Serve Restaurant Quality (and Healthier) menu Items without the need or cost of a Commercial Kitchen!

Introducing the Innovative RAF Rapid Air Fryer®!

The Rapid Air Fryer®, with dual heating elements to produce a combination of forced hot air and radiant heat; and an elevated perforated cooking basket, prepares ovenable frozen foods to the taste and texture as if they were deep-fat fried. The RAF can now cook at temperatures up to 525° F, which results in cooking times that are comparable to deep-fat fryers for french fries and other delicious menu items. Prepare and serve menu items that are crispy on the outside and moist and juicy on the inside, without the mess and hazards of hot grease!



- Offer Healthier Foods Ovenable foods "hot-air fried" in the Quik n' Crispy are 20% to 40% lower in fat compared to deep fat fried foods!
- Increased Speed of Service Prepares frozen french fries in less than 3 ½ minutes!
- **No Exhaust Vents Required** Uses both a heated catalytic converter, and a two-stage air filtration system! Complies with EPA 202/UL710B Standards!
- **Unsurpassed Versatility** Prepares french fries, chicken tenders, tacos and more; Grills up to 50 hot dogs in just 4 minutes; Bakes Pizzas, Flatbreads, Pretzels and hot sandwiches in just 2 to 4 minutes!
- **Easy to Program** Create and Edit up to 108 recipes with menu names, times, and temperatures. Use the USB feature to import and export recipes to multiple units within your system!



Safer for your Employees — Cool to the touch exterior, and no grease eliminates the mess and hazards of deep-fat fryers!



Easy-to-use smart phone style touch screen

Model RAF SPECIFICATIONS

Electrical Specifications:

US/Canada/International: Single Phase • 50/60 Hz.

208 VAC USA (5760 Watts, 29 amps) 3 hour input averaging test, less than 24 amps, can be installed on 30 amp circuit 208 VAC—Canada (4326 Watts, 21 amps)

230 VAC (5290 Watts, 23 amps)

240 VAC (5750 Watts, 24 amps)

RAF Receptacle (USA/Canada) NEMA #6-30R

Other Specifications:

External Dimensions: 23 3/8" H x 29" W x 21" D (plus 2.5" overhang for air filtration cone)

Cooking Basket: 3" H x 16.5" W x 16.5" D

Shipping Carton: 29" H x 37" W x 30" D

Shipping Weight: 175 lb.

Patent: US Patent # 10,746,412

Warranty: 1 year parts, 90 days on labor









GREASELESS FRYER

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