Royal High Efficient Deep Fat Fryer: RHEF-75-CM



Brand: ROYAL
Product Code: RHEF-75-CM
Availability: In Stock
Weight: 380.00lb
Dimensions: 37.00in x 19.00in x 45.00in
Call for Price: 713-690-1231

Short Description
High Efficiency Deep Fat Fryer: Oil Capacity 75-80 Lb, Cooking Area 17-1/2? X 18"

132,000 BTU

Description

- RHEF-75-**CM** - 8 product computer control with individual programming capabilities for temperature and compensating time.
- 19" wide,
- (4) 33000 BTU Burners,
- (75-80 lbs) Capacity, Freestanding
- (1) Fry Pot, (2) Basket, Heavy Duty Commercial Kitchen,
- Natural Gas Open-pot Fryer Deep Fryer.

Standard Features

- All stainless steel cabinet
- High quality heavy gauge stainless steel tank

- Innovative heat exchanger assembly transfers maximum heat to the oil
- High efficiency in-shot burners rated at 33,000 BTU/hr each
- Automatic pilot ignition with 100% safety
- Extremely low exhaust flue temperatures
- 1-1/4? full port drain valve

Specifications

Download Specifications

Warranty

Royal Range of California, Inc. (hereafter referred to as Royal) warranty applies to all equipment that has been unaltered, properly installed and maintained in accordance with national and local codes and in accordance with the Royal installation manuals.

Royal products are warranted to the original purchaser to be free from defects in material and workmanship under normal use and service for a period of two (2) years** from the date of original installation or 30 months from date of manufacture.

Parts wear is not considered a defect. Cast iron parts are warranted for 90 days.

This warranty does not apply to equipment damaged, altered or abused, accidentally or intentionally modified by unqualified service personnel or with missing or altered serial nameplates.

Fryers: Two (2) year parts and labor including all fryer filter systems except for the model RFT-50** single fryer which is one (1) year parts and labor. Limited warranty on the stainless-steel fry tank: five (5) years, prorated. The RHEF series fryers stainless steel fry tank: Ten (10) years, prorated

Royal agrees to repair or replace defective parts (with normal ground shipping) due to flaws in material or workmanship during the warranty period. Labor to repair or replace defective parts shall be warranted when performed by an authorized Royal service agency.

Travel over 50 miles, holiday or overtime labor charges are not covered.

Proper installation, initial check out, air shutter adjustments, or normal maintenance such

as lubrication, adjustment or calibration of controls is the responsibility of the dealer, owner-user or installing contractor and is not covered by this warranty.

PRICES: All prices are subject to change without notice. Prices do not include sales or any other local state tax.

SHIPMENTS: Shipments must be inspected promptly upon receipt. No claims for damaged merchandise or missing parts or other errors will be recognized unless written notice thereof is given to Royal within 30 days after the shipping date.

NOTE: Royal Range reserves the right without prior notice to make changes and revisions in product specifications, design and materials, which in the opinion of the company will provide greater efficiency, performance, and durability.

RETURNED GOODS: Returned goods are subject to a 20% re-stocking charge and the cost of reconditioning. Prior authorization by Royal must be granted and returned goods must be shipped freight pre-paid.

Custom units including fryer filter systems built to buyers' specifications may not be returned or cancelled.

Shipping / Pick up
Delivery:

Within Greater Houston Area $75 Delivery (Curbing Delivery)

All other Location within Continenal USA, Shipping Via Freight: Call us 713 690 1231 for a quote.

Warning CA Residents
WARNING: This product can expose you to chemicals including Nickel and Lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

Product Gallery


ROYAL