



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

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

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

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

# SRF-25/25

## SPLIT TANK 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. The split tank design offers the flexibility of using only half the fryer.

Highly efficient cast iron burners and stainless steel tubes create a large heat transfer area for even heat distribution. Our durable temperature probes sense temperature changes and activate a quick burner response. The temperature for the SRF-25/25 ranges from 200°F (93°C) to 400°F (204°C). Each tank is regulated by an independent Millivolt safety control system. High BTU power for rapid recovery.

Every inch of the frypots and cold zones can be cleaned and wiped down by hand. The ample cold zones and forward sloping bottoms help collect and remove sediment from the frypots 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

- Welded **16 gauge** stainless steel tank with a super smooth machine finish ensures easy cleaning
- Stainless steel front, door and sides, with a galvanized back
- Long lasting baffles are mounted in the heat exchange tubes to provide maximum heating and combustion efficiency
- Standing pilot light design provides a ready flame when heat is required
- Individual gas control valves act as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator and automatic main valve
- Robertshaw snap action millivolt thermostat controls adjust from 200°F-400°F. No electrical hookup required.
- Hi-limit shut-off protector shuts off gas combination valve and standing pilot.
- Built-in heat deflectors
- Two nickel chrome plated oblong wire mesh baskets, with vinyl coated heat protection handles
- Nickel chrome plated tube racks and drain extensions
- 6" adjustable stainless steel legs
- The SRF-25/25 is shipped from the factory, ready for natural gas installation. An LP conversion kit is included with each unit.



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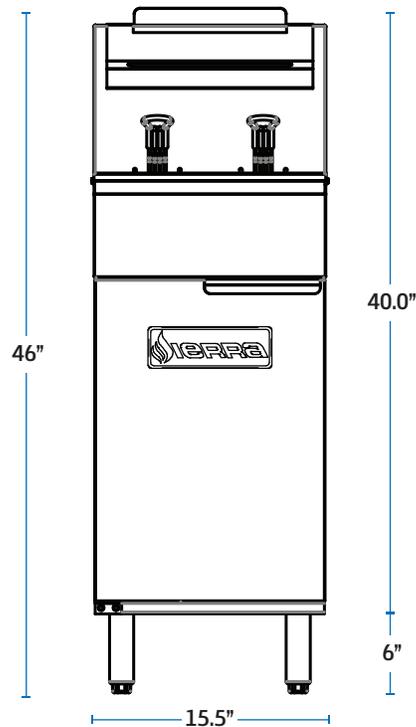
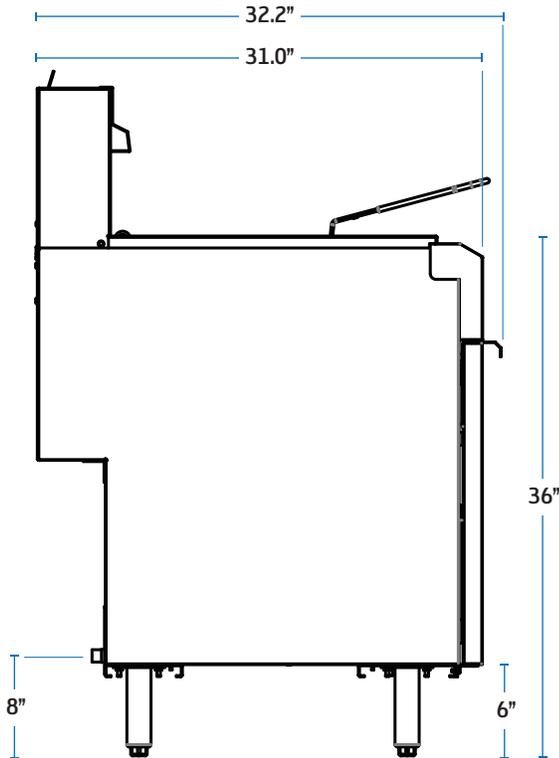
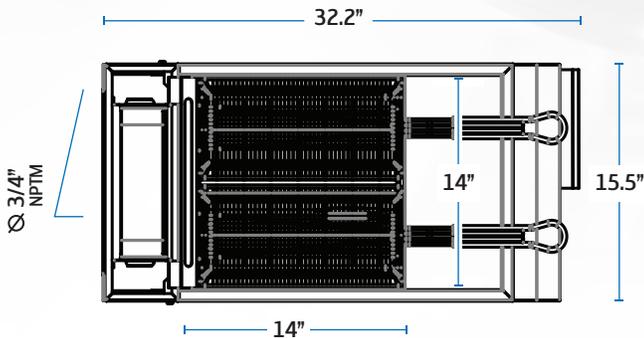


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## SPECIFICATIONS

MODEL NUMBER	SRF-25/25 (NG OR LP)
EXTERNAL DIMENSIONS (WxDxH) INCLUDING HANDLE	15.5" X 32.2" X 46"
NUMBER OF BURNERS	4
FRYER CAPACITY	2 X 25 LBS
BTU (EACH BURNER AT 5" W.C.)	30,000
TOTAL BTU	120,000
NET WEIGHT	170 LBS
SHIPPING WEIGHT	190 LBS



**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:** 2 x 3/4" NPT at rear of appliance. The pressure regulator (supplied) is to be connected here by the installer.

**Gas pressure:** 5" 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.



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



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