

### Standard Features

- Welded stainless steel tank with an extra smooth peened finish to ensure easy cleaning
- Stainless steel cabinet door and front panel
- Galvanized cabinet side and rear panels
- 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" (15.2 cm) adjustable legs.



Model shown SB35S

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.

#### 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)).

#### Controls:

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

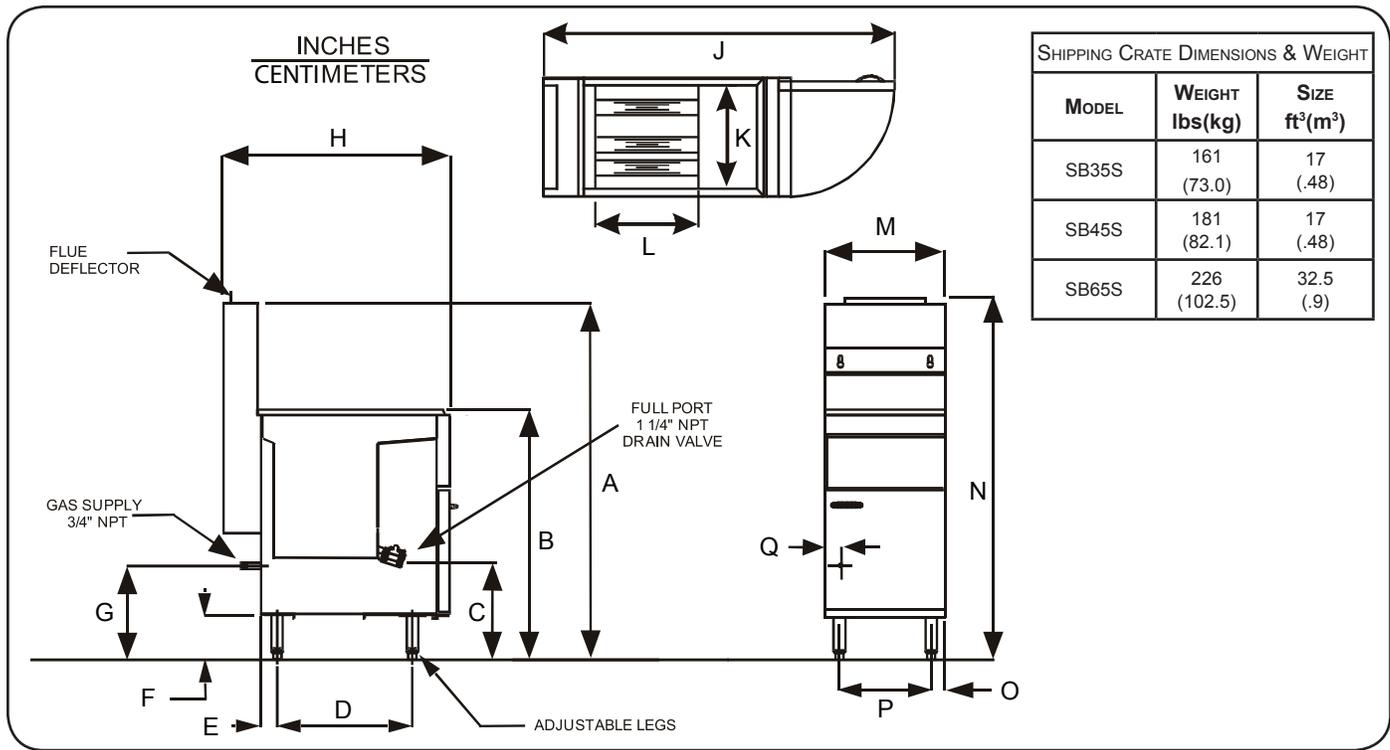
Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator, and automatic main valve.

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.



Models:  SB35S  SB45S  SB65S



MODEL	WEIGHT lbs(kg)	SIZE ft <sup>3</sup> (m <sup>3</sup> )
SB35S	161 (73.0)	17 (.48)
SB45S	181 (82.1)	17 (.48)
SB65S	226 (102.5)	32.5 (.9)

IN(CM)

MODEL	A	B	C	D	E	F	G	H	J	K	L	M	N	O	P	Q
SB35S	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)
SB45S	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	COOKING DEPTH	HEAT TRANSFER AREA (in <sup>2</sup> )	ELECTRICAL
SB35S	3	90,000	35-40	14" x 14"	2-3/4"	432	n/a
SB45S	4	122,000	42-50	14" x 14"	4"	576	n/a
SB65S	5	150,000	65-80	18" x 18"	5"	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**
- 6" Casters
  - Portable Filter Unit
  - Filter Paper
  - Filter Powder
  - Stainless Steel Splash Shield
  - Tank Cover

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



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