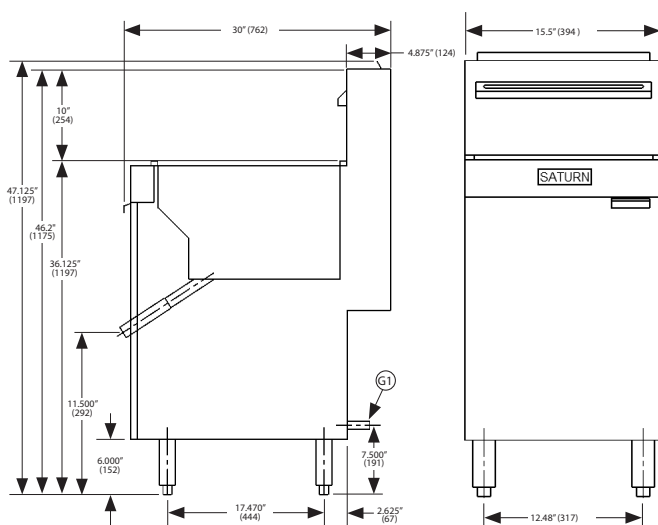


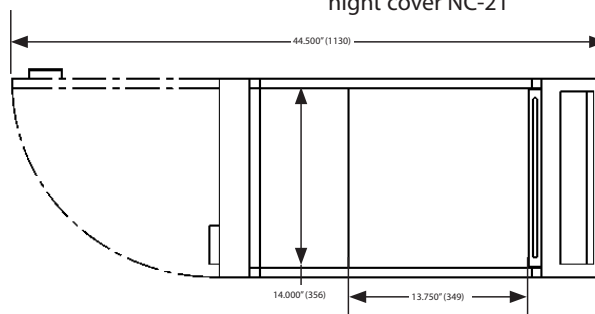
COMMERCIAL SINGLE STANDING GAS FRYER

FEATURES:

- Stainless steel fry tank, 35-40 lb. capacity
- Large cold zone area with 3 heat exchange tubes
- 1-1/4" full port ball type drain valve
- Stainless steel front door and header
- Insulated front door liner with overflow pipe holder
- Set of four nickel plated legs adjustable to 7"
- Twin fry baskets with PVC coated handles
- Invensys thermostat control adjusts from 200° to 400 °F
- Hi-limit shut-off protector shuts off gas combination valve and standing pilot
- Built in flue deflector installed
- Removable stainless steel wire basket holder
- Natural gas and propane (Propane specific build and order)



- With optional stainless steel night cover NC-21



SPECIFICATIONS: SF40 COMMERCIAL FRYER

Width	Depth	Total Height	Work Height	Tank Size	BTU/Hour	Fryer Capacity	Shipped Weight
15.5"	30"	46.2"	36.25"	14" x 14"	90,000	35-40 lbs.	179 lbs