

SR-F3-LP Liquid Propane 40 lb. Stainless Steel Floor Fryer



FEATURES

- 30,000 BTU / burner
- 3 tube burners
- 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
- Tank is fully peened for easy cleaning
- Drain pipe holder attached to inside door
- Twin nickel plated baskets
- 6" adjustable Stainless Steel legs standard, 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.

TECHNICAL DATA

DIMENSIONS

| | |
|----------------------|--------------------------|
| Exterior Dimensions | 15.5"L x 31.3"D x 45.3"H |
| Packaging Dimensions | 16.5"L x 32.3"D x 33.5"H |
| Unit Weight | 126 lb. |
| Shipping Weight | 145 lb |

COOKING

| | |
|------------------------|----------------|
| Number of Tubes | 3 |
| Burner BTU | 30,000 |
| Burner Style | Tube |
| Total BTU | 90,000 |
| Oil Capacity | 40 lb. |
| Number of Fry Pots | 1 |
| Number of Fry Baskets | 2 |
| Temperature Range | 200°F - 400°F |
| Max. Temperature Limit | 400°F |
| Gas Inlet Size | 3/4" |
| Gas Type | Liquid Propane |

CONSTRUCTION

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

DIAGRAM

MODEL: SR-F3-LP

MFR MODEL:

