

Item# _____
Project: _____
Qty: _____

Gas Fryers

SGF-40L / SGF-40N



SGF-50L / SGF-50N



SGF-70L / SGF-70N



Features

- 35-40 lb. oil capacity (SGF-40N / SGF-40L)
- 45-50 lb. oil capacity (SGF-50N / SGF-50L)
- 65-70 lb. oil capacity (SGF-70N / SGF-70L)
- Tube design with baffles inside for better heat transfer
- Stainless steel vat with peened finish
- Stainless steel door, front, top and header
- Continuous pilot / easy start main flame
- Double rod stainless steel basket hanger
- Chromed basket with plastic coated handle
- Large cold zone to prevent scorching at the bottom
- Robert Shaw control system
- Prompt temperature recovery
- 1 1/4" Full-port drain for easy cleaning
- Thermostat adjusts from 200° to 400° F
- 450° Hi-limiter for safety
- 6" Stainless steel, heavy duty, adjustable legs

One Year - Parts & Labor on entire unit. Valid in United States



Serv-Ware
www.servware.com

Phone: (800).768.5953

Revised 10/18

Fax: (800).976.1299



Intertek



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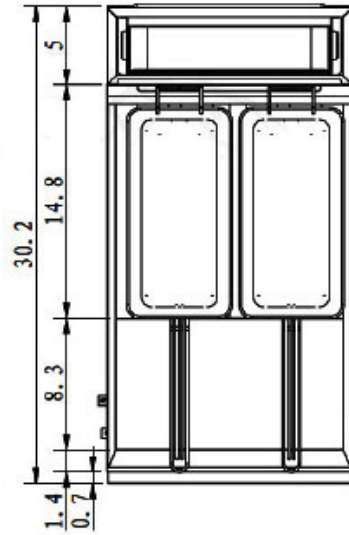
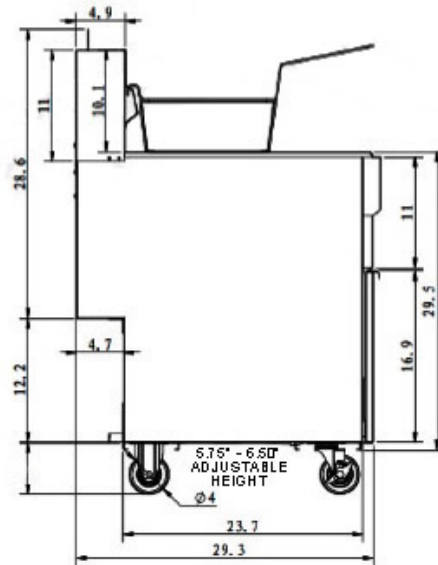
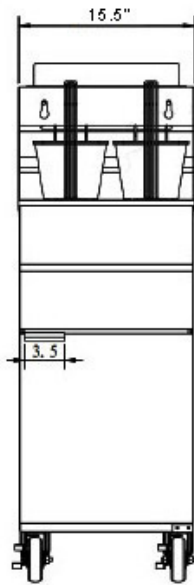
Gas Fryers

SGF-40L / SGF-40N

* Shown Below

SGF-50L / SGF-50N

SGF-70L / SGF-70N



Serv-Ware

Model	Description	Dimensions (W x D x H)	Weight/lbs (Shipping)
SGF-40N SGF-40L	3 Tube Natural 3 Tube LP	15.5" x 30.2" x 46.5"	161 lbs.
SGF-50N SGF-50L	4 Tube Natural 4 Tube LP	15.5" x 30.2" x 46.5"	172 lbs.
SGF-70N SGF-70L	5 Tube Natural 5 Tube LP	21" x 30.2" x 46.5"	187 lbs.



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