



# COOKING EQUIPMENT

Item #:

Project:

Qty:

Date:

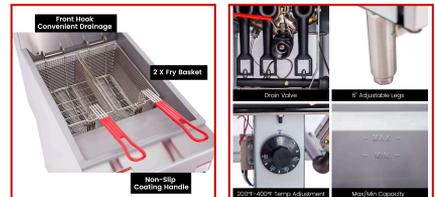
Approval:

## EASYROSE Commercial LPG Gas Deep Fryer 40-50 lb Capacity 3 Burners 90000 BTU , ETL Listed(HFRF-90B-LPG)



### Technical Data

Length	15.57"
Width	30.12"
Height	45.75"
Net Weight	134 LB
Gross Weight	161 LB
Capacity	40-45 LB
Gas consumption	1.02 m <sup>3</sup> /h
Material	Stainless Steel
Temperature Range	200-400° F
Power	90000 BTU



### Features

- LPG Connection & Adjustable Legs: Requires LPG and has 6 " adjustable legs. Includes a basket hook for oil drainage.
- High Efficiency: 90,000 BTU/ hr with 3 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 40-50 lbs of 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-90B	3	LPG	10	30,000	90,000	10" W.C	61

## Notes & Details

The EasyRose commercial deep fryer requires an LPG connection for operation and features 6" stainless steel adjustable heavy-duty legs, ensuring an ideal working height. Equipped with a basket hook to sift out excess oil and return it to the tank, it offers both efficiency and convenience. With three heating tubes and a total input of 90,000 BTU/hr, the fryer provides fast, even heating thanks to its tube design with internal baffles that enhance heat transfer. A large cooling zone at the bottom of the oil tank catches food debris, extending the life of the oil. The fryer's oil tank has clearly marked minimum and maximum oil volume lines. The adjustable temperature control ranges from 93°C/200°F to 205°C/400°F, allowing you to set the perfect frying temperature for different foods. Once the set temperature is reached, the thermostat shuts off the gas to the burners, ensuring optimal performance and quick temperature recovery for crispy results. The fryer has a large oil capacity of 40-50 lbs, and its smooth overall design, removable basket hanger, and included drain cock make cleaning and maintenance easy. With its versatile design, this fryer is perfect for commercial kitchens, restaurants, fast food outlets, food trucks, and even home use, ideal for frying French fries, fish, chicken wings, chicken legs, doughnuts, shrimp, and more to meet various cooking needs.

**⚠ 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).