



FOR QUESTIONS, CONTACT THE SERVICE DEPARTMENT AT: service@servware.com or 800-768-5953

Fryer Gas Cabinets : 40 - 50 - 70

Instruction, Service, Installation, and Care Manual

Please read this manual completely before attempting to install or operate this equipment. Notify carrier of damage! Inspect all components immediately.



SS-SGF-40L
SS-SGF-40N



SS-SGF-50L
SS-SGF-50N



SS-SGF-70L
SS-SGF-70N

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

IMPORTANT INFORMATION ABOUT YOUR SERV-WARE UNIT ENCLOSED. PLEASE READ BEFORE USE!
Save These Instructions!
 Parts & Service Manuals Available at:
www.servware.com

800-768-5953

IMPORTANT SAFETY INSTRUCTIONS

Your safety and the safety of others are very important.

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



This is the Safety Alert Symbol. This symbol alerts you to potential hazards that can kill or injure you and others. All safety messages will follow the Safety Alert Symbol and either the words "DANGER", "WARNING", "CAUTION", or "IMPORTANT".



DANGER means that failure to heed this safety statement may result in severe personal injury or death.



WARNING means that failure to heed this safety statement may result in extensive product damage, serious personal injury, or death.



CAUTION means that failure to heed this safety statement may result in minor or moderate personal injury, or property or equipment damage.



IMPORTANT means it is essential information that the customer must follow with regard to the equipment.

All safety messages will alert you to what the potential hazard is, tell you how to reduce the chance of injury, and let you know what can happen if the instructions are not followed.



This appliance is not intended for use by persons with lack of experience and knowledge regarding this type of equipment, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Cleaning and user maintenance shall not be made by inexperienced persons without supervision.

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.

IMPORTANT SAFETY INSTRUCTIONS**WARNING: Risk of fire / flammable materials.**

- 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 the duty 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.
- 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 powers the equipment and check if the knobs are in the closed position when: not in use, before servicing and cleaning the equipment.
- Use three or more people, or a load lifting device to move and install it.
- Do not soil, remove or obstruct the identification labels.
- 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.

Important Tips

- 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.
- Carefully keep this manual for future reference.
- Failure to follow the instructions in the consumer manual for equipment installation conditions will void your warranty.
- 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 the duty to read and understand this manual in detail.
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Intended for Industrial / Professional use Indoors.

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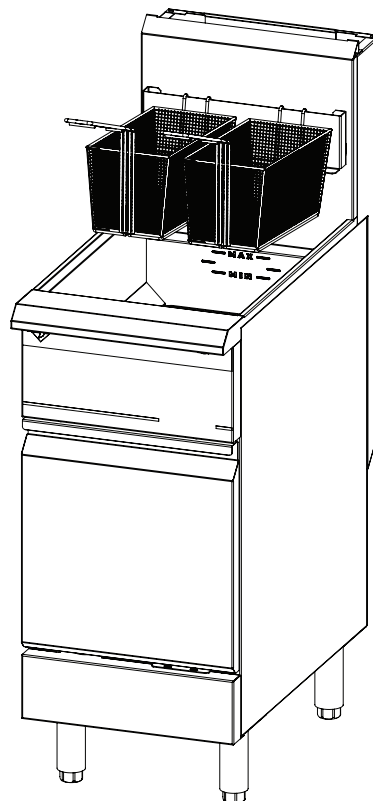
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RECEIVING AND INSPECTING THE EQUIPMENT

Even though most equipment is shipped crated, care should be taken during unloading so the equipment is not damaged while being moved into the building.

1. Visually inspect the exterior of the package and skid or container. Any damage should be noted and reported to the delivering carrier immediately.
2. If damaged, open and inspect the contents with the carrier.
3. In the event that the exterior is not damaged, yet upon opening, there is concealed damage to the equipment, notify the carrier. Notification should be made verbally as well as in written form.
4. Request an inspection by the shipping company of the damaged equipment. This should be done within 5 days from receipt of the equipment.
5. Freight carriers can supply the necessary damage forms upon request.
6. Retain all crating material until an inspection has been made or waived.

01. INTRODUCTION



The equipment you have purchased from **Serv-Ware Products™** is engineered and built to last. Quality, performance, and innovative design built-in, brings value and reliability to your business! Please read this manual carefully to know and understand your equipment to ensure its correct operation for maximum performance. The proper care and use will help for the life your purchase.

