



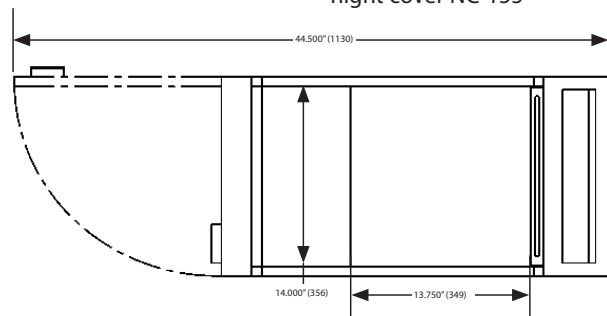
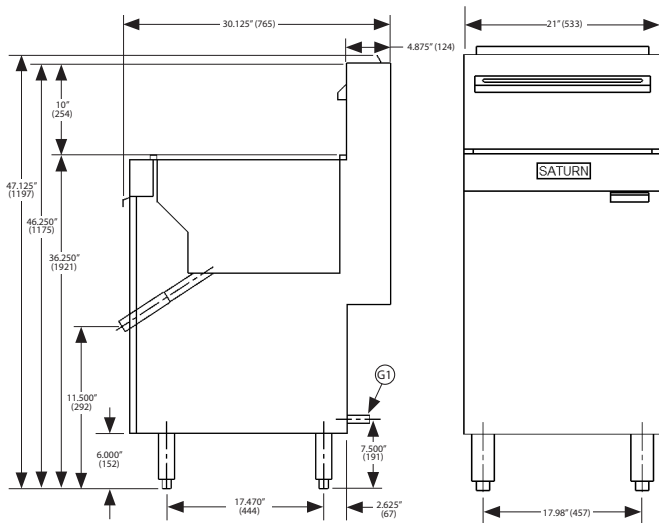
SF70 COMMERCIAL SINGLE STANDING GAS FRYER

FEATURES:

- Stainless steel fry tank, 65-70 lb. capacity
- Large cold zone area with 5 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 attached
- Removable stainless steel wire basket holder
- Natural gas and propane (Propane specific build and order)



- With optional stainless steel night cover NC-155



SPECIFICATIONS: SF70 COMMERCIAL FRYER

Width	Depth	Total Height	Work Height	Tank Size	BTU/Hour	Fryer Capacity	Shipped Weight
21"	30.25"	47"	36.25"	19.50" x 14"	150,000	65-70 lbs.	275 lbs./125 kg