

DURABILITY YOU CAN TRUST

TUBE FRYERS



Basket holders:
easy to remove

Easy
maintenance

TOTAL:
114,000
BTU

Stainless steel tank:
superior quality

RFT-50
Tube fryer (50 lb capacity)

Twin fry baskets with plastic coated handles (ease of handling)

Stainless Steel front and sides

Insulated door to avoid burns

Cast iron burners for maximum efficiency

The oil completely covers baskets:
better results and faster frying

Warranty:
1 year parts and labor

Optional casters
Standard: 6" adjustable legs
(4" legs for RCF-25)



RFT-60 (60 lb capacity)

TOTAL:
152,000
BTU



RFT-75 (75 lb capacity)

TOTAL:
152,000
BTU

RCF-25 (25 lb capacity)



TOTAL:
54,000
BTU

EASTERN: 1-800-567-3620
ONTARIO: 1-888-645-7324
WESTERN: 1-888-655-3620

THE SOLUTION IN RESTAURANT EQUIPMENT

www.distex.ca