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 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 not 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.

02. EQUIPMENT INSTALLATION

Clearances

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

MODEL	Combustible		Non-combustible	
	Rear	Sides	Rear	Sides
Fryer Gas Cabinet	10"	6"	0"	0"

Rating Plate

Information on this plate includes the model, serial number, BTU/h input of the burners, operating gas pressure in inches WC, and whether the appliance is orificed for natural or propane gas. When communicating with 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



FAILURE TO INSTALL THE PRESSURE REGULATOR WILL VOID YOUR WARRANTY.

02. EQUIPMENT INSTALLATION

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

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.

02. EQUIPMENT INSTALLATION

2.4.1 Gas Supply to the Appliance

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 adapter 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

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.

02. EQUIPMENT INSTALLATION

2.5 Gas Leak Check

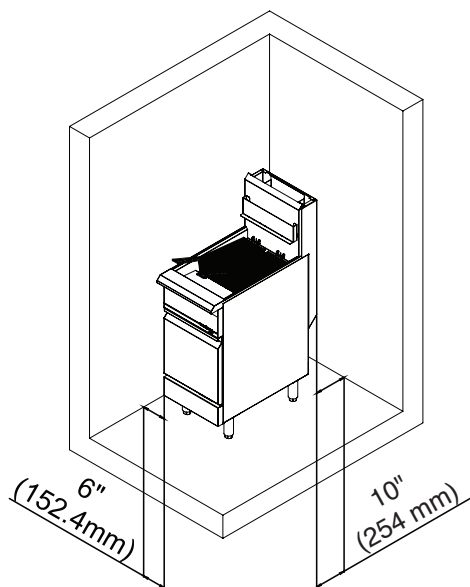
Before lighting the equipment and putting it into operation, check all gaskets on the gas supply line for leaks. For this, do not use any type of wrench to check for leaks, use a sudsy soap and water solution.

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

- Installation must be on a flat and level surface.
- Install the equipment under hoods or exhausts.
- There must be a distance of at least 10" (254 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.

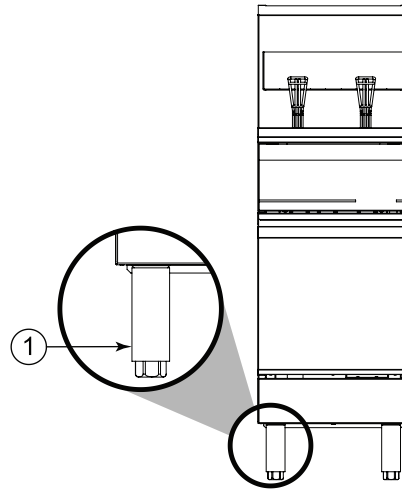


02. EQUIPMENT INSTALLATION

2.7 Foot Leveling

For the proper functioning of the **Fryer Gas Cabinet** 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

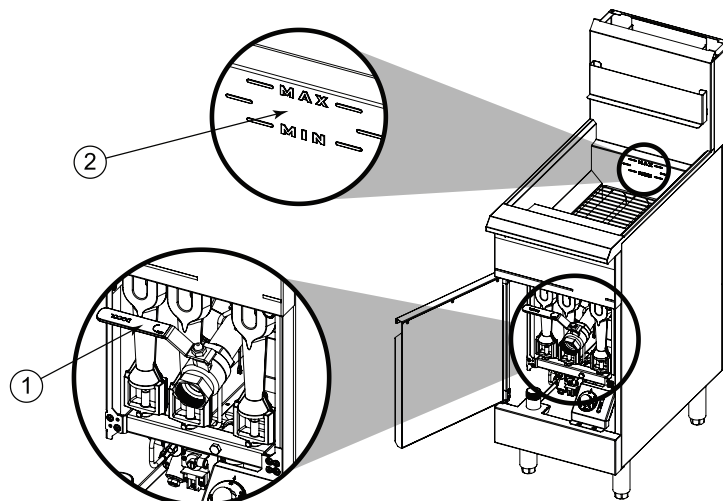


2.8 First Time Use

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. Follow the steps as shown below:

- 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.



