



# Installation and Operation Manual

## GAS FRYER



### **WARNING**

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.



### **FOR YOUR SAFETY**

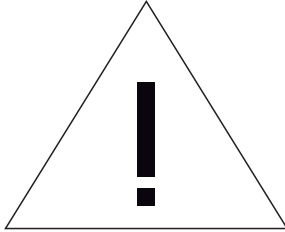
DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

**PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE**

# SAFETY PRECAUTIONS

## Important safety instructions

THIS MANUAL CONTAINS IMPORTANT SAFETY INFORMATION. READ CAREFULLY AND SAVE FOR FUTURE CONSULTATION.



Our service contacts are on the back cover of this manual, so always keep it handy for any need.

This is the safety alert symbol. All safety messages will come after this symbol and the message "WARNING", "IMPORTANT" and/or "DANGER". These words mean:

### **WARNING**

All safety messages mention the potential risk, such as reducing the chance of injury, what can happen if instructions are not followed, and how to prevent accidents.

### **IMPORTANT**

This is essential information that the customer must follow with regard to the equipment.

### **DANGER**

There is a risk of you losing your life or serious injury if instructions are not followed immediately.

## Safety warnings

### **DANGER**

Do not store alcohol, gasoline, or any other flammable liquid or vapor near your equipment, as this may have serious consequences and risk of explosion.

During use, the appliance becomes hot. Therefore, care must be taken to avoid contact with the heating elements.

### **WARNING**

This device is not intended for use by persons (including children) with reduced physical, sensory or mental capacities, or people with lack of experience and knowledge, unless they have received instructions regarding the use of the device or are under the supervision of a person responsible for their safety.

Periodically check if the hose and gas regulator are within their expiration date.

If you constantly smell gas, turn off the equipment quickly and check if your equipment gas connections are leaking. If the problem persists, contact your nearest authorized dealer.

- Please observe all local and national codes and ordinances.
- Installation must conform with local codes, or in the absence of local codes, the National Fuel Gas Code, ANSI Z223.1 (latest edition). In Canada, installation should conform to installation codes for gas burning appliances and equipment standard CAN/CGA-B149.1 or the propane installation code, CAN/CGA-B149.2, as applicable.
- Installation must be performed according to the manufacturer's instructions and by qualified and authorized persons.
- For repairs, contact an authorized service technician only and request original replacement parts.
- Before operating the equipment and whenever there is any doubt about its operation, the user has to read and understand this manual in detail.
- Install the equipment in a place where there is sufficient physical space for perfect handling of the equipment.
- Never use your equipment without first installing it correctly.
- Never add oil to the appliance when it is at operating temperature. Splashing hot oil can cause severe injuries.
- If any abnormalities in operation are observed when using the equipment, discontinue use, close the manual gas shut off valve, and call an authorized service technician to correct the problem.
- Any unauthorized alteration and/or tampering is DANGEROUS and will void all warranties.
- Close the gas valve that feeds the equipment and check if the knob is in the closed (OFF) position when: not in use, before performing any maintenance or repair on the equipment and to clean it.
- This appliance is intended for indoor use only.
- Never add water to hot oil. Violent boiling can occur causing severe injury.
- Avoid moving or moving the equipment when it is turned on and/ or with heated oil.
- Do not use adapters in gas connections.
- Use three or more people, or a load lifting device to move and install it.
- Do not soil, remove or obstruct the identification labels.
- Do not fill the vat beyond the maximum capacity as this will prevent overflowing when the equipment is put into operation.
- Do not use an open flame to check for gas leaks.
- NEVER use the appliance as a step for cleaning or accessing the ventilation hood. Serious injury could result from slips, trips or from contacting hot liquids.

- For proper operation of the appliance, do not obstruct the flow of gas and ventilation.
- When your equipment is in use, accessible parts can become hot, and children should be kept away.
- Ensure that children do not play with the equipment.
- Always check if the gas connections are correctly installed, have no malfunctions and no gas leaks.
- Do not supply the appliance with a gas that is not indicated on the data plate. If you need to convert the appliance to another type of fuel, contact your dealer.
- Frozen foods should be operated carefully as they have bubbling hazards.

