



# SM220G Half-Size Gas Fryer

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400 \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

SM220G Half-Size Gas Fryer

## Models

SM220G



SM220G  
Shown with optional casters.

## Standard Features

- Thermo-Tube design heat transfer system
- 23-lb. (12 liter) oil capacity
- 50,000 Btu/hr. input (12,594 kcal) (14.6 kw) per frypot
- Frying area 6-3/4" x 14" (17 x 35 cm) per frypot. Two frypots in one fryer
- Millivolt controller -- requires no electrical hook-up
- Durable temperature probe
- Wide Cold zone
- Stainless steel frypot, door, front and sides
- Two twin baskets
- 3/4" NPT gas connection per pot
- Combination gas valve with regulator
- Drain safety switch
- 6" (15 cm) steel legs with 1" adjustment

## Options & Accessories

- Built-in filtration available in combination with a full-size Super Marathon fryer or with a spreader cabinet
- Spreader cabinet/holding station
- Piezo ignitor
- Frypot Covers
- Casters -- on two fryers minimum

## Specifications

### **Designed for small-volume and flavor-sensitive applications and menu flexibility**

Dean's SM220G half-size fryers, two frypots in one fryer, are specifically designed for low-volume frying of appetizers and individual portions without flavor transfer.

SM220G models can be battered to additional Super Marathon fryer, -- cannot be sold as a single half-size frypot.

Make the most of your energy dollars with Dean's exclusive gas Thermo-Tube design. The heating tubes are surrounded by oil and heat absorption is maximized with controlled flow-tube baffles. The energy is transferred into the oil with less going unused up the vent.

The half-size fryers utilize only 23 lbs. (12 liters) of oil per frypot for optimum cooking efficiency and efficient oil usage. Plus, Dean's wide cold zone design reduces wasteful oil deterioration by trapping debris under the cooking area, preventing carbonization of particles and oil contamination. Positive sloped bottom with 1" (2.54 cm) drain valve allows quick oil and sediment draining.

Dean's thermostats assure rapid recovery which eliminates time lost in waiting between loads.



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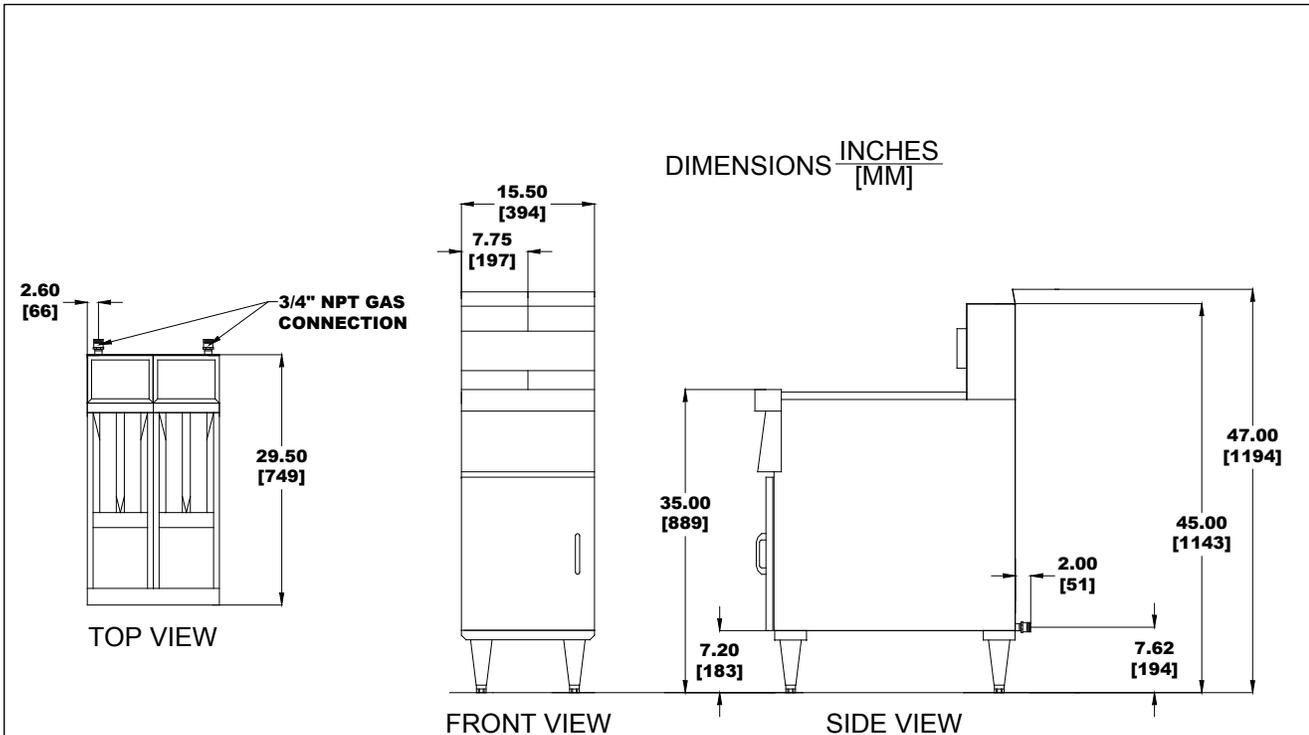
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# SM220G Half-Size Gas Fryer



### DIMENSIONS

MODEL	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN VALVE HEIGHT (cm)	NO. OF TUBES	FRYING AREA (cm)	SHIPPING INFORMATION					
		OVERALL HEIGHT	WIDTH	LENGTH				WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
SM220G	23 lb. (12 liter) each frypot	45" (114.3)	15-1/2" (39.4)	29-1/2" (74.9)	20" (50.8)	2 each frypot	6-3/4" x 14" (17.1 x 35.6) each frypot	230 lbs. (104 kg)	85	22	H 48-1/2" (123.2)	W 22" (56)	L 36" (91)

### POWER REQUIREMENTS

MODEL	NATURAL OR LP GAS INPUT RATING	GAS CONNECTION	ELECTRICAL REQUIREMENT
SM220G	50,000 Btu/hr. (12,594 kcal/hr.) (14.6 kW)	3/4" N.P.T. regulator not required*	NONE

### HOW TO SPECIFY

The following description will assist with ordering the features desired for this equipment:

SM220G 23-lb (each frypot) oil capacity tube-type gas fryer with millivolt controller and durable temperature probe. Not sold as a single half-size frypot.

### ORDERING DATA

Gas - Please specify:  
Natural or LP gas  
Altitude -- if between 2,000 - 6,000 feet

### DO NOT CURB MOUNT

\*Do not exceed 14" W.C. or 1/2 PSI.

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Model # \_\_\_\_\_  
CSI Section 11400