02. EQUIPMENT INSTALLATION

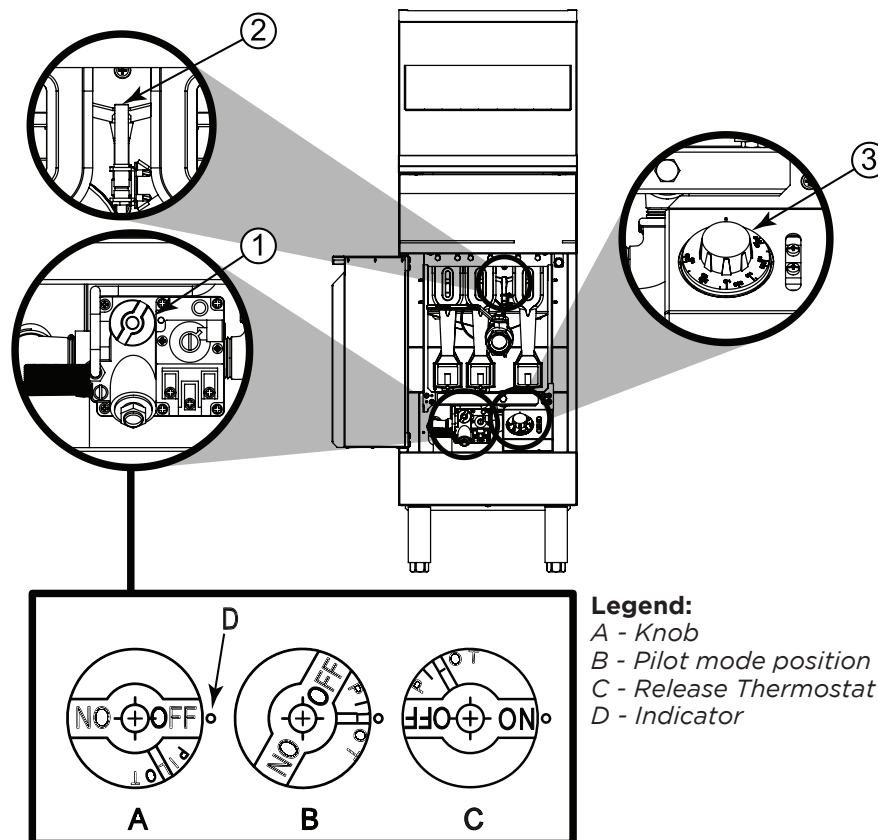
2.9 Turning on the Equipment - Product Ignition

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 and 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

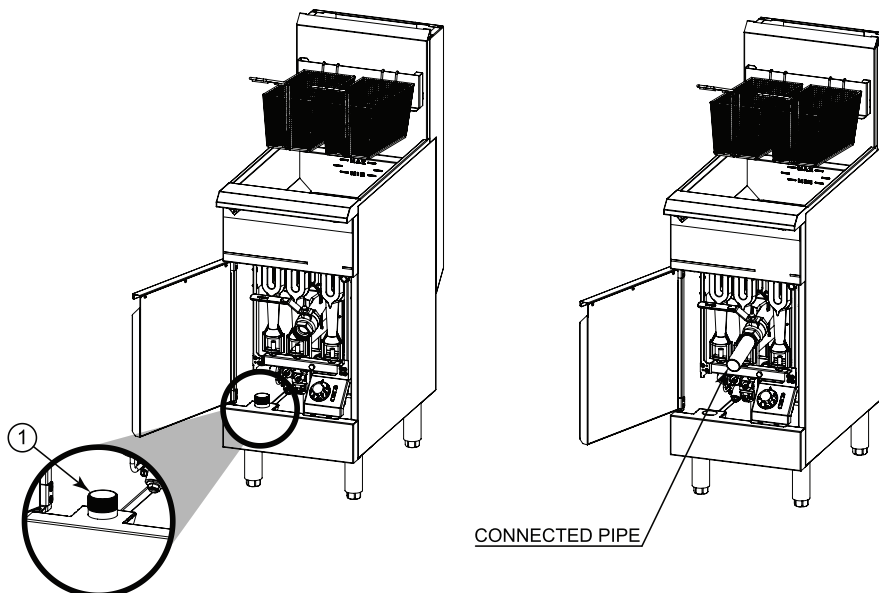


Do not use toxic or high chemical cleaning materials. See all instructions given by the cleaning equipment manufacturer.

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.



