



COOKING EQUIPMENT

Item #:

Project:

Qty:

Date:

Approval:

EasyRose 23.6L Commercial Deep Fryer with Basket 1800W Electric Frying Machine,ETL(CF-30)



Technical Data

Length	22.4"
Width	17.3"
Height	15.7"
Net Weight	27.9 LB
Gross Weight	31.3 LB
Empty Tank Capacity	2×11.8L
Maximum Oil Capacity	2×8L
Material	Stainless Steel
Voltage	120V
Power	3600W
Temperature Range	122°F to 392°F



Features

- 25QT Large Capacity: Features two 12.5QT tanks, with a recommended oil capacity of 8.45QT, ideal for frying large quantities of food like fries, chicken, and donuts.
- Powerful Performance: Dual 1800W U-shaped heating elements for fast, even frying and maintaining oil temperature, perfect for various foods.
- Temperature Control: Adjustable temperature range of 122°F - 392°F with auto heat regulation to maintain optimal frying conditions.
- Durable Construction: Made of 304 stainless steel with cold-touch handles, lid, and non-slip feet for safety, stability, and easy handling.
- Easy to Clean & Versatile: Removable tanks for hassle-free cleaning, suitable for both commercial use and home parties.

Certifications

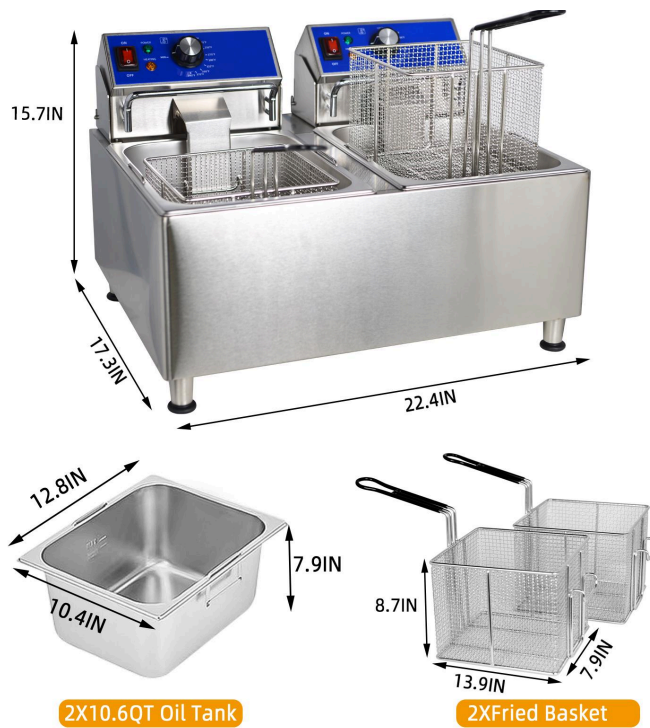


ETL, US & Canada



ETL Sanitation

Technical Drawings



Notes & Details

The 25QT dual tank deep fryer is perfect for both home and commercial use, offering two 12.5QT tanks with a total oil capacity of 8.45QT. Equipped with dual 1800W U-shaped heating elements, it ensures fast, even frying for a variety of foods like fries, chicken, and donuts. The fryer features adjustable temperature control (122°F - 392°F), with an auto-regulation function to maintain optimal frying conditions. Made of durable 304 stainless steel, it includes cold-touch handles, a lid to prevent splatter, and non-slip feet for stability. The removable tanks make for easy cleaning, making it ideal for restaurants, food trucks, or home parties.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm . For more information, go to www.p65warnings.ca.gov.