### **Important tips**

- Carefully keep this manual for future reference.
- Failure to follow the instructions in the consumer manual for equipment installation conditions will void your warranty.
- Never use the equipment if it is damaged or not working properly.
- Water or oil may make the floor slippery and dangerous. To avoid accidents, the floor must be dry and clean.
- Do not repair or replace any part of the equipment unless specifically recommended in the manual.
- Clean the equipment daily after use using neutral detergent. Use abrasive materials only for work surface cleaning.
- Do not use the equipment to heat the environment.
- Do not use loose-hanging garments, towels, or large cloths when using near the equipment as they may ignite.
- Prevent water, dirt, or dust from coming into contact with the equipment's mechanical and gas components.
- Use only kitchen utensils suitable for the equipment.
- Always use certified hoses and pressure regulators.
- The manufacturer reserves the right to modify, at any time and without prior notice, the contents of this manual.



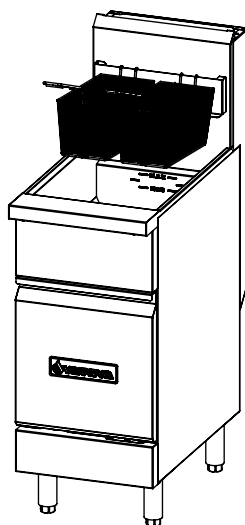
### **IMPORTANT**

Intended for industrial/professional use.

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# 01. INTRODUCTION



You have a equipment with the quality of the Sierra brand. We thank you for your choice!

It is another revolution that we offer you, being this a equipment that unites economy, technology, and innovative design, thus becoming indispensable for your establishment.

Please read this manual carefully to know your equipment and ensure its correct operation and maximum performance, thus increasing its useful life. It is and will be very helpful in answering questions. Please see.

## 02. EQUIPMENT INSTALLATION

### 2.1 Equipment installation instructions

Upon receipt of the equipment, make sure that the equipment is not defective. For assembly, verify first if the accessory kit has the following items: (4) adjustable legs and an instruction manual.

Place the equipment in the workplace carefully and adjust the foot level.

The gas pressure regulator supplied with the equipment must be installed when the appliance is connected to the gas supply. Installation must comply with local codes or, in the absence of local codes, with the national combustible gas code.

Gas equipment supply piping must be at least 3/4" in diameter.

Adequate space must be left in front of the device for proper maintenance and operation. Provisions should be incorporated into the kitchen design to ensure an adequate supply of fresh air and adequate clearance for combustion chamber overhead operations, for proper combustion and ventilation.

#### **IMPORTANT**

Conversion, gas line connection, thermostat calibration, burners, manometer gas pressure adjustment, etc. are all part of the normal installation and will no be paid under warranty. If a warranty technician is called and the unit is installed incorrectly, the end-user may be charged.

Proper installation of this gas appliance is the sole responsibility of the end-user. It is the buyer's responsibility to determine if the installer is qualified in the installation procedures.

**FOR MAINTENANCE, SERVICE, REPAIRS, OR INSTALLATIONS - contact the factory to schedule authorized service.**

## CLEARANCES

The appliance area must be kept free and clear of all combustibles.

Model	Combustible		Non-combustible	
	Rear	Sides	Rear	Sides
Gas Fryer	8"	6"	0"	0"

## NAMEPLATE

Information in the Nameplates includes the model, serial number, BTU/h input of the burners, operating gas pressure in inches WC, and whether the appliance is orifice for natural or propane gas. When communicating with the factory about a unit or requesting special parts or information, rating plate data is essential for proper identification.

### 2.2 Recommendations before installation

Before installing the gas supply system, observe the pipes and fittings, check the components for dirt, clean internally with compressed air to eliminate possible particles, and prevent burners and valves from becoming clogged.

After cleaning, use thread sealant to connect the equipment to the gas network. For correct application, avoid concentrating the compound on the first two threads of the pipe, otherwise it may generate particles that will clog the system injectors.

### 2.3 Installation - gas standards and codes



#### **IMPORTANT**

**FAILURE TO INSTALL THE PRESSURE REGULATOR WILL VOID YOUR WARRANTY.**

Installation of this appliance must be in accordance with local installation codes, including:

1. The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any system pressure testing when this test pressure exceeds 1/2 psi (3.45 kPa).
2. The appliance shall be isolated from the gas supply piping system by closing the manual shut off valve during any pressure test of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.45 kPa).

## GAS CONNECTION

The external thread of equipment's intake-tube is 3/4 " NPT. For proper operation, the gas supply line must be the same size or larger. Gas line size should not be reduced at any point along the supply line.

### MANUAL SHUT OFF VALVE

A gas pressure regulator and a shut off valve supplied by the technical shall be installed in the gas service line before the appliance - in a physical location where it can be reached quickly in an emergency.

## 2.4 Gas Installation

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Your gas appliance will give you peak performance when the gas supply line is of sufficient size to provide the correct gas pressure. The gas line must be installed to meet the local building codes or National Fuel Gas Code ANSI Z223.1 Latest Edition. In Canada, install the appliance in accordance with CAN/CGA-B149.1 or .2 and local codes. Gas line sizing requirements can be determined by your local gas company or, in North America, by referring to the National Fuel Gas Code, Appendix C, Table C-4 (for natural gas) and Table C-16 (for propane). The gas line needs to be large enough to supply the necessary amount of fuel to all appliances without losing pressure to any appliance.

### 2.4.1 Gas supply to the appliance

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A properly sized and installed gas line will deliver a supply pressure between 7.0" W.C. (17.4 mbars, 1.74 kPa) and 10.0" W.C. (24.9 mbars, 2.49 kPa) natural gas or between 11.0" W.C. (27.4 mbars, 2.74 kPa) and 13.0" W.C. (32.4 mbars, 3.25 kPa) for propane to all appliances connected to the supply line, operating simultaneously at full demand.



#### **IMPORTANT**

THE PRESSURE AT THE GAS CONTROL VALVE SHALL NOT EXCEED 1/2 PSI.



#### **WARNING**

Never supply the appliance with a gas other than the one that is indicated on the data plate. Using the incorrect gas type will cause improper operation and could result in serious injury or death. If you need to convert the appliance to another type of fuel, contact the dealer your purchased it from.

Never use an adaptor to make a smaller gas supply line fit the cooker connection. This may not allow the correct amount of gas flow for optimum burner operation, resulting in poor cooker performance.

### 2.4.2 Quick Disconnect connection

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In North America, gas appliances equipped with casters must be installed with connectors that comply with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69.CSA 6.16 Latest Edition. This connection should include a quick disconnect device that complies with the Standard for Quick Disconnect Devices for Use With Gas Fuel Appliances ANSI Z21.41.CSA 6.9 Latest Edition.



## 2.5 Gas leak check

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Before lighting the equipment and putting it into operation, check all gaskets on the gas supply line for leaks. For this, do not use any type of wrench to check for leaks, use a sudsy soap and water solution.

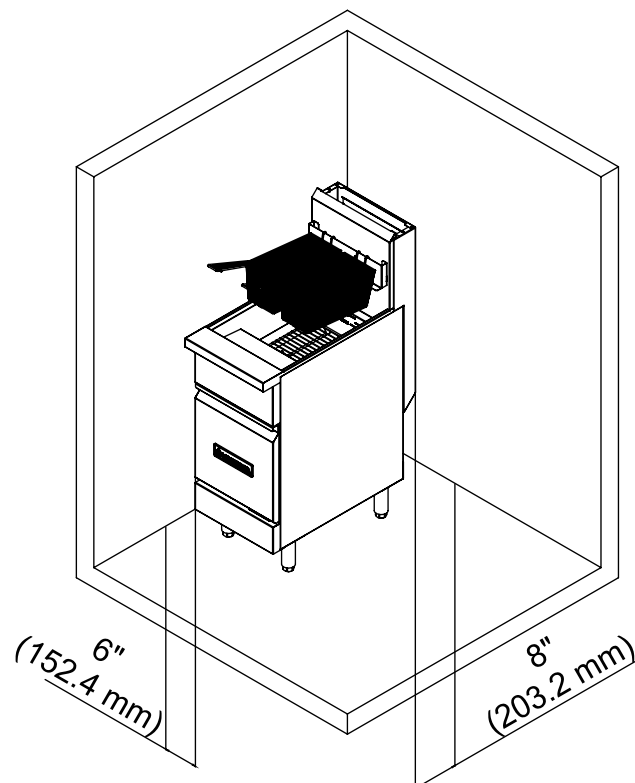
Follow the steps below for the correct procedure to power on:

1. Turn on the manual gas valve on the inlet side of the gas supply line.
2. Check for gas leaks at the flexible coupling or gas connector connection using a soap solution.
3. In moderation, spray or scrub the solution with soap on gas connections - active bubbling indicates the location of the gas leak.
4. If a gas leak is detected, turn off the manual gas valve at the inlet side of the gas line. Call your certified and licensed service technician.
5. If the equipment has no gas leak, continue with the equipment operating instruction.

## 2.6 Positioning

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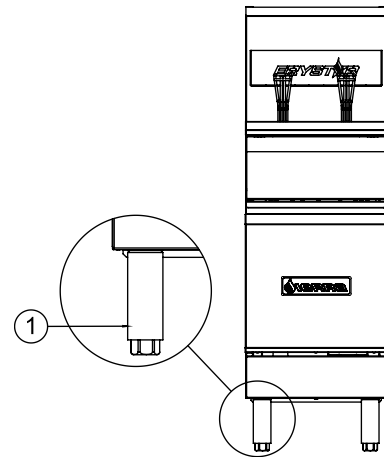
- Installation must be on a flat and level surface.
- Install the equipment under hoods or exhausts.
- There must be a distance of at least 8" (203.2 mm) at the rear, 6" (152.4 mm) at the right and left of the equipment from combustible surfaces. As shown in the figure below.



## 2.7 Foot leveling

For the proper functioning of the **Gas Fryer Frystar** it is ideal that the equipment is level and perfectly fixed to the work surface. To adjust the leveling, turn item 1 (identified in the drawing) counterclockwise to open and clockwise to close to find the best position to operate the equipment safely.

1 - Foot regulator

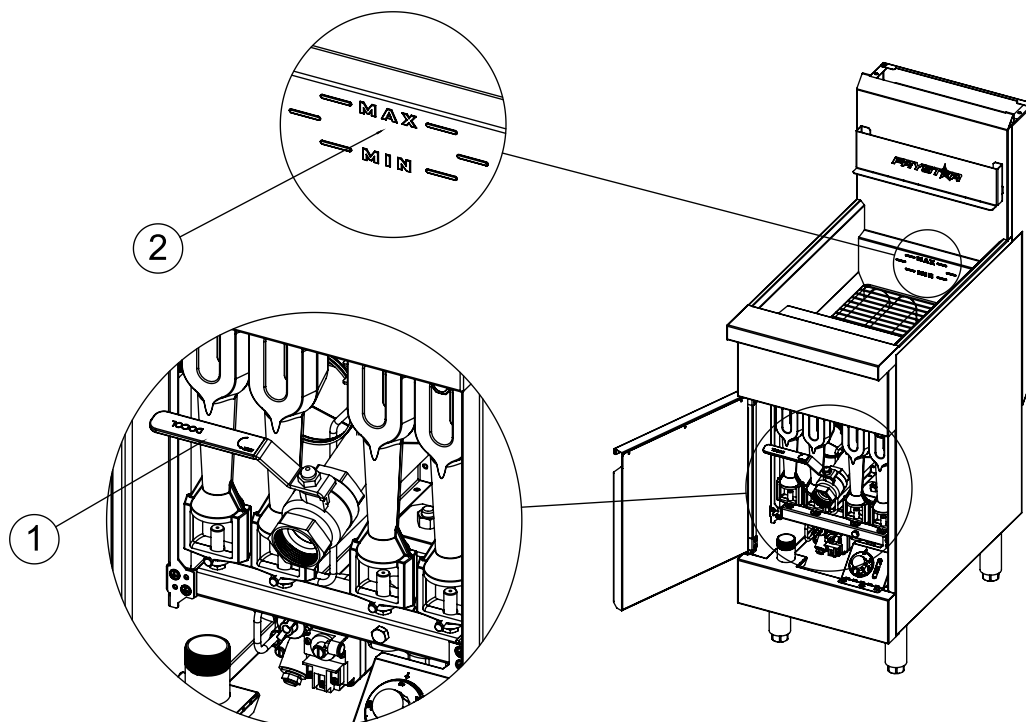


## 2.8 First-time use

To protect the equipment against possible damage caused by shock or balance from transportation, the sides and front of the equipment have a protective PVC film. Remove any plastics, straps, or protective film from the equipment before operating the equipment.

In addition, you should perform a cleaning with the help of a sponge, neutral soap and water in small amounts, according to item 03. Follow the steps as:

