FRYMASTER

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

RE Electric Fryer Batteries with Filtration

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Models

- ☐ FPRE114
- ☐ FPRE214 & FPRE214TC
- ☐ FPRE314 & FPRE314TC
- ☐ FPRE414 & FPRE414TC
- ☐ FPRE514 & FPRE514TC
- ☐ FPRE614 & FPRE614TC
- ☐ FPRE117
- ☐ FPRE217 & FPRE217TC
- ☐ FPRE317 & FPRE317TC
- ☐ FPRE417 & FPRE417TC
- ☐ FPRE517 & FPRE517TC
- ☐ FPRE617 & FPRE617TC
- ☐ FPRE122
- ☐ FPRE222 & FPRE222TC
- ☐ FPRE322 & FPRE322TC
- ☐ FPRE422 & FPRE422TC
- ☐ FPRE522 & FPRE522TC
- ☐ FPRE622 & FPRE622TC



FPRE217C

Fryer 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
- CM3.5 controller
- Stainless steel frypot, door and cabinet
- 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
- 2 twin fry baskets
- Casters
- Drain safety switch
- Rear oil flush

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

Filter Standard Features

- Space-saving filter which fits inside fryer cabinet housing two full or qualifying split frypots in two left most cabinets of the battery
- Large capacity filter pan removes easily for cleaning
- Filter pan designed on rails to clear floormats for easy cleaning
- Sloped drain pan leaves minimal residue oil behind after filtering
- Large 3-inch round drain allows oil to drain freely
- Filter cycle is complete from start to finish in less than 5 minutes, while other frypots in the system are in use
- Filters up to 6 fryers in one battery
- 1-1/4" (3.2 cm) drain valve standard on full frypots. 1" (2.5 cm) drain valve standard on split frypots
- 1/3 H.P. filter motor
- 4 GPM pump
- Stainless crumb catcher
- Filter starter kit
- 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.

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.

These models will accommodate additional accessories including SMART4U® controller (not available 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 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.

RE fryers meet ENERGY STAR® guidelines for high efficiency, and all RE fryers are part of the Welbilt EnerLogic® program.

8700 Line Avenue
Shreveport, LA 71106-6800
USA

Tel: 318-865-1711
Tel: 1-800-221-4583
Fax: 318-868-5987
E-mail: info@frymaster.com

www.frymaster.com

Bulletin No. 818-0434
Revised 10/5/17

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Options & Accessories

- ☐ Split frypots
- ☐ External oil discharge -- available on built-in filter batteries of 2 or more frypots or a frypot/spreader -- must specify front or rear connection
- ☐ Automatic basket lifts (units with basket lifts require CM3.5 or 3000 controller)
- ☐ RE Controllers: Digital or SMART4U® 3000. RETC -- no controller options
- ☐ Spreader cabinet -- must fit within a 6-cabinet fryer battery
- ☐ Frypot cover(s)
- ☐ Full basket
- ☐ Triplet basket
- ☐ Crisper tray
- ☐ Sediment tray
- ☐ Splash shield

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						
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						
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						
BASIC EXPORT & CE							
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						
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						
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						

***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 provided per full and dual split frypot on 3 phase 14 kW and 17 kW models.
- Cord is provided on 3 phase units with exception of items in red (see chart above).
- 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).
- All 22 kw and 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 filter available in 240V and 208V only.
- Controller, filter pump and 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.

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E-mail: info@frymaster.com

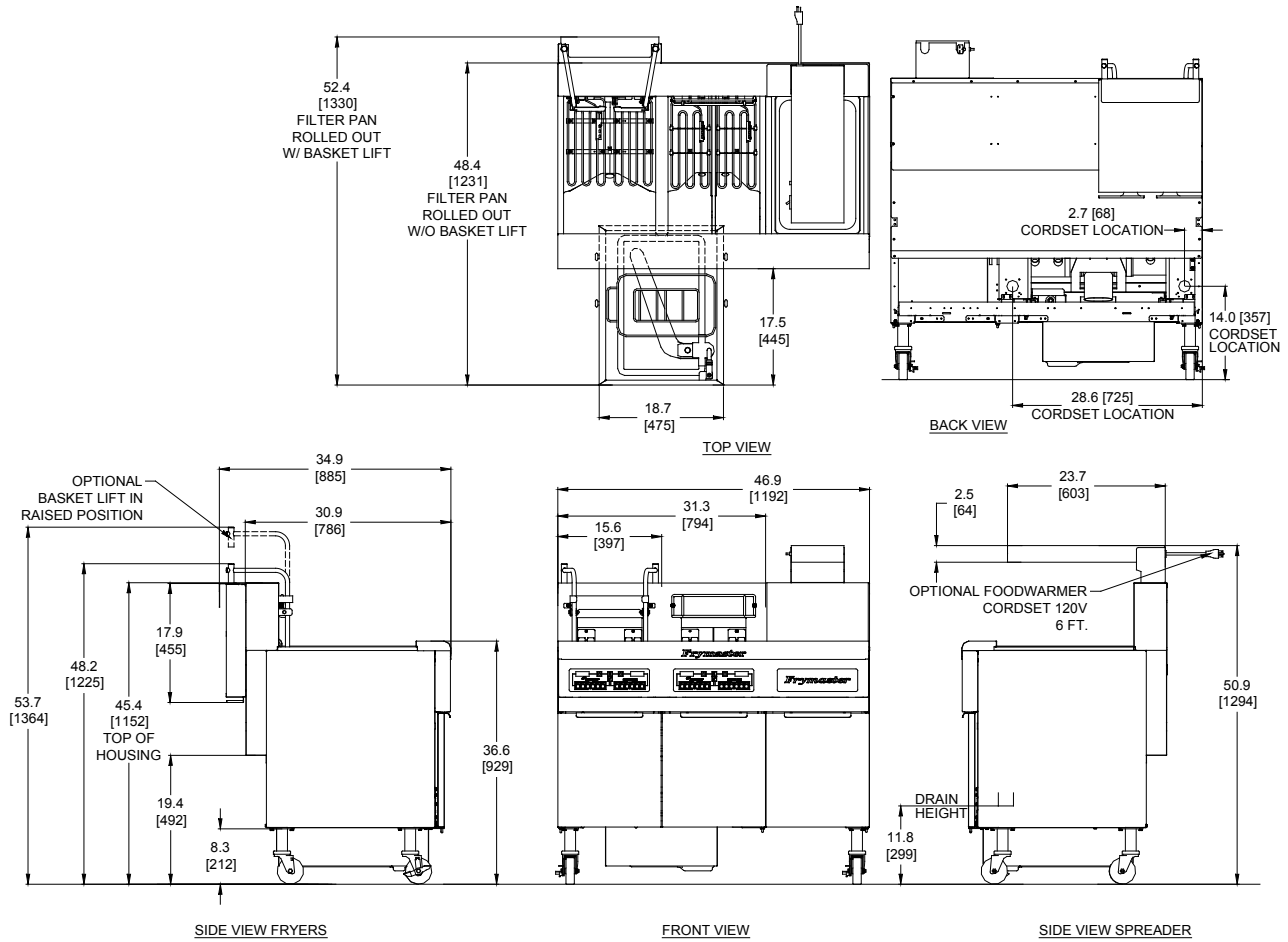
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DIMENSIONS (FP FILTER ONLY IS 18-3/4" W X 24" D X 8-7/8" H)

