

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

SR-F4S-NG 50 lb. Deep Fryer with Solid State Digital Controls, Natural Gas 120,000 BTU



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
- 2" diameter adjustable stainless steel legs standard
- Tank is fully peened for smoother welds
- Drain pipe holder attached to inside door
- Twin nickel plated baskets
- Easy cleaning
- Casters 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.

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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	1/2" / 3/4"
Gas Type	Natural Gas

CONSTRUCTION

Exterior Material	Stainless Steel
Frame Structure	Welded
Number of Legs	4
Cleaning Kit	Brush, Scoop and Clean-out Rod(Included)
Solid State Control	Yes

DIAGRAM

MODEL: SR-F4S-NG

MFR MODEL:

