

SR-F4S-NG 50 lb. Deep Fryer with Solid State Digital Controls, Natural Gas



FEATURES

- 30,000 BTU / burner
- 4 tube, one tank
- Solid state control, 180°F - 375°F
- Melt cycle switch
- Stainless steel front, sides and door
- Large cold zone to trap food particles
- 1-1/4" dia full port drain valve
- Tank is fully peened for smoother welds
- Drain pipe holder attached to inside door
- Twin nickel plated baskets
- Easy cleaning
- Casters standard, legs optional

- CSA
- cCSAus
- CSA Sanitation



USR Brands is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	15.5"L x 31.3"D x 45.3"H
Packaging Dimensions	16.6"L x 32.3"D x 33.5"H
Unit Weight	139 lb.
Shipping Weight	156 lb.

ELECTRICAL

Voltage	120
Hertz	60
Phase	1
Plug Type	NEMA 5-15P
Power Cord Length	72"

COOKING

Number of Tubes	4
Burner BTU	30,000
Burner Style	Tube
Total BTU	120,000
Oil Capacity	50 lb.
Number of Fry Pots	1
Number of Fry Baskets	2
Temperature Range	180 °F - 375 °F
Max. Temperature Limit	375 °F
Gas Inlet Size	3/4"
Gas Type	Natural Gas

* Natural Gas fryers not to be used with LP gas

CONSTRUCTION

Exterior Material	Stainless Steel
Frame Structure	Welded
Number of Casters	(4) Qty: 2 with brakes, 2 without
Cleaning Kit	Brush, Scoop and Clean-out Rod(Included)
Solid State Control	Yes

DIAGRAM

MODEL: SR-F4S-NG

MFR MODEL:



NEMA 5-15P

