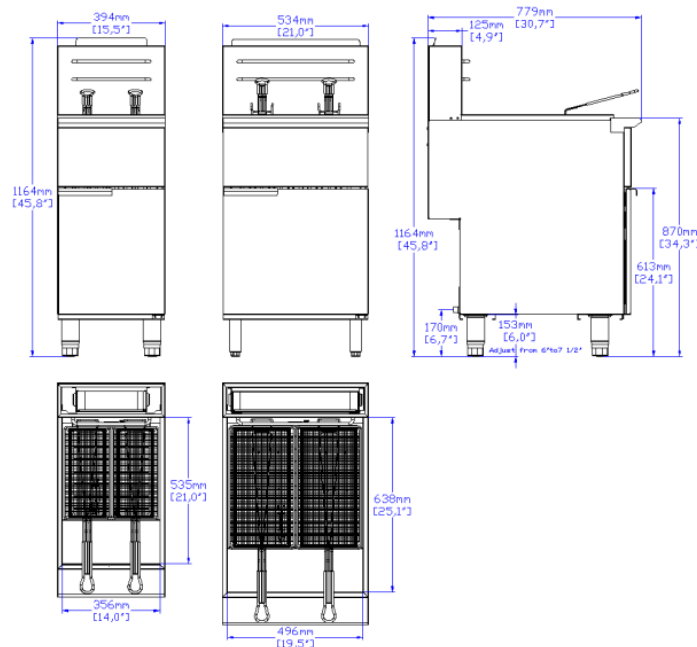


# Gas Fryers - Millivolt Control

## PRODUCT SPECIFICATIONS

- 30,000 BTU / burner
- Models: 3,4 & 5 tube
- Stainless steel oil tank
- Millivolt (snap action) thermostat, 200°F - 400°F
- Stainless steel front and door
- Sides and back are galvanized steel
- Large cold zone to trap food particles
- 1-1/4" dia full port drain valve for fast and complete oil draining
- 2" diameter adjustable Stainless Steel legs standard, casters optional
- Tank is fully peened for smoother welds & easy cleaning
- Drain pipe holder attached to inside door
- Twin nickel plated baskets



Model	Gas Type	Number of Burners	Total BTU	Product Dimensions			Net Wt.
				Width	Depth	Height	
SR-F3-LP	LP	3	90,000	15 1/2"	31 1/4"	45 1/4"	126lbs
SR-F3-NG	NG	3	90,000	15 1/2"	31 1/4"	45 1/4"	126lbs
SR-F4-LP	LP	4	120,000	15 1/2"	31 1/4"	45 1/4"	139lbs
SR-F4-NG	NG	4	120,000	15 1/2"	31 1/4"	45 1/4"	139lbs
SR-F5-LP	LP	5	150,000	21"	35 1/4"	45 1/4"	182lbs
SR-F5-NG	NG	5	150,000	21"	35 1/4"	45 1/4"	182lbs

- . 3/4" NPT gas connection
- . NG gas 4" W.C. ; LP gas 10"W.C.
- . Legs adjustable from 6"-7 1/2" total leg height.

. Certification: