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Tel. 787-641-2420

Sterling Gas Fryers - Millivolt Control



**Models: | SP-F3-LP
| SP-F4-LP | SP-F5-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.

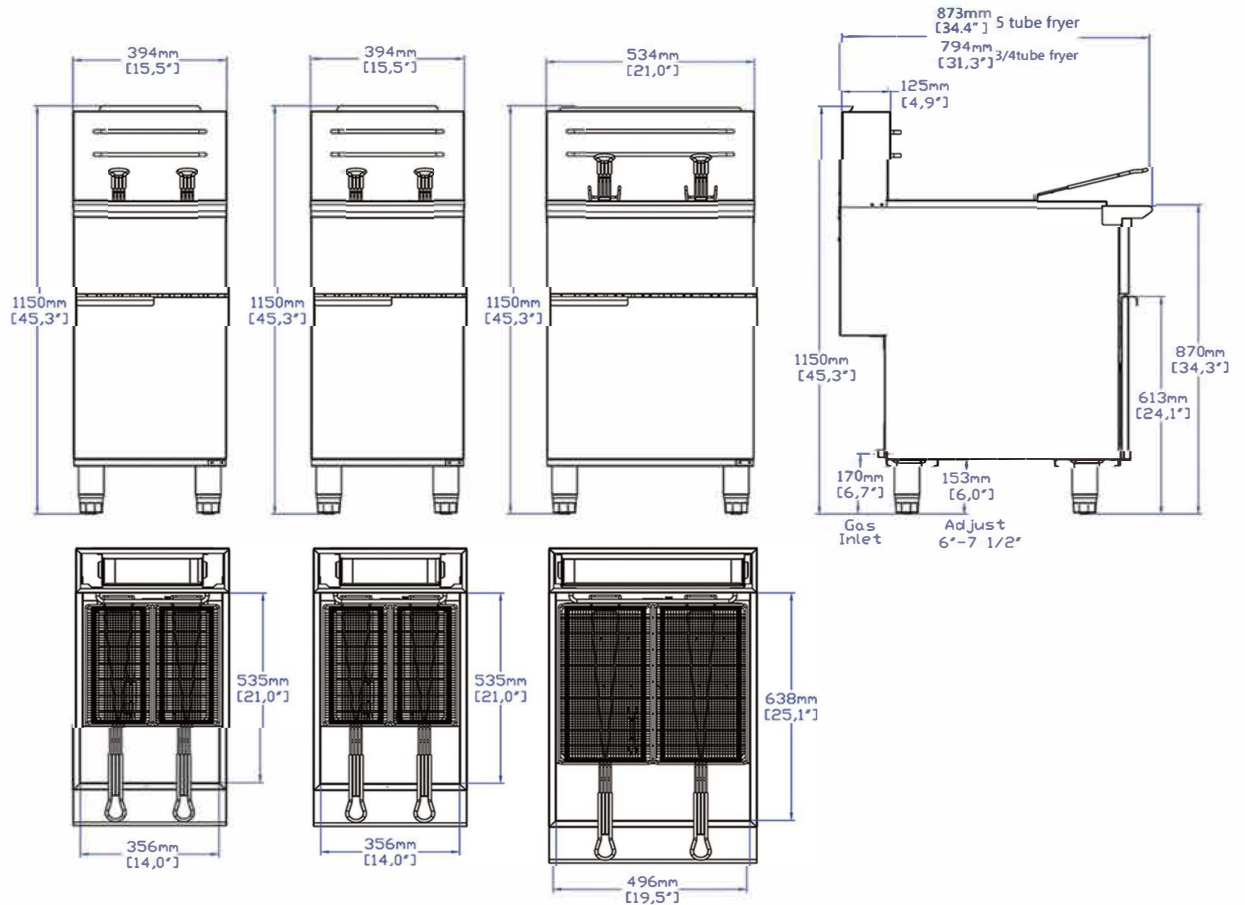
Features

- Behind the door snap action millivolt thermostat control
Doesn't require electric connection
- Each burner has a power of 30,000 BTU/h (8.8kW)
- The model is divided into 3,4 and 5 tubes according to the number of fire tubes, and the power is 90,000/120,000/150,000 BTU/h
- The temperature control range 200° F-400° F (93°C-205°C)
- Over temperature protection on 450° F (232°), more than it, cut off gas
- Four stainless steel adjustable legs, Caster optional.
- Twin baskets with plastic coated handle
- 1 -1/4 full port drain valve for fast and complete oil draining.

Technical Data

Model	Gas Type	Burners	Total BTU	Oil capacity	Overall Dimensions	Net Weight	Package Size	Shipping Weight
SP-F3-LP	Liquid Propane	3	90,000	35-40 lbs 17-20 litres	15 5"x 31.3"x 45.3" 39.4 x 79.4 x 115 cm	125.7 lbs 57 kg	16.6"x 32.3"x 33.5" 42 x 82 x 85 cm	145 lbs 66 kg
SP-F4-LP	Liquid Propane	4	120,000	40-50 lbs 20-23 litres	15 5"x 31.3"x 45.3" 39.4 x 79.4 x 115 cm	138.6 lbs 63 kg	16.6"x 32.3"x 33.5" 42 x 82 x 85 cm	156 lbs 71 kg
SP-F5-LP	Liquid Propane	5	150,000	75-80 lbs 36-42 litres	21"x 34.4"x 45.3" 53.4 x 87.3 x 115 cm	182.6 lbs 83 kg	22.5"x 36.3"x 33.5" 57 x 92 x 85 cm	204 lbs 93 kg

Dimensions



- This appliance is manufactured for commercial installation only, not intended for home use.
- 1/2" or 3/4" NPT rear gas connections. Supply gas pressure not to exceed 14" W.C. (1/2 PSI) Natural gas operating pressure - 4.0" W.C, Recommended supply pressure 7-9" W.C Propane gas operating pressure - 10.0" W.C, Recommended supply pressure 11-12" W.C
- Special altitude: Natural gas for above 2,000 ft; Propane gas for above 3,500 ft
- An adequate ventilation system is required for Commercial Cooking Equipment.
- Require a 6" clearance at both side and rear adjacent to combustible construction.
- CSA design certified NSF listed.
- Unit are not supplied with conversion kits, Gas type must select before ordering.

Optional accessories (Sold and Packaged separately)

1. FY-CA Caster set (2 locking, 2 non-locking)
2. FY-CL Tank cleaning set (rod/brush/scoop)
3. FY-CS3 Connector Strip for 3/4 tubes fryer
4. FY-CSS Connector Strip for 5 tubes fryer
5. FY-SP Side Splash
6. FY-TC3 Tank Cover for 3/4 tubes fryer
7. FY-TCS Tank Cover for 5 tubes fryer
8. FY-CKN Gas Conversion Kits LP to NG
9. FY-CKL Gas Conversion Kits NG to LP



Certifications



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