



Item: \_\_\_\_\_

Quantity: \_\_\_\_\_

Project: \_\_\_\_\_

## Royal Series

Models: ☐ REEF-35



REEF-35 with optional casters

Gas Type: ☐ Natural ☐ LP

Elevation (if above 2000 ft.): \_\_\_\_\_

### Options and Accessories

- ☐ Stainless steel tank cover
- ☐ Stainless steel side splash guard
- ☐ Stainless steel joiner strip
- ☐ 48" quick disconnect and restraining cable
- ☐ 5" swivel casters (set of four - 2 locking)

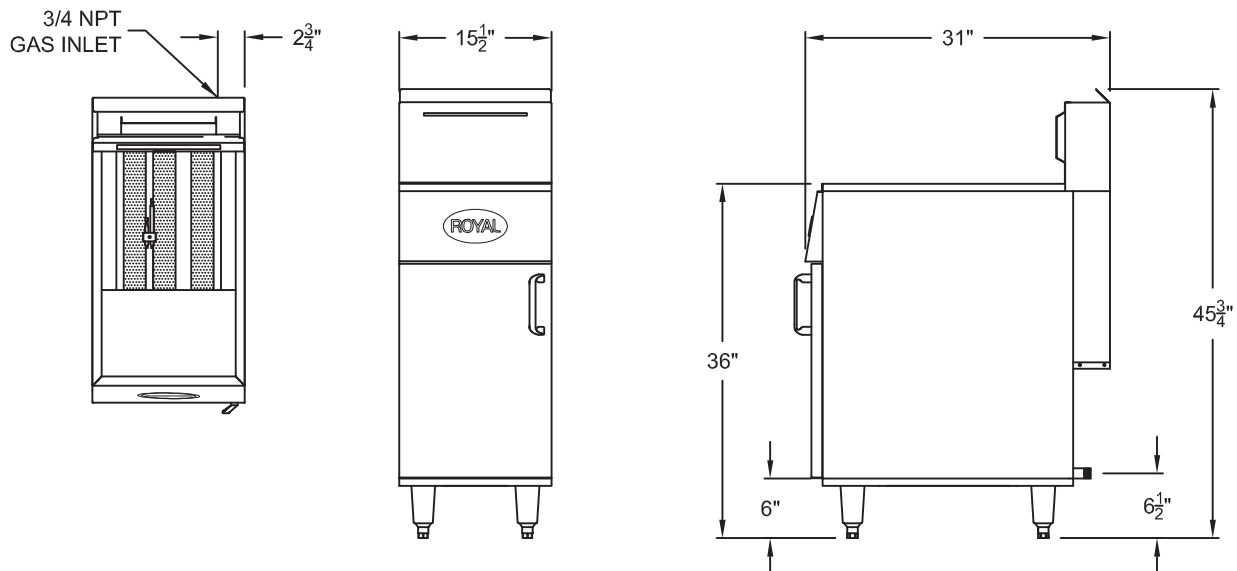
### Standard Features

- All stainless steel front and sides
- 35 lb capacity stainless steel tank assembly
- Frying Area: 13 5/8" x 14"
- Cast iron burners rated at 24,000 BTU/hr each
- 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
- 1 1/4" full port drain valve
- 6" high adjustable heavy duty legs
- Five year limited (prorated) warranty on S/S tank



**2 YEAR LIMITED, PARTS AND LABOR WARRANTY**

# Energy Efficient Deep Fat Fryer



Model Number	Cooking Area	Number of Burners	Total BTU	Ship Weight
REEF-35	13 5/8" x 14"	3	72,000	210 lbs.

## Notes:

- Burner rated at 24,000 BTU/hr each

## Gas Connection:

3/4" NPT on the left hand rear of the appliance.  
No external pressure regulator required.

Specify type of gas and altitude, if over 2,000 feet, when ordering.

## Gas Pressure:

4" W.C.	Natural Gas
11" W.C.	Propane

## Clearances:

	Combustible	Non-Combustible
Rear	6"	0"
Sides	6"	0"

Due to continuing product development to ensure best possible performance, these specifications are subject to change without prior notification.

## Royal Range of California, Inc.

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