



COOKING EQUIPMENT

Item #:

Project:

Qty:

Date:

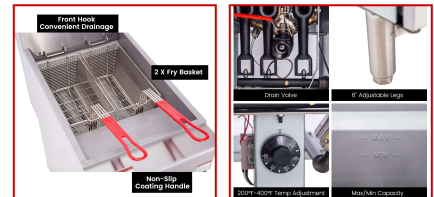
Approval:

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



Technical Data

Length	15.57"
Width	30.12"
Height	45.75"
Net Weight	134 LB
Gross Weight	161 LB
Capacity	40 LB
Gas consumption	2.36 m ³ /h
Material	Stainless Steel
Temperature Range	200-400° F
Power	90000 BTU



Features

- NG Connection & Adjustable Legs: Requires NG 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 lbs 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-90B	3	NG	4	30,000	90,000	4" W.C	61

Notes & Details

The EasyRose NG deep fryer is designed for safe and efficient operation, requiring a natural gas (NG) connection. With a powerful heat output of 90,000 BTU/hr and three heating tubes, it ensures quick and even heating for optimal frying results. The temperature is adjustable between 200°F and 400°F, and it includes an automatic shut-off thermostat for precise control. The fryer has a large oil capacity of 40lbs, marked with minimum and maximum levels, making it suitable for high-volume frying. Its durable stainless steel construction and heavy-duty 6-inch adjustable legs provide stability and reliability in demanding environments. Designed for easy maintenance, it features a drain cock and removable basket hanger for convenience. Perfect for commercial kitchens, restaurants, food trucks, and home use, the EasyRose fryer is ideal for frying a variety of foods such as fries, fish, chicken, and doughnuts. The efficient design includes a large cooling zone at the bottom to catch food particles and extend oil life. The package includes the fryer, two fryer baskets, and a crumb rack.

⚠ 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.