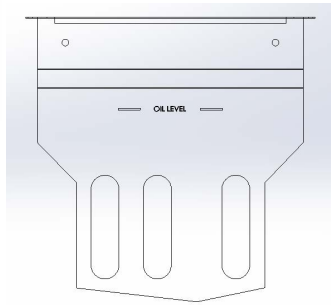




GAS FLOOR MODEL FRYER



SF3 Shown



Model #	Tubes	BTU	Capacity
SF3	3	90,000	40 lbs.
SF4	4	120,000	50 lbs.
SF5	5	150,000	70 lbs.

*UNIT CANNOT BE FIELD CONVERTIBLE FOR FUEL TYPE

STANDARD FEATURES:

- ETL Safety & Sanitation (CAN/CSA-1.8 & ANSI-Z83.11 Standards)
- 430 Stainless steel front is 20-gauge thick
- Sides are galvanized 20-gauge panels
- 439 stainless steel fry pot with heavy 16-gauge
- Key components have CSA/ETL certification
- 6" Adjustable stainless-steel legs, (6" to 7.5" adjust-ability)
- Millivolt thermostat control adjusts from 200°F to 400°F
- Twin fry baskets included with PVC coated handles
- High Limit safety shut off prevents overheating and shuts off gas supply
- Equipped with safety shut off standing pilot.
- ¾" NPT gas Connection
- Available in Natural or LP Gas

Accessories (Packaged and sold separately):

- Casters - 2 locking front, 2 non-locking rear.
- Stainless steel tank cover .

SPECIFICATIONS:

ETL Certified Gas Floor Model Fryer.

430 Stainless steel front top and reinforced door 20 gauge thick. Features a 439 peened stainless steel fry tank with three (SF3), four (SF4) or five (SF4) heat exchanger tubes for maximum heat transfer and quick recovery. 1¼" full port ball type drain valve for removal and cleaning. Includes twin fry baskets with plastic coated handles and drain extension. Behind the door snap action millivolt thermostat control adjusts from 200° to 400°F. Also, millivolt safety system to ensure safe operations. Backed by Solaris's Exclusive parts and labor FUSS Warranty, this take effect at the time of purchase for one (1) year. (Warranty is not transferable)

This appliance is for commercial indoor use only. **Not suitable for installation in a non-commercial or residential applications.

Customer Service (704) 900-2068
For Sales Info email: solaris@entree.biz
Website: www.entree.biz/solaris



HEAVY DUTY COOKING

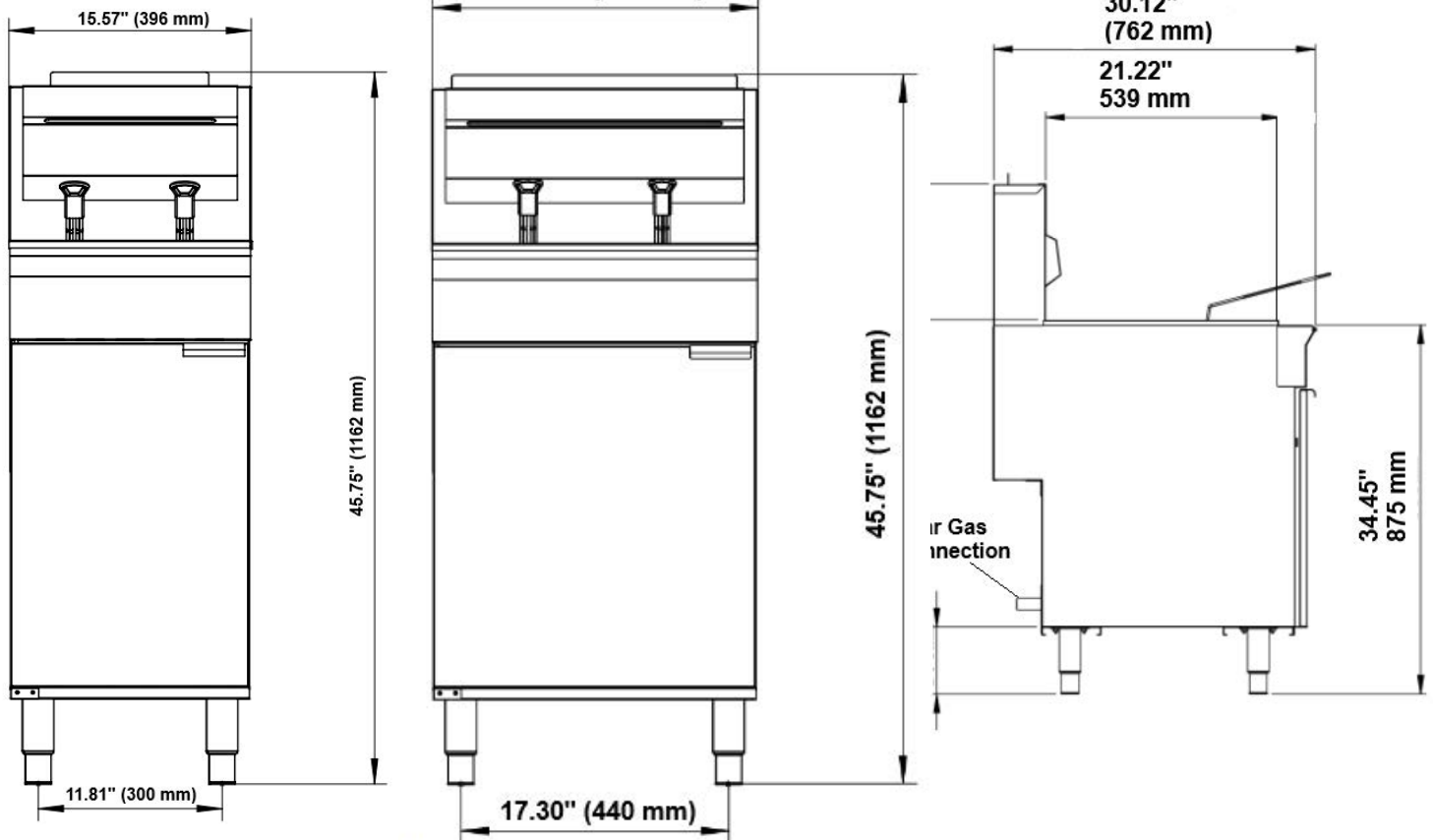


Details and Dimensions

1. A combination valve with pressure regulator is provided with this unit. Natural Gas 4.0" W/C, LP Gas 10.0" W.C.
2. An adequate ventilation system is required for Commercial Cooking Equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
3. Require a 6" (152 mm) clearance at both sides and rear adjacent to combustible construction.
4. Per NFPA 96, all fryers shall be installed with at least a 16" (406 mm) space between the fryer and surface flames from adjacent cooking equipment.
5. This appliance is for commercial indoor use only. **Not suitable for installation in a non-commercial or residential applications.

SERVICE CONNECTIONS: ➤ Operating Gas Pressure: Natural 4.0" W/C, LPG 10.0" W/C

➤ 3/4" Rear gas connection
21.00" (533 mm)



Model	# of Burners	Width	Depth	Overall Height	Working Height	Tank Size	BTU/HR	Fry Comp. Capacity	Approx. Net Weight (lbs.)	Approx. Shipping Weight (lbs.)	Shipping Dimensions		
											Width	Depth	Height
SF3	3	15.57"	30.12"	45.75"	34.45"	14" X 13.85"	90,000	40 lbs.	129	150	18.11"	32.70"	34.25"
SF4	4	15.57"	30.12"	45.75"	34.45"	14" X 13.85"	120,000	50 lbs.	152	172	18.11"	32.70"	34.25"
SF5	5	21.00"	30.12"	45.75"	34.45"	19.5" X 13.85"	150,000	70 lbs.	174	200	24.00"	32.70"	34.25"