



400 / 500 / 750 TUBE FIRED GAS FRYERS

Sierra Frystar™ gas tube fired fryers offer a high-performance, low-maintenance cooking experience at a great value.

Available with 3, 4 or 5 cast iron burners, Frystar™ fryers deliver even, reliable heat distribution with a millivolt thermostat control system that can hold temperatures ranging from 200°-400°F (93.3°-204.4°C)

A high-temp limit switch and thermo-safety pilot help ensure user safety, and cleaning and maintenance is easy thanks to its stainless steel construction.

PROJECT NAME: _____

LOCATION: _____

ITEM: _____ QTY: _____

MODEL: _____



STANDARD FEATURES

- ☛ Durable stainless steel tank, front, door and sides
- ☛ Heavy-duty cast iron burners
- ☛ 1 1/4" fast-draining full port drain valve
- ☛ Heavy gauge tubes & deflector system for a quicker recovery time
- ☛ Millivolt thermostat control: 200°-400°F (93.3°-204.4°C)
- ☛ Equipped with two (2) heavy nickel plated fry baskets
- ☛ High-temperature safety limit switch
- ☛ Stainless steel crumb screen with handles
- ☛ Thermo-safety pilot with built-in regulator
- ☛ Comes with drain pipe extension and line cleanout rod
- ☛ Separate manual gas shutoffs (for front servicing)
- ☛ 6" Adjustable chrome-plated legs (6" swivel casters are an option)



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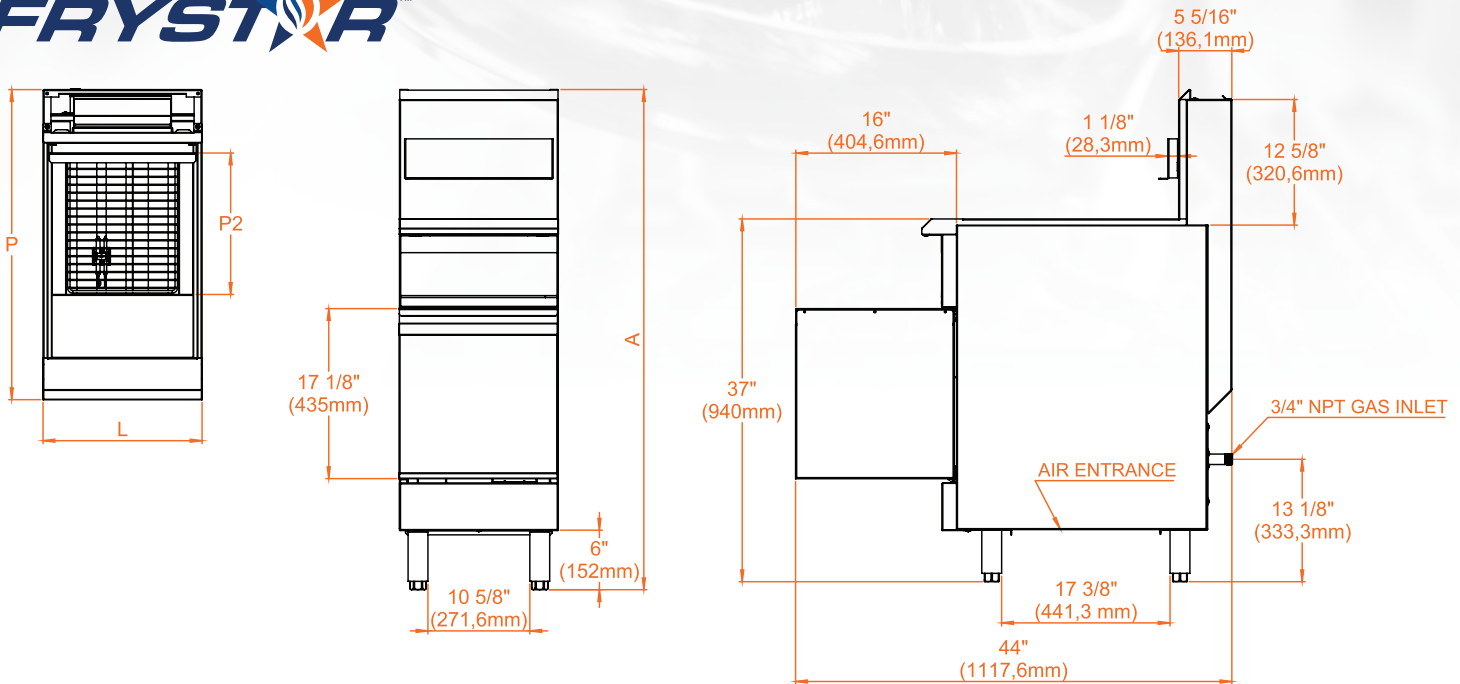


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SPECIFICATIONS

Models	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight			
	Width (L)	Depth (P)	Height (A)	Tank's Depth (P2)	Weight	Width	Depth	Height	Weight
FRYSTAR400	16"	33"		15 3/4"	110 lb	22 41/64"	35 7/16"	58 17/64"	150 lb
	(407mm)	(793mm)		(400mm)	(50kg)				(68kg)
FRYSTAR500			48 27/64"	17 23/32"	143 lb				283 lb
			(1230mm)	(450mm)	(65kg)	(575mm)	(900mm)	(1,480mm)	(83kg)
FRYSTAR750	20"	33 45/64"		17 1/8"	157 lb	26 37/64"			209 lb
	(508mm)	(856mm)		(435mm)	(71kg)	(675mm)			(95kg)

UTILITY INFORMATION

Models	Burners	GAS SUPPLY				Manifold Pressure	
		PROPANE GAS		NATURAL GAS		Propane Gas	Natural Gas
		kcal/h	BTU/h	kcal/h	BTU/h		
FRYSTAR400	3	22.700	90.000	22.700	90.000	10" W.C	4" W.C
FRYSTAR500	4	30.300	120.000	30.300	120.000		
FRYSTAR750	5	37.800	150.000	37.800	150.000		

Warranty: 12 months parts & labor. Additional fry tank warranty to the original purchaser only: If the fry tank has leaked because of a manufacturing defect, as confirmed by an MVP Group servicer within the first two years of operation, MVP Group shall replace the fryer. Refer to Operators Manual for full details. Freight or installation charges shall not be included.

Gas Connection: 3/4" NPT on the right-hand side of the appliance. The pressure regulator (supplied) is to be connected here by the installer.
Gas pressure: 4" W.C. - Natural Gas | 10" W.C. - Propane

Clearances: Combustible: 6 inches sides, 6 inches rear, 16 inches to adjacent open flame burner units | **Non-combustible:** 0 inches sides, 0 inches rear, 16 inches to adjacent open burner flame units. Specify type of gas and altitude, if over 2,000 feet, when ordering.

SIERRA RANGE and FRYSTAR are registered trademarks of **MVP Group**.

Due to continuing product development, to ensure best possible performance, the specifications are subject to change without prior notice.



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