



MODEL

SLG50 Tube Fired

STANDARD ACCESSORIES

- One tube rack
- Integral Flue Deflector
- Two twin size baskets
- One drain extension
- One drain line clean-out rod
- Removable basket hanger for easy cleaning
- 6" (15.2 cm) adjustable legs

STANDARD SPECIFICATIONS CONSTRUCTION

- Welded stainless steel tank with an extra smooth peened finish ensures easy cleaning.
- Long lasting, high temperature alloy stainless steel hear baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency.
- Standing pilot light design provides a ready flame when heat is required.
- Stainless steel front and door, galvanized steel sides and back.

CONTROLS

- Thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°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 the fryer temperature exceeds the upper limit.



MODELS

- SLG50 Natural 40-50 lbs
115Kbtu/hr (31.3 kW) (112 MJ)
- SLG50 Propane 40-50 lbs
115Kbtu/hr (31.3 kW) (112 MJ)

OPERATIONS

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

OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- 6" (15.2 cm) adjustable casters
- Tank cover

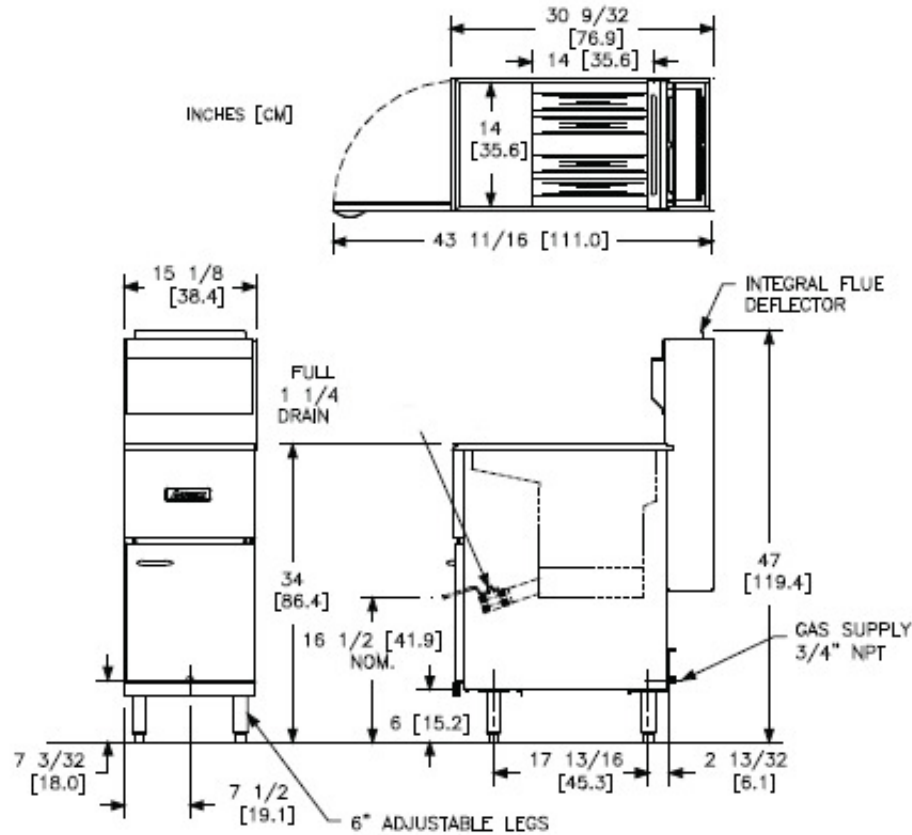


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L10-366 Rx0



MODEL

SLG50 Tube Fired



INDIVIDUAL FRYER SPECIFICATIONS

Frying Area	Cook Depth	Oil Capacity	Gas Input Rate / Hr	Burner Pressure Nat	Burner Pressure LP
14 x 14 in (35.6 x 35.6 cm)	4 - 6 in (10.2 - 15.2cm)	40 - 45 Lbs (18 - 20 kg)	115,000 BTUs (31.3 kW) (112 MJ)	4" W.C. (10 mbars / 1 kPa)	10" W.C. (25 mbars / 2.4 kPa)

FRYER SHIPPING INFORMATION (Approximate)

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 ft ³ (0.5m ³)

CLEARANCES

Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
		Sides min.	Rear min.	Sides min.	Rear min.	
30" (76.2 cm)	6" (15.25 cm)	6" (15.2cm)	6" (15.2cm)	0"	0"	Do not block / restrict flue gases from flow ing into hood or install vent hood drains over the flue.

SHORT FORM SPECIFICATION

Provide SLG50 tube-fired gas fryer. Fryer shall have an atmospheric burner system combined with four 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" (35.6 x 35.6 cm) with a cooking depth of 4 - 6" (10.2 - 15.2 cm). Heat transfer area shall be a minimum of 575 square inches (3,709 sq cm).

TYPICAL APPLICATION

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



Specifications subject to change without notice.
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