



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

# 4 Tube Fryers

Model No.

**SGF-50N / SGF-50L**



**SGF-50**

## 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

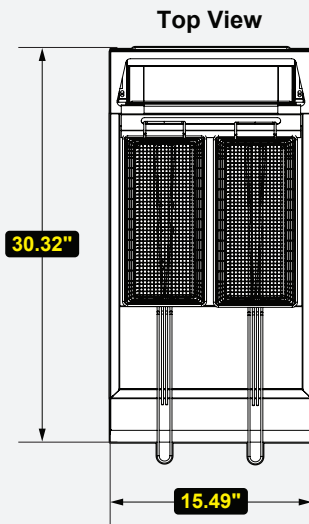
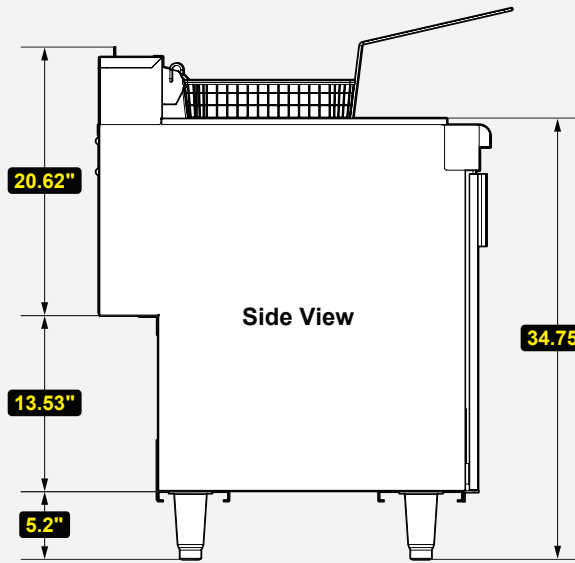
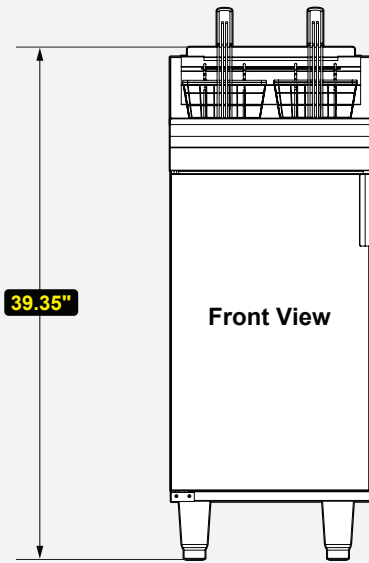
**SGF-50**

Phone:(800).901.5051  
(317).269.9300

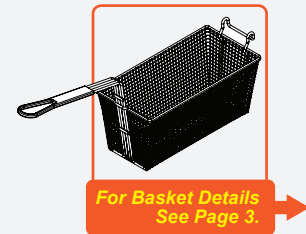
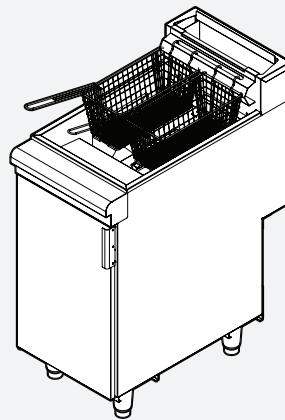
[www.zesco.com](http://www.zesco.com)

# SGF-50N / SGF-50L 4 Tube Fryers

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



Isometric View

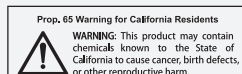


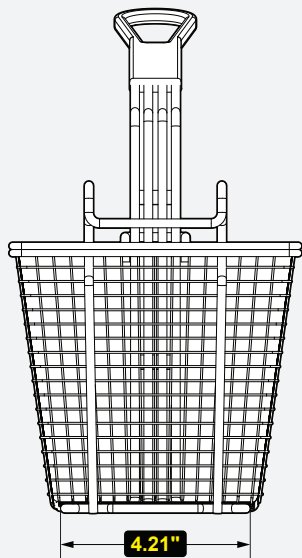
➤ Technical Information:

MODEL #	DESCRIPTION	DIMENSIONS	WEIGHT/LBS.
		( W x D x H )	(Shipping)
SGF-50N	4 Tube Natural, 50 lbs.	15.5" W x 30.2" D x 46.5" H	170 lbs.
SGF-50L	4 Tube LP, 50 lbs.	15.5" W x 30.2" D x 46.5" H	170 lbs.

