

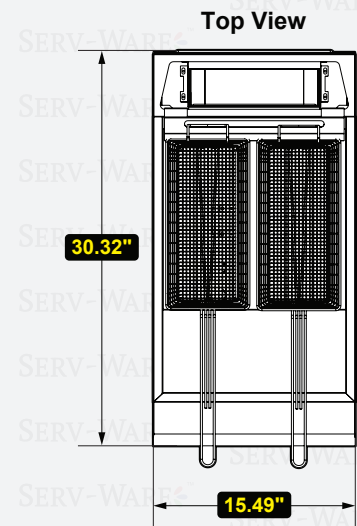
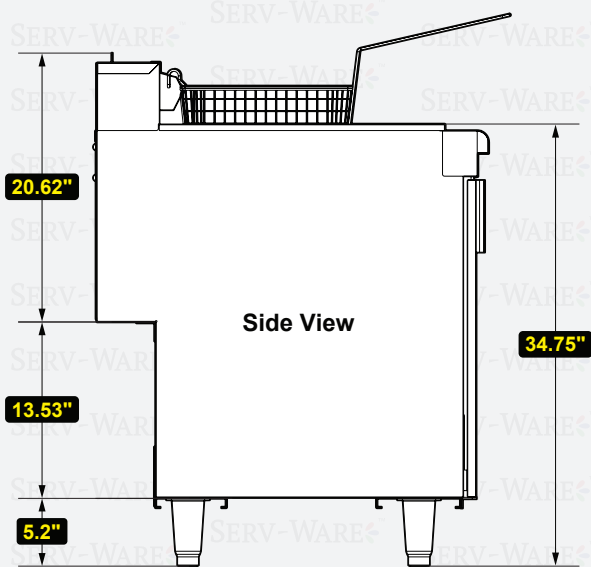
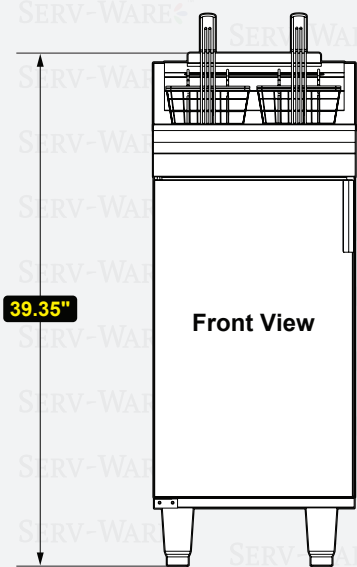
SGF-40N / SGF-40L 3 Tube Fryers



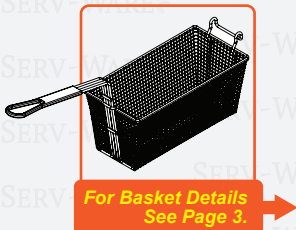
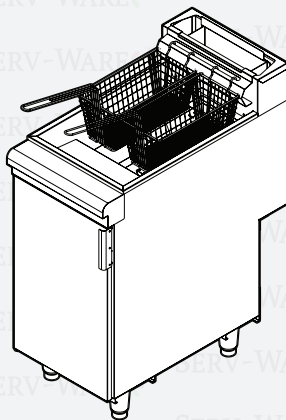
Item #

Project :

Qty :



Isometric View




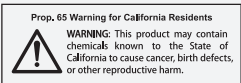
For Basket Details
See Page 3.

Technical Information:

MODEL #	DESCRIPTION	DIMENSIONS	WEIGHT/LBS.
		(W x D x H)	(Shipping)
SGF-40N	3 Tube Natural, 40 lbs.	15.5" W x 30.2" D x 46.5" H	160 lbs.
SGF-40L	3 Tube LP, 40 lbs.	15.5" W x 30.2" D x 46.5" H	160 lbs.

CONSTRUCTION
Stainless steel front, top & header; sides & back galvanized steel. Stainless steel legs & door with integral liner & recessed handle. Stainless steel fry tank with peened finish. Double-rod stainless steel basket hanger with wire mesh fry baskets.

COOKING		
Temperature Range	200°F – 400°F	
BTU/H per Burner	30,000	
Gas Inlet	½ in.	
Required Gas Hose	¾	
W.C. for Natural Gas	4 in.	
W.C. for LP	10 in.	



HOLE PUNCH ZONE

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