



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 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 to accommodate tight counter spaces
- Three-position fryer head for easy cleaning and pan removal
- Thermostatically controlled to 375 °F (190 °C)
- Automatic thermal overload shutoff at 500 °F (260 °C)
- Lighted Power Switch indicates power is on
- Stainless steel wire baskets with cool-touch handle
- Removable element box assemblies for easy cleaning and versatility
- Fully-welded oil tank with drainage valve for easy draining and cleaning
- 3600-watt elements provide quick heat-up and temperature recovery time between loads
- Includes two small fryer baskets and one night cover per well — also sold separately
- Optional large baskets

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.

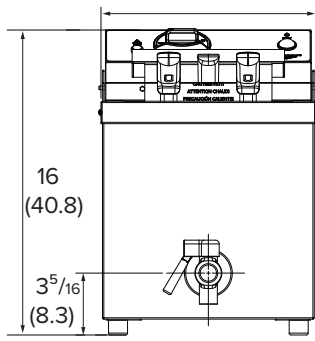
| Approvals | Date |
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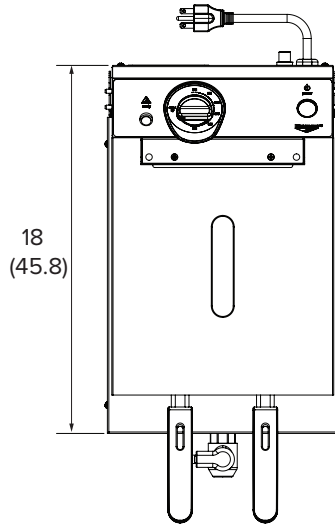
DIMENSIONS

Shown in inches (cm)

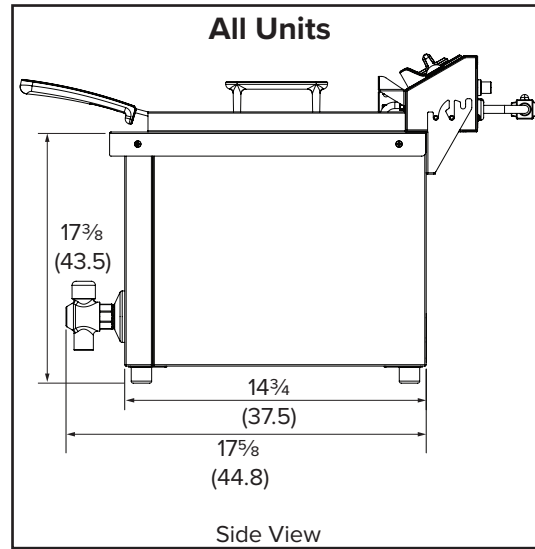
Single Fryer



Front View

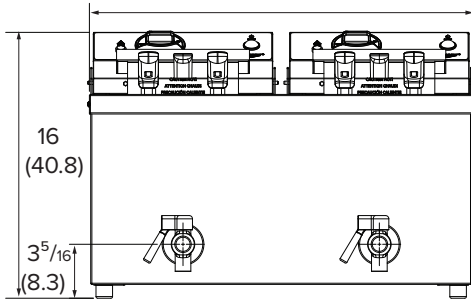


Top View

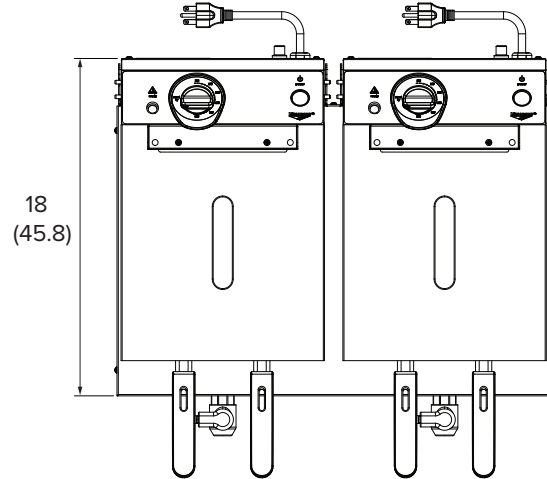


Side View

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.

