



VALYR™

BY STRATA GPO

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model: _____

GAS DEEP FRYERS - LIQUID PROPANE (LPG) / NATURAL GAS (NG)

MODEL: ☐ VALGF-90(LPG/NG) ☐ VALGF-120(LPG/NG) ☐ VALGF-150(LPG/NG)



VALGF-90 / VALGF-120



VALGF-150

Valyr's floor standing gas deep fryers are constructed with a 16 gauge stainless steel tank and have a thermostat range of 200°F to 400°F (93°C to 204°C). Long lasting baffles are mounted in the heat exchange tubes to provide maximum heating and combustion efficiency. A standing pilot light design provides a ready flame when heat is required and an automatic shut off function when the fryer temperature exceeds 450°F (232°C).

FEATURES AND CONSTRUCTION

- Welded 16 gauge stainless steel tank with a super smooth machine finish ensures easy cleaning
- Long lasting baffles are mounted in the heat exchange tubes to provide maximum heating and combustion efficiency
- Standing pilot light design provides a ready flame when heat is required
- Cabinet is constructed with a stainless steel front and door with galvanized sides and back

CONTROLS

- Thermostat maintains temperature between 200°F and 400°F (93°C and 204°C)
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator and automatic main valve
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off gas flow automatically if the pilot flame goes out
- Temperature limit automatically shuts off all gas flow if the fryer temperature exceeds 450°F (232°C)
- Includes Robert Shaw components that are made in the USA

OPERATIONS

- Standing pilot and thermostat maintain temperature automatically at the selected temperature (between 200°F and 400°F [93°C and 204°C])
- Front 1 ¼" drain for quick draining

STANDARD ACCESSORIES

- Two (2) nickel plated oblong wire mesh baskets
- One (1) nickel plated tube rack
- One (1) drain extension
- Built-in heat deflector
- Casters

AVAILABLE ACCESSORIES (Sold Separately)

- Stainless steel cover
- 6" adjustable legs
- Joiner strips
- Splash guard

3RD PARTY APPROVALS



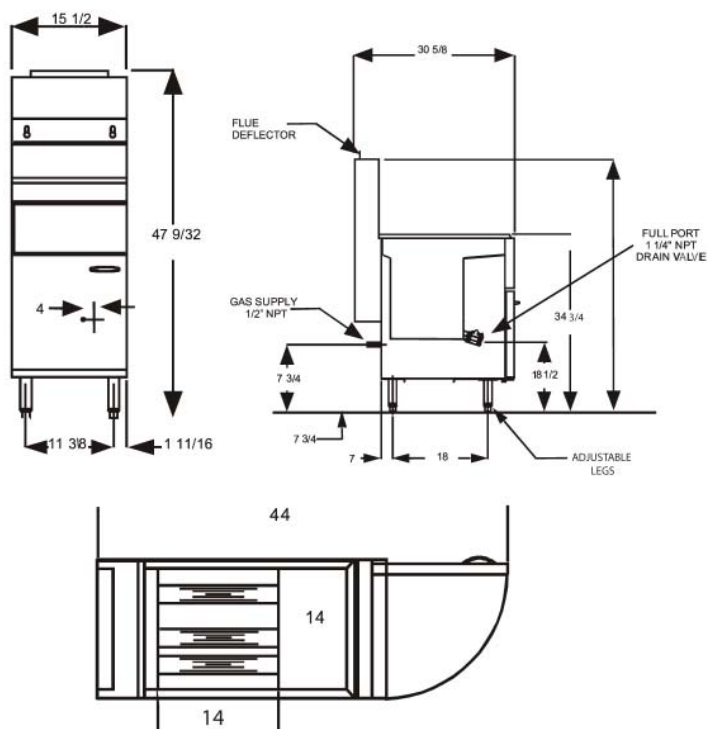
Conforms to ANSI STD Z83. 11-2016
Certified to CSA STD 1.8-2016
Conforms to NSF/ANSI Std.4

VALYR WARRANTY (USA)

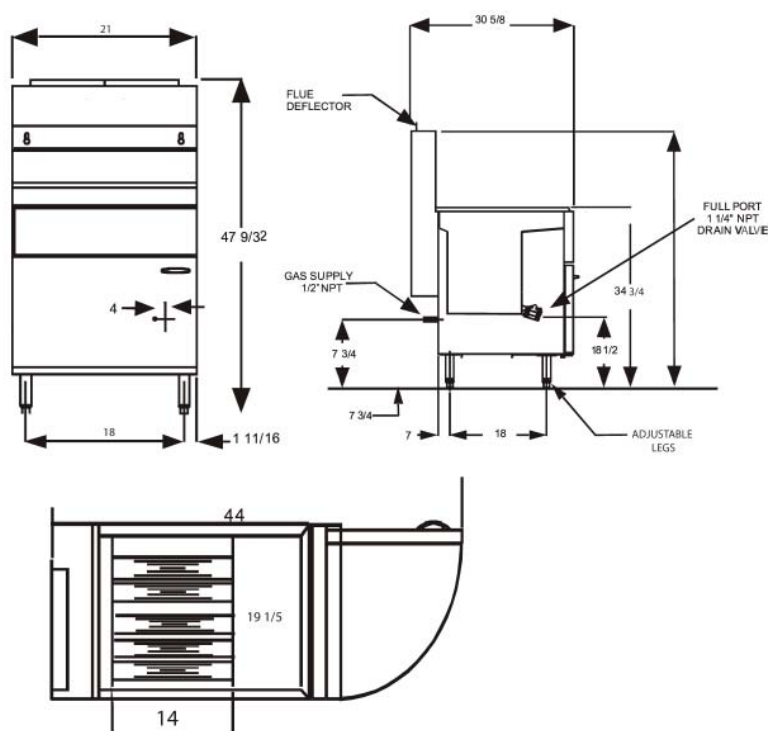
These units are backed by a 2 year warranty on parts & labor and a 5 year warranty on the stainless steel fry pot. For warranty, non-warranty related issues, and technical support, call NSA at 877.672.7740.



VALGF-90 / VALGF-120



VALGF-150



MODEL	VALGF-90(LPG/NG)	VALGF-120(LPG/NG)	VALGF-150(LPG/NG)
Dimensions (in)* (W x D x H)	15.57" x 30.12" x 45.75"	15.57" x 30.12" x 45.75"	21" x 30.12" x 45.75"
Cubic Feet	15.9	15.9	20.5
BTU	90,000	120,000	150,000
Net Weight (lb)	134.2 lb (61 kg)	145.2 lb (66 kg)	165 lb (75 kg)
Gross Weight (lb)	160.6 lb (73 kg)	171.6 lb (78 kg)	204.6 lb (93 kg)
Oil Capacity (lb)	35 - 40 lb (18.5 - 23 L)	45 - 50 lb (21.3 - 25 L)	65 - 70 lb (31 - 37 L)