



Gas Fryer

STANDARD FEATURES :

- All stainless steel front and sides.
- 25 lb., 25-25lb. (split pot), 50lb., 60lb., 75lb., fry compound capacity, floor units (RFT).
- No flue assembly required.
- Large frying area.
- 304 S/S vessel.
- Cast iron burners each rated @ 38,000 BTU/hr.on RFT Series, 18,000 BTU/hr. Burner on the RCF
- Millivolt control system with 100% safety shut-off.
- Thermostatic control with 200 ° - 400 °F range.
- Twin fry baskets with plastic coated handles for ease of handling.
- 6" adjustable legs on the RFT series ; 4" heavy duty adjustable legs on the RCF counter top model.
- Tube fired design (RFT Models) has faster recovery for high volume cooking



MODEL : RFT-50



GENERAL SUPPLY FOOD CENTER CO., LTD.
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