



# 4 Tube Gas Fryers

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

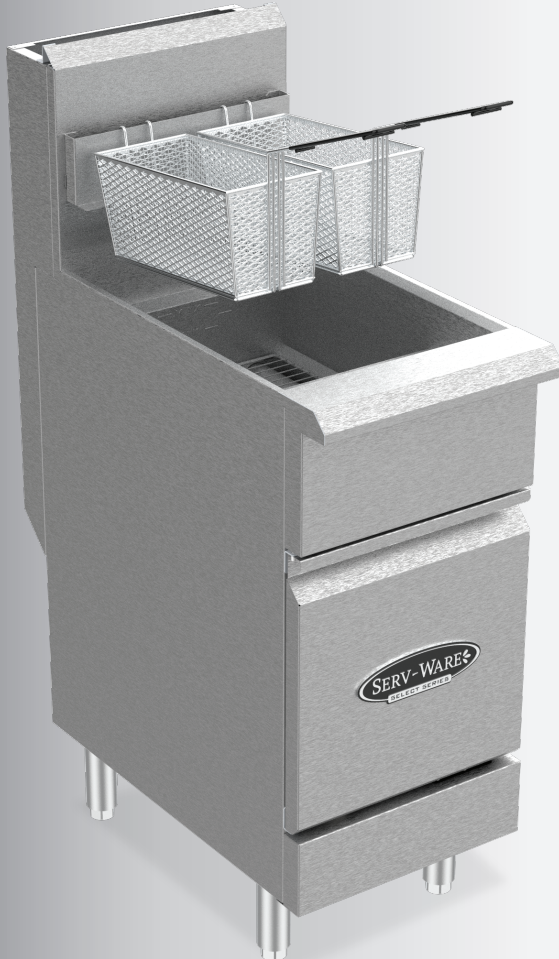
Model No.

**SS-SGF-50L**



HOLE PUNCH ZONE

HOLE PUNCH ZONE



**SS-SGF-50L**

## Features:

- Tank - stainless steel providing durability for a high production output.
- Fully assembled flue.
- 1 1/4" Full port drain valve for fast draining.
- Cabinet - Stainless steel front, door and sides.
- Millivolt Thermostat, 200°F - 400°F
- High-Temperature safety limit switch.
- Thermo-Safety pilot with built-in regulator.
- Separate Manual gas shutoffs, for front servicing.
- Heavy-duty cast iron burners.
- Tubes constructed of heavy gauge metal.
- Heavy gauge deflector system providing a quicker recovery time.
- 2 heavy nickel plated baskets.
- Unique stainless steel crumb screen with handles.
- Drain Line Cleanout rod.
- Drainpipe extension.
- Removable stainless steel basket hanger requires no tools.
- 6" Adjustable chrome-plated legs.

**100% manufactured from raw materials to provide the best cooking experience, a high standard of quality, and the highest durability in its class to meet the needs of a commercial kitchen.**

## Warranty Info:

### One Year

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



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

Revised 11/11/2021

**SS-SGF-50L**

Phone: (800).768.5953  
 Fax: (800).976.1299

**www.servware.com**  
 Copyright © 2021 Serv-Ware Products LLC.