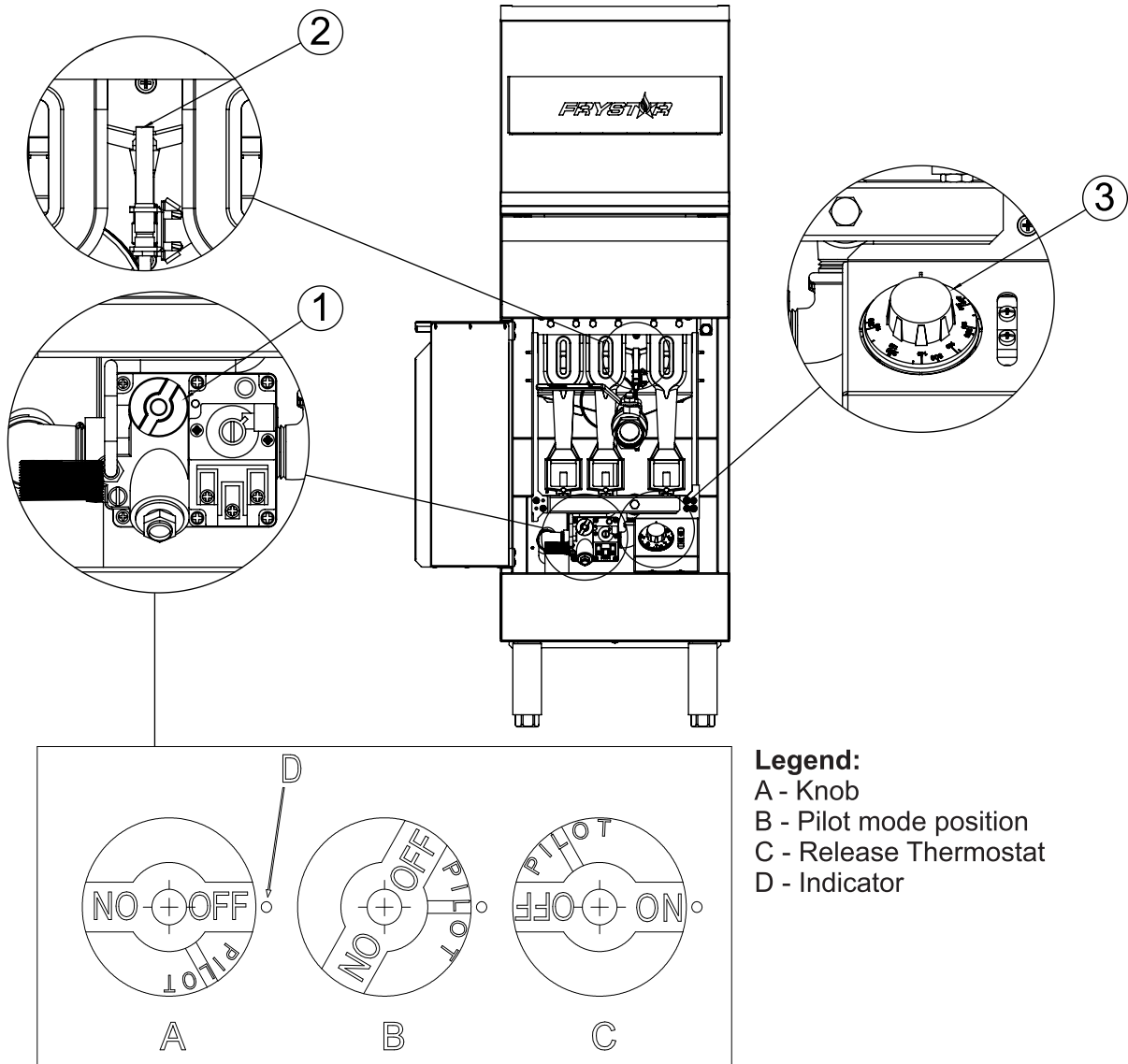
- 1) Check that the ball valve knob (item 1) is in the closed position.
- 2) Fill the equipment tank with vegetable oil or vegetable shortening to the level indicated in item 2.
- 3) After the procedure, use the steps in chapter 2.9 for ignition of the equipment ensuring perfect use and observing the desired temperature rise.



## 2.9 Operation (equipment ignition)

To operate the equipment, do the following:

1. Open the manual gas supply valve (which will release gas into the equipment).
2. Turn the gas valve knob (1) to pilot mode (B) and squeeze it for 30 seconds to release gas into the system to complete the flow to the pilot.



3. Put your lighting device (wick) in contact with the pilot (2). Keep the knob squeezed for 15 to 30 seconds.

**Note:** If after the procedure the pilot flame goes out, repeat steps 2 to 3 until it remains lighted.

4. Turn the knob (1) to the "ON" position (C) and then turn the temperature manipulator (3) to the desired temperature position.

5. Wait a few seconds, the burner flame will ignite and the valve will ensure the system operates smoothly with flame cycles to ensure the temperature set in step 3.

### **IMPORTANT**

NEVER CONNECT PRODUCT WITH TANK WITHOUT WATER OR OIL.

