



PROJECT NAME: \_\_\_\_\_

LOCATION: \_\_\_\_\_

ITEM: \_\_\_\_\_ QTY: \_\_\_\_\_

MODEL: \_\_\_\_\_

# SRF-35/40

## 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.

Three highly efficient cast iron burners and stainless steel tubes create a large heat transfer area for even heat distribution. Our durable temperature probe senses temperature changes and activates a quick burner response. The temperature for the SRF-35/40 ranges from 200°F (93°C) to 400°F (204°C). Includes Millivolt safety control system.

Every inch of the frypot 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 frypot to safeguard oil quality and support routine frypot cleaning.

6" swivel casters are optional (2 locking, 2 non-locking).



### TUBE FIRED



Delivering heat through tube burners of 16-gauge stainless steel for rapid temperature recovery

## STANDARD FEATURES

- 90,000 BTUs/hr. input.
- Large cold zone area.
- 1.25" stainless steel full port ball type drain valve.
- Stainless steel reinforced door with door supports for added stability and earth magnet to secure closed door.
- Galvanized non-corrosive finish sides and back.
- Twin fry baskets with plastic coated handles. Stainless steel basket hanger, easily removable for cleaning.
- Behind the door-snap action Millivolt thermostat control adjusts from 200° to 400°F with standing pilot. Millivolt system requires no electric hook-up.
- 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.
- The SRF-35/40 is shipped from the factory, configured for either natural gas or LP installation.



Tel.: 514.737.9701 / Toll Free: 888.275.4538  
Fax: 514.342.3854 / Toll Free: 877.453.8832

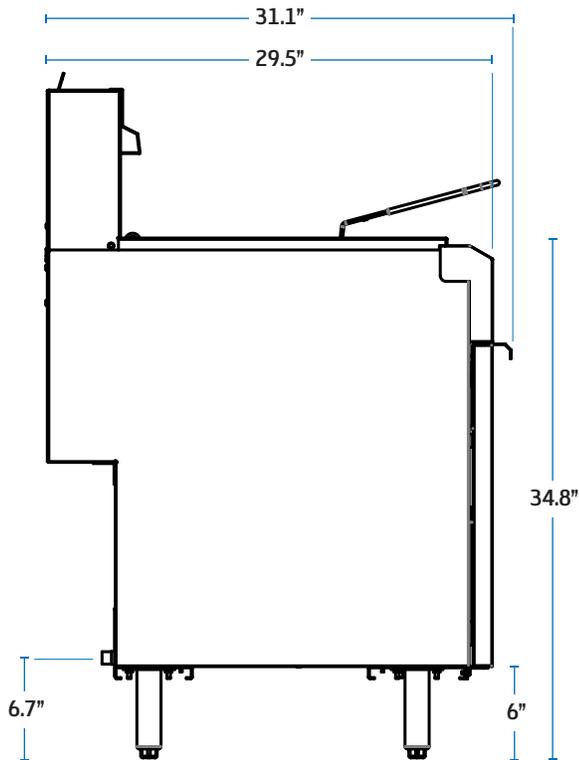
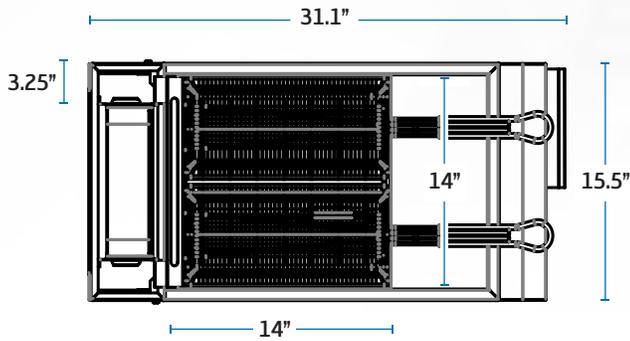


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sales@mvpgroupcorp.com



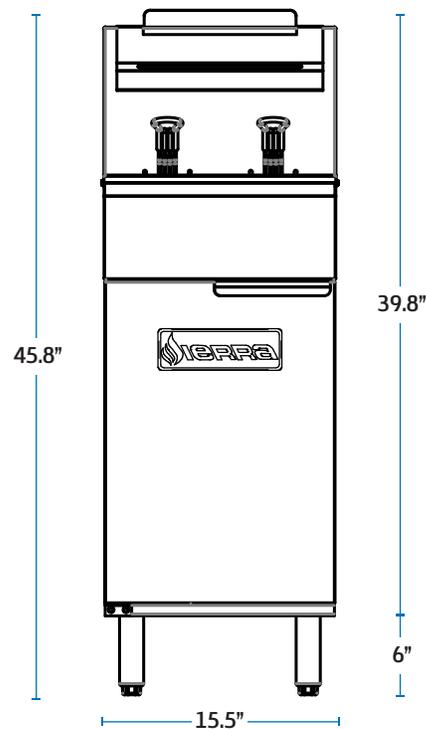
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\*\* When placing an order, please specify your preferred configuration; for LP (SRF-35/40LP) or for Natural Gas (SRF-35/40NG)



## SPECIFICATIONS

MODEL NUMBER	SRF-35/40 (NG OR LP)
EXTERNAL DIMENSIONS (WxDxH) INCLUDING HANDLE	15.5" X 31.1" X 45.8"
NUMBER OF BURNERS	3
FRYER CAPACITY	35 - 40 LBS
BTU (EACH BURNER AT 5" W.C.)	30,000
TOTAL BTU	90,000
NET WEIGHT	133 LBS
SHIPPING WEIGHT	150 LBS



**Warranty:** 12 months parts & labor. Additional fry tank Warranty: To original purchaser only. If the fry tank was proven by an authorized MVP Group servicer to have leaked within the first two years of operation, MVP Group shall replace the fryer in full at its expense. Freight shall not be included.

**Gas Connection:** 3/4" NPT on the right-hand rear 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** 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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