



3 Tube Fryers

Model No.

SGF-40N / SGF-40L



SGF-40

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
- 1-1/4" 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
- Optional Casters Available (5SB-3535)

Warranty Info:

One Year

- Parts & Labor on entire unit.
- Valid in United States.
- Valid for commercial use only.

Two Year

- Pot, Part Only.



Conforms to UL471, CSA C22.2 and NSF 7 Standards.

Revised

04/18/2024

SGF-40

Phone:(800).768.5953

Fax:(800).976.1299

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