

Project:

Item Number:

Quantity:

10 LB STANDARD-DUTY ELECTRIC FRYERS





CF2-1800

CF2-1800DUAL

DESCRIPTION

Vollrath® Standard 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.

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 from adjacent equipment: 16" (40.6 cm).
- · Do not install under combustible materials.
- · Should be installed under a hood in accordance wit the latest edition of the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, NFPA 96.
- · Locate the fryer in a place 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 during operation.
- 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.

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

ITEMS

Item	Model	Description	
CF2-1800	FFA7110	Countertop Fryer, 10 lb.	
CF2-1800-C	FFA7110-C	Countertop Fryer, 10 lb. (Canada)	
CF2-3600	FFA8110	Countertop Fryer, 10 lb.	
CF2-3600-C	FFA8110-C	Countertop Fryer, 10 lb. (Canada)	
CF2-1800DUAL	FFA7020	Dual Countertop Fryer, 2 X 10 lb.	
CF2-1800DUAL-C	FFA7020-C	Dual Countertop Fryer, 2 X 10 lb. (Canada)	
CF2-3600DUAL	FFA8020	Dual Countertop Fryer, 2 X 10 lb.	
CF2-3600DUAL-C	FFA8020-C	Dual Countertop Fryer, 2 X 10 lb. (Canada)	
Accessories	Description		
351796	Small Fryer Basket (two per well included)		
351807	Large Fryer Basket		
351802	Night Cover (one per well)		

FEATURES & BENEFITS

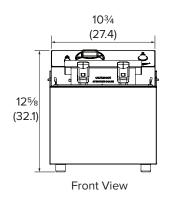
- Vollrath 208-240V standard duty fryer heads now come with 20% more power
- New components improve quality, durability, and safety
- Non-skid rubber feet prevent slipping
- Each box is wired separately with a 4 ft. (1.3m) cord and plug
- Indicator light illuminates when oil is ready
- Magnetic switch 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
- Ideal for small pubs, colleges, and product-specific applications
- Dual unit provides increased volume and separation of food types to prevent flavor transfer
- Lift-out, one-piece stainless steel tank with carrying handles for easier cleaning
- · Quick heat-up and temperature recovery between loads
- · Ships with two baskets per well

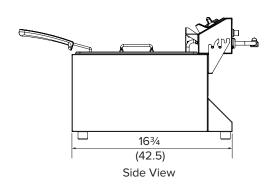


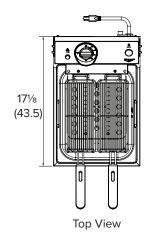
DIMENSIONS

Shown in inches (cm)

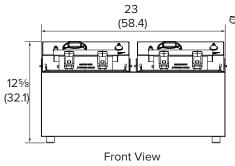
Single Fryer

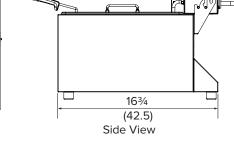


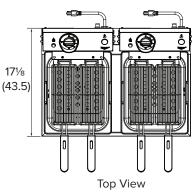




Dual Fryer







SPECIFICATIONS

ltem	Description	Voltage	Watts	Amps	Shipping Weight LB (KG)	Plug
CF2-1800	Single Fryer	120	1800	15	21	NEMA 5-15P
CF2-1800-C					(9.5)	NEMA 5-20P
CF2-3600		208-240	2700-3600	13-15		NEMA 6-15P
CF2-3600-C						NEMA 6-20P
CF2-1800DUAL	Dual Fryer	120	1800	15	40	NEMA 5-15P*
CF2-1800DUAL-C			per well	per well	(18.1)	NEMA 5-20P*
CF2-3600DUAL		208-240	2700-3600	13-15		NEMA 6-15P*
CF2-3600DUAL-C			per well	per well		NEMA 6-20P*
* Each fryer head requires a dedicated circuit and the electrical ratings are per circuit.						

Receptacles			
120V	120V		
NEMA 5-15R	NEMA 5-20R		
208-240V	208-240V G NEMA 6-20R		



The Vollrath Company, L.L.C.

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