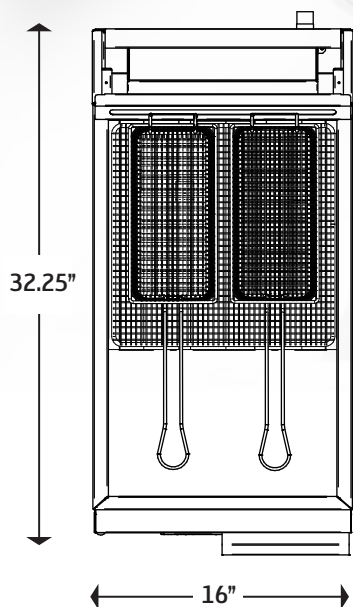
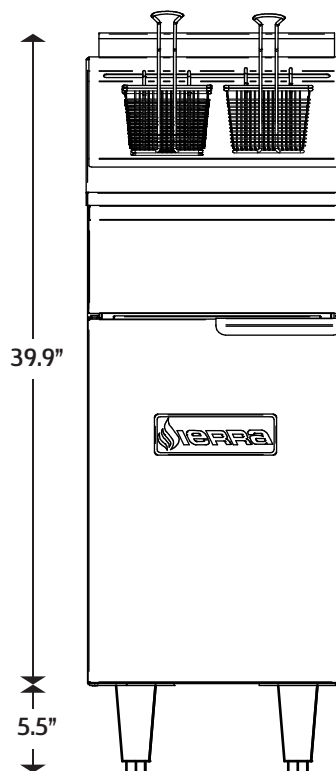
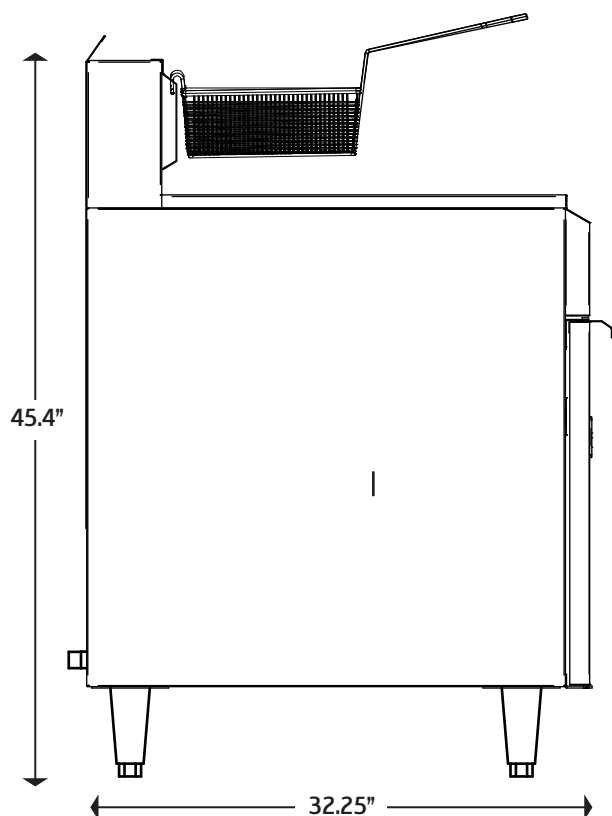




SPECIFICATIONS

MODEL NUMBER	SR-F40
EXTERNAL DIMENSION (INCH)	16" X 32.25" X 45.5"
NUMBER OF BURNERS	3
FRYER CAPACITY	45 - 50 LBS
BTU (EACH BURNER AT 5" W.C)	38,000
TOTAL BTU	114,000
SHIPPING WEIGHT	305 LBS



Warranty: 12 months parts & labor.

SIERRA RANGE is a registered trademark of MVP Group.
Specifications subject to change without notice.



PROJECT NAME: _____

LOCATION: _____

ITEM: _____ QTY: _____

MODEL: _____

SR-F40

TUBE FIRED GAS FRYER

The Sierra all-purpose fryers feature outstanding reliability and durability, capable of cooking a wide variety of fried foods with consistent uniformity and great taste.

The burner system's durable metal targets create a large heat-transfer area for reliable, even heat distribution. Durable temperature probe senses temperature changes and activates burner response.

The open frypot has a large heat-transfer area and every inch of the frypot and cold zone can be cleaned and wiped down by hand.

The large cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and support routine frypot cleaning.



STANDARD FEATURES

- WELDED 16 GAUGE STAINLESS STEEL TANK WITH A SUPER SMOOTH MACHINE FINISH ENSURES EASY CLEANING
- LONG LASTING BAFFLES ARE MOUNTED IN THE HEAT EXCHANGE TUBES TO PROVIDE MAXIMUM HEATING AND COMBUSTION EFFICIENCY
- STANDING PILOT LIGHT DESIGN PROVIDES A READY FLAME WHEN HEAT IS REQUIRED
- CABINET IS CONSTRUCTED OF STAINLESS STEEL FRONT AND DOOR WITH GALVANIZED SIDES AND BACK
- TWO NICKEL PLATED OBLONG WIRE MESH BASKETS
- ONE NICKEL PLATED TUBE RACK AND DRAIN EXTENSION
- BUILT-IN HEAT DEFLECTOR
- 6" ADJUSTABLE LEGS
- INTEGRATED GAS CONTROL VALVE ACTS AS A MANUAL AND PILOT VALVE, AUTOMATIC PILOT VALVE, GAS FILTER, PRESSURE REGULATOR AND AUTOMATIC MAIN VALVE