

Project:	Quantity:
Model #:	Approval:

SR-F5-NG Liquid Propane 80 lb. Stainless Steel Floor Fryer



STANDARD FEATURES

- 30,000 BTU / burner
- Models: 5 tube
- 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

- 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	21"L x 31.3"D x 45.3"H
Packaging Dimensions	22.5"L x 36.2"D x 33.5"H
Unit Weight	181 lb.
Shipping Weight	203lb.

COOKING

Number of Tubes	5
Burner BTU	30,000
Burner Style	Tube
Total BTU	150,000
Oil Capacity	80 lb.
Number of Fry Baskets	2
Number of Fry Pots	1
Temperature Range	200°F - 400°F
Max. Temperature Limit	400°F
Gas Inlet Size	1/2"/3/4"
Gas Type	Natural Gas

CONSTRUCTON

Frame Structure	Welded
Number of Legs	4
Millivolt Control Valve	"Yes"
Fryer Basket Hanger Plate	"Yes"

TECHNICAL DRAWING

