



COOKING EQUIPMENT

Item #:

Project:

Qty:

Date:

Approval:

EasyRose 20L Commercial Deep Fryer with Basket 3600W Electric Frying Machine,ETL(CF-26)



Technical Data

Length	22.4"
Width	17.3"
Height	13.8"
Net Weight	28.4 LB
Gross Weight	31.5 LB
Empty Tank Capacity	2×10L
Maximum Oil Capacity	2×6L
Material	Stainless Steel
Voltage	110~120V
Power	3600W
Temperature Range	122°F to 392°F



Features

- Large Capacity: Features two 10.6QT (10L) tanks with a recommended oil capacity of 6.35QT (6L) for versatile cooking.
- Powerful Performance: Dual 1800W heating elements ensure quick and even frying for a variety of foods like fries, chicken wings, and donuts.
- Temperature Control: Adjustable temperature range (122°F - 392°F) with automatic heating adjustment for optimal frying.
- Durable Design: Made with 304 stainless steel, cold-touch handles, and a lid to prevent splatter, ensuring safe and easy use.
- Easy to Clean: Removable tanks for simple cleaning, ideal for both commercial and home use, including restaurants and food trucks.

Certifications



ETL, US & Canada



ETL Sanitation

Technical Drawings



Notes & Details

The 21.2QT dual deep fryer features two 10.6QT tanks, perfect for cooking a variety of foods like French fries, chicken wings, and donuts. With a powerful 3600W heating system and dual 1800W U-shaped elements, it ensures fast, even frying and keeps the oil warm. The fryer offers adjustable temperature control (122°F - 392°F) with automatic heating adjustment for precise frying. Made from durable 304 stainless steel, it includes a lid, cold-touch handles, and non-slip feet for safety and stability. The removable tanks make cleaning easy, and it's ideal for both commercial and home use, including restaurants, food trucks, and family gatherings.

⚠ 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.