

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 is 6" (15 cm) from the sides and back of the fryer.
- Minimum clearance from surface flames emitted from adjacent equipment is 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)		

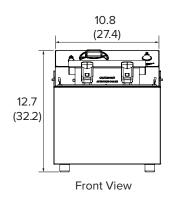
FEATURES & BENEFITS

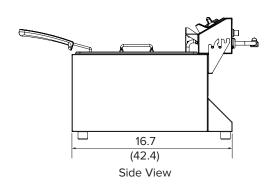
- Vollrath 208-240V standard duty fryer heads now come with 20% more power.
- New components improve quality, durability, and safety.
- · Non-skid rubber feet prevent slipping.
- Each box is wired separately with a 4 ft. (1.3m) cord and plug.
- Indicator light illuminates when oil is ready.
- Magnetic switch cuts power when element box is removed.
- · Minimal footprint 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.
- These fryers are ideal for small pubs, colleges, and productspecific 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 makes cleaning easier.
- Quick heat-up and temperature recovery between loads speeds decreases down time.
- · Two baskets per well are included.

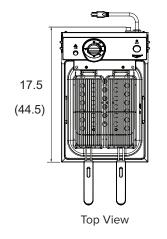
DIMENSIONS

Shown in inches (cm)

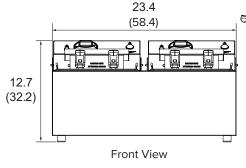
Single Fryer

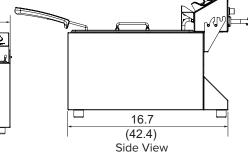


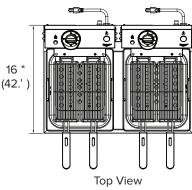




Dual Fryer







SPECIFICATIONS

Item	Description	Voltage	Watts	Amps	Shipping Weight LB (KG)	Plug
CF2-1800	Single Fryer	120	1800	15	21	NEMA 5-15P
CF2-1800-C	1				(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)
CF2-3600DUAL		208-240	2700-3600	13-15 per well		NEMA 6-15P*
CF2-3600DUAL-C			per well			NEMA 6-20P*
* Each fryer head requires a dedicated circuit and the electrical ratings are per circuit.						

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ļ	Receptacles					
	120V	120V				
		OG W W				
	NEMA 5-15R	NEMA 5-20R				
	208-240V	208-240V				
	□ □ □	OG P				
	NEMA 6-15R	NEMA 6-20R				
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The Vollrath Company, L.L.C.

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