

## 14" TUBE FIRED GAS FRYER

## STANDARD SPECIFICATIONS

## **CONSTRUCTION**

- Welded stainless steel tank with an extra smooth peened finish ensures easy cleaning.
- Long lasting, high temperature alloy stainless steel baffles are mounted in the heat exchanger elliptical tubes to provide maximum heating and combustion efficiency.
- Elliptical heat tubes have more surface area and will provide greater heat transfer.
- Standing pilot light design provides a ready flame when heat is required.
- Stainless steel front and door, galvanized steel sides and back.
- Fully lined door that will keep outer door at a cooler temperature.

#### **CONTROLS**

- Thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (204°C).
- Integrated gas control valve acts as a manual valve, and pilot valve, automatic pilot valve, gas filter, pressure regulator, and automatic main valve.
- Gas control valve prevents gas flow to the main burner until pilot is established. Shuts off all gas flow automatically if the pilot flame goes out.
- Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit of 450°F (232°F).

## STANDARD ACCESSORIES

- 2 Twin nickel plated baskets
- Rack type basket support
- 6" (15.2 cm) adjustable legs
- Drain pipe extension
- Flue extension/Diverter
- Battery operated spark ignitor
- 1 year Parts and Labor



## MODELS

- □ **SLG50 Natural 40-50 lbs** 120Kbtu/hr (35 kW) (127 MJ)
- □ **SLG50 Propane 40-50 lbs** 120Kbtu/hr (35 kW) (127 MJ)

#### **OPERATIONS**

 Front 1-1/4" NPT drain valve, for quick draining

## **OPTIONS & ACCESSORIES**

(AT ADDITIONAL COST)

- ☐ Single or triple baskets
- ☐ 6" (15.2 cm) adjustable casters
- ☐ Fryer cover
- ☐ Side splash shield
- ☐ Tank channel strip



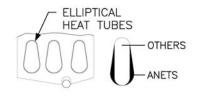






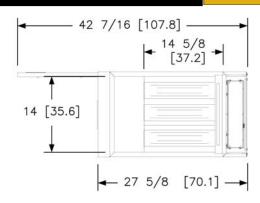


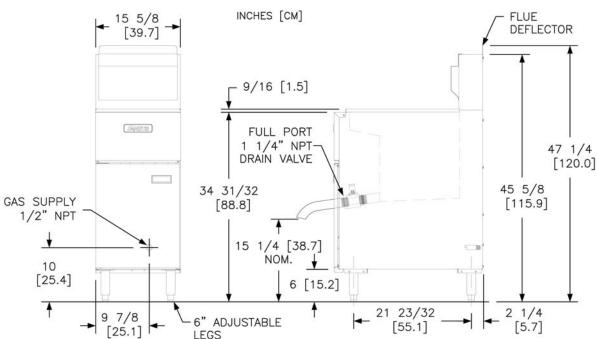
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#### TAPERED ELLIPTICAL SHAPE

- 14% MORE SURFACE AREA FOR HEAT TRANSFER
- FOOD PARTICALES CANNOT ACCUMULATE ON TOP OF TUBES





INDIVIDUAL FRYER SPECIFICATIONS										
Model	Frying Area	Cook Depth	Oil Capacity	Gas Input Rate / Hr	Burner Pressure Nat	Burner Pressure LP				
SLG50	14 x 14-5/8 in	3-1/2 in	40 - 50 Lbs	120,000 BTUs	4" W.C.	10" W.C.				
	(35.6 x 37.1 cm)	(8.9 cm)	(18 - 23 kg)	(35 kW) (127 MJ)	(10 mbars / 1 kPa)	(25 mbars / 2.5 kPa)				

FRYER SHIPPING INFORMATION (Approximate)
Shipping Weight Shipping Crate Size H x W x L Shipping Cube

 Shipping Weight
 Shipping Crate Size H x W x L
 Shipping Cube

 135 Lbs (61 kg)
 46 x 19 x 36 in (116.8 X 48.3 X 91.4 cm)
 18.2 ft³. (0.5m³)

	Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area				
	30"	6"	Sides min.	Rear min.	Sides min.	Rear min.	Do not block / restrict flue gases from flowing into				
	(76.2 cm)	(15.3 cm)	6" (15.2cm)	6" (15.2cm)	0"	0"	hood or install vent hood drains over the flue.				

#### SHORT FORM SPECIFICATION

Provide SLG50 tube-fired gas fryers. Fryer shall have an atmospheric burner system combined with stainless steel tubes utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum 20% of total oil capacity. Fryer cooking area shall be 14" x 14-5/8" (35.6 x 37.1 cm) with a cooking depth of 3-1/2 (8.9 cm). Heat transfer area shall be a minimum of 863 square inches (5567 sq cm).

## **TYPICAL APPLICATION**

Frying a wide variety of foods in a limited amount of space. Frying that requires a medium volume production rate.

