



PROJECT NAME: _____

LOCATION: _____

ITEM: _____ QTY: _____

MODEL: _____

SRF-SC-75/80

SOLID STATE CONTROL TUBE FIRED GAS FRYER

The Sierra all-purpose fryers feature outstanding reliability and durability, capable of cooking a wide variety of fried foods with consistent uniformity and great taste.

Five, highly efficient tube fired, cast iron burners create a large heat-transfer area for reliable, even heat distribution. Our durable temperature probe senses temperature changes and activates a quick burner response. The temperature for the SRF-SC-75/80 ranges from 180°F (82°C) to 375°F (190°C). Includes safety control system.

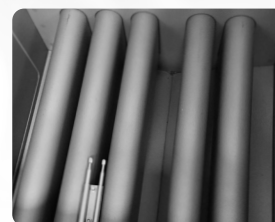
Every inch of the fry tank and cold zone can be cleaned and wiped down by hand. The large cold zone and forward sloping bottom help collect and remove sediment from the fry tank to safeguard oil quality and support routine fry tank cleaning.

6" swivel casters are optional.

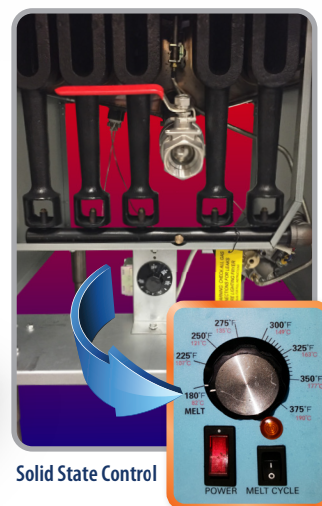
Part #: 119-0021 (Set of 4, 2 locking and 2 non-locking).



TUBE FIRED



Fully peened tank ensures easy cleaning



Solid State Control

STANDARD FEATURES

- 🔥 150,000 BTU's/hr. input.
- 🔥 Melt Cycle for solid shortneing
- 🔥 Large cold zone area.
- 🔥 Drain Valve Safety Interlock Switch
- 🔥 Delivers heat through 6" x 2" 16-gauge stainless steel heat exchange tubes for even heat transfer and rapid temperature recovery.
- 🔥 1.25" stainless steel full port ball type drain valve.
- 🔥 Stainless steel door is reinforced for added strength with a heavy duty magnetic door catch.
- 🔥 All Stainless Steel cabinet.
- 🔥 Twin fry baskets with plastic coated handles. Stainless steel basket hanger, easily removable for cleaning. Tank Cleaning Tool Kit consists of: Brush, Scoop & Clean-out Rod.
- 🔥 Behind the door Solid State Control adjusts from 180°F (82°C) to 375°F (190°C) with standing pilot. Includes Power On/Off Switch.
- 🔥 Hi-limit shut-off protector shuts off gas combination valve and standing pilot.
- 🔥 Built in flue deflector.
- 🔥 Nickel plated tube rack.
- 🔥 Set of four stainless steel adjustable legs.



Tel.: 786.600.4687 / Toll Free: 844.218.8477
Fax: 786.661.4100

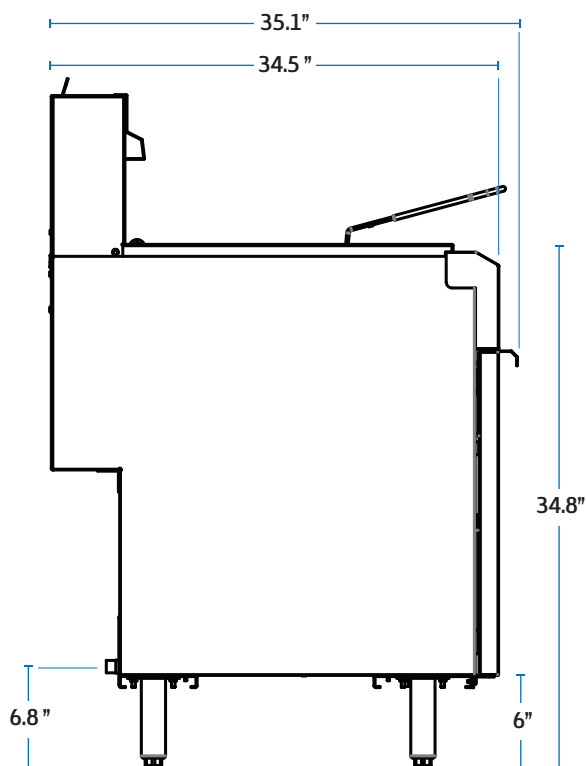
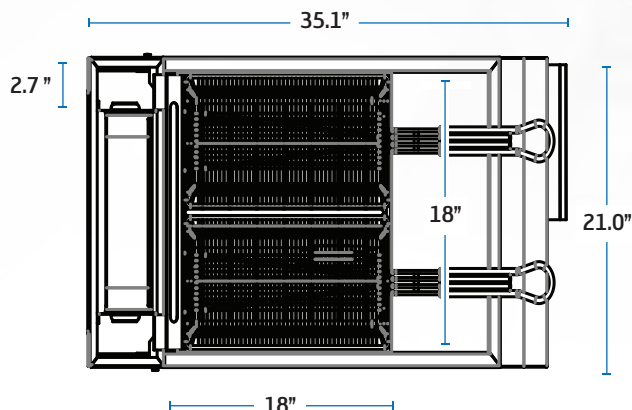


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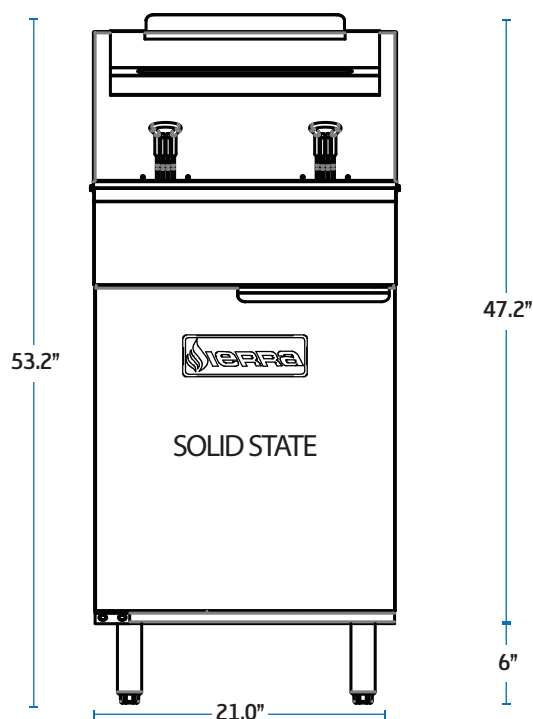
** When placing an order, please specify your preferred configuration; for LP (SRF-SC-75/80 LP) or for Natural Gas (SRF-SC-75/80 NG)



SPECIFICATIONS

MODEL NUMBER	SRF-SC-75/80 (NG OR LP)
EXTERNAL DIMENSIONS (WxDxH) INCLUDING HANDLE	21" x 35.1" x 53.2"
NUMBER OF BURNERS	5
FRYER CAPACITY	75-80 LBS
BTU (EACH BURNER AT 5" W.C.)	30,000
TOTAL BTU	150,000
NET WEIGHT	210 LBS
SHIPPING WEIGHT	265 LBS

TECHNICAL DRAWINGS



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 rear of the appliance.

Gas pressure: 4" W.C. - Natural Gas | 10" W.C. - Propane

Electrical Requirement: 120 Volts AC, 1 Amp

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 is a registered trademark 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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