



PROJECT

ITEM NO: _____

QUANTITY: _____

Gas Fryers

FEATURES & CONSTRUCTION:

- Stainless steel front and galvanized sides and rear
- Vertical cast iron burner, each 30,000 BTU/hr
- Tube design with baffles inside for better heat transfer
- Stainless steel vat
- 6" heavy duty adjustable stainless steel legs
- Standby pilot for easy start
- Chromed basket with plastic coating handle
- Cold zone to prevent scorching of food particles at the bottom
- Prompt temperature recovery to make sure fries are crispy
- Thermostat adjusts from 200°F to 400°F
- 450°F hi-limiter guarantee safety
- 1/2" NPT rear gas connection
- 1-1/4" drain cock for easy drainage of oil
- Packaged with carton box and with pallet.
- All units shipped K.D., but easily assembled.



Model: SE-FR75

Model #	Capacity	BTU/HR	Packing Size	Net Weight	Gross Weight	Unit Size		
						W	D	H
SE-FR40	35-40 lbs.	90,000	18.1"x32.5"x34"	143.3 lbs.	156.5 lbs.	15-1/2"	30-1/4"	46-1/2"
SE-FR50	45-50 lbs.	120,000	18.1"x32.5"x34"	156.5 lbs.	180.7 lbs.	15-1/2"		
SE-FR75	65-75 lbs.	150,000	21"x30.2"x46.5"	172 lbs.	183 lbs.	21"		

Installation Instruction

1. 1/2" gas connection, Natural gas 4.0" W.C. Propane gas 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment
3. These units are manufactured for installation in accordance with National Fuel Gas Code ANSI-Z223.1/NFPA #54 (latest edition).
4. This appliance is intended for commercial installation only and is not intended for home use.
5. Equipment clearance requirement:
Non-Combustibles: Sides 0" Back 0" Combustible: Side 6" Back 6"
6. All the installation must be performed by qualified technicians.

Specifications subject to change without notice.

All dimensions are typical (Tolerance 1/2").



Rev. 06/23

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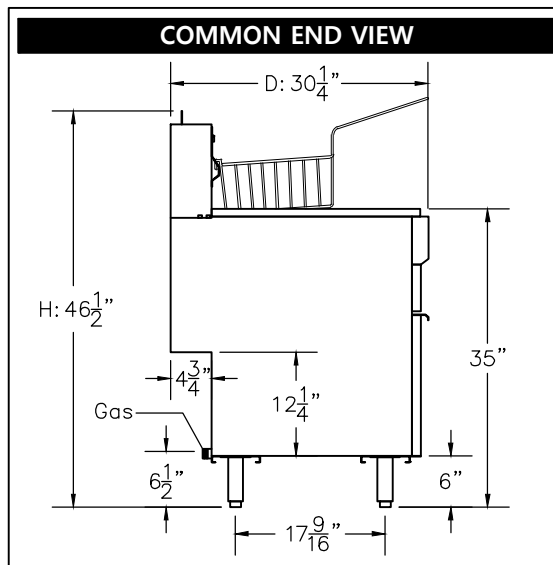
PROJECT

ITEM NO:

QUANTITY:

Gas Fryers

SE-FR40 35-40 LBS. GAS FRYER	SE-FR50 45-50 LBS. GAS FRYER	SE-FR75 65-75 LBS. GAS FRYER



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All dimensions are typical (Tolerance 1/2").



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