



MODEL 500
(Pictured above)

Shown with optional casters, unit comes standard with 6" adjustable legs

PROJECT NAME: _____

LOCATION: _____

ITEM: _____ QTY: _____

MODEL: _____

FRYSTAR™

400 | 500 | 750 GAS FRYER SERIES

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.



STANDARD FEATURES

FRYERS

- 🔥 Stainless steel providing durability for a high production output.
- 🔥 1 1/4" Full port drain valve for fast draining.
- 🔥 Cabinet - stainless steel front, door and sides.
- 🔥 Millivolt thermostat, 200 ° F – 400 ° F (93.3 °C – 204.4°C).
- 🔥 High-Temperature safety limit switch. Thermo-Safety pilot with built-in regulator.
- 🔥 Separate manual gas shutoff, for front servicing.
- 🔥 Heavy-duty cast iron burners.
- 🔥 Tubes constructed of heavy gauge metal.
- 🔥 Heavy gauge deflector system providing a quicker recovery time.

STANDARD ACCSESORIES

- 🔥 2 heavy nickel plated baskets.
- 🔥 Unique stainless steel crumb screen with handles.
- 🔥 Drain line cleanout rod.
- 🔥 Drainpipe extension.
- 🔥 Removable stainless steel basket hanger requires no tools.
- 🔥 6" Adjustable chrome-plated legs.

ACCESSORIES/OPTIONAL

- 🔥 (4) 6" swivel casters with front locking brakes.
- 🔥 Fryer basket 400/500/750.
- 🔥 Joining kit 400/500/750.
- 🔥 Crumb catcher 400/500/750.
- 🔥 Tank cover 400/500/750.

FRYSTAR05172022



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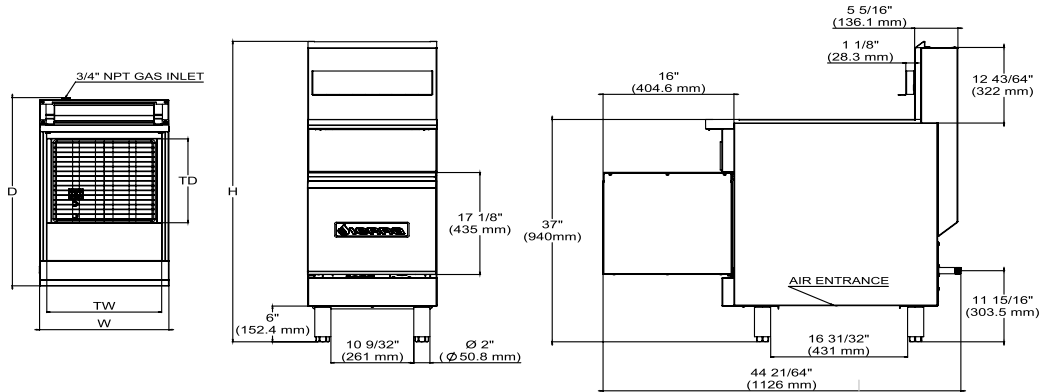
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TECHNICAL DRAWINGS

FRYSTAR™ GAS FRYER SERIES
400 | 500 | 750



SPECIFICATIONS

Models	Exterior Product Dimensions & Weight						Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H)	Tank's Width (TW)	Tank's Depth (TD)	Weight	Width	Depth	Height	Weight
FRYSTAR 400	16" (407 mm)	33" (793 mm)	48 27/64" (1230 mm)	14" (356 mm)	14" (356 mm)	110 lb (50 kg)	22 41/64" (575 mm)	35 7/16" (900 mm)	58 17/64" (1,480 mm)	150 lb (68 kg)
FRYSTAR 500				14" (356 mm)	14" (356 mm)	143 lb (65 kg)				209 lb (95 kg)
FRYSTAR 750	20" (508 mm)	33 45/64" (856 mm)		18" (460 mm)	18" (460 mm)	157 lb (71 kg)	26 37/64" (675 mm)			283 lb (129 kg)

UTILITY INFORMATION

GAS SUPPLY					
Models	Burners	Propane	Natural	Manifold Pressure	
		BTU/h	BTU/h	Natural Gas	Propane Gas
FRYSTAR 400	3	90,000	90,000	4" W.C.	10" W.C.
FRYSTAR 500	4	120,000	120,000		
FRYSTAR 750	5	150,000	150,000		

- Manifold pressure is 4" W.C (natural gas) or 10" W.C (propane gas).
- 3/4" NPT rear gas connection.
- The gas pressure regulator is built in and on the combination valve. No 3/4" regulator required on the rear connection.
- Clearances: Combustible: 6 inches sides, 6 inches rear, 16 inches to adjacent open flame burner units.
Non-combustible: 0 inches sides, 0 inches to adjacent open flame burner units.
- * NOTE: In line with its policy to continually improve its product, Sierra reserves the right to change materials and specifications without notice.
- Specify the type of gas when ordering.

INSTALLATION INSTRUCTIONS

The gas line connecting to the range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

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.

Clearances: Combustible: 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 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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