MODEL NO	OIL CAPACITY	OVERALL SIZE (cm) FULL OR SPLIT FRYPOTS			DRAIN HEIGHT (cm)	*APPROXIMATE SHIPPING INFORMATION (cm)					
		WIDTH	DEPTH	HEIGHT		WEIGHT	CLASS	CUBE	DIMENSIONS (cm)		
									W	D	H
FPRE114, 117, 122	50 lbs. (25 L) per full frypot 25 lbs. (12 L) per split frypot	15-5/8" (39.7)	**31" (78.6)	**45-3/8" (115.2)	14" (35.6)	277 lbs. (126 kg)	85	25	22 (55.8)	36" (91.4)	54" (137.2)
FPRE214, 217, 222		31-3/8" (794)				459 lbs. (208 kg)		51	38" (96.5)	44" (111.7)	53" (134.6)
FPRE214TC, 217TC, 222TC						552 lbs. (250 kg)	77.5				
FPRE 314, 317, 322		47" (119.4)				612 lbs. (278 kg)		72	53" (134.6)	44" (111.7	53" (134.6)
FPRE 314TC, 317TC, 322TC						705 lbs. (320 kg)					
FPRE 414, 417, 422		62-5/8" (159)				811 lbs. (368 kg)		98	70" (177.8)	44" (111.7	55" (139.7)
FPRE 414TC, 417TC, 422TC						895 lbs. (406 kg)					
FPRE 514, 517, 522		78-1/8" (198.4)				975 lbs. (442 kg)		120	86" (218.4	44" (111.7	55" (139.7)
FPRE 514TC, 517TC, 522TC						1,068 lbs. (484 kg)					
***FPRE 614, 617, 622		93-3/4" (238)				2 @ 612 lbs. (278 kg)		2 @ 72	2 @ 53" (134.6)	2 @ 44 (111.7)	2 @ 53" (134.6)
***FPRE 614TC, 617TC, 622TC						2@ 662-1/2 lbs. (301 kg)					

*Information is APPROXIMATE and may vary at time of shipment due to options/add-ons per customer request.
**without basket lifts
***Six fryers/cabinets ship in two cartons.

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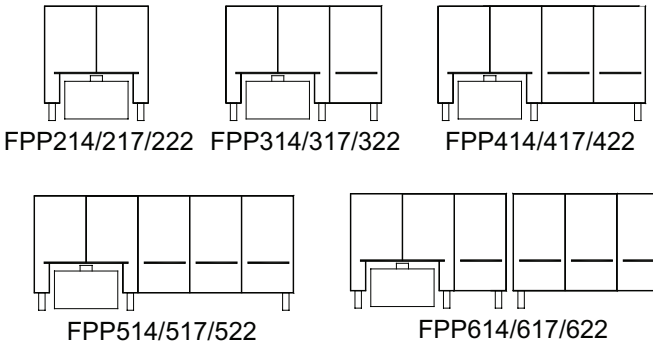
Bulletin No. 818-0434
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BUILT-IN FILTRATION COMBINATIONS



HOW TO SPECIFY EXAMPLE

The following description will assist with ordering the features desired:

FPPRE317 Three high efficiency, open full frypot electric fryers, 50 lb. (25 L) each frypot, 17 kw each frypot, CM3.5 controllers, electronic ignition, melt cycle, boil-out temperature control, built-in filtration, casters.

FPPRE317-2 Three high efficiency, open split frypot electric fryers, 25 lb. (12 L) each split frypot, 8.5 kw each split frypot, CM3.5 controllers, electronic ignition, melt cycle, boil-out temperature control, built-in filtration, casters.

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