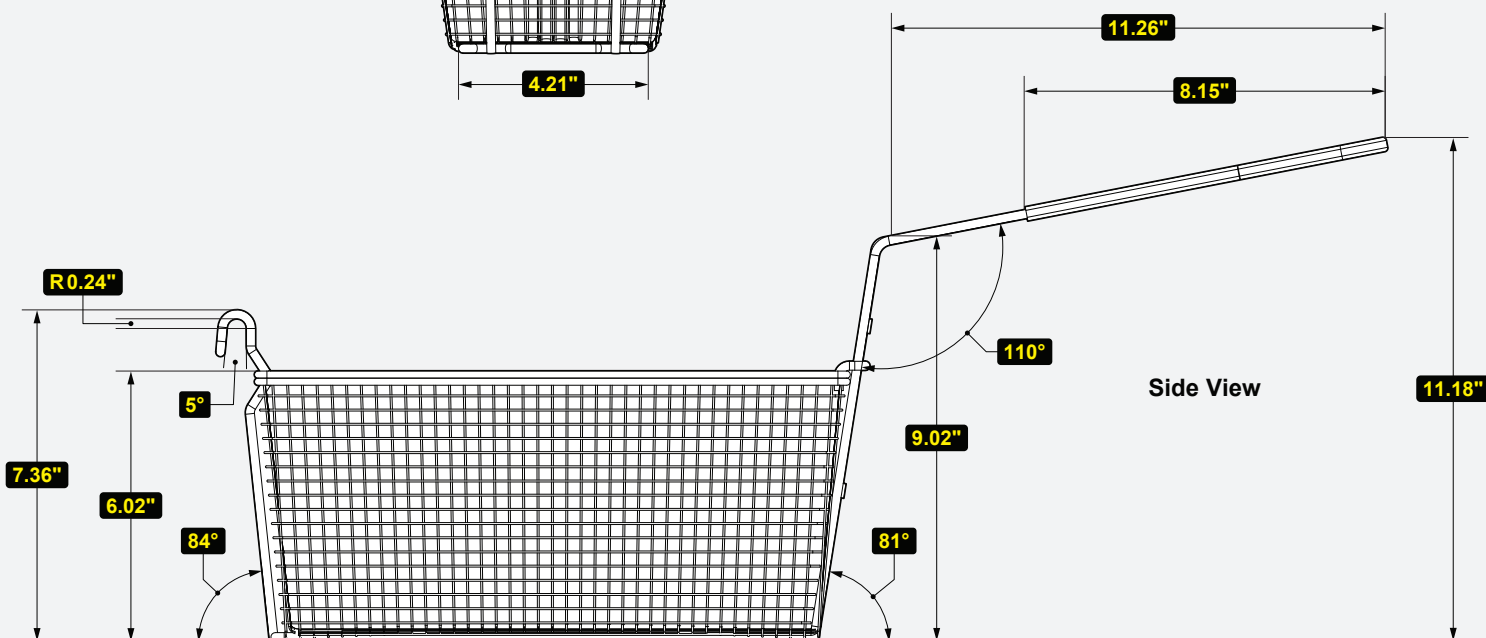
CONSTRUCTION
Stainless steel front, top & header; sides & back galvanized steel. Stainless steel legs & door with integral liner & recessed handle. Stainless steel fry tank with peened finish. Double-rod stainless steel basket hanger with wire mesh fry baskets.

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.

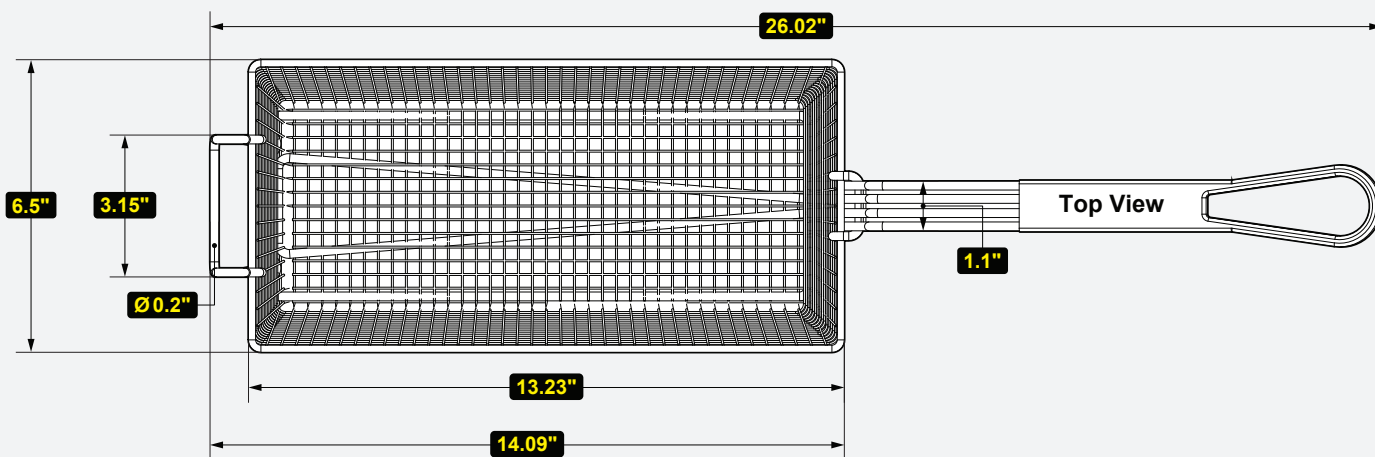




Front View



Side View



Top View