

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 on entire unit. Valid in United States

90 Day - Parts labor warranty



Serv-Ware
www.servware.com

Phone:(800).768.5953

Revised 1/18

Fax:(800).976.1299



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NSF / ANSI4



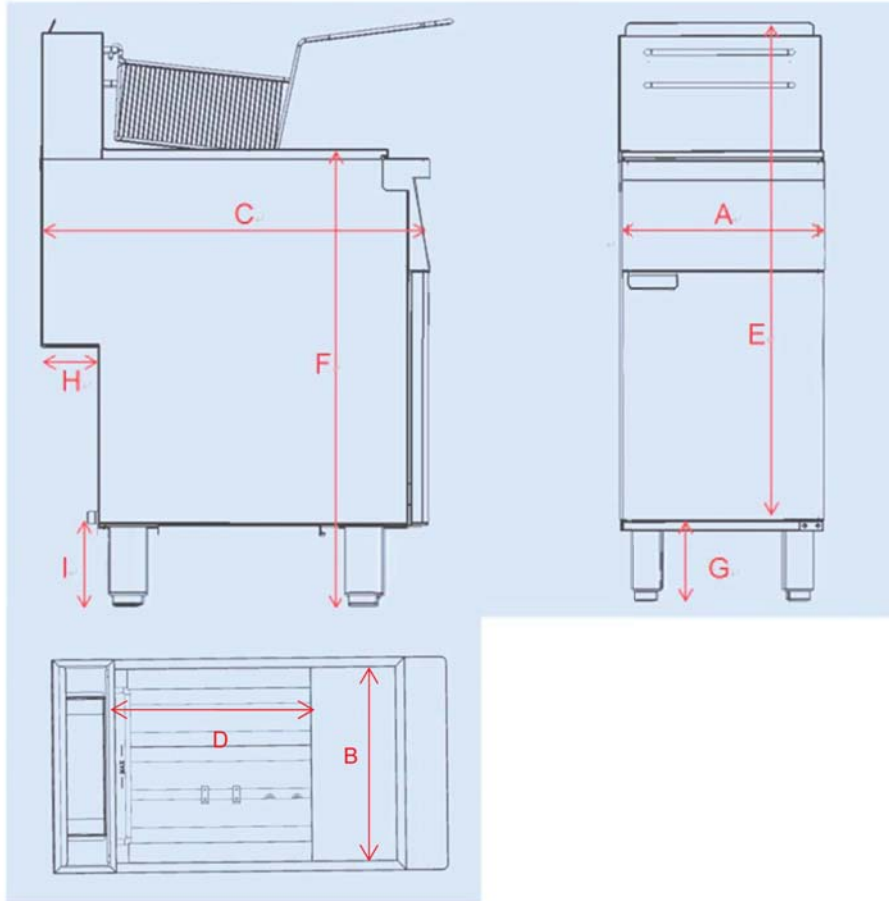
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<i>Model</i>	<i>Description</i>	<i>Dimensions</i>				<i>Weight/lbs</i> (Shipping)	
SGF-4N-SC SGF-4L-SC	4 Tube Natural 4 Tube LP	(D) 14"	(E) 47.2"	(F) 34.7"	(G) 6"	(A) 15.5" (B) 14" (C) 30.3"	192 lbs.
		<i>Clearance</i> (H) 4.2" (I) 7"		<i>Basket Dimensions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



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