

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

SR-F4-NG 50 lb. Natural Gas Stainless Steel Floor Fryer - 120,000 BTU



FEATURES

- 30,000 BTU / burner
- 4 tube burner
- Millivolt (snap action) thermostat, 200°F - 400°F
- Individual control system per tank
- 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
- 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	16.5"L x 32.3"D x 33.5"H
Unit Weight	139 lb.
Shipping Weight	156 lb.

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	200°F - 400°F
Max. Temperature Limit	400°F
Gas Inlet Size	1/2" / 3/4"
Gas Type	Natural Gas

CONSTRUCTION

Exterior Material	Stainless Steel+Galvanized
Frame Structure	Welded
Number of Legs	4
Millivolt Control Valve	Yes

DIAGRAM

MODEL: SR-F4-NG

MFR MODEL:

