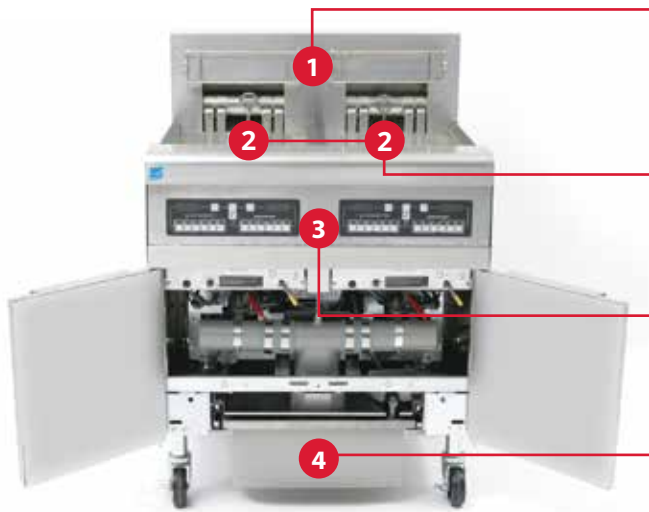


RE High-Efficiency Electric Fryers

Put every kw to Work at Maximum Efficiency



1. Deliver award winning performance. The RE fryers have been recognized by the Electric Foodservice Council with a President's Choice Award for outstanding contribution to the advancement of electric foodservice equipment.

2. Help keep the kitchen cool. With more energy going into the oil, there is less heat going into the ambient air which keeps workers comfortable and reduces demand on HVAC.

3. Have industry leading energy efficiency with ASTM ratings greater than 83%. RE fryers are ENERGY STAR® rated and qualify for energy savings rebates.

4. Can significantly extend oil life, saving thousands of dollars annually on oil costs with built-in filtration options that make it easy to preserve oil life and ensure great tasting food.

5. Support a broad range of frying needs with 14kw and 17kw models, controller options that add features all the way to cook compensation, and basket lift options.

6. Protect and conserve with safe, self-standing, swing-up, flat-bar heating elements that allow a highly efficient and uniform transfer of heat into the oil. A sealed rotation housing protects against oil migration.

7. Produce consistent, high quality food time after time. RTD temperature probe delivers precise heat response, safeguarding oil life and producing a uniformly-cooked product.

8. Are easy to clean. Open frypot design and sturdy self-standing elements allow safe access to every inch of the frypot.

RE Fryers deliver a lifetime of performance.



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