FRYSTAR GAS FRYER SERIES
FRYSTAR 400 | FRYSTAR 500 | FRYSTAR 750

FRYSTAR 500
Shown with optional casters, comes standard with legs

Sierra Frystar 100% manufactured from raw materials. The Frystar fryer offers a controlled performance with low maintenance need providing the best cooking experience.
For High Production frying, specify these prime series tube fryers that come with a polished stainless steel tank, a millivolt thermostat and stainless steel structure. The Frystar fryer from Sierra offers the best value in its class.

STANDARD FEATURES

FRYERS
- Tank warranty - 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).
- 1 year limited warranty, parts and labor.
- 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 baffle system providing a quicker recovery

STANDARD ACCESSORIES
- 2 heavy duty nickel plated baskets.
- Drain Line Cleanout rod.
- Drainpipe extension.
- Removable stainless steel basket hanger requires no tools.
- 6" Adjustable chrome-plated legs.

ACCESSORIES/OPTIONS

- (4) 6" swivel casters with front locking brakes.
- Joining kit 40/50/75.
- Crumb Catcher 40/50/75.
- Bread crumb catcher 40/50/75.
- Tank Cover 40/50/75.

FRYSTAR042222

SIERRA range

3/4" NPT GAS INLET

5 5/16" (136.1 mm)
1 1/8" (28.3 mm)
16" (404.6 mm)
12 43/64" (322 mm)

17 1/8" (435 mm)
37" (940mm)

AIR ENTRANCE

11 15/16" (303.5 mm)

6" (152.4 mm)
10 9/32" (261 mm)
Ø 2" (Ø 50.8 mm)
16 31/32" (431 mm)
44 21/64" (1126 mm)
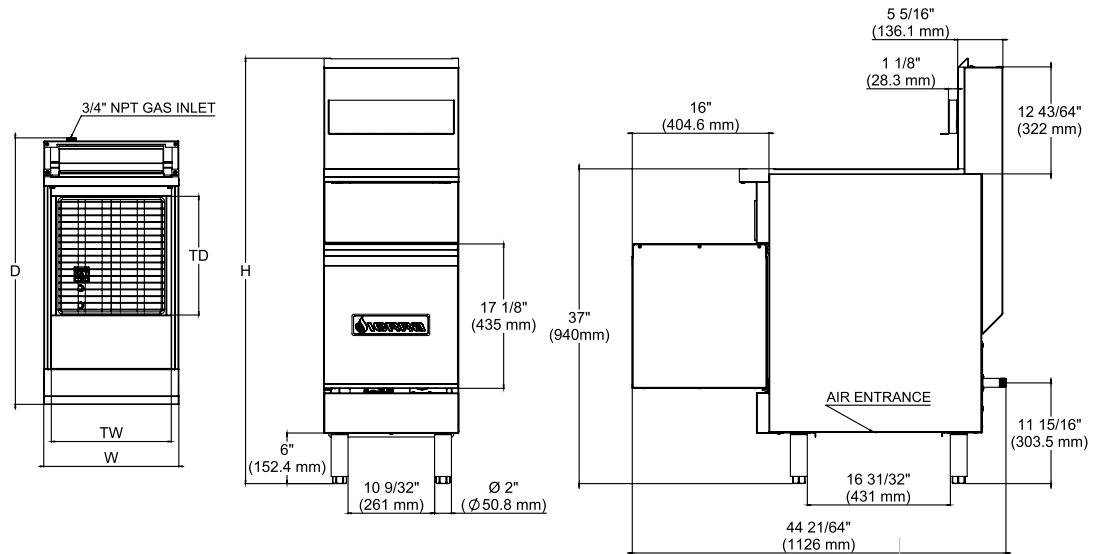
SPECIFICATIONS

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

UTILITY INFORMATION

Models	Burners	GAS SUPPLY		Manifold Pressure	
		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	4" W.C	10" W.C
FRYSTAR 750	5	150,000	150,000	4" W.C	10" W.C

- Manifold pressure is 4" W.C (Natural Gas) or 10" W.C (Propane Gas).
- 3/4" NPT rear gas connection and pressure regulator for both natural gas and propane.
- 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 Range reserves the right to change materials and specifications without notice.
- Specify the type of gas when ordering.

INSTALLATION INSTRUCTIONS

A pressure regulator sized for this unit is included. The gas line connecting to the fryer must be 3⁄4" or larger. If flexible connectors are used, the inside diameter must be 3⁄4" or larger. Built in 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.