH EFFICIENCY ELECTRIC FRYERS



FPRE217TC

Project _____

Item _____

Quantity _____ CSI Section 11400 _____

Approval _____ Date _____

MODELS

- ☐ RE17TC
- ☐ FPRE217TC
- ☐ FPRE317TC
- ☐ FPRE417TC

CONTROLLERS

- ☐ CM3.5 (standard)

OPTIONS / ADD-ONS

- ☐ Split pots
- ☐ Basket lifts
- ☐ Spreader cabinet
- ☐ External oil discharge (front or rear)

Engineered for high-volume frying, Frymaster RETC fryers deliver exceptional energy efficiency with proprietary self-standing, swing-up elements and precise controls that exceed ENERGY STAR® standards. TC models feature advanced electronic switching for more reliable, precise temperature control and an insulated frypot that reduces standby energy use by up to 10%. These fryers ensure consistent, high-quality production and support a range of accessories for added versatility.

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.

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.

Maximize Efficiency, Minimize Cost: RE fryers deliver industry-leading energy efficiency with ASTM ratings over 83%, earning ENERGY STAR® certification and qualifying for energy-saving rebates. Built-in, manual filtration extends oil life—saving thousands annually—while the award-winning design ensures consistent, high-quality performance.

Flexible Frying, Consistent Results: Frymaster RE fryers support a wide range of frying needs with customizable options. The RTD temperature probe ensures precise heat response for consistent, high-quality results while extending oil life.

SPECIFICATIONS	
OIL CAPACITY	50-lbs. (25 liters) PER FULL
	25-lbs. (12 liters) PER SPLIT
FRYING AREA	14" × 15.5" × 3.7" (35.6 x 39.4 x 9.5 CM) PER FULL
	6.7" × 15.5" × 3.7" (17.1 x 39.4 x 9.5 CM) PER SPLIT
POT TYPE	Open Pot (full or split)
PLUG	DOMESTIC NEMA 15-60P OPTIONAL
POWER	17 KW PER FULL
	8.5 KW PER SPLIT
STANDARD FEATURES	▪ Proprietary, self-standing heating elements ▪ Deep cold zone ▪ RTD 1° compensating temperature probe ▪ Built-in, manual filtration ▪ Rear oil flush ▪ 1-1/4" (3.2 cm) IPS, full-port, ball-type drain valve (full frypots) ▪ 1" IPS full-port ball-type drain valve (split frypots) ▪ 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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RE17TC

DIMENSIONS	MODEL	OIL CAPACITY PER FRYPOT	OVERALL SIZE			DRAIN HEIGHT
			WIDTH	DEPTH	HEIGHT	
	RE14TC	50-lbs. (25 liters) PER FULL	15.8" (40.2 cm)	31.1" (78.9 cm)	45.4" (115.2 cm)	11.88" (29.9 cm)
	FPRE214TC		31.5" (79.9 cm)	32.2" (81.7 cm)		
	FPRE314TC	25-lbs. (12 liters) PER SPLIT	47.1" (119.6 cm)			
	FPRE414TC		62.7" (159.2 cm)			

CRATED	MODEL	WEIGHT	WIDTH	DEPTH	HEIGHT	CU. FT.	CLASS
	RE14TC	214-lbs. (97 kg)	22" (55.9 cm)	36" (91.4 cm)	54"(137.2 cm)	25	85
	FPRE214TC	552-lbs. (250 kg)	38" (96.5 cm)	44" (111.7 cm)	53" (134.6 cm)	51	77.5
	FPRE314TC	705-lbs. (320 kg)	53" (134.6 cm)			72	
	FPRE414TC	895-lbs. (406 kg)	70" (177.8 cm)		55" (139.7cm)	98	

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

POWER	REGION	kW	POWER			CONTROLS PER FRYPOT	FILTER PER SYSTEM	BASKET LIFTS PER FRYPOT
			VOLTAGE	*SINGLE PHASE	***3 PHASE			
	DOMESTIC	17	208V 240V	82 A 71 A	48 A 41 A	1 A 1 A	5 A 4 A	2 A
	EXPORT	17	220/380V 230/400V 240/415V	—	26 A 25 A 24 A	1 A	4 A	2 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**
- Cord is provided on 3 phase units.
- Plug is optional accessory on units shipping with cord, except 480V 3 phase -- no plug is available. Canada is an exception and cords, where available, must have a plug attached.
- Optional plug -- (Domestic NEMA #15-60P).
- Controller, filter pump and basket lifts are powered by element voltages

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).

DOMESTIC WARRANTY

Frypot

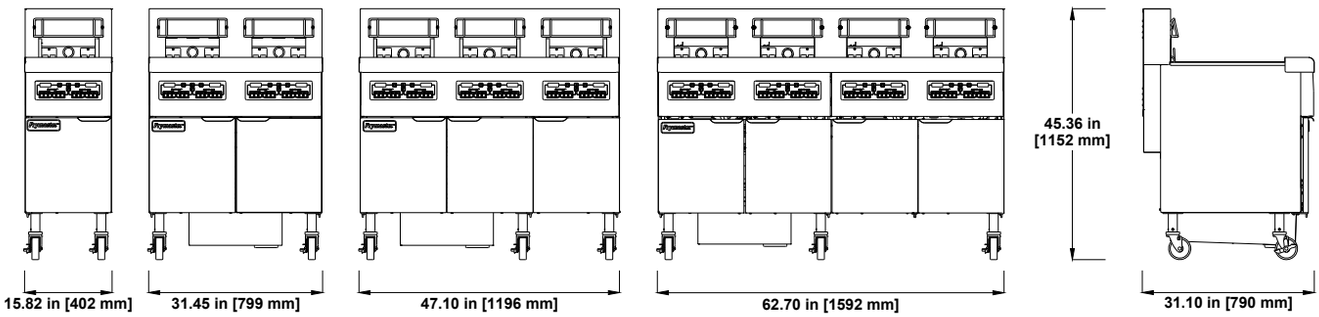
1st year: Parts + Labor
2nd - Lifetime: Parts Only

Controller

1st year: Parts + Labor

All Other Parts

1st year: Parts + Labor



Frymaster reserves the right to make changes to the design or specifications without prior notice.

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