VALYR™
BY STRATA GPO

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model: _____

VFOP40(L/N) / VFOP50(L/N)
Open Pot Fryers - Liquid Propane (L) / Natural Gas (N)



VFOP40(L/N)



VFOP50(L/N)

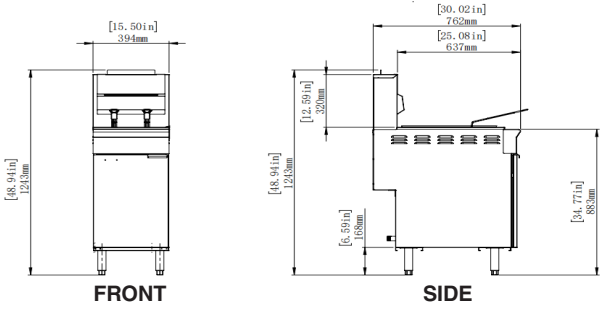
MODEL: ☐ VFOP40(L/N) ☐ VFOP50(L/N)

SPECIAL FEATURES

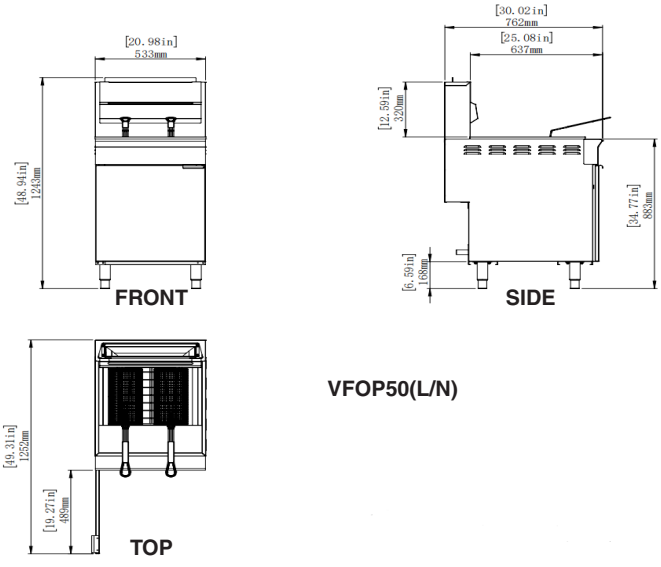
- Stainless steel fry tank, 45/65 lb. capacities
- 1 1/4" full port ball type drain valve
- Stainless steel door with magnet to secure closed door
- High-grade galvanized non-corrosive finish sides and back
- Twin fry baskets with plastic coated handles
- Behind the door snap action millivolt thermostat control - (adjusts from 200° to 400° with standing pilot)
- High temperature limit control to shut off gas supply to the main burners and pilot
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TECHNICAL DATA

MODEL	EXTERNAL DIMENSIONS	WORKING HEIGHT	TANK SIZE	BTU / HR	FRY COMPARTMENT CAPACITY	NET WEIGHT	GROSS WEIGHT
VFOP40(L/N)	15 1/2" x 30" x 45 3/4" (394 x 762 x 1162 mm)	34 4/5" (884 mm)	14" x 14"	4x (30,000) BTU	45 lbs.	146 lbs (66 kg)	172 lbs (78 kg)
VFOP50(L/N)	21" x 30" x 45 3/4" (533 x 762 x 1162 mm)	34 4/5" (884 mm)	20" x 21"	5x (30,000) BTU	65 lbs.	165 lbs (75 kg)	205 lbs (93 kg)



VFOP40(L/N)



VFOP50(L/N)

Intertek Intertek

Available in export voltages and plug types.

WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

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