

Quality at an affordable price

RANKIN-DELUX®

COMMERCIAL COOKING EQUIPMENT

RDFT / RDCF

Tube Fryers

Standard Features:

- ◆ All stainless steel front and sides.
- ◆ 25 lb., 25-25 lb. (split pot), 50 lb., 60 lb., 75 lb., oil, floor units (RDFT).
25 lb. oil capacity in counter unit (RDCF-25).
- ◆ Large frying area.
- ◆ 304 grade stainless steel vessel.
- ◆ Cast iron burners each rated @ 38,000 BTU/hr on RDFT series, 18,000 BTU/hr steel burner on the RDCF.
- ◆ Millivolt control system with 100% safety shut-off.
- ◆ Thermostatic control with 200° - 400°F range.
- ◆ Fry baskets with plastic coated handles for ease of handling.
- ◆ 6" adjustable legs on the RDFT series; 4" heavy duty adjustable legs on the RDCF counter top model.

Options:

- ◆ Casters, set of 4 (2 locking, 2 swivel)
- ◆ Extra standard sized baskets
- ◆ Full sized basket
- ◆ Quick disconnect (3/4" gas hose with restraining device)
- ◆ S/S joiner strips (connect two adjacent units)
- ◆ S/S cover
- ◆ S/S splash guard, easily removable.
- ◆ Drain station, matches fryer with cabinet storage below.

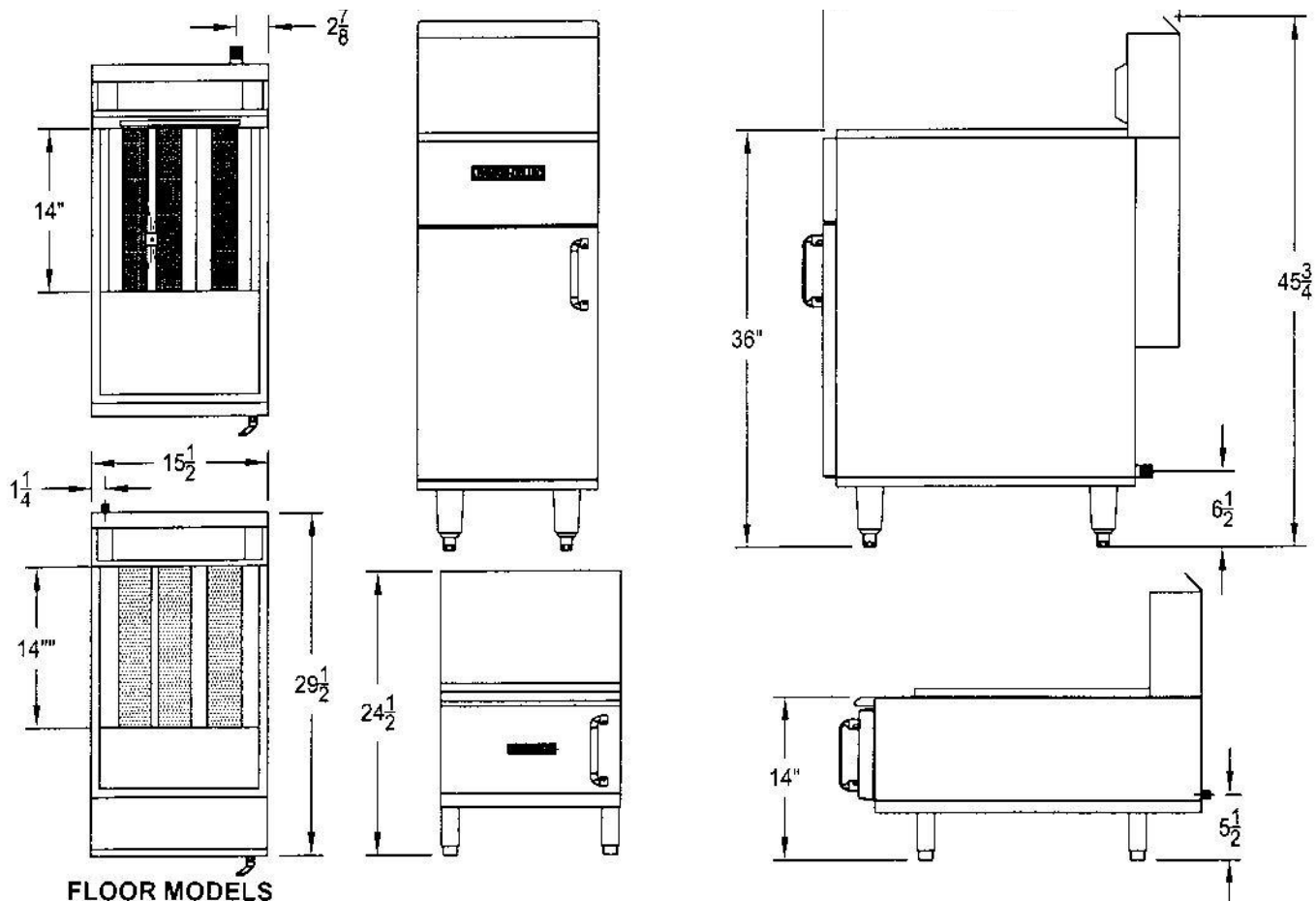


Rankin-Delux Fryers are designed for easy maintenance and maximum performance at an affordable cost. The heavy gauge 304 stainless steel vessel is solidly constructed for durability. The integral tubes efficiently transfer heat for fast start up and recovery. Controls are located for convenience in operation. The large 1-1/4" diameter oil drain valve is positioned to drain oil faster without interfering with fryer controls. The sides, front, top and door are constructed out of stainless steel.

Due to continuing product development, these specifications are subject to change without prior notice.

RANKIN-DELUX, INC.
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FLOOR MODELS

Model	Width (A) inch	Depth (B) inch	Cooking Area, inch	Number of Burners	Total BTU	Ship Weight lbs / kg
RDFT-25	7/7/2008	30-1/2	7 X 14 (1)	2	76,000	115 / 52
RDFT-2525	15-1/2	30-1/2	7 X 14 (2)	4	152,000	230 / 104
RDFT-50	15-1/2	30-1/2	14 X 14	3	114,000	210 / 95
RDFT-60	19-1/2	30-1/2	18 X 14	4	152,000	275 / 125
RDFT-75	19-1/2	30-1/2	18 X 18	4	152,000	350 / 159

COUNTER TOP MODEL

Model	Width inch	Depth (B) inch	Cooking Area, inch	Number of Burners	Total BTU	Ship Weight lbs / kg
RDCF-25	15-1/2	29-3/4	14 X 14	3	54,000	80 / 52

DRAIN STATION

Model	Width, inch	Depth, inch	Ship Weight
RDF-DS	15-1/2	30-1/2	115lbs / 36kg

Gas connection: 3/4" NPT at hand rear of the appliance. No external pressure regulator required.

Gas pressure: 4" W.C. - Natural gas 11" W.C. - Propane

Clearances: Sides Rear Specify type of gas and altitude if over 2,000 feet when ordering.

Combustible 6" 6"

Non-combustible 0 0

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