03. CLEANING AND MAINTENANCE

- 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 or abrasive materials (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.
- Wash stains or hardened foods 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

The equipment has stainless steel external coating and for its correct cleaning it is necessary to follow the following guideline:

- 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.

03. CLEANING AND MAINTENANCE

3.2 Maintenance

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.



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

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.

04. KNOWING THE EQUIPMENT

The **Fryer Gas Cabinet** 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.

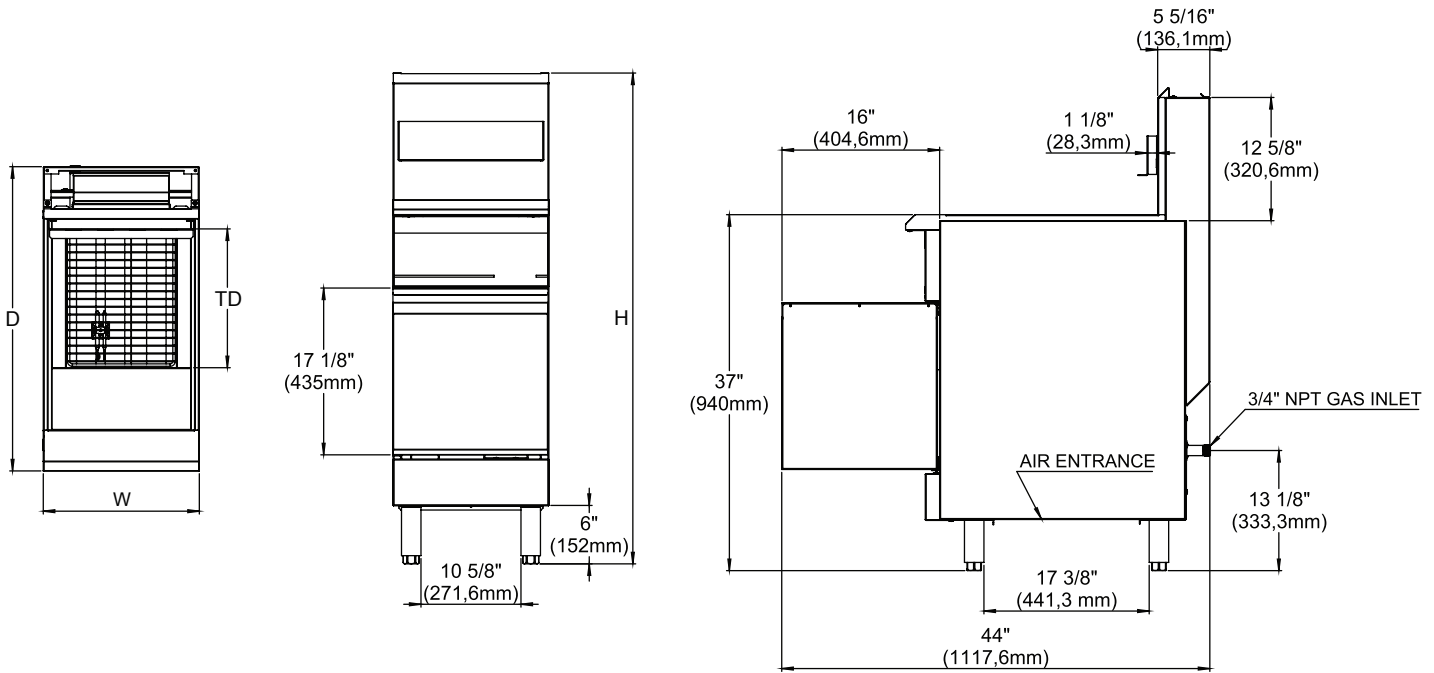
In addition, 6" (152 mm) swivel castors can be purchased separately for the equipment.

