



Gas Tube Fryer



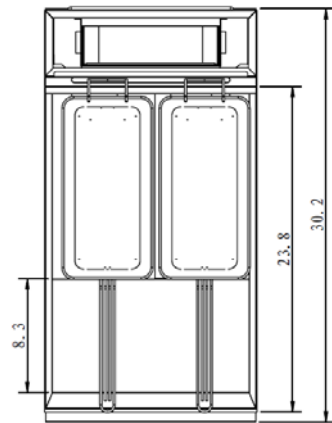
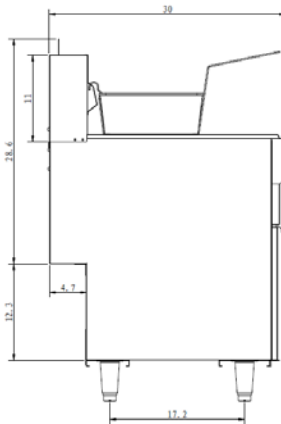
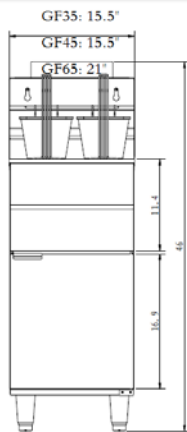
Model: GF45



- ☐ GF35 35 pounds gas fryer(3-tubes)
- ☐ GF45 45 pounds gas fryer(4-tubes)
- ☐ GF65 65 pounds gas fryer(5-tubes)

STANDARD FEATURES

- Stainless steel front and sides
- Cast iron vertical burner, each 30,000 BTU/hr
- Thermostat (200° F- 400° F) controlled
- Open S/S fryer pot with cold zone
- Standby S/S pilot for easy start
- Adjustable heavy duty legs
- Milivolt control valve
- Prompt response thermostat ensures fast temp recovery
- 450° F hi limit for safety
- 1 1/4" full port drain valve
- S/S heater exchanger with baffle for high efficiency
- S/S hanger plate at the back
- Two baskets
- 1/2" NPT rear gas connection
- One year limited parts and labor warranty
- Gas type should be specified when confirming order



Model	Description	Gas Type	Total BTU/HR	Packing Size(IN)	N/W (LB)	G/W (LB)
GF35-N	Gas tube fryer	Natural Gas@4" W/C	90,000	18x33x34	143	157
GF35-P	Gas tube fryer	Propane@10" W/C	90,000	18x33x34	143	157
GF45-N	Gas tube fryer	Natural Gas@4" W/C	120,000	18x33x34	157	181
GF45-P	Gas tube fryer	Propane@10" W/C	120,000	18x33x34	157	181
GF65-N	Gas tube fryer	Natural Gas@4" W/C	150,000	24x33x34	172	183
GF65-P	Gas tube fryer	Propane@10" W/C	150,000	24x33x34	172	183



SABA

3390 Enterprise Ave., Hayward, CA 94545

Toll Free: +1 (844) 422-8900 Telephone: +1 (510) 293-0189 Fax: +1 (510) 293-0199

<http://sabacorpusa.com/>