## 03. CLEANING AND MAINTENANCE

### 3.1 Cleaning

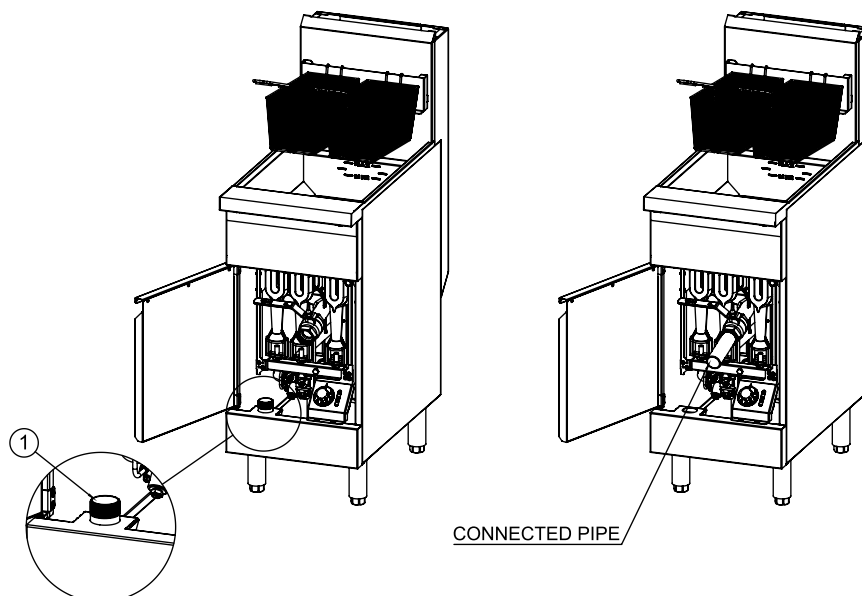
#### DANGER

Do not use toxic or high chemical cleaning materials. See all instructions given by the cleaning equipment manufacturer.

#### 3.1.1 Cleaning the inside of the equipment

Procedures for cleaning the fryer (cleaning the fryer once a day is recommended):

1) To perform the drainage, wait for the oil to cool and perform the process with the help of the accessory tube (1) that is attached to the equipment, as shown in the image below. Then thread the pipe as shown below and open the valve. Use a container at the outlet of the pipe for oil removal.



2) After oil has been removed, pour hot water into the pan to clean and remove excess debris (left over from the last procedure) from the inner surface of the fryer. Wait to drain and close the valve.

3) Following cleaning, close the valve and fill with water and neutral detergent.

4) Let the solution boil at 100 °C (212 °F) for 15 minutes. Add the frying baskets for cleaning and switch off the gas system, then scrub the inner walls with a plastic bristle brush.

5) Open the hot water drain valve and rinse the bowl with clean water, it is advisable to use vinegar to neutralize residual detergent, approximately 250ml to 20 liters of water.

6) Rinse again with clean water.

- Use a non-abrasive sponge with mild detergent and water to clean the equipment.
- Use a soft dry cloth to finalize the cleaning process.
- Never use sharp, pointed materials or abrasives (with corrosive elements in the formula).

- The oil should be replaced when it has: foam, smoke, sharp color and odors.
- Do not use water jets directly on the equipment.
- Stains or hardened foods, wash with hot water, to remove debris, never use strong or abrasive cleaners as they may damage the stainless steel, thus leaving it vulnerable to corrosion.

 **IMPORTANT**

Clean the fryer only after the oil is at room temperature as the oil and hot parts of the equipment can cause severe burns to the operator.

Never move the fryer when it has vegetable fat or oil in the pan.

We recommend using different containers for water and oil removal. The latter should be disposed of in an appropriate place according to the environmental legislation of your region.

### **3.1.2 Cleaning the outside of the equipment**

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The equipment has stainless steel outer shell and for its correct cleaning it is necessary to follow the following guidelines:

- First, let the equipment cool down. Normal daily dirt can be removed with a mild detergent or soap solution applied with a damp cloth. Wash and dry thoroughly.

### **3.2 Maintenance**

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Maintenance is one of the precautions to be taken for a good equipment life. Proper cleaning, installation, checking and equipment life all contribute to reduced maintenance. Before any maintenance, verify that the gas connections, regulators or check valves must be completely closed and disconnected from the equipment.

 **IMPORTANT**

The maintenance of the equipment should only be performed by a technician authorized by the manufacturer.

The operator should be familiar with how to connect and disconnect the restrictions/removable parts. If the restriction is removed for maintenance or cleaning, it must be reconnected before using the equipment again.

#### **3.2.1 Preventive Maintenance**

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To reduce downtime and maximum efficiency, service your appliance once or twice a year, depending on the amount of use. To do this ask a technician to:

- Examine the air inlets at the rear and bottom of the equipment as well as the air vents that are located in the hood at the top of the equipment at least twice year.
- Clean and adjust burners, regulators etc. twice a year.
- Check and calibrate the equipment gas supply system pressure at least once a year.

## 4 KNOWING THE EQUIPMENT

The **Gas Fryer Frystar** has been designed and manufactured to offer the user the best in the market for cafeteria, restaurant and kitchen equipment in general.

The equipment was developed to obtain a more uniform cooking process in the food. For this, the tank acts as an intermediary between the heat source (fire) and the food, and it is through its calorific capacity that the equipment guarantees the best flavor in the food.

The fryer is designed only for the use of oil or vegetable fat in the cooking process with the food. Water may only be used for cleaning equipment.

The tank assembly is developed with innovative design, prizing for the functionality and efficiency of heat distribution.

The gas distribution and flare assembly is assembled and tested with rigorous quality processes to ensure the safety and efficiency of cast iron burners.

The fryer has a thermopile that has two functions, the first being to ensure that the pilot flame remains in operation so that in a heat demand the main burner will be lit. The second function is to provide safety to the operator in order to detect the existence of a flame for safety purposes by closing the possible gas flow to a burner.

This should be lit only once a day, and so should stay on throughout the workday as consumption is very low.

In addition, 6" (152 mm) swivel castors can be purchased separately for the equipment.

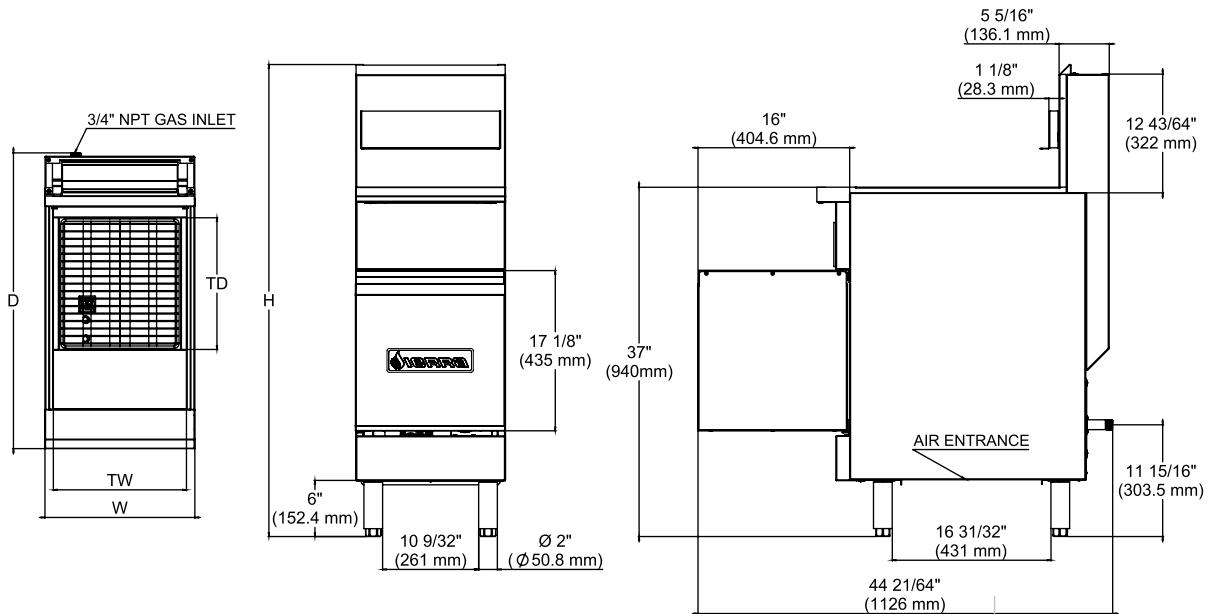
### 4.1 Main Features

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- Available in 40 lb (16 l), 50 lb (20 l) and 75 lb (30 l) sizes.
- Tank - 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).
- High-Temperature safety limit switch.
- Thermo-Safety pilot with built-in regulator.
- Separate Manual gas shut offs, for front servicing.
- Heavy-duty cast iron burners.
- Tubes constructed of heavy gauge metal.
- Heavy gauge deflector system providing a quicker recovery time.

# 05. TECHNICAL SPECIFICATIONS

## 5.1 Equipment dimensions and weight



Models	Exterior Product Dimensions & Weight						Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H)	Tank's Width (TW)	Tank's Depth (TD)	Weight	Width	Depth	Height	Weight
FRYSTAR400	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)
FRYSTAR500				14" (356 mm)	14" (356 mm)	143 lb (65 kg)				283 lb (83 kg)
FRYSTAR750	20" (508 mm)	33 45/64" (856 mm)		18" (460 mm)	18" (460 mm)	157 lb (71 kg)	26 37/64" (675 mm)			209 lb (95 kg)

## 5.2 Technical data

GAS SUPPLY					
Models	Burners	PROPANE GAS	NATURAL GAS	Manifold Pressure	
		BTU/h	BTU/h	Propane Gas	Natural Gas
FRYSTAR400	3	90.000	90.000	10" W.C	4" W.C
FRYSTAR500	4	120.000	120.000		
FRYSTAR750	5	150.000	150.000		

## 06. LIMITED WARRANTY

MVP Group Corp., (Sierra Range, hereby referred to as "Sierra"), warrants all new cooking equipment bearing the name "SIERRA" and installed within the continental United States of America\* or Canada to be free from defects in material or workmanship, under normal and regular usage and operation for a period of one (1) year following the date of original installation, but in no event can exceed eighteen (18) months from the date of shipment from the factory, unless specified otherwise.

If a defect in material(s) or workmanship is detected, or found to exist within the stated period above, MVP Group Corp., at its sole discretion, shall either repair or replace any original part which has proven to fail within the machine, providing that the equipment has not been altered or tampered with in any manner, has been installed correctly as per the owner's manual, and has been maintained and operated in complete accordance with this manual. The labor cost to repair or replace any part proven to be defective, as per above clause(s), shall be covered by MVP Group Corp., within the United States of America\* or Canada; provided that: prior authorization for this labor was pre-approved by MVP Group Corp., the service work was performed by an authorized MVP Group Corp. service agent; and that this agent installed an original and genuine Sierra part in the machine. Any repair work performed by a non-authorized service agent remains the sole responsibility of the user, and MVP Group Corp. will not be held responsible. The installation of any generic part will not be valid; and therefore voids this warranty. All authorized labor coverage shall be limited to regular hourly rates only. Any supplemental hourly rates or charges, such as weekends or emergency premiums, remain the responsibility of the user. MVP Group Corp. (Sierra) hereby states that: warranty travel time shall be limited to, and without exception, a round-trip total of two (2) hours OR mileage up to a maximum of one hundred fifty (150) kilometers round-trip. Any charges exceeding those stated herein must have prior authorization by the factory.

A special warranty covers the SRF series. These units carry the regular one (1) year parts and labor plus an additional fry tank warranty to the original end user only; if the fry tank leaks within the first two (2) years of operation due to a manufacturing defect, as confirmed by an MVP Group Corp. authorized service agent, MVP Group Corp. shall replace the fryer in its entirety. Any associated freight and/or installation charges shall not be included with the replacement. Exceptions to above warranty are: (A) Damages resulting from shipping, handling or abuse. (B) Incorrect installation and/or connections. (C) Adjustments or calibration of any thermostats or timers. (D) Faults due to lack of regular maintenance or cleaning of any internal or external part(s). (E) Replacement of any wearable items such as: baskets, grills, knobs, etc. (F) Excessive soot accumulation due to poor gas conditions. (G) Poor results due to: excessive or inadequate temperature(s) or gas pressure conditions (H) Failure to follow manual's lighting instructions, maintenance and/or usage. MVP GROUP CORP. STATES THAT THERE ARE NO OTHER WARRANTIES, EXPRESSED OR IMPLIED, THAT ARE NOT SET FORTH HEREIN. MVP GROUP CORP. SHALL ASSUME NO OTHER RESPONSIBILITY, EITHER DIRECT OR NON-DIRECT, OR BE LIABLE FOR ANY OTHER ADDITIONAL LOSS OR DAMAGE, WHETHER DIRECT OR CONSEQUENTIAL, AS A RESULT OF ITS EQUIPMENT. \*Some exceptions apply. The manufacturer reserves the right to alter design and specifications without notice.

\*RESIDENTIAL APPLICATIONS: MVP Group Corp. assumes no responsibility nor liability for any parts, or labor coverage for component failure, or other damage resulting from installation in residential or non-commercial applications.

"Sierra Range" is a registered trademark of MVP Group Corp.







## CONSUMER AND PRODUCT IDENTIFICATION

Purchase Date:	
Model Number:	
Serial Number:	
Installed Date:	
Install By:	
Gas Type:	

Keep this manual, as it contains important information for questions, and adjustments. The same will be required for the warranty claim if required.



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Rev. 00 09/2021