



# COOKING EQUIPMENT

Item #:

Project:

Qty:

Date:

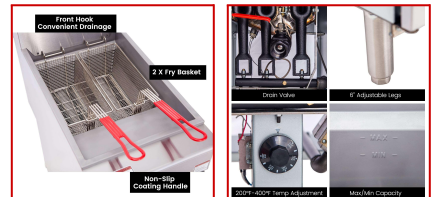
Approval:

## EasyRose Commercial Gas Deep Fryer 4 Burner 50lb Liquid Propane Gas 120000 BTU(HFRF-120B-LPG)



### Technical Data

|                   |                        |
|-------------------|------------------------|
| Length            | 15.57"                 |
| Width             | 30.12"                 |
| Height            | 45.75"                 |
| Net Weight        | 145 LB                 |
| Gross Weight      | 172 LB                 |
| Capacity          | 50LB                   |
| Gas consumption   | 1.36 m <sup>3</sup> /h |
| Material          | Stainless Steel        |
| Temperature Range | 200-400° F             |
| Power             | 120000 BTU             |



### Features

- LPG Connection & Adjustable Legs: Requires LPG and has 6 " adjustable legs. Includes a basket hook for oil drainage.
- High Efficiency: 12 ,000 BTU/ hr with 4 heating tubes for fast, even heating and a cooling zone to extend oil life.
- Temperature Control: Adjustable from 200 ° F to 400°F with an automatic shut-off thermostat for optimal frying.
- Large Capacity: Holds 50lbs o f oil with easy-to-clean features like a removable basket hanger and drain cock.
- Versatile Use: Ideal for commercial and home frying of various foods like fries, fish, and chicken .

### Certifications



ETL, US & Canada



ETL Sanitation

# Technical Drawings



| Model     | Burner Qty | Gas type | Intake-tube pressure | Per BTU B.T.U/h | Total BTU B.T.U/h | Regulator | Net Weight (KG) |
|-----------|------------|----------|----------------------|-----------------|-------------------|-----------|-----------------|
| HFRF-120B | 4          | LPG      | 10                   | 30,000          | 120,000           | 10".W.C   | 66              |

## Notes & Details

The EasyRose LPG deep fryer is designed for efficient and high-performance frying, requiring an LPG connection for safe operation. With a powerful heat output of 120,000 BTU/hr and four heating tubes, it ensures quick and even heating. The adjustable temperature ranges from 200°F to 400°F and features an automatic shut-off thermostat for precise control, ensuring optimal frying results. It offers a large oil capacity of 50 lbs, with clearly marked max and min levels, making it ideal for high-volume frying. Built from durable stainless steel, the fryer includes 6" heavy-duty adjustable legs for added stability and is designed for easy maintenance with a drain cock and removable basket hanger. Perfect for commercial kitchens, restaurants, food trucks, or even home use, this fryer is ideal for cooking a variety of foods such as fries, fish, chicken, and doughnuts. The efficient design includes a large cooling zone at the bottom to trap food particles and extend the oil's lifespan. The EasyRose package comes complete with the commercial deep fryer, two fryer baskets, and a crumb rack for added convenience.

**⚠ 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](http://www.p65warnings.ca.gov).