

Item# \_\_\_\_\_  
Project: \_\_\_\_\_  
Qty: \_\_\_\_\_

# Solid State Fryer

4-tube Nat. gas : SGF-4N-SC

4-tube LP gas : SGF-4L-SC

5-tube Nat. gas : SGF-5N-SC

5-tube LP gas : SGF-5L-SC



## Features

- 30,000 BTU per tube and thermostat with a temperature range of 200°F to 400°F
- Stainless steel front, top & header; sides & back galvanized steel
- Stainless steel door with integral liner & recessed handle
- Stainless steel fry tank with peened finish; cold zone in fry tank
- Double-rod stainless steel basket hanger
- 1-¼" full-port drain valve for easy cleaning
- All fryers have drain tube racks and wire mesh fry baskets
- 6" stainless steel legs with 1" adjustability
- 1 Year Parts & Labor Warranty. 2 Year Pot Part Only Warranty
- 120V AC solid state fryer
- Minimal recovery time required during operation
- Tank cleaning tool included, see spec sheet for more information

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

**Two Year** - Pot Part Only Warranty



Serv-Ware  
[www.servware.com](http://www.servware.com)

Phone:(800).768.5953

Revised 2/17

Fax:(800).976.1299



SANITATION  
NSF / ANSI4



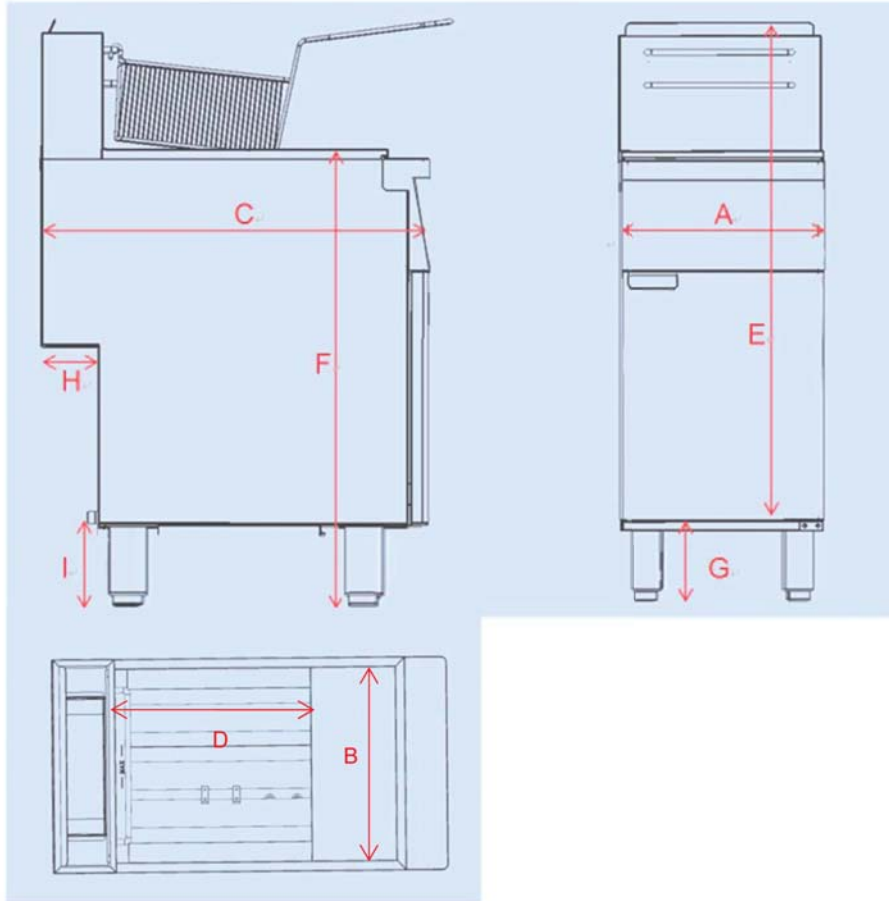
Serv-Ware

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Serv-Ware

<i>Model</i>	<i>Description</i>	<i>Dimensions</i>			<i>Weight/lbs</i> (Shipping)				
SGF-4N-SC SGF-4L-SC	4 Tube Natural 4 Tube LP	(D) 14"	(E) 47.2"	(F) 34.7"	(G) 6"	(A) 15.5"	(B) 14"	(C) 30.3"	192 lbs.
		<b><i>Clearance</i></b> (H) 4.2" (I) 7"			<b><i>Basket Dimensions</i></b> 13.25" W x 6.5" D x 6" H				
SGF-5N-SC SGF-5L-SC	5 Tube Natural 5 Tube LP	(D) 18"	(E) 47.2"	(F) 34.7"	(G) 6"	(A) 21"	(B) 18"	(C) 34.3"	265 lbs.
		<b><i>Clearance</i></b> (H) 4.2" (I) 7"			<b><i>Basket Dimensions</i></b> 17.5" W x 9" D x 6" H				



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