

Standard Features

- Stainless steel tank, front and door.
- Galvanized sides and back
- Tube-type fry pot permits over 50% more heat to be transferred to the fat.
- Quick recovery is provided to eliminate waiting between loads.
- Large cold zone captures food particles, reduces flavor transfer and extends oil life.
- Wide spacing between tubes - permits easy access for cleaning.
- 1-1/4" full port, front drain valve - allows for quick draining.
- Single unit combination gas shutoff valve, pressure regulator and pilot system.
- 100% safety shutoff.
- 3/4" rear gas connection.
- Available Natural or Propane
- Includes two twin plated wire mesh fry baskets with plastic-coated handles, one plated tube rack, one drain extension, removable basket hanger and 6" (15.2cm) adjustable legs.



SB35SS

Job _____
Item# _____

STANDARD CONSTRUCTION SPECIFICATIONS

Construction:

Welded tank with an extra smooth peened finish ensures easy cleaning.

Long-lasting, high-temperature alloy stainless steel heat 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.

Cabinet front and door are constructed of stainless steel with galvanized sides and back.

Controls:

Thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°C-CE).

Integrated gas control valve acts as a manual 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 and 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.

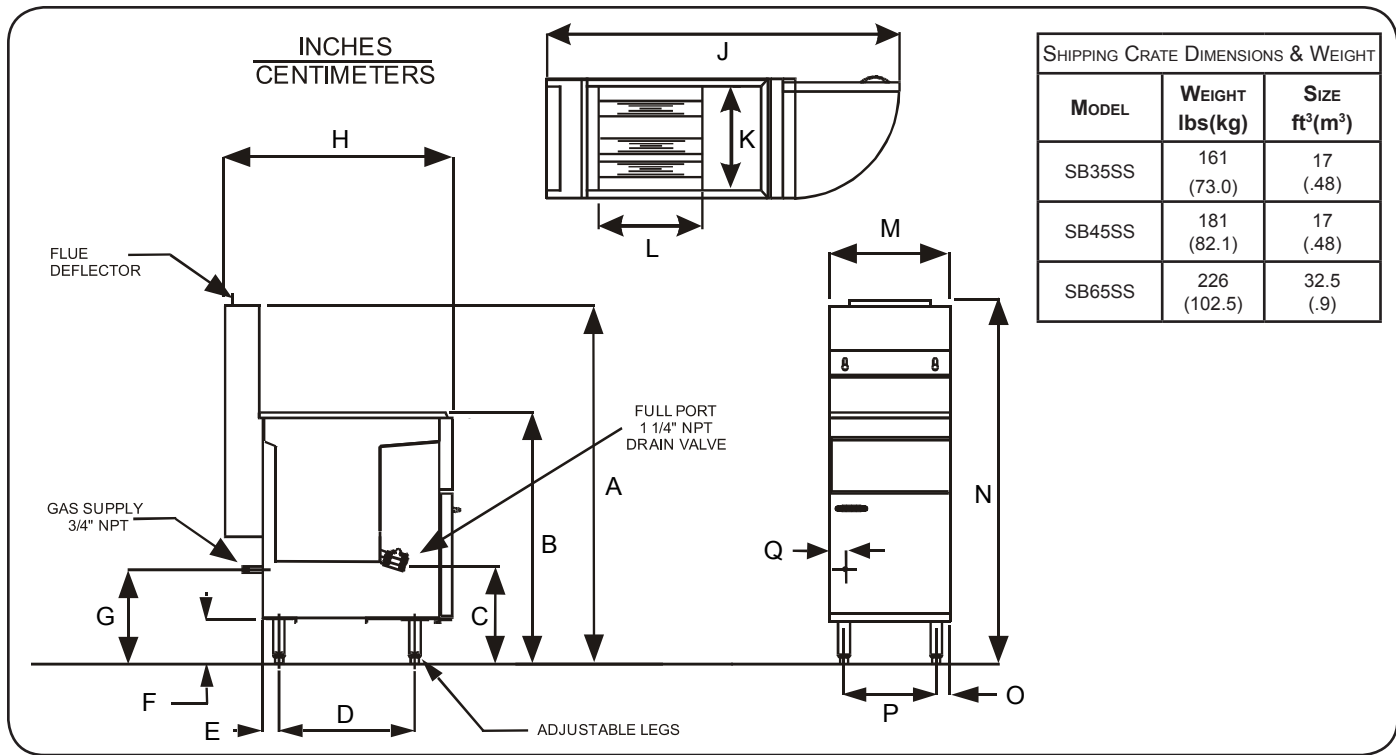
Operations:

Front 1-1/4" (3.2 cm) NPT drain for quick draining.

Standing pilot and thermostat maintain temperature automatically at the selected temperature (between 200°F (93°C) and 400°F (190°C-CE)).



Models: SB35SS SB45SS SB65SS



MODEL	WEIGHT lbs(kg)	SIZE ft ³ (m ³)
SB35SS	161 (73.0)	17 (.48)
SB45SS	181 (82.1)	17 (.48)
SB65SS	226 (102.5)	32.5 (.9)

MODEL	A	B	C	D	E	F	G	H	J	K	L	M	N	O	P	Q
SB35SS	46 (116.8)	34 (86.4)	17-3/4 (45.1)	17-13/16 (45.3)	2-1/4 (5.7)	6 (15.2)	10-31/32 (27.8)	30-9/32 (76.9)	43-11/16 (111.0)	14 (35.6)	14 (35.6)	15-1/8 (38.4)	47-9/32 (120.1)	1-3/4 (4.4)	11-5/8 (29.5)	4 (10.2)
SB45SS	46-1/8 (117.1)	34 (86.4)	15-3/8 (39.1)	22-9/32 (56.6)	2-1/4 (5.7)	6 (15.2)	9-5/32 (23.3)	34-7/16 (87.5)	53-1/8 (134.9)	18 (45.7)	18 (45.7)	20-5/32 (51.2)	47-13/32 (120.4)	1-29/32 (4.8)	16-11/32 (41.5)	1-31/32 (5.0)

MODEL	# BURNERS	BTU	OIL CAPACITY (LBS)	COOKING AREA W x D	HEAT TRANSFER AREA (in ²)	ELECTRICAL
SB35SS	3	90,000	35-40	14" x 14"	432	n/a
SB45SS	4	122,000	42-50	14" x 14"	576	n/a
SB65SS	5	150,000	65-80	18" x 18"	745	n/a

- MISCELLANEOUS**
- If using Flex-Hose, the I.D. should not be smaller than 3/4" and must comply with ANSI Z 21.69
 - If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose
 - For installation on combustible floors (with 6" high legs) and adjacent to combustible walls, allow 6" clearance.
 - Install under vented hood
 - Check local codes for fire, installation and sanitary regulations.
- NOTICE:**
Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

- OPTIONS AND ACCESSORIES**
- Triple Baskets
 - Tank Covers
 - Fryer Cleaner
 - Casters

**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**



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