

Frymaster®

RE14

HIGH EFFICIENCY ELECTRIC FRYERS



FPRE214

Frymaster RE14 fryers are built to last, delivering dependable performance, lower energy costs, and longer oil life. Designed for busy kitchens, they help you serve consistent, high-quality food while reducing maintenance and operating expenses.

Durable, Energy-Efficient Heating Elements: Frymaster's proprietary self-standing, swing-up, flat bar, low-watt density heating elements provide efficient heat transfer and long service life, contributing to the fryer's overall energy efficiency.

Keep the Kitchen Cool: By directing more energy into the oil and less into the surrounding air, these fryers reduce ambient heat, improve employee comfort, and lessen the load on HVAC systems.

Maximize Efficiency, Minimize Cost: RE fryers deliver industry-leading energy efficiency with ASTM ratings over 83%, earning ENERGY STAR® certification and qualifying for energy-saving rebates. Built-in, manual filtration extends oil life—saving thousands annually—while the award-winning design ensures consistent, high-quality performance.

Flexible Frying, Consistent Results: Frymaster RE fryers support a wide range of frying needs with customizable controllers and additional options. The RTD temperature probe ensures precise heat response for consistent, high-quality results while extending oil life.

Project _____

Item _____

Quantity _____ CSI Section 11400 _____

Approval _____ Date _____

MODELS

RE14

FPRE114

FPRE214

FPRE314

FPRE414

OPTIONS / ADD-ONS

Split pots

Basket lifts

Spreader cabinet

External oil discharge (front or rear)

CONTROLLERS

Digital Timer

CM3.5 (standard)

SPECIFICATIONS	
OIL CAPACITY	50-lbs. (25 liters) PER FULL
	25-lbs. (12 liters) PER SPLIT
FRYING AREA	14" x 15.5" x 3.75" (35.6 x 39.4 x 9.5 CM) PER FULL
	6.75" x 15.5" x 3.75" (17.1 x 39.4 x 9.5 CM) PER SPLIT
POT TYPE	Open Pot (full or split)
PLUG	DOMESTIC NEMA 15-60P OPTIONAL
POWER	14 KW PER FULL
	7 KW PER SPLIT
STANDARD FEATURES	<ul style="list-style-type: none"> ▪ Proprietary, self-standing heating elements ▪ Deep cold zone ▪ RTD 1° compensating temperature probe ▪ Built-in, manual filtration ▪ Rear oil flush ▪ 1-1/4" (3.2 cm) IPS, full-port, ball-type drain valve (full frypots) ▪ 1" IPS full-port ball-type drain valve (split frypots) ▪ Drain safety switch ▪ Melt cycle and boil-out mode ▪ Stainless steel frypot, door, and cabinet sides
STANDARD ACCESSORIES	<ul style="list-style-type: none"> ▪ (2) Twin baskets PER FRYPOT ▪ Basket hanger(s) ▪ Basket support rack(s) ▪ Cords (14 kW)

Liter conversions are for liquid shortening @ 70° F



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Frymaster®

318-865-1711
1-800-221-4583
info@frymaster.com

8700 Line Avenue
Shreveport, LA 71106-6800, USA
FRYMASTER.COM



DIMENSIONS	MODEL	OIL CAPACITY PER FRYPOT	OVERALL SIZE			DRAIN HEIGHT
			WIDTH	DEPTH	HEIGHT	
	RE14	50-lbs. (25 liters) PER FULL	15.63" (39.7 cm)	31" (78.6 cm)	45.38" (115.2 cm)	11.88" (29.9 cm)
	FPRE114					
	FPRE214	25-lbs. (12 liters) PER SPLIT	31.38" (79.4 cm)			
	FPRE314		47" (119.4 cm)			
	FPRE414		62.63" (159 cm)			

CRATED	MODEL	WEIGHT	WIDTH	DEPTH	HEIGHT	CU. FT.	CLASS
	RE14	190-lbs. (86 kg)	22" (55.9 cm)	36" (91.4 cm)	54" (137.2 cm)	25	85
	FPRE114	277-lbs. (126 kg)					
	FPRE214	459-lbs. (208 kg)	38" (96.5 cm)	44" (111.7 cm)	53" (134.6 cm)	51	77.5
	FPRE314	612-lbs. (278 kg)	53" (134.6 cm)			72	
	FPRE414	811-lbs. (368 kg)	70" (177.8 cm)			98	

Information is APPROXIMATE and may vary at time of shipment due to options/add-ons

POWER	REGION	kW	ELEMENTS PER FRYPOT			CONTROLS PER FRYPOT	FILTER PER FRYPOT	BASKET LIFTS PER FRYPOT
			VOLTAGE	*SINGLE PHASE	***3 PHASE			
	DOMESTIC	14	208V	67 A	39 A	1 A	5 A	2 A
240V			59 A	34 A	1 A	4 A	2 A	
480V	N/A		17 A	120V 1 A	120V 8 A	120V 3 A		
EXPORT	14	220/380V 230/400V 240/415V	—	22 A 21 A 20 A	1 A	4 A	2 A	

*1 PH/2 Wire/Plus Ground Wire; ***3 PH/3 Wire/Plus Ground Wire

Plug is optional on all units shipped with a cord. Canada is an exception; and cord, where available, must have a plug attached.

Cord length and gauge as well as plug type and style available vary depending upon fryer model, voltage, kW, destination, and customer specifications. Consult local codes or contact factory.

CLEARANCE INFORMATION

Front: 36" (91.4 cm) for servicing and proper operation.

Sides & Rear: 6" (15.2 cm) from any combustible material.

VENTILATION REQUIREMENTS

When installing any fryer, NFPA Standard No. 96 must be strictly followed.

NOTES

DO NOT CURB MOUNT

- One cord is provided per full and dual split frypot on 3 phase 14 kW and 17 kW models.
- Cord is provided on 3 phase units.
- Plug is optional accessory on units shipping with cord, except 480V 3 phase -- no plug is available. Canada is an exception and cords, where available, must have a plug attached.
- Controller, filter pump and basket lifts are powered by element voltages except for 480V fryers.
- All 480V models are provided with separate 120 volt cord and plug for filter pump, and/or controller, and/or basket lifts.

HOW TO SPECIFY

Electric or gas, gas type (if applicable), pot type, energy output, oil capacity, number of frypots, controller, filtration type, and optional feature(s).

WARRANTY

Frypot

1st year: Parts + Labor
2nd - Lifetime: Parts Only

Controller

1st year: Parts + Labor

All Other Parts

1st year: Parts + Labor