4.1 Main Features

- 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)	Fw	Weight	Width	Depth	Height	Weight
SS-SGF-40L	16"	31 7/32"	48 27/64"	15 11/32"	110 lb	22 41/64"	35 7/16"	58 17/64"	150 lb
SS-SGF-50L	16"	31 7/32"	48 27/64"	15 11/32"	143 lb	22 41/64"	35 7/16"	58 17/64"	283 lb
SS-SGF-70L	20"	33 45/64"	48 27/64"	18 45/64"	157 lb	26 37/64"	35 7/16"	58 17/64"	209 lb

5.2 Technical Data

Models	Burners	GAS SUPPLY					
		PROPANE GAS		NATURAL GAS		Manifold Pressure	
		kcal/h	BTU/h	kcal/h	BTU/h	Propane Gas	Natural Gas
SS-SGF-40L	3	22,700	90,000	22,700	90,000	10" W.C	4" W.C
SS-SGF-50L	4	30,300	120,000	30,300	120,000		
SS-SGF-70L	5	37,800	150,000	37,800	150,000		

LIMITED ORIGINAL COMMERCIAL EQUIPMENT WARRANTY

Serv-Ware Products warrants that the equipment, as supplied by the factory to the original purchasers, is free from defects in materials and workmanship because of normal use for a period of one (1) year from the original purchase date or a maximum of eighteen (18) months after the shipment date from Serv-Ware Products. When evaluating the warranty of each piece of Serv-Ware Products equipment, proper installation, and start-up in accordance with the instruction manual will be considered. Warranty coverage includes Serv-Ware Products equipment that is sold only in the Continental United States. Repairs under this warranty are to be performed by a Serv-Ware Products authorized gas appliance service company that is located nearest to the equipment's location where the equipment is to be repaired.

This standard warranty is subject to the following conditions and limitations.

This warranty is limited to product(s) sold by Serv-Ware Products to the original buyer in the continental United States. Original installation must occur within one (1) year of the date of the original purchase, and proof of the installation date must be provided. Equipment must be located at the original installation location regardless of the same owner. The Serv-Ware Products warranty is limited to the repair or replacement of any part found to be defective. The Serv-Ware Products warranty will cover normal labor charges incurred in the repair or replacement of a warranted piece of equipment. This warranty does not apply to any product(s) which have not been installed in accordance with the directions published in the appropriate installation and operation manuals. Serv-Ware Products will bear no responsibility or liability for any product(s) which have been mishandled, abused, misapplied, misused, subjected to harsh chemical action or poor water quality, field modified by unauthorized personnel, damaged by flood, fire, or other acts of nature, or which have altered or missing serial numbers. Serv-Ware Products warranty does not authorize the use of any product(s) in a non-commercial application, including but not limited to residential use. The use or installation of the product(s) in non-commercial applications renders all warranties, express or implied, null and void, including any responsibility for damage, costs, and legal actions resulting from the use or installation of the product(s) in any non-commercial setting. Adjustments such as calibrations, leveling, tightening of fasteners or utility connections normally associated with original installation are the responsibility of the installer. Should service be required at times that normally involve premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates. Exceptions to the standard warranty period are as listed: A two (2) year warranty for fryer tanks only will apply. Warranty shall not apply to defects attributable to the usage environment, for example from using dirty, corrosive water, poor quality gas, or electricity

LIMITED ORIGINAL COMMERCIAL EQUIPMENT WARRANTY

of incorrect current rating or voltage. All damage due to over voltage is excluded from the warranty. Non-clog range top open burners have a lifetime warranty. Original purchased replacement parts supplied by Serv-Ware Products will be warranted for 30 days from the parts invoice date. This warranty is for parts cost only and does not include freight or labor charges.

Serv-Ware Products assumes no liability for misuse or inadequate maintenance of the Product. In no event shall the user be entitled to recover incidental or consequential damages. Including but not limited to; damages for inconvenience, food loss, rental or replacement equipment, loss of profits, or other commercial loss. Warranties stated above are the only warranties made in connection with the sale and distribution of Serv-Ware Products products. ANY AND ALL OTHER EXPRESSED STATUTORY AND IMPLIED WARRANTIES APPLICABLE TO THE PRODUCT INCLUDING, WITHOUT LIMITATION, ALL IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR USE ARE EXPRESSLY DISCLAIMED. The warranty information set forth above shall be governed by and construed in accordance with the laws of the State of North Carolina and, if applicable, the laws of the United States of America. The warranty, as stated, is extended only to the original owner/user and is not assignable. Serv-Ware Products reserves right to change product specifications without notice due to constant product improvement.

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.



SERV-WARETM Products LLC.

222 Hwy 58 South
Kinston, NC 28504

Parts & Service Manuals Available at:

www.servware.com

800•768•5953

Prop. 65 Warning for California Residents



WARNING: This product may contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.