



# SM5020G Full/Half-Size Gas Fryer

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

## Models

☐ SM5020G



SM5020G Gas Fryer  
Shown with optional casters.

## Standard Features

- Thermo-tube design heat transfer system
- Oil Capacity  
SM20G -- 23 lbs. (12 liter)  
SM50G -- 50 lbs. (25 liter)
- Btu/hr. input  
SM20G -- 50,000 (12,594 kcal)  
(14.6 kW)  
SM50G -- 120,000 (30,600 kcal)  
(35.2 kW)
- Frying area  
SM20G -- 6-3/4" x 14" x 3-7/8" (17 x 35 x 9.8 cm)  
SM50G -- 14" x 14" x 3-1/2" (35 x 35 x 8.9 cm)
- Millivolt controller - requires no electrical hook up
- Durable temperature probe
- Wide cold zone
- Stainless steel frypot, front, door and sides
- Stainless steel, over-the-flue basket hangers and three fry baskets (5-7/8" x 12-5/8" x 6-5/8") (14.9 x 32 x 16.8 cm)
- Drain valve  
SM20G -- 1"  
SM50G -- 1-1/4"
- 3/4" NPT gas connection on single units
- Combination gas regulator
- 6" (15 cm) adjustable steel legs

## Options & Accessories

- ☐ Oil filtration system - Super Cascade (UFF) -- with matching cabinet, or additional SM20G fryer or SM50G fryer
- ☐ Spreader cabinet and holding station available with and without filtration
- ☐ Piezo ignitor
- ☐ Frypot covers
- ☐ Casters

## Specifications

### ***Designed for versatile frying production and solid performance***

Dean's SM5020G is specifically designed to meet the frying needs of space constrained operations that offer menu items with different frying needs. A full-size (50-lb.) frypot and a half-size (20-lb.) frypot are combined in a single battery to provide frying versatility in a small footprint.

Fry a wide variety of products with the full-size frypot which is perfect for high production of various products while the half-size fry area easily accommodates such items as appetizers or individual portions without flavor transfer.

Exclusive Thermo-tube heat exchange tubes have durable stainless steel heat diffusing baffles which efficiently transfer the energy input to the surrounding oil with less going unused up the vent.

Dean's wide cold zone design traps sediment away from the cooking area, safeguarding the quality of the oil and the foods being cooked. Positive sloped bottom and 1-1/4" (3.175 cm) drain valve allows quick oil and sediment draining.

Dean's durable thermostat probe assures accurate temperatures for heat-up, cooking and recovery. Electrical hookup is not required.



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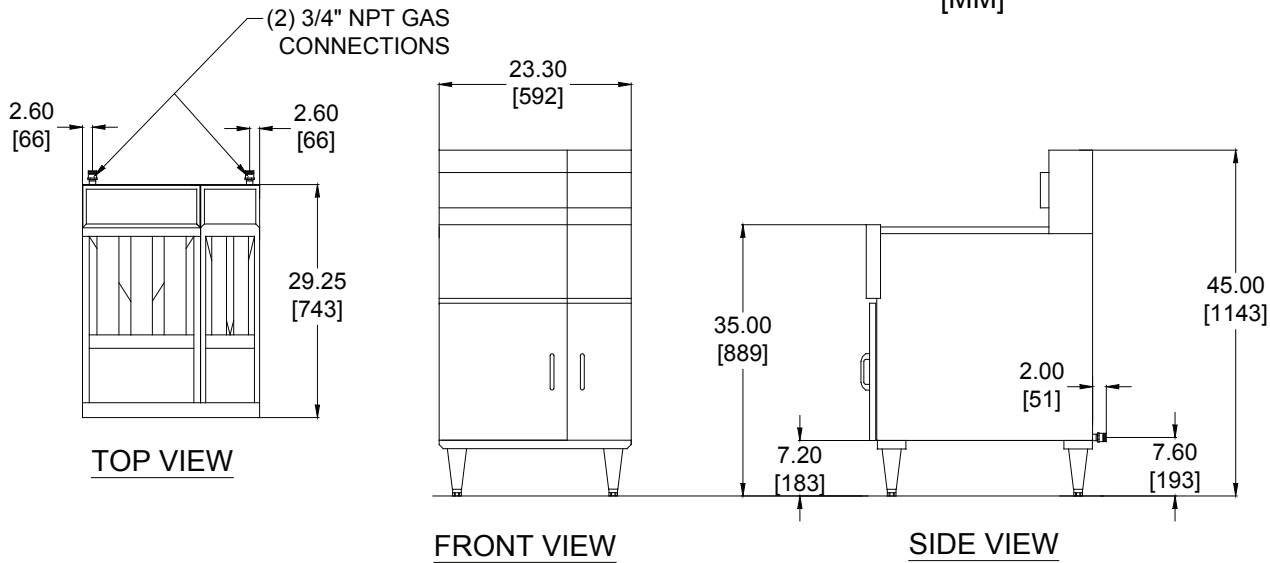
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SM5020G Full/Half-Size Gas Fryer

INCHES  
[MM]



## DIMENSIONS

MODEL	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN VALVE HEIGHT (cm)	NO. OF TUBES	SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT			WEIGHT	CLASS	CU. FT.	DIMENSIONS		
SM50G frypot	50 lb. (25 liter)	15-1/2" (39.4)	29-1/4" (74.3)	45" (114.3)	17-1/2" (44.5)	4	295 lbs. (134 kg)	85	40	W 29" (74.0)	D 43" (109.0)	H 55" (140.0)
SM20G frypot	23 lb. (12 liter)	7-3/4" (19.7)			17-1/2" (44.5)	2						

## POWER REQUIREMENTS

MODEL NO.	OPTION DOMESTIC FILTER
	OPTION EXPORT/CE FILTER
SM5020G	120V 8 A
	220V 4 A
	230V 4 A
	240V 4 A

## ORDERING DATA

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

**DO NOT CURB MOUNT.**

## HOW TO SPECIFY

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

SM5020G 73-lb (36 liter) oil capacity tube-type gas full/half-size fryer with millivolt controls and durable temperature probe. SM20 not sold as a single free-standing unit.