



**EQUIPMENT FOR THE
FOODSERVICE INDUSTRIES**

Project Name: _____
Product Number: _____
Quantity: _____

FRYERS

GENERAL

Structure

Durable stainless steel structure. Corrosion-resistant and easy to clean. Simple and reasonable structure, easy to manipulate and maintain.

All 304 stainless steel welded fryer tanks.

Heavy duty burners, with a stable flame, standbypilots.

Safety valve with an automatic voltage stabilizing function.

Imported high quality thermostat, temperature control between 93C - 205C / 200F - 400F

Self-reset high temperature limiting device

Combination valve with built in pressure regulations.

Two nickel plated baskets/ includes wire mesh crumb screen.

Flue mounted basket hanger included.

3/4 " gas inlet located at rear of unit.

Oil cooling zone seated in the bottom of the tank to avoid the influence of food residue.

1 1/4 " drain valve for easy discharge.

One year parts + labour.

5 year prorated tank warranty.

Available in natural gas + propane.



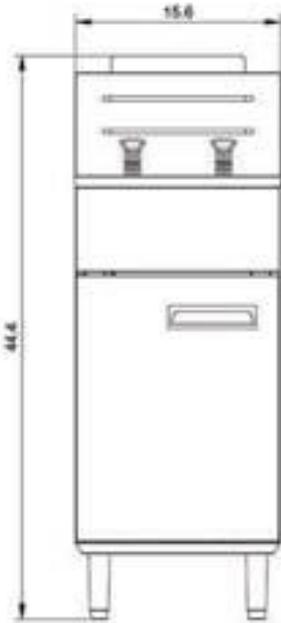
RF-40-N



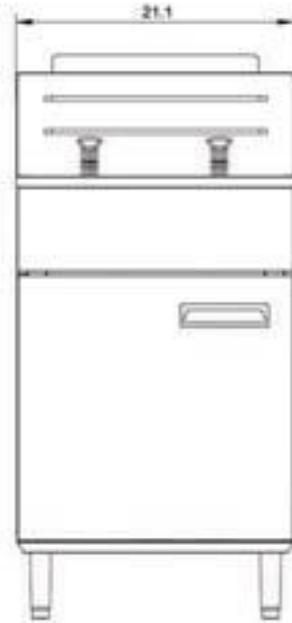
RF-50-N



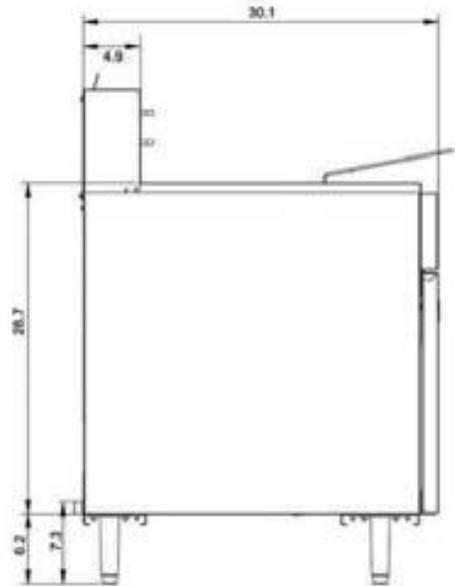
RF-75-N



RF-40-N



RF-50-N



| Model | Burners and Control Method | Gas Type | Intake-tube pressure (in W.C.) | Per BTU B.T.U./h | Total B.T.U./h | Nozzle No. | ATRC Net Weight (LBS) radiant |
|-------|---|----------|--------------------------------|------------------|----------------|------------|-------------------------------|
| RF-40 | 3 Burners Independent Manual manual control | NG | 4 | 34,000 | 102,000 | #36 | 134.5 |
| | | LP | 10 | 30,000 | 90,000 | #52 | |
| RF-50 | 4 Burners Independent Manual manual control | NG | 4 | 34,000 | 136,000 | #36 | 145.5 |
| | | LP | 10 | 30,000 | 120,000 | #52 | |
| RF-75 | 5 Burners Independent Manual manual control | NG | 4 | 34,000 | 170,000 | #36 | 165.3 |
| | | LP | 10 | 30,000 | 150,000 | #52 | |

WARRANTY INFORMATION
One year parts and labour.



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