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Sterling Gas Fryers - Double Tanks



Models: SP-F4 SD-LP

The gas fryer line has a tube heat exchange. Design that incorporates fast temperature recovery and large cold zone. Stainless steel fry tanks are completely pressure blasted (peened). for a smoother finish and easy cleaning. Available in natural and liquid propane gas models.

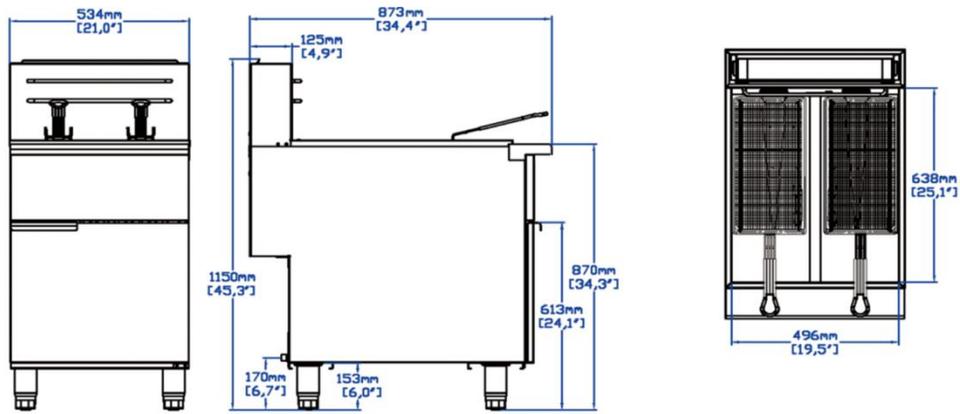
Features

- Model is 4 tubes, Total heat power is 120,000BTU/h
2 individual gas control systems for Double split tanks
- Behind the door snap action millivolt thermostat control Doesn't require electric connection
- The temperature control range 200°F - 400°F (93°C - 205°C)
- Over temperature protection 450°F (232°C)
Oil temperature more than the temperature to cut off the gas
- Set of four Stainless Steel adjustable legs
- Twin fry baskets with plastic coated handles

Technical Data

| Model | Gas Type | Burners | Total BTU | Oil capacity | Overall Dimensions | Net Weight | Package Size | Shipping Weight |
|----------|----------------|---------|-----------|-------------------------------|--|------------------|--|-------------------|
| SP-F3-LP | Liquid Propane | 4 | 120,000 | 37x2 lbs (18~19) x2 litres | 21"x 34.4"x 45.3" 53.4 x 87.3 x 85 cm | 192 lbs 87 kg | 22.5"x 36.3"x 33.5" 57 x 92 x 85 cm | 225 lbs 103 kg |

Dimensions



Certifications

