



Project:

Item Number:

Quantity:

**15 LB MEDIUM-DUTY ELECTRIC FRYERS**



CF4-3600



CF4-3600DUAL

Night Covers Included

**DESCRIPTION**

Vollrath® Medium-Duty Fryers are designed to create a delicious variety of crisp, fried food with minimal fuss. Delight your customers with French fries, chicken, seafood, and more. Ideal for restaurants, canteens, and fast food venues.

Dual unit provides increased volume and separation of food types to prevent flavor transfer from oil. Suitable for frozen product with excellent recovery time.

**CLEARANCE AND ENVIRONMENTAL REQUIREMENTS**

- Minimum clearance from combustible construction: 6" (15 cm) from the sides and back of the fryer.
- Minimum clearance from surface flames of adjacent equipment: 16" (40.6 cm).
- Do not install under combustible materials.
- Should install under a hood in accordance with the latest edition of the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, NFPA 96.
- Place the fryer where it cannot be pushed off the countertop.
- Keep the area surrounding the fryer clear of combustible materials.
- Keep the area at the front of the fryer clear for unobstructed access.
- Do not place adjacent to a heat-producing appliance.

**AGENCY LISTINGS**



\* Only applies to -C models.

Due to continued product improvement, please consult [vollrathfoodservice.com](http://vollrathfoodservice.com) for current product specifications.

**ITEMS**

Item	Model	Description
CF4-3600	FFA8115	Single Fryer with Drain (US Only)
CF4-3600-C	FFA8115-C	Single Fryer with Drain (US and Canada)
CF4-3600DUAL	FFA8130	Dual Fryer with Drain (US Only)
CF4-3600DUAL-C	FFA8130-C	Dual Fryer with Drain (US and Canada)

Accessories	Description
351796	Small Fryer Basket (two per well included)
351807	Large Fryer Basket
351802	Night Cover (one per well)

**FEATURES & BENEFITS**

- New components improve quality, durability, and safety.
- Non-skid rubber feet prevent slipping.
- Each box is wired separately with a 4 ft. (1.3m) cord and plug.
- Indicator light illuminates when oil is ready.
- Magnetic switch cuts power when element box is removed.
- Minimal footprint accommodates tight counter spaces.
- Three-position fryer head facilitates cleaning and pan removal.
- Thermostatic control to 375 °F (190 °C) creates consistency.
- Automatic thermal overload shutoff at 500 °F (260 °C) enhances safety.
- Lighted Power Switch indicates power is on.
- Stainless steel wire baskets have cool-touch handles.
- Removable element box assemblies make cleaning easier.
- Fully-welded oil tank with valve enhances draining and cleanability.
- 3600-watt elements provide quick heat-up and temperature recovery time between loads.
- Two small fryer baskets and one night cover per well are included and also sold separately.
- Optional large baskets create a higher-volume opportunity.

**WARRANTY**

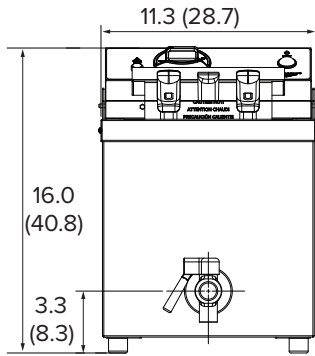
All models shown come with Vollrath's 1-year standard warranty against defects in materials and workmanship. For full warranty details, please refer to [vollrathfoodservice.com](http://vollrathfoodservice.com).

Approvals	Date

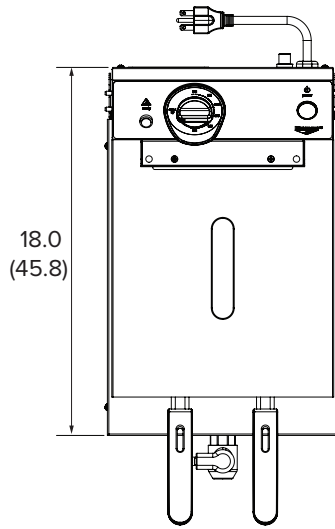
## DIMENSIONS

Shown in inches (cm)

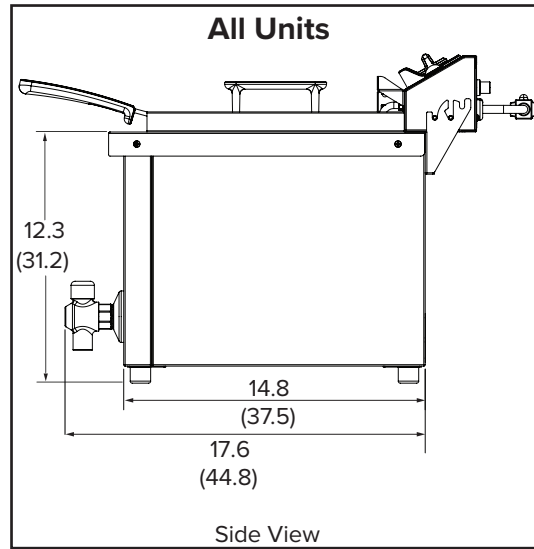
### Single Fryer



Front View

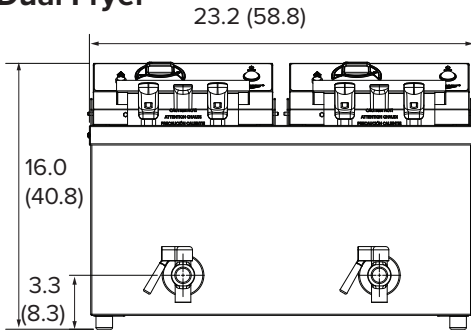


Top View

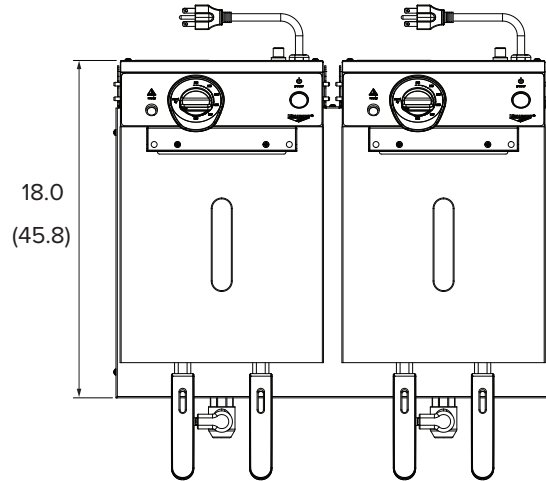


Side View

### Dual Fryer



Front View



Top View

## SPECIFICATIONS

Item	Description	Voltage	Watts	Amps	Shipping Weight LB (KG)	Plug	Receptacles	
CF4-3600	Single Fryer	208-240	2700-3600	13-15	30 (13.6)	NEMA 6-15P	208-240V 	208-240V 
CF4-3600-C						NEMA 6-20P		
CF4-3600DUAL	Dual Fryer	208-240	2700-3600 per well	13-15 per well	54 (24.5)	NEMA 6-15P*	NEMA 6-15R	NEMA 6-20R
CF4-3600DUAL-C						NEMA 6-20P*		

\* Each fryer head requires a dedicated circuit and the electrical ratings